



VILLA ALBIZI  
TENUTA DEGLI ALBIZI 1667

## Master Sommelier Wine Tasting Experience

An unconventional experience connecting taste to terroir to memory

### *Upside Down Wine Tastings*

Based on the GeoSensorial method, this tasting is a departure from the classic intellectual approach to wine tasting, instead focusing on a sensorial and emotional experience. At the heart of the wine is the taste and its ability to stimulate memories and feelings by linking them to the terroir that you are drinking.

The tasting is based on 4 different wines. Please choose from one of the following:

#### *Super Tuscans*

High quality red wines made from varieties or using blends that defy Tuscan law. Beginning in the 1960s, some Tuscan producers began experimenting with non-indigenous varieties from Bordeaux, such as Cabernet Sauvignon, Cabernet Franc and Merlot.

As these wines from within and beyond Chianti punched well above their lowly Vino da Tavola status, they collectively became known as Super Tuscans. The term became synonymous with adventurous winemaking, with producers experimenting with French barrels and new viticultural methods

€ 100 pp

#### *Beyond Sangiovese: Native Tuscan Wines*

The growing interest in native vines of Tuscany has led to a precious enrichment in the wine scene. In recent years, interest in indigenous vines has grown tremendously— lesser known and explored, often linked to geographically limited territories, capable of reserving innate, often pleasant surprises for the palate.

Tuscany, heir to the ancient winemaking Etruria, has several indigenous vines of considerable interest, such as

Foglia Tonda, Canaiolo, Vermentino Nero, Pugnello, Colorino, Malvasia Nera and others.

€ 75 pp

#### *Walking Around Gaiole in Chianti e Castelnuovo Berardenga*

The spectacular, unspoiled countryside of Tuscany's Gaiole, a UNESCO World Heritage Site, looks as though it's been lifted out of a Renaissance painting, offering a quintessential Italian landscape. Val d'Orcia wine production is expressed in an extremely heterogeneous territory and in a consequent wide selection of wines, mainly red, which reach the apex of their tradition in Montalcino, where the vineyard, the earth and man are linked by a culture more than a millennium old.

€ 75 pp

#### TENUTA DEGLI ALBIZI 1667

Borgo di Montefienali, 5

Gaiole in Chianti 53013, Siena, Tuscany

GPS: 43°25'36.952N 11°30'23.108E

Society Management Tenuta degli Albizi 1667

P. IVA 0155428

#### TELEPHONE & ADDRESSES

Property Manager – Ark Ilaria Pianigiani

Food Manager Chef in Villa Tommaso Mori

Hospitality Manager

Villa Albizi

Property – Ark Tommaso Polvani

Tenuta degli Albizi srl

tdalbizi@gmail.com

food@villalbizituscany.com

hospitality@villalbizituscany.com

+39 0577 1698317

+39 3280380716

tda1667srl@pec.it



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Tenuta degli Albizi srl

[tdalbizi@gmail.com](mailto:tdalbizi@gmail.com)

[food@villaalbizituscany.com](mailto:food@villaalbizituscany.com)

[hospitality@villaalbizituscany.com](mailto:hospitality@villaalbizituscany.com)

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