



VILLAALBIZI
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

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.

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. Chianti Terroir 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.

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Borgo di Montefienali, 5
Gaiole in Chianti 53013, Siena, Tuscany
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RED WINES – Chianti Classico Area

km that separate us

Tenuta di Arceno – Castelnuovo Berardenga (Si) – 12 km

- Tenuta di Arceno – Chianti Classico Red wine DOCG Toscana Euro 22,00

Produced mainly from **Sangiovese grapes**, coming from vineyards located in the cooler areas of the estate, which give the wine a marked acidity, with intense aromas of plum, cedar, liqueur, cherries and hints of earth.

ACCOMPANIMENTS – Perfect whit Roasted Meat, Bush meat

<https://www.tenutadiarceno.com/en/wine/chianti-classico-dog/chianti-classico>

- Tenuta di Arceno – Fauno of Arcanum Red wine Chianti IGT Toscana Euro 34,00

Is a Bordeaux blend, so-called Super Tuscan, based on **Merlot (54%), with Cabernet Franc (32%) and Cabernet Sauvignon(12%)**, which embodies the territorial diversity of the estate, in a predominantly clayey, well-exposed area, which matures early. The nose detects fresh and juicy aromas of strawberries and raspberries with notes of mint. The finish is long and spicy.

ACCOMPANIMENTS - Appetizers, Stewed meat, Noble poultry, Bush meat, Grilled vegetables

<https://www.tenutadiarceno.com/en/wine/toscana-igt/il-fauno-di-arcanum>

Tenuta di Felsina – Castelnuovo Berardenga (Si) – 18 km

- Tenuta di Felsina – Fontalloro Red wine Chianti IGT Toscana Euro 56,00

A great **100% Sangiovese** that expresses the best qualities of this extraordinary red grape variety, combined with the characteristics of freshness and minerality typical of the most suitable areas of the Chianti lands. Great aromatic complexity, with notes of tobacco associated with hints of currant, blackberry and licorice.

ACCOMPANIMENTS – Perfect whit Roasted Meat, Bush meat

<https://www.felsina.it/prodotti/fontalloro-toscana/>

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Rocca di Montegrossi – Gaiole in Chianti (Si) – 22 Km

- Rocca di Montegrossi – Geremia Red wine Chianti IGT Toscana Euro 42,00

Geremia expresses the terroir of Monti in Chianti with the Bordeaux varietals, **Merlot (70%) and Cabernet Sauvignon (30%)**. It ages exclusively in medium-toast barriques from Allier for about 24 months, after which it is bottled without filtration and bottle aged for another 18 months.

ACCOMPANIMENTS- Appetizers, Stewed meat, Noble poultry, Bush meat, Grilled vegetables

<https://www.roccadimontegrossi.it/en/geremia-igt-toscana-2/>

RED WINES – Tuscan Area

km that separate us

Tenuta Ciacci Piccolomini d’Aragona– Montalcino (Si) – 106 Km

- Ciacci Piccolomini – Rossofonte Red wine Montalcino Doc Toscana Euro 22,00

A great **100% Sangiovese**. Fruity aromas of ripe berries with balsamic notes on the nose predict an alternation between sweetness and acidity in the mouth. Its sweet-acid components evoke raspberry and ripe blackberry. Spicy finish recalls star anise.

ACCOMPANIMENTS- Excellent with typical Tuscan dishes such as T-bone and ragout sauce. Suitable when young, whit fish soup featuring scorpion fish and monkfish.

<https://www.ciaccipiccolomini.it/en/prodotti/products/7/i-vini/24/brunello-di-montalcino-docg>

- Ciacci Piccolomini – Brunello Montalcino DOCG Toscana Euro 42,00

A great **100% Sangiovese**. The bouquet is intense, fruit-forward, spicy and floral with hints of red berry fruits enriched by delicate spicy notes. Well structured with soft tannins and long aftertaste.

ACCOMPANIMENTS- Great companion to roasted and stewed game meat. Excellent with mature cheeses and traditional hand-made pasta featuring red meat and game ragout.

<https://www.ciaccipiccolomini.it/en/prodotti/products/7/i-vini/24/brunello-di-montalcino-docg>

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Podere Fabio Motta – Bolgheri, Castagneto Carducci (Li) – 148 Km

- Podere Motta – Pievi Red wine Bolgheri DOC Euro 22,00

Produced with **Merlot (50%) Cabernet Sauvignon (25%), Sangiovese (25%)**. The wine is blended and passes into 2 and 3 years old barriques where naturally runs the malolactic fermentation and rests for 12 months it is bottled without undergoing any filtration or fining. Nose: intense fresh red fruit, violet, cigar box. Palate: fresh fruit corresponding to the nose, balsamical notes.

ACCOMPANIMENTS- All kind of meat, ham e formaggi and aged cheese. Pasta dishes with rich sauces.

http://www.mottafabio.it/files/pdf/en/schede_vini/bolgheri_rosso_doc_pievi.pdf

Podere Conca Bolgheri – Castagneto Carducci (Li) – 156 Km

- Podere Conca - Agapanto Red wine Bolgheri DOC Euro 34,00

Produced with **Cabernet Sauvignon, Cabernet Franc, Ciliogiolo**. About 12 months in wood (tonneaux and French oak barrels of second passage). Prevailing notes of red fruits to the nose.

ACCOMPANIMENTS- The highest pleasure is its accompaniment with cold cuts, cheeses, and not-too-tasty red meat, but its softness and balance make it palatable for the whole meal

<https://www.podereconcabolgheri.it/en/red-wine-bolgheri-doc-agapanto/>

OTHER WINES

Rocca di Montegrossi – Gaiole in Chianti (Si)

- Rocca di Montegrossi – Rosato wine Chianti IGT Toscana Euro 18.00

Produced with **Sangiovese** from the San Marcellino vineyard, **Rosato** Rocca di Montegrossi is made by gently pressing the grapes. The end result is a rosé with delicate aromas, nice structure, acidity, fine balance, and pleasant minerality.

ACCOMPANIMENTS - Aperitifs, White meat, Crudités, Risotto, Fish

<https://www.roccadimontegrossi.it/en/560-2/>

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Tenuta di Felsina – Castelnuovo Berardenga (Si) – 18 km

- Tenuta di Felsina – White wine I Sistri Chianti IGT Toscana Euro 20.00

Produced with **100% Chardonnay**, Straw-yellow color. On the nose characteristics of tropical fruit and peach with pleasant hints of spice and well-integrated vanilla. The palate is full and slightly creamy with an elegant and well-balanced structure to ensure better acidity and a fresh flavor.

ACCOMPANIMENTS - Fresh cheese, Noble poultry, Risotto, Vegetables, Fish

<https://www.felsina.it/en/prodotti/i-sistri-toscana-en/>

Podere Conca Bolgheri – Castagneto Carducci (Li) – 156 Km

- Podere Conca – Elleboro White wine Bolgheri IGT Toscana Euro 18.00

Produced with **Viognier, Chardonnay, Sauvignon blanc**. The grapes are handharvested, destemmed, crushed, and fermented in stainless steel tanks. The bouquet includes notes of summer yellow fruits, above all peach and apricot.

ACCOMPANIMENTS – Perfect as aperitif or with fish dishes or light entrées.

<https://www.podereconcabolgheri.it/en/white-wine-toscana-elleboro-igt/>

Tenuta di Felsina – Castelnuovo Berardenga (Si) – 18 km

- Tenuta di Felsina – Brut Blanc de Noir Sparkling Wine Chianti Toscana Euro 30,00

Grapes: **60% Sangiovese and 40% Pinot Nero**. Intense straw yellow with golden reflections, with a fine and persistent perlage. The first nose is rich and fresh with notes of citrus and small red fruits embellished, on the finish, by a light tone of melted butter. The attack in the mouth is creamy, balanced and fresh with a good structure.

ACCOMPANIMENTS – Perfect like aperitif. Very good whit fried food, fish, cheese

<https://www.felsina.it/prodotti/fontalloro-toscana/>

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Tenuta Nino Franco – Valdobbiadine (Tv) – 325 km

- Nino Franco – Rustico Prosecco DOCG Wine Veneto Euro 20,00

Grapes: **100% Glera**. Its freshing and drinkability combine with an excellent floral bouquet. An outstanding aperitif and an ideal pairing to delicate appetizers.

ACCOMPANIMENTS – An aperitif wine, excellent with finger food, light appetizers and delicate vegetable dishes, as well as fresh cheese.

<https://www.ninofranco.it/en/wines/rustico>

Tenuta Emilio Vada – Coazzolo (At) – 410 km

- Emilia Vada – Moscato d’Asti DOCG Wine Piemonte Euro 20,00

Grapes: **100% Moscato bianco**. Moscato d’Asti DOCG by Emilio Vada masterfully combines the classic sweetness and aroma of the vine with a delicate acidity that enlivens and makes it very pleasant to drink. A wine of character that can be combined with both dry and fresh pastries and as an intriguing combination with blue cheeses

ACCOMPANIMENTS – Perfect at the end of a meal with cream cakes and pastries. Try it with bread and salami, with figs, with melon according to the local tradition

<https://www.tannico.it/br-moscato-d-asti-docg-2014-emilio-vada.htm>

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