

TOUR & TASTING 2021

For Booking and Reservation: email lornano@lornano.it | Mob/WhatsApp/Txt: (+39) 347 5886370 Angioletta

'A TASTE OF LORNANO' - 10 EURO

You'll be guided through our historical cellars of the XV century to learn the history of Lornano winery and our sustainable technique of agriculture. Tour ends with a wine tasting.

- Tour of the historical cellars
- Tasting of 3 Lornano wines.
- Tasting of Lornano Extravergine Olive Oil

About 1.00 h

'WINE AND CHEESE' - 15 EURO

In addition to the wine tasting and cellars visit, enjoy a selection of typical and delicious Tuscan products like Pecorino, Salame and farmer's bread to combine your wine tasting.

- Tour of the historical cellars
- Tasting of 3 wines.
- Tasting of Extravergine Olive Oil, pecorino cheese, ham, salame and bruschetta.

About 1.30 h *Just on reservation

'INTO THE VINEYARDS' - 20 EURO

Walk through Lornano vineyards discovering the secrets of Chianti Classico terroir. Visit the historical cellars. The tour ends with a tasting of Lornano wine with Tuscan products:

- Tour of the vineyards
- Tour of the historic cellar.
- Tasting of 3 wines.
- Tasting of Extravergine Olive Oil, pecorino cheese, ham, salame and bruschetta.

About 1.30 h *Just on reservation - the tour includes 20 minutes walking.









'SUNSET DINNER' - 25 EURO

A classy tasting in the historic park of the XIX century Lornano villa at sunset with breathtaking view of chianti hills at sunset.

- Tasting in the historical XIX garden
- Tour of the historic cellar
- Tasting of 4 wines.
- Tasting of Extravergine Olive Oil
- Taste of pecorino cheese, ham, salame and bruschetta.

About 1.30 h *Just on reservation

'LIGHT LUNCH AT THE WINERY' - 30 EURO

Enjoy a typical Tuscan light lunch at the winery and experience the emotions that the right combination food/wine can offer to our palate. Before the lunch pay a visit to historical cellars and learn the history of our winery.

- Tour of the historic cellar
- Tasting of 4 wines + Vinsato.
- Light Lunch Menu (1 starter, 1 first course, 1 dessert): Starter as ham, salame, pecorino cheese and bruschetta; First course like pasta or lasagne; Vinsanto and Cantucci as dessert.

About 1.45 h * *Just on reservation.* We can customize your light lunch with menus and tastings tailored to your needs. Contact us for more information.





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