



The ABCs of Tuscany cuisine

Join us and learn how to prepare some of the most typical Italian dishes, paired with the top wines that we produce. During the cooking class we're also going to talk about the oldest and most traditional recipes of Italy, uses and costumes, and we're going to give you more information about the area, and transmit the passion that we have for wine making.

What we're going to prepare together: **Bruschette, Fresh homemade pasta** (using ancient grains), **with Tuscan meat sauce, Tiramisù**

- Transfer

MEETING POINT

Azienda Agricola Corbucci, Via Sant'Andrea a Gavignalla 25/A, 50050 Gambassi Terme.

from 10am to 4pm

Every day

Cooking class and lunch.

Tasting:

- "BRUT Corbucci"
- "AQA" - Vermentino, IGT Toscana Bianco



90 €



All year



3h



Italian, English, French and German.



3

- “OTTAVA RIMA” - Vernaccia Di San Gimignano
- “OSE’E” - IGT Toscana Rosato
- “9 CODE” - Chianti DOCG
- “CORBUCCI” - Chianti Riserva DOCG
- “17 RE ORANGE LABEL” - IGT Toscana Rosso
- “17 RE GREEN LABEL” - IGT Toscana Rosso
- “CORBA NERO” - IGT Toscana Rosso
- “FALAIA” - IGT Toscana Rosso
- Vinsanto, Grappa e Limoncello

ORGANIZZATO DA

Azienda Agricola Corbucci