



Winery tour and tasting at the Cantine Tamburini

After a walk through the historic vineyards and a tour of the wine-making and aging cellars, you will be invited to our wine-tasting room to try all the varieties from the Tamburini cellars: white wine, IGT wine, Chianti DOCG, Chianti DOCG Riserva, and finally the Brunello di Montalcino DOCG.

Adele will serve delicious homemade bruschetta with organic extravirgin olive oil from the farm, Tuscan prosciutto and cheese, and cantuccini, the traditional Tuscan cookies.

In summer, you can enjoy all of this outside in the garden in the shade of the olive trees.

MEETING POINT

Agricola Tamburini, Via Catignano 106 - Loc. "Il Castelluccio" - 50050 Gambassi Terme (FI)

From 10 am to 7 pm, on request

Monday to Friday

- Wine tour of the farm
- Wine-tasting
- Tasting of cured meats, cheeses, and bruschetta



25 €



All the year



About 2 hours



Italian, English, German, French



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- The activity is organized as normal in the event of poor weather.
- The tasting room is accessible to clients with disabilities.
- The activity is suitable for children and minors up to the age of 18 (without the wine-tasting) and for those over 65.
- You are kindly asked to communicate any food allergies or intolerances in advance by writing to emanuela@agricolatamburini.it or by calling 0039 339 7669343/0571 680235.

Prices

Adults: € 25

Children (up to 18 years): € 10