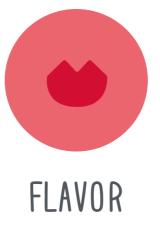


FOLLOW YOUR SENSES AND CHOOSE YOUR "WINE MOMENT"







A trip to a family-owned organic winery, a true heaven on earth surrounded by vineyards, olive groves and farm animals. Your guide will lead you to discover this magical and timeless place.

A fully immersive culinary experience featuring a traditional Tuscan lunch prepared with biodynamic vegetables from the garden, wines and other specialities produced at the winery.

FARM AND WINE CELLAR VISIT +
GUIDED TASTING OF 5 WINES +
TASTING OF LOCAL SPECIALTIES +

LENGTH | 2 HOURS • LOCATION | San Gimignano



transfer availab<mark>le</mark> vegan options family friendly English











MENU

"Fettunta "with extra virgin olive oil and thyme

Bruschetta with zucchini cream, goat cheese and fresh oregano

White beans cooked in Vernaccia di San Gimignano DOCG "Clara Stella"

Bruschetta with Robinia cheese, sausage cooked in Vernaccia di San Gimignano DOCG "Clara Stella" and thyme

Spelt, tomatoes, chickpea and fresh oregano salad

Local cheese and charcuterie

lce cream or homemade dessert

11-17 YEAR OLD ADOLESCENT'S MENU

"Fettunta" with extra virgin olive oil and thyme
Fresh tomato bruschetta

Bruschetta with Robinia cheese, sausage cooked in Vernaccia di San Gimignano DOCG "Clara Stella" and thyme

Local cheese and charcuterie

lce cream or homemade dessert

Organic fruit juice

3-10 YEAR OLD CHILDREN'S MENU

"Fettunta" with extra virgin olive oil and thyme

Fresh tomato bruschetta

Local cheese and charcuterie

lce cream or homemade dessert

Organic fruit juice









Castello del Trebbio is a fairytale-like place where history and viticulture meet. The Castle was built during the Middle Ages and is linked to the Pazzi family, a nemesis of the Medici Family. In these rooms the famous "Pazzi Conspiracy" was sketched, a plot attempting to assassinate Giuliano and Lorenzo de' Medici and destroy the rule of The Medici Family in Renaissance Florence. Guests will visit the historic wine cellars of the Castle, where the Casadei family produces natural wines utilizing both traditional Tuscan methods and terracotta amphoras using the Biointegrale® philosophy - respect for the nature and the vineyard environment is of utmost importance. Guest will also taste wine, olive oil, saffron and other typical specialties surrounded by breath-taking scenery.

HISTORIC CELLAR VISIT +
THE PRIVATE HALLS OF THE CASTLE VISIT +
TASTING OF 4 WINES AND EXTRA VIRGIN OLIVE OIL +
TASTING OF LOCAL SPECIALTIES
LENGTH | 2 ORE • LOCATION | Santa Brigida (FI)













A moment combining the creative food of Libreria Brac and natural wines surrounded by shelves full of contemporary art and cook books.

A truly unusual and unique restaurant in Florence.

A private tasting of biodynamic and natural wines selected by Giulia and paired with Libreria Brac's Piatto Unico, a special dish featuring a salad, rice or pasta and daily specialty.

A unique food and wine experience full of stories about vignerons, winemaking regions, native grapes, aromas, feeling and personality. Expect an unconventional tasting experience free from the confines of traditional wine academia as we dive deep into context and sense of place.

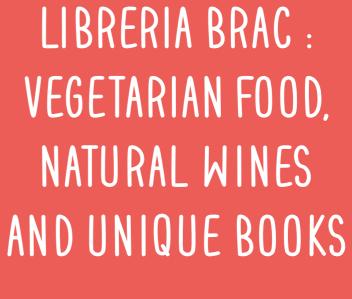
> PRIVATE NATURAL WINE TASTING + VEGETARIAN "PIATTO UNICO" TASTING LENGTH | 2 ORE · LOCATION | Libreria Brac (FI)



transfer available family friendly English/French

11-17 YEAR OLD: 20€

ADULTS: 60€ 3-10 YEAR OLD: 12€









2/3 PERSONS: 4 WINES FROM 4 PERSONS UP: 5 WINES

Let's discover the origins of Italian wine through the use of amphoras in the past and the present. A fun discovery into the unusual orange colored wines made with the use of terra-cotta. Get to know and learn to appreciate these wines under the original guidance of Giulia.

ORANGE WINES TASTING + TUSCAN AND CENTRAL ITALY AMPHORA WINE TASTING + ITALIAN SNACKS

LENGTH | 1 hour and a half • LOCATION | Libreria Brac (FI)



family friendly Enalish/French









Giulicious Moments

I'm Giulia. Wine has (almost) always been my passion. My journey began in 2009 with a a sommelier course. From then on I didn't stop tasting, sharing, studying and deepening my knowledge.

In 2010 I worked in France as a wine consultant and in 2011 completed my Master's in Wine Marketing and Management at the University of Florence.

After interning at a gastronomic communications agency, my role became clear: to bridge those who produce wine to those who drink it.

Since 2013 I have been curating the wine list at Libreria Brac (a book boutique, vegetarian restaurant and wine bar).



