

The background image shows several ancient ceramic vessels, likely Etruscan or Roman. In the foreground, a large, dark, weathered amphora with a single handle is visible. It features a reddish-brown slip and a black-figure painting of a reclining animal, possibly a deer or a boar, surrounded by stylized floral or geometric patterns. Behind it, another similar vessel is partially visible, also decorated with black-figure art. The lighting is dramatic, highlighting the textures and colors of the pottery against a dark background.

COOKING & TASTING WINE
LIKE AN ANCIENT TUSCAN IN
THE HILLS OF FIESOLE



Etruscans, an ancient tuscan civilization who lived in Tuscany 2.800 years ago, left their mark in Fiesole. Here in the hills of ancient Etruscan territory relive a unique gastronomic experience by preparing and tasting a real banquet paired with wines made in amphora, the oldest winemaking vessel used by Etruscans and still widely used by **natural winemakers** today. A true journey between past and present under the guidance of Gloria, passionate cook and food blogger and Giulia, wine consultant and sommelier. Gloria's house with a panoramic kitchen, a patio and a scenic view of Florence and the surrounding hills is the breathtaking location for this unforgettable moment. Immerse yourself in the deep roots of Tuscan cuisine and wine culture in a familiar, friendly, safe and relaxing environment.

COOKING CLASS +
ANCIENT ETRURIA REGION AMPHORA WINES TASTING +
LUNCH/DINNER WITH THE PREPARED DISHES
LENGTH | 5 hours • LOCATION | Fiesole (FI)

200€
PER PERSON

BOOK NOW



WHAT YOU'LL COOK ?
starter + bread +
fresh pasta + dessert

WHAT YOU'LL TASTE ?
2 people > 2 wines
3/4 people > 3 wines
from 5 people > 4 wines



transfer available
veggy options
family friendly
English

Gloria
Gloria Mottini
Experience



Giulicious Moments

I'm Gloria an Italian, Tuscan & Florentine girl born in Fiesole. I'm a food lover, a passionate cook and pioneer of culinary experiences. Since I was three, the kitchen has always been an accessible place to experiment, have fun, relax.

My passion has deep roots, made of recipes from grandmothers and grandfathers, seasoned with the wise and innovative suggestions of my parents. Food has always played a special role in my life and my greatest passion now as then is sharing ancient local recipes, tales, legends, family tales and culinary secrets with curious people like you from all around the world....



 cookwith_gloriamottini

I'm Giulia. Wine has (almost) always been my passion. My journey began in 2009 with 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).



 giulicious.moments