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# CASTELNUOVO TANCREDI WINE TASTING



TENUTA  
CASTELNUOVO TANCREDI

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# WELCOME



A Tuscan wine tasting at Tenuta Castelnuovo Tancredi represents a unique experience that will allow you to discover the secrets and curiosities of wine from the Orcia Valley region-from its birth, to the moment in which it is enjoyed at your table.

You will discover the wine cellar surrounded by the rolling hills where our grapes grow, how the terrior effects the final product, and we will share the love for our work and the history of our property and the villa.

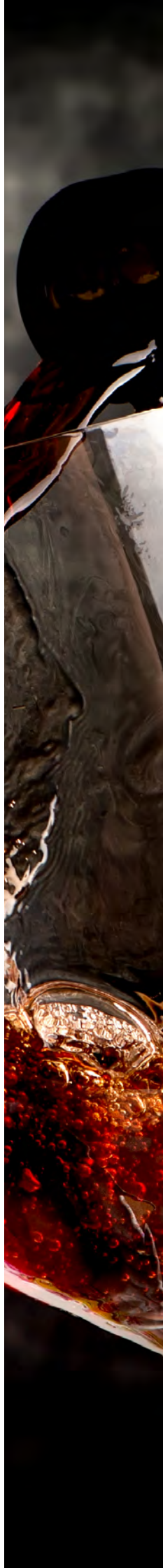
Our story will tell you about the procedure involved in the wine making from start to finish, with the ultimate goal being the enhancement of tuscan and international grapes.



During your wine tasting experience there will be a visit to the wine cellar, with an enjoyable explanation of the wine making process, from the arrival of the grapes to the aging and then the bottling and labeling.

Following the cellar visit, we will go up to our historical tasting room where you will enjoy the guided tasting of all our best wines with Lee Venturini Del Greco, sommelier and wife of the owner of the property.

**Ambasciatore** - our international expression made from cabernet sauvignon, merlot and syrah aged in American and French oak barrels for 18 months. The blend varies according to the harvest and quality of the grapes. Vintages available are 2008 (Cabernet Sauvignon and Syrah) and 2015 (Cabernet Sauvignon and Merlot).



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**Ammiraglio** - the maximum expression of what Sangiovese in our territory can do. This wine is a single vineyard 100% Sangiovese, aged in French oak for 18 months. Vintages available are 2009 and 2015.

**Assedio** - a blend of Sangiovese and Merlot.  
Vintages available are 2015 and 2016.

**Fiamma** - our rosé blend made from Sangiovese, Merlot and Syrah.  
Vintage available 2019 only after April 2020.

**San Bartolomeo** - what is a Tuscan winery without the traditional Vin santo? We tweaked our renowned vin santo to make it more of a dessert wine to be enjoyed with anything from cheeses to desserts. This wine is made from Chardonnay, Malvasia and Trebbiano toscano.



During the guided tasting, our wines will be matched to tasty and typical tuscan products such as prosciutto ham, salami, cheese, olives and bread. On request we can also prepare vegan snacks.

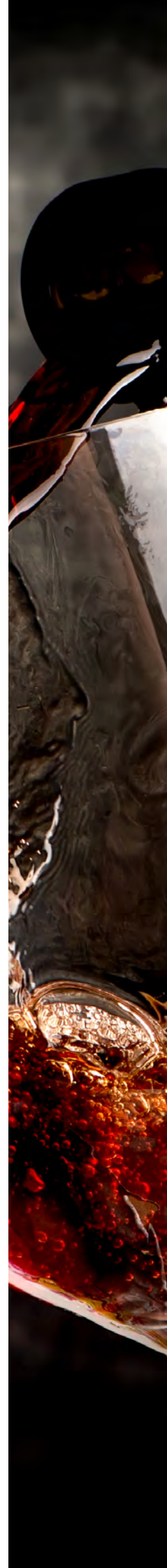
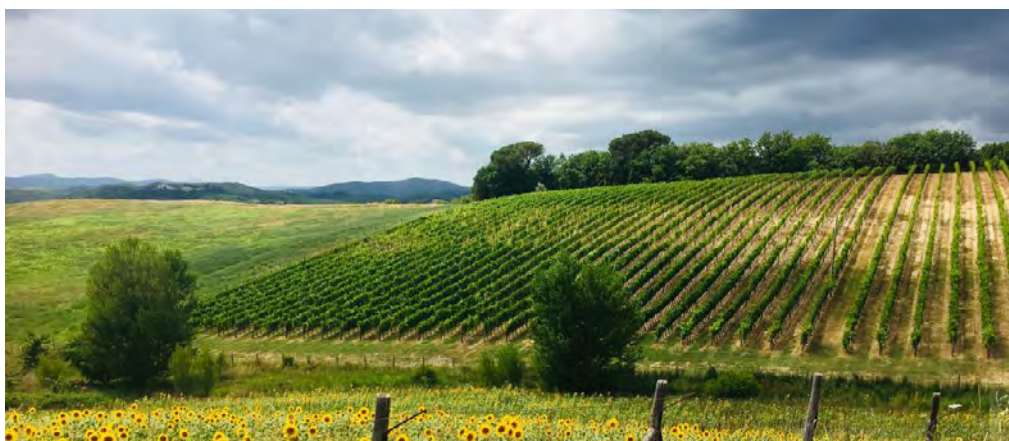
The duration of your wine tasting experience is typically 2 hours.

You can decide to treat yourself to this experience by making a reservation via email at [info@castelnuovotancredi.it](mailto:info@castelnuovotancredi.it). We speak Italian and English and with a bit of advance notice we can offer the service of a live translation in French and German.

The cost of the Wine Tour and Tasting is **30 euros per person**.

For groups **over 6 people**, we offer a discounted price of **25 euros per person**. Included are 3 wines of your choice and the above mentioned snacks. Please let us know your choice of wines when making the reservation.

We are looking forward to meeting you and sharing our love for wine and our terroir!





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