arianna&friends

the most authentic tours in Tuscany

BORGO ALLE VIGNE

TUSCANY

WINE & FOOD TOURS and SPECIALS

Arianna & Friends – *The most authentic tours in Tuscany* Via Salaiola 50/11, 56030, La Rosa - Terricciola (PI) ITALY **www.ariannandfriends.com**
info@ariannandfriends.com OFFICE NUMBER & WHATSAPP**: +39 348 3352039** **Emergency Line: +39 3296168473** P.IVA: 01835170505 SDI: M5UXCR1

COMMUNITY TOURISM IN RURAL TUSCANY: FEEL, LEARN & BUILD MEMORIES

Dear Friends,

we want to help you understand who we are, how we operate and most, importantly, why to choose us! Let's introduce ourselves: **Arianna**, **Consuelo, Luca, Moira, Anna, Davide, Alex, Cristiano, Diletta and Yvonne**.
We consider our company to be very different from other tour operators. One main difference is that **when you book with us, you will meet us in person and once you are in Tuscany, you will become our Tuscan friends.** Here tourists are not just tourists, they are friends.

Indeed, our "**Friends**" are both our collaborators and our customers, who **are treated like good friends** when they come and visit us. We are proud to show you our **native land and its beauty** and we are **happy to design bespoke itineraries** for your Tuscan stay.
We operate in an area called "**Terre di Pisa**" **that is very representative of the Tuscan countryside**. It is **a small area of Tuscany where you will find a wide variety of interesting and typical Tuscan tours and activities to do in a matter of a few kms.** And this fact is unique! There are no other areas of Tuscany that can offer so much to see and do in such a small area.

This enables us to **support local farms** offering wine and food and cultural day tours, designed for visitors who want to **visit the real Tuscany**, **feel like home**, spend a day as a family, visit **authentic hilltop villages**, **castles and private villas**, meet excellent **wine/olive oil/cheese /truffle/pasta/saffron producers** and above all, have access to destinations that are **out of the mainstream mass-tourism industry** and stay away from overtourism.

Our tours and guided visits to local farms, producers and to historical towns are led only by the internal staff of Arianna & Friends and some chosen collaborators, who are also our friends. With us you are 100% guaranteed not to have just "any" guides **but to have the best guides, who are knowledgeable, passionate, enthusiastic & fun.** We are convinced that **it's the people that make the difference in your tour experience.** Wouldn't you agree?
The local producers we work with have become our friends and they work with **passion and devotion** and are ready to share their knowledge with you. You will get to meet them and learn about their life, their company, their choices, and philosophy. We want to offer you a **very personable and authentic experience** and this is why we have selected what we consider to be the most suitable destinations to make you **feel at home** yet experience and **absorb all aspects of our culture**.

We also organize **private chef services**, **cooking classes**, private transportation, small civil and symbolic weddings, trekking and e-bike tours.
We are renowned for arranging packages with **tickets** to **Teatro del Silenzio** for the annual event by **Andrea Bocelli** in Lajatico and also for offering **vespa tours** including the visit to the Piaggio museum that is very close to us.
Our aim is that **at the end of a day with us you feel part of a community, learn the various aspects of our culture and become our friends,** whom you can meet any time you return to our beautiful region. Let us help you build **memories that you will have for a lifetime!**

As one of our guests said: "With Arianna & Friends, you arrive as a friend and leave as family!

BECOME A NEW FRIEND OF OURS ☺

Meet your friends in Tuscany

Consuelo, resourceful and proficient. She holds the position of office bookings manager. She customizes requests and creates the perfect experiences.

Diletta, caring and patient. Very attentive to detail, she manages all sorts of bookings to ensure a dream Tuscan vacation.

Luca, cheerful and knowledgeable. He serves as an 'all tours' guide, specializing in vespa and e-bike tours, olive oil, cheese, and truffle experiences.

Moira, knowledgeable and fun. She is our top guide for all tours involving history, art, sightseeing and culture. She is also a competent wine & olive oil expert.

Alex, patient and competent. He is a wine connoisseur and a skilled cook. He leads numerous wine- olive oil- and truffle tours, as well as cooking classes, vespa excursions and Ferrari tours.

Cristiano, fun-loving and diligent. He is a cheese tour expert and he also leads many cooking classes and olive oil tours, as well as adventurous vespa tours.

Yvonne, enthusiastic and experienced. She is a true wine expert and the leader for many wine and olive oil tours, e-bike excursions and cooking classes.

Davide, attentive to details and sociable. He is in charge of Andrea Bocelli's Teatro del Silenzio holiday packages and other local events.

Anna, friendly and dedicated. She patiently coordinates all our private chef services and cooking classes in collaboration with local cooks.

Arianna, intuitive and determined. She handles the company management, plans and organizes tours & activities and ensures smooth execution of all operations.

BEST SELLERS & NEW WINE/FOOD TOURS - 2026

F42. WINEMAKER FOR A DAY – NEW 2026

F45. 3 FRIENDS, 3 WINEMAKERS – WINE, FOOD & TUSCAN STORIES – NEW 2026

G31. BUTCHER FOR A DAY IN TERRE DI PISA – NEW 2026

F34. THREE-MILK CHEESE FACTORY & TERROIR WINES – UPDATED 2026

X. MYSTERY DAY TRIPS – UPDATED 2026

TRANSPORTATION POLICY

Please, note that transportation is NOT INCLUDED in any of the rates in this catalogue (unless clearly specified).

You are expected to reach the venues or meeting points in your own car/rental car.

If you prefer not to drive, we are happy to book private transfers for you at an extra charge. Please ask in advance.
The transfer service is performed by fully licensed professional drivers who drive new, comfortable and clean vehicles.

Prices go from € 300 for a car with driver for 2 people for a half day tour

Wine & Food Tours with Farm Visits

A Journey Through Vineyards and Farms.

A Culinary Adventure in the Heart of Tuscany.

F42. WINEMAKER FOR A DAY NEW 2026♥

There are many ways to taste wine in Tuscany, but there is only one way to *live* it. This is **one day working together with the winemaker**. We collaborate with two very small wineries that are happy to welcome you, where **the winemaker personally spends the day with you** and shares what his farming life truly looks like.
One winery is near San Miniato, where you will meet the winemaker *Francesco*, an oenologist and agronomist. You will discover his devotion and **passionate approach to organic and biodynamic winemaking**.
The other is near Terricciola, where the winemaker *Giuseppe* grows only Tuscan grape varieties to produce bold and excellent wines. With his genuine attitude, he **shares his lifetime of experience and his work in the cellar**.
What needs to be done today? The season decides.
You may help select the best buds for next vintage, tie the vines, work the soil or seed to enrich the ground, rack the wine from one tank to another, taste wine directly from the barrel with the *wine thief* (long glass pipe to take wine from barrel), check barrels and tools, do some maintenance work, label the bottles.
You wear gloves and boots, you use real tools, you smell the wine when it is moved, you touch the plant. It is simple, practical and authentic, no show. Nothing is staged.
After the work, you **sit at the table together with the wine maker** Francesco or Giuseppe for a **homemade lunch** and a **guided tasting of their wines**. You can ask questions, speak about the vintage, the difficulties, the choices in vineyard and cellar.
This experience changes during the year, as it depends on nature.
This authentic experience reveals the unseen work behind every glass.

More Info:
https://www.ariannandfriends.com/wine-food-tours/winemaker-for-a-day/

Available from Monday to Saturday
€ 480 for 2 people
Additional person: **€ 130**

Duration: 5 hours

IN SAN MINIATO WITH FRANCESCO (2-8 people)
Or IN TERRICCIOLA WITH GIUSEPPE (2-4 people)

The winery selection will depend on availability and on the activities taking place in the cellar or vineyards, in order to offer you the most complete experience possible.

Rate includes:
private guide + hands-on experience with the wine maker + wine tasting + lunch + use of boots and hat

F12. CHEESE TASTING TOUR

Join our expert guide for a special journey that will grow your love for cheese and open your heart to the beautiful world of artisanal dairy and organic food.

You will visit an **organic cheese farm close to Volterra** and taste the wonderful flavors of their fresh and aged cheeses. Here you will discover the story of a **multi-generation family of cheese makers**, the family of Giovanni. Their tradition started in Sardinia, and more than 50 years ago they brought their knowledge and passion to Tuscany.
Today, they are proud to be one of the most important organic farms in the Volterra area.
Your guide will take you **inside the pasteurizing room and into the aging caves**, where you learn how the famous organic pecorino is made. You will learn how simple milk becomes a delicious cheese, step by step, with care, patience, and love.

After the visit, **lunch is waiting for you in the old barn**, now changed into a cozy rustic restaurant. You will **enjoy different dishes prepared with their special cheeses**, full of authentic taste and tradition. Before you leave, you will receive a small cheesy gift to enjoy later and remember this experience.
Please note that the visit follows the natural working rhythm of the farm. On some days you can see the fresh cheese production, and on other days you will see different moments like the aging of the cheese wheels. Every visit is unique, but always rich in flavor and discovery.

More info:
https://www.ariannandfriends.com/wine-food-tours/organic-cheese-farm-tour/

Available from Monday to Saturday

€ 340 for 2 people
Additional person:
€ 50 adult
€ 45 teen (12-17 years)
€ 40 child (4-11 years)

Duration: 3 hours

Rate includes:
private guide + visit to the farm + cheese tasting + lunch + cheese souvenir

F2. CHEESE & OLIVE OIL EXPERIENCE

Enjoy a full-day tour at an organic cheese farm near Volterra, offering stunning views of Tuscany's rolling hills. Visit a **traditional olive mill for a unique blind olive oil tasting**, distinguishing **between authentic Tuscan extra virgin olive oil and commercial alternatives**.

Explore the **organic cheese farm, the production room, and cheese aging caves**, with a focus on the cheese-making process. If there's active production, witness operations in the dairy; otherwise, experience other captivating processes like the aging phase.
Conclude with a **delightful lunch featuring pecorino cheese** prepared in different ways, and typical Tuscan products. Wine and dessert also included. Note that this part of the tour centers around cheese production, ensuring an engaging visit regardless of production on the day.

More info:
https://www.ariannandfriends.com/wine-food-tours/cheese-olive-oil-tour/

Mon-Sat

€ 420 for 2 people

Additional person:
€ 75 adult
€ 70 teen (12-17 years)
€ 60 child (4-11 years)

Duration: 6 hours

Rate includes:
private guide + visit to 2 farms + 2 tasting sets + lunch

F15. WINE, CHEESE & OLIVE OIL - full day plus

This tour caters to those with limited time, providing a condensed yet enriching **experience of our region in just one day.** Focused on the discovery of three quintessential Tuscan products – **wine, cheese, and extra virgin olive oil** – the itinerary takes place in the **picturesque countryside** surrounding the historic town of Volterra.

Say hi to your private guide for the day. You'll start at an olive mill where you'll enjoy in a **comparative olive oil tasting** to learn all the **secrets of a good extra virgin olive oil**. Next, we'll journey to an **organic cheese farm**, exploring their sheep shed, cheese aging caves, and working rooms. A **delicious lunch**, featuring their exquisite cheeses, awaits you.

In the afternoon, the tour concludes at one of the **most interesting wineries** near Volterra or Terricciola. Here, you'll tour their cellar and indulge in the tasting of **exceptional wines in a stunning panoramic tasting room.**

More info:
https://www.ariannandfriends.com/wine-food-tours/cheese-wine-olive-oil-tasting-tour/

Mon-Sat

€ 530 for 2 people

Additional person:
€ 120 adult
€ 95 teen (12-17 years)
€ 75 child (4-11 years)

Duration: 8 hours

Rate includes:
private guide + visit to 3 farms + 3 tasting sets + lunch

F48. EXTRA-ORDINARY PROSCIUTTO & PREMIUM PASTA NEW 2026♥

Two gems of Tuscany: Pasta and Prosciutto, in this tour, at their highest level.

Making great pasta is about care, selected ingredients, **slow processing, and deep respect for tradition**. We will visit a historic **pasta factory founded in 1860**, still owned and managed by the same family, now in its fifth generation, located near the beautiful town of San Miniato. For over 160 years, knowledge and passion have been preserved while carefully embracing innovation.
The visit begins in the **original pasta museum**, with antique tools, early machinery, and vintage packaging telling the story of pasta through time. You will then **enter the working factory** to follow the full production process, from raw ingredients to packaging. Learn how semolina and water become dough, how bronze dies create the perfect texture, and how **slow drying at low temperatures preserves flavor and quality**. After the visit, enjoy **lunch at the factory's elegant restaurant**, including two pasta dishes.

The journey continues beneath the hilltop town of Montopoli, inside an **extraordinary underground aging cellar**. Here, one of Tuscany's rarest delicacies is preserved: a **special prosciutto aged for up to seven years.**
Made from free-range grey pigs and cured using ancient pre-refrigeration methods, the **ham matures slowly with wine and ash**, creating a natural microclimate. Time is the essential ingredient; together with patience, air, and craftsmanship transform it into something exceptional.
During an intimate tasting, you will understand why this prosciutto called Stradivario is considered a masterpiece. Silky in texture and elegant in flavor, it develops slowly on the palate, balanced, refined, and impossible to rush.

More:
https://www.ariannandfriends.com/wine-food-tours/extra-ordinary-prosciutto-premium-pasta/

Mon-Sat

€ 520 for 2 people

Additional person:
€ 130 adult
€ 120 teen (12-17 years)
€ 80 child (4-11 years)

Duration: 4,5 hours

Rate includes:
private guide + visit to the pasta factory + visit to the pasta museum + pasta lunch + visit to the cellars of Stradivario prosciutto + prosciutto tasting

F23. BOLGHERI WINE TOUR

Explore Bolgheri, a haven for exclusive wines distinct from classical Tuscan varieties. This charming hamlet is famed for "**Supertuscan" wines** and the esteemed **DOC Bolgheri**. Visit **two representative wineries** for a diverse experience.
The first, an **ancient castle in town, dates back to the 13th century.** We will visit its **wine cellar with a history dating to the late 18th century**. Taste their top two wines and their entry-level one, as you discover the rich past of this unique place.
The second winery is located in the countryside and offers **a tasting of four wines that perfectly capture the essence of Bolgheri**. The region's soil, conducive to international grape varieties such as **Cabernet, Merlot and Syrah**, yields **full-bodied and exclusive wines**. Opt for an à la carte lunch onsite (additional cost).

More info:
https://www.ariannandfriends.com/wine-food-tours/bolgheri-tour-to-two-family-run-wineries/

Mon-Sat

€ 470 for 2 people

Additional person:
€ 110 adult

Duration: 5 hours
+ time for lunch (extra)

Rate includes:
private guide + visit to 2 wineries + 2 tasting sets

F6. WINE & OLIVE OIL EXPERIENCE

Do you dream of exploring a whole agricultural area through its delicious products and skillful producers? Would you like to visit a winery but you are also curious about the production of extra virgin olive oil? Then this is the tour for you! We arrange a very original tour with a strong focus on the most important farming products of the region of central Tuscany **visiting a local oil mill and a spectacular winery** with a rich **wine tasting** and **blind olive oil tasting**.
Many Tuscans have their own production of extra virgin olive oil because they have a small piece of land with a few olive trees. Once collected, the olives are taken to a local mill. We will visit one of these mills, to understand better about how a **very good extra virgin olive oil is made and how to use it** properly in the food preparation.
The guided tour goes on with the visit of a **spectacular winery, in a very charming wine district**. As you walk through the production areas of this very advanced winery, from the fermentation area to the barrique ageing rooms, you learn a lot of fascinating stories about the world of winemaking. A light lunch with typical matching food is included.

More info:
https://www.ariannandfriends.com/wine-food-tours/oil-mill-winery-tour/

Mon-Sat

€ 420 for 2 people

Additional person:
€ 90 adult
€ 70 teen (12-17 years)
€ 60 child (4-11 years)

Duration: 6 hours

Rate includes:
private guide + visit to 2 farms + wine tasting + olive oil tasting + typical food at each farm

G31. BUTCHER FOR A DAY IN TERRE DI PISA

NEW 2026♥

An authentic Tuscan experience in Tuscany: **spend an afternoon with a local butcher** and discover the traditions behind Italian meat preparation. A fun and educational activity for food lovers who want something more than a classic cooking class.

Meet the **butcher Tommaso** and learn about Tuscan meat culture, how to select quality cuts, and the difference between good and low-quality meat.

Together you will prepare classic Italian recipes such as fresh sausages, meatballs with tomato sauce, and traditional meat rolls, or classical Italian meatloaf, all dishes from everyday Italian home cooking.

With Tommaso, you will prepare everything from the beginning: choosing the right cuts, balancing meat and fat, seasoning according to Tuscan tradition, grinding the meat, and stuffing the sausages.

For example, the meatballs, you will grind the meat, add seasonings, and mix by hand, learning how texture and flavors are created. The butcher will explain each step and share professional tips. **Everyone participates actively in an informal and friendly atmosphere, also suitable for families.**

Note: kids are welcome to use the safe indoor play area of the restaurant.

After the activity, you will sit together and enjoy the dishes you prepared, served with bread or focaccia and a simple side dish, for an Italian style early dinner.

Before or after the butcher's, enjoy a short guided visit to the charming hill town of Peccioli, where history and contemporary art meet. Walking through the historic center, you will discover panoramic views, historic buildings, and modern art installations. You can stop for a coffee or upgrade to an aperitivo on the terrace, or gelato tasting.

More info:

https://www.ariannandfriends.com/wine-food-tours/butcher-for-a-day/

Available Monday, Tuesday, Thursday at 3:30 pm

€ 390 for 2 people
Additional person:
€ 85 adult
€ 60 teen (12-17 years)
€ 35 child (4-11 years)
€ 15 child (0-3 years)

Duration: 4 hours

Rate includes:

private guide + hands-on activity in the butcher's kitchen + visit to Peccioli & coffee+ early dinner at the butcher's restaurant + playground for the kids

Upgrade for terrace aperitivo, or gelato tasting adding € 15 per person

F14. ORGANIC CHEESE FARM & FAMILY RUN-WINERY NEAR VOLTERRA

Enjoy a delightful Tuscan day out with a perfect combination of cheese and wine, surrounded by the **peaceful countryside near Volterra**.
In the morning, our private guide will introduce you to the world of traditional cheese-making during a **visit to a local organic producer**, a charming **cheese farm with beautiful views** of the Volterra skyline. The atmosphere is authentic and relaxed, far from crowded tourist areas.

Discover the origins of "pecorino," a sheep's milk cheese derived from the Italian word *pecora*, meaning "sheep." You will **explore the cheese factory**, understand each step of production from fresh milk to aging, and observe some of the maturation phases that give different textures and flavors to the cheeses.
After the visit, enjoy a **delicious lunch** at the producer's venue, once an old barn and today transformed into a **cozy traditional restaurant**. Your lunch includes a generous selection of their finest cheeses, together with other local specialties, all complemented by wine included in the experience. **It is a simple but rich meal that truly reflects the rural Tuscan tradition.**

In the afternoon, continue to one of our favorite hilltop wineries, offering **stunning panoramic views of the Tuscan landscape**. This **family-run wine estate** combines respect for tradition with modern innovation. Meet the passionate winemaker, who will personally guide you through the vineyards and the wine cellar, explaining the philosophy behind their production. The visit concludes with a **guided tasting of 4 or 5 wines**, each expressing the character of the territory.

Explore rural Tuscany through its authentic flavors and warm hospitality, creating lasting memories on this relaxing and delicious culinary adventure.

More info:
https://www.ariannandfriends.com/wine-food-tours/wine-cheese-tasting-tour/

Available from Monday to Saturday

€ 430 for 2 people
Additional person:
€ 95 adult
€ 80 teen (12-17 years)
€ 60 child (4-11 years)

Duration: 6 hours

Rate includes:
private guide + visit to 2 farms + 2 tasting sets + lunch

F29. MICROWINERIES: the terroir, a family matter

As is well known, Tuscany claims a millennium-long tradition in winemaking, with many wineries in the **Terre di Pisa region** earning recognition from connoisseurs and wine enthusiasts for the exceptional quality of their wines.

However, there are **many small wine producers who make excellent wines** but, because they are small, they are not very present in international markets. To succeed in the wine business and have space in the market alongside bigger competitors, they must **focus on quality rather than quantity**. This tour gives you the special opportunity to discover some of these small, family-run wineries.

We will visit three of these family-run wineries in our territory, where you'll have the chance to taste approximately **10 wines**. You will meet three winemakers, each with a different approach to winemaking, creating **wines with a strong personality and a style you will clearly remember.**
A Tuscan lunch featuring typical local food is also included. At each winery matching food is served accompanying the wines.

Winemaking is not only physical work in the fields and cellars; it is deeply connected with family traditions rooted in the local community. **Understanding wine becomes an exploration of the 'terroir,'** revealing what makes each bottle distinctive and how these wines reflect the surrounding landscape, the changing seasons, and the stories of the villagers.

If you've already visited the prominent wineries in the area and desire a tailored, exceptional experience, this is the ideal tour for you. Taste wines crafted from both ancient indigenous grapes and modern international varieties, and discover how **rural life strikes a delicate balance between tradition and modernity,**
Let's meet our Tuscan friends together**.**

More info:
https://www.ariannandfriends.com/wine-food-tours/microwineries-tour/

Available from Monday to Saturday

€ 530 for 2 people
Additional person:
€ 135 adult
€ 70 teen (12-17 years)
€ 50 child (4-11 years)

Duration: 7 hours

Rate includes:
private guide + visit to three wineries+
3 sets of wine tasting + lunch

F28. SAFFRON, MEDITERRANEAN HERBS & VERNACCIA WINE NEAR SAN GIMIGNANO

Begin your journey with a visit to an organic farm near San Gimignano, renowned for cultivating the **world's rarest and most expensive spice: saffron.** Explore the family's vegetable plots and aromatic herb gardens, featuring an array of **Mediterranean delights like sage, thyme, oregano, bay leaf, and rosemary.** The tour includes a seasonal exploration of the vegetable plot, offering insights into the available produce.
In a relaxed and friendly setting, savor a delightful lunch featuring the farm's fresh produce. You will try bruschettas with extra virgin olive oil and fine herbs, a farro salad, pickled vegetables, sweet and sour jams paired with local pecorino cheese, fresh and grilled vegetables, and a dessert enriched with saffron.
The journey continues with a visit to **one of the most appreciated producers of the celebrated white Vernaccia di San Gimignano,** where to enjoy a guided **tasting of a curated selection of 4 wines** and an interesting visit to their wine cellars.

More info:
https://www.ariannandfriends.com/wine-food-tours/saffron-mediterranean-herbs-vernaccia-tour/

Available from Monday to Saturday

€ 460 for 2 people

Additional person:
€ 110 adult
€ 70 teen (12-17 years)
€ 40 child (4-11 years)

Duration: 5 hours

Rate includes:
private guide + visit to the farm + lunch + visit to the wine cellar + wine tasting

F32. OLIVE OIL, SAFFRON & HONEY NEAR LARI

Enjoy a guided tour through the heart of Tuscany, in the area of Casciana Terme/Lari, perfect for all ages! Start your adventure with a visit to a **typical oil mill**, where you'll discover how extra virgin olive oil is made. **Through a blind tasting, you'll learn the difference between a high-quality extra virgin olive** oil from a local producer **and the one you buy in the stores**. Next, visit a **charming family-run farm that produces saffron and honey**. Watch as the saffron producer uses a mortar and **pestle to crush the precious pistils**, revealing the rich aroma and color of this rare spice. Learn about the fascinating process of harvesting saffron and how bees create honey. **You'll also get a close look at one of the hives** (empty, for your safety), with detailed explanations on how the hive functions.
Here you'll enjoy a delicious lunch tasting **some dishes made with their saffron, honey and organic vegetables from their garden.**
This tour offers a unique opportunity to experience Tuscany's agricultural heritage!

More info:
https://www.ariannandfriends.com/wine-food-tours/saffron-and-honey-tour/

Available from Monday to Friday

€ 420 for 2 people

Additional person:
€ 80 adult
€ 70 teen (12-17 years)
€ 50 child (4-11 years)

Duration: 5 hours

Rate includes:
private guide + visit to the saffron/honey farm + lunch + visit to the oil mill + olive oil tasting

F34. THREE-MILK CHEESE FACTORY & TERROIR WINES UPDATED 2026♥

If you want to explore an area of Tuscany that is **off the beaten path** and offers excellent food and wine, this is the tour for you.
Join us for an exciting journey through the Pisan Hills, not far from the sea, in the area of the **Santa Luce Nature Reserve.**

A Family Tradition of Cheesemaking Excellence
Our private tour begins with a guided visit to a local cheese factory, one of the region's most important producers of high-quality cheese. In 1955, a father and son, both shepherds, started the business with a small production facility. Today, **Stefano and his children continue the family tradition**, combining ancient methods with modern innovation to create outstanding products.
You will discover how cheeses are made **using cow's, goat's, and sheep's milk, with a remarkable selection of up to 73 varieties.** After the visit, enjoy a tasting of five cheeses and fresh ricotta served with jams, water, and a glass of wine.
To enrich your lunch, you may choose one main dish: potato gnocchi, stuffed ravioli, mini meatballs, or a selection of bruschettas with six toppings.

A Panoramic Winery and Terroir Wines
In the afternoon, the tour continues at a panoramic winery in Northern Maremma, about 180 meters above sea level, influenced by the nearby sea. **The diverse soils, calcareous, marine-origin, volcanic, and clay, give the wines a strong identity** and deep connection to the land. Nature plays the main role, while the winemaker carefully observes and works in harmony with it, guiding the grapes without forcing them. The result is **elegant, expressive wines that truly reflect the terroir.**
You will walk through the vineyards, visit the cellar, and learn about the winemaking process, followed by a **tasting of four representative wines** paired with focaccia, tomato bruschetta, and local salami.

More info:
https://www.ariannandfriends.com/wine-food-tours/cheese-supertuscan-winery/

Available from Monday to Friday

€ 550 for 2 people
Additional person:
€ 120 adult
€ 70 teen (12-17 years)
€ 50 child (4-11 years)

Duration: 6 hours

Rate includes:
private guide + visit to the cheese factory + cheese tasting + lunch + visit to the winery + wine tasting

F.36 RARITIES IN TUSCANY: PROSCIUTTO MUSEUM & TRADITIONAL OLIVE MILL

We aim to create unforgettable and **truly unique experiences** for you in Tuscany. Our region is filled with hidden gems that offer a great opportunity to explore and get a deeper understanding of our history and traditions. With this private tour, our expert guide will take you to visit **two extraordinary places: a one-of-a-kind Prosciutto Cellar & Museum** and **one of the few remaining traditional olive mills in the region**, where **stone wheels** are still used to crush olives, just as they were in ancient times.

The first place we'll visit is called the "Museo dello Stradivario." Contrary to what the name might suggest, it doesn't showcase violins or musical instruments but rather a **very special kind of prosciutto that is aged in wine barrels and ashes for 60/70 months.**
The museum is located in a truly distinctive location, the **undergrounds of the hilltop town Montopoli**. This unique "**Stradivario" prosciutto** is made from free-range grey pigs and nurtured with ash, just as it was done in the past before refrigeration existed, and matured in wine barrels, creating a truly unique flavor that is rare to find anywhere else.

Here, we will **taste some of this special prosciutto** along with other specialties from the town's butcher, whose hard work and passion brought this unique museum to life. The tour can be extended for a full lunch experience, **adding the famous T-Bone Steak** and a side dish. You'll have the opportunity to explore the butcher's cellar, which houses a **marvelous collection of top-quality wines**. You can select your favorite bottle and purchase it à la carte to make the experience truly memorable.

We will visit an olive oil mill unlike any other available today. Here, olive oil is produced primarily using ancient techniques, much like our ancestors, dating back to the Etruscans, used to craft this precious ingredient. Only at this mill can you witness two nearly forgotten steps in the olive oil-making process: **the use of traditional stone wheels to crush the olives and the pressing with traditional fiber mats called "fiscoli" to extract the first juice** from the crushed olives. These steps, which are no longer part of modern machinery, provide a rare glimpse into the artisanal methods of the past. We'll taste some of the delicious olive oil produced here.

More info:
https://www.ariannandfriends.com/wine-food-tours/prosciutto-museum-traditional-mill/

Available from Monday to Saturday

€ 420 for 2 people
Additional person:
€ 70 adult
€ 60 teen (12-17 years)
€ 40 child (4-11 years)

+ extension of the tour of 1 hour for a full lunch at the butcher's with T-bone steak at € 60 per adult/teen and € 30 for kids, to be paid onsite. Wine is extra.

Duration: 4 hours
With full lunch: 5 hours

Rate includes:
private guide + visit to the prosciutto museum + visit to the oil mill + Stradivario prosciutto tasting + olive oil tasting
(+ optional lunch with T-bone steak as extra)

F13. CHEESE MAKING CLASS AT THE ORGANIC FARM

Begin your day with a **warm welcome from Giovanni's family at their organic cheese farm** near Volterra. Discover the rich history of their cheese-making legacy, which began in Sardinia and flourished in Tuscany for over 50 years.
Explore the farm and continue your journey through the **pasteurizing room and aging cells**, gaining insights into the secrets of creating high-quality organic cheese.
And now it's your turn: immerse yourself in the cheese-making experience with a hands-on session. Under the guidance of skilled cheese makers, **use fresh milk from the farm to create your own "caciotta" cheese**, which you'll then package and take home as a unique and tasty souvenir. **Enjoy a delightful lunch** served in the former barn, now transformed into a rustic-style restaurant. **Savor a variety of cheese-based dishes**, showcasing the farm's organic produce and the family's generations-old expertise.
Take some time to **relax in the picturesque surroundings** rounding off a day filled with education, hands-on experience, and culinary delight in the heart of Tuscany.

More info:
https://www.ariannandfriends.com/wine-food-tours/cheese-making-class-tuscany/

Available from Monday to Friday

€ 640 for 2 people

Additional person:
€ 120 adult
€ 110 teen (12-17 years)
€ 90 child (4-11 years)

Duration: 4 hours

Rate includes:
private guide + cheese making experience + visit to the farm + tasting + lunch

F35. CHEESE & BEER near VOLTERRA, organic and eco-friendly tour

Join us on a visit to a charming cheese farm located atop the hills surrounding the town of Volterra. Here, you'll **meet the cheesemakers and discover their organic methods for producing delicious pecorino cheese**. You'll explore the aging rooms and learn about each step in the process of transforming milk into cheese.
Afterward, you'll sit in the **beautifully restored former barn** and enjoy a lovely **lunch featuring a wide variety of cheese-based dishes and other local specialties**.
In the afternoon, your guide takes you to discover an **extraordinary brewing experience within the complex of the salt mines of Volterra**. This unique brewery stands alone as the only one of its kind, transforming the energy from salt extraction into the driving force behind its beer production. After a first introduction to this eco-sustainable project, **you'll get to savor four carefully crafted beers**.

More info:
https://www.ariannandfriends.com/wine-food-tours/cheese-and-beer-volterra/

Available from Monday to Saturday

€ 380 for 2 people

Additional person:
€ 70 adult
€ 55 teen (12-17 years)
€ 35 child (4-11 years)

Duration: 4 hours

Rate includes:
private guide + visit to the farm + cheese tasting + lunch + visit to the brewery + beer tasting

F45. 3 FRIENDS, 3 WINEMAKERS – WINE, FOOD & TUSCAN STORIES NEW 2026♥

A day in Tuscany like no other, where wine connects with ancient history, olive oil, honey, and personal stories. In the rolling hills of Terricciola, **three friends, Beppe, Alberto, and Daria**, invite you to discover their **world of wine, friendship, and creativity**. Each owns a small winery close to the others, united by passion, authenticity, and collaboration.

The experience begins at Alberto's farm, surrounded by olive trees. Here you'll **taste three wines (including one straight from the barrel) and sample three of his premium olive oils** after a short walk among the trees.
Next, at Beppe's winery, history meets winemaking. You'll taste **three wines, including one in a fascinating underground Etruscan cellar** carved into the hillside, an unforgettable and atmospheric setting.
The day ends at Daria's hilltop vineyard. **Two wines are tasted in her charming tasting room**, and the **third outdoors with cheese and honey** produced on the farm, after a pleasant 15**-minute walk through the vineyards**. During the walk, you can also enjoy an optional **mini treasure hunt** to learn how to recognize grape varieties such as Sangiovese and Vermentino.

Over approximately six hours (up to seven with the treasure hunt), you will taste **nine wines, olive oil, and honey, explore vineyards and an ancient Etruscan cellar, and experience the warmth and genuine spirit of three friends** who share their passion for Tuscan winemaking.

What makes this tour truly special is the friendship and collaboration among these three winemakers. They share ideas, tools, and creativity, supporting each other in their craft. This is a unique journey through nature, history, and authentic local flavors, an experience that will remain in your memory long after your visit.

More info:
https://www.ariannandfriends.com/wine-food-tours/3-friends-3-winemakers-wine-food-tuscan-stories/

Monday to Saturday

€ 640 for 2 people

Additional person:
€ 190 adult
€ 90 teen (12-17 years)
€ 30 child (4-11 years)

Duration: 4 hours

Rate includes:
Private guide +
Visit to three wineries +
Tasting of 9 wines & matching food
+ 15-minute walk +
Olive oil tasting and walk among the olive trees
+ Honey tasting
+ Visit to an Etruscan cellar
Optional: grape treasure hunt, included at no extra cost

F11. TWO ORIGINIAL WINERIES NEAR SAN MINIATO

The hills surrounding Florence are a very charming wine district, producing fabulous Chianti as well as many IGT wines with original peculiarities, sometimes made from **grape varieties that are quite rare in Italy.**
This area offers a wonderful combination of tradition and experimentation, where winemakers express both heritage and creativity. We bring you to **two wineries off the beaten track in the area of San Miniato,** where you will discover **very original and unexpected wines in an authentic rural setting.**

At a special **family-run winery** on the hills, you will stroll through the vineyards together with the winemaker, learning more about their winemaking philosophy and **deep connection to the land**. They produce **exceptional single-varietal wines**, 100% Ciliegiolo, 100% Colorino, and even 100% Trebbiano, highlighting the true character of each grape. They also create innovative sparkling wines, fresh and youthful reds and whites, and an exquisite dessert wine. After the visit, we will sit together in the tasting room, where you will enjoy a **delicious lunch paired with a guided tasting of the estate's wines.**

The last part of this day tour is dedicated to **another small family-run winery**, known for its very original and expressive wines. The property is located in a welcoming hilly landscape along the **medieval pilgrim road Via Francigena**, adding a special historical atmosphere to the visit. The friendly owners will introduce you to the farm and **warmly welcome you into their home for a wine tasting full of interesting surprises.** Here you can taste distinctive IGT wines such as **Tuscan Tempranillo**, together with a fantastic Chianti and an unforgettable Vin Santo.

Our wine tour in San Miniato area allows you to taste at least 10 different wines, offering a rich and memorable experience of this unique Tuscan wine area.

More info:
https://www.ariannandfriends.com/wine-food-tours/san-miniato-wine-tours/

Available from Monday to Saturday

€ 500 for 2 people
Every extra person:
€ 125 adult
€ 60 teen (12-17 years)
€ 40 child (4-11 years)

Duration: 6 hours

Rate includes:
private guide + visit to two wineries + 2 sets of wine tasting + lunch

H2. TRUFFLE HUNTING IN VOLTERRA WITH DANIELE

Experience an authentic truffle adventure in Tuscany! Join skilled truffle hunter Daniele and his trained dog Ciro in the beautiful woods around Volterra for a unique and memorable hunt. Afterward, enjoy a delicious truffle-based lunch at Daniele's shop in the heart of town, savoring the fruits of your adventure.

Truffle Hunting in the Woods

Begin with an introduction to the world of truffles, then head to a nearby forest just outside Volterra's walls. Learn from Daniele's expertise and observe the bond between him and Ciro as they search for seasonal truffles, making the experience both fun and educational.

Lunch at Daniele's Shop

Return to Volterra to meet Daniele's wife Stefania in their shop. She will prepare a truffle tasting and lunch using many of their home-produced truffle products including pecorino fondue with truffle and Fried egg with truffle, and some delicious local wine to accompany the food.

Extras to Make the Day Memorable

1. **Add More Truffle** – Choose extra fresh truffle for any dish; cost depends on daily market price.
2. **Lunch at Daniele's Home** – From May to September, enjoy a richer meal in their garden with views over the Tuscan hills and personal stories from the hosts. (add € 35 per person)
3. **Explore Volterra** – Extend your day with a self-guided or guided tour of this enchanting medieval town. (for a 2-hour tour, add € 210 for the whole party, not per person)

We have basically two main seasons:
-Black truffle season: from January to end of August, including the Spring white truffle
-Winter White truffle season: from October to December

More info:
https://www.ariannandfriends.com/wine-food-tours/volterra-truffle-hunting-tour/

Available from Monday to Saturday

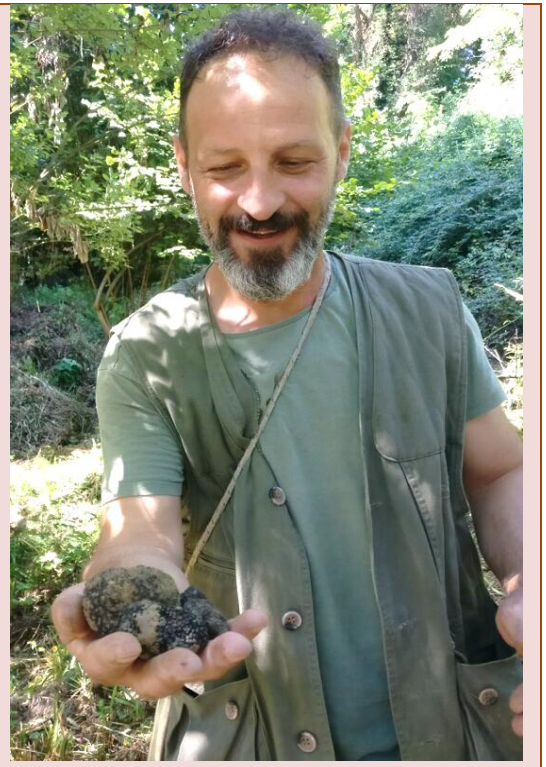
Black & Spring truffle season
€ 580 for 2 people
Additional person:
€ 170 adult
€ 90 teen (12-17 years)
€ 60 child (4-11 years)

Winter White truffle season
€ 700 for 2 people
Additional person:
€ 230 adult
€ 110 teen (12-17 years)
€ 70 child (4-11 years)

Duration: 4 hours

For private parties of max 8 people

Rate includes:
private guide + truffle hunting in the wood + truffle tasting + truffle based lunch



H3. TRUFFLE HUNTING & OLIVE OIL: TREASURES OF TUSCANY

We are fortunate to count among our friends **several talented truffle hunters** who love sharing their craft and hospitality with our guests. Meet either **Riccardo or Antonio,** each a passionate and highly skilled truffle hunter with a deep connection to the land and their craft.

Your adventure begins with a **walk through the enchanting Tuscan woods**, accompanied by their loyal, well-trained truffle dogs. Together, we'll hunt for the **precious black and white truffles**, enjoying the thrill of the search and learning the secrets of this ancient tradition.

Afterward, you'll savor the rewards of your efforts. **Back at their home or workshop, the hunters will prepare an unforgettable meal** featuring the freshest truffles, generously shaved over every dish. Each bite will reflect the care, tradition, and flavors of Tuscany, making it one of the most memorable dining experiences of your life.

The truffle-hunting adventure takes place between **Peccioli, Palaia and San Miniato**, renowned areas for Tuscany's truffle treasures. The location offers a **unique experience shaped by the personality, stories, and warmth of your host.**

But the day doesn't end there! After your truffle feast, your private guide will lead you to a **nearby oil mill, where you'll enjoy a tasting of exceptional and fragrant olive oils** and learn the difference between a commercial olive oil and a high quality one for a life-changing experience!

More info:
https://www.ariannandfriends.com/wine-food-tours/truffle-hunting-olive-oil-tour/

Available from Monday to Saturday

Black & Spring truffle season
€ 680 for 2 people
Additional person:
€ 230 adult
€ 140 teen (12-17 years)
€ 100 child (4-11 years)

Winter White truffle season
€ 760 for 2 people
Additional person:
€ 270 adult
€ 160 teen (12-17 years)
€ 120 child (4-11 years)

Duration: 6 hours

Rate includes:
private guide + truffle hunting in the woods + truffle tasting + truffle-based lunch + visit to the oil mill + olive oil tasting

H1. TRUFFLE HUNTING, NATURE WALKS & BIODYNAMIC WINE

If you love nature, gentle walks, and authentic Tuscan experiences, this tour is perfect for you.

Truffle Hunting

In the countryside around San Miniato, the day begins with a warm welcome at Riccardo's home, a local truffle hunter, and his trained dogs. Together, you walk into nearby woods for a truffle-hunting adventure, following the dogs as they search for precious truffles underground. Depending on the season, you may find white or black truffles. Only for this part of the day other visitors may join the hunt.

Truffle-Based Lunch

Afterward, return to the property, also a renowned truffle shop, for a rich lunch entirely dedicated to truffles. The menu includes Tuscan cold cuts, cheeses with truffle honey, bruschetta with truffle sauces, seasonal vegetables or beans with truffle, and the main course, a delicious pasta dish with freshly shaved truffles, and dessert. Water and local wine are included.

Soft Walk & Historic Church

Next, drive to nearby vineyards for an easy guided walk, through rolling hills and vines, stopping at the Pieve of San Giovanni Battista, an ancient hilltop church dating back to 892 AD. Partially restored, it still shows traces of its long history with marble and Roman details.

Biodynamic Winery Visit & Tasting

Finally, meet Francesco, a passionate winemaker who produces organic and biodynamic wines on his three-hectare estate. Walk the vineyard with him to learn how careful cultivation leads to exceptional wines. The experience ends with a guided tasting of four wines: one white, one rosé, and two reds.

A day filled with nature, history, flavors, and authentic Tuscan traditions.

More info:

https://www.ariannandfriends.com/wine-food-tours/truffle-hunting-and-tasting/

Available from Monday to Saturday

Black & Spring truffle season

€ 680 for 2 people

Additional person:

€ 230 adult

€ 140 teen (12-17 years)

€ 100 child (4-11 years)

Winter White truffle season

€ 760 for 2 people

Additional person:

€ 270 adult

€ 160 teen (12-17 years)

€ 120 child (4-11 years)

Duration: 5 hours

Rate includes:

private guide + truffle hunting in the woods + truffle tasting + truffle-based lunch + visit to the winery + wine tasting + gentle walk in nature

H6. VIP TRUFFLE HUNTING EXPERIENCE IN GHIZZANO WITH MATTEO

With your private guide, explore the Valdera countryside, where gentle hills meet charming hilltop villages. You will arrive at a **beautiful organic farm and meet Matteo, our charismatic truffle hunter**, who welcomes you to his home. He finds fresh truffles on his land and transforms some into delicious products for special meals. This location and experience are exclusive.

What is a truffle? How does it grow underground? Why is it so valuable? After a short introduction, enjoy a walk in the woods with Matteo and his dogs. Depending on the season, you will search for black or white truffles. Watching the **close bond between the hunter and his dogs makes this experience both educational and fun.**

After the hunt, Matteo welcomes you into his home for a **gourmet truffle lunch**, served in his cozy dining room with fireplace or on the terrace with a view. The dishes are paired with excellent wines from a local organic winery.

After lunch, enjoy a guided **visit to the small village of Ghizzano**, like an **open-air art gallery** in the Tuscan hills. The houses of Via di Mezzo are painted in nature-inspired colours, and you will discover contemporary art installations along the way.

Optional: If time allows, **continue to the charming town of Peccioli**, where history meets contemporary art. Walk through the old centre, see Palazzo Senza Tempo with its panoramic terrace, and explore modern art installations across the town. You will also stop at a local pastry shop for a pleasant coffee break. This extension adds 1 hour to the tour (for a total of 5 hours)

More info:
https://www.ariannandfriends.com/wine-food-tours/vip-truffle-experience/

Available from Monday to Saturday

Black & Spring truffle season
€ 1120 for 4 people
Additional person:
€ 250 adult/kids (7-17 years)
€ 130 child (0 -6 years)

Winter White truffle season
€ 1380 for 4 people
Additional person:
€ 285adult/kids (7-17 years)
€ 145 child (0 -6 years)

Duration: 4 hours

Rate includes:
private guide + truffle hunting in the woods + truffle tasting + truffle-based lunch + visit to Ghizzano

1 hour Extension of the tour to Peccioli & coffee at €15 per person

J6. GRAPE HARVEST EXPERIENCE

During the harvest time, **you are welcome to join local farmers in their vineyards and learn how to pick grapes to produce a great wine.**
In the company of our expert guide and the winemaker you will spend some time in the vineyards sharing many phases of the wine making production.
You will help the farmers pick the grapes by hand, see the de-stemming process in the cellar and the pump-over of grape juice that turns into wine.
We offer you a great hands-on experience at a real Tuscan vineyard including a **visit to their wine cellar, wine tasting and a full Tuscan lunch.**
The location could be Terricciola, Peccioli, Volterra or San Miniato, depending on who is available for the harvest. You'll meet the farm staff, busy and thrilled for this magical moment of the season, ready to share with you their **experience and knowledge that is sometimes handed down from generation to generation.**
NOTE This activity is strongly related to weather conditions, so there might be changes to the date or to the itinerary. This will be evaluated closer to the date. An obligatory insurance for the day must be issued.

More info:
https://www.ariannandfriends.com/wine-food-tours/grape-harvest-experience-tuscany/

From late August till end of September

€ 480 for 2 people
Additional person:
€ 110 adult
€ 60 teen (12-17 years)
€ 40 child (4-11 years)

Including insurance for the day, obligatory.

Duration: 5 hours

Rate includes:
private guide + visit to the winery + wine tasting + harvest experience + lunch

J7. OLIVE HARVEST EXPERIENCE

This is one of the **most fascinating activities of rural life: picking olives together with a local farmer**. For one day you will enjoy a complete agricultural experience including helping the farmers to **pick olives by hand, and visiting a running oil mill where the olives are crushed and turned into extra virgin olive oil.** Learn how a great extra virgin olive oil is made and change your approach to the use of it in your diet and other common uses. Locations could be Terricciola, Peccioli, Volterra or San Miniato, depending on who is available for the harvest. The tour also includes a very **interesting comparative olive oil tasting to understand the difference between an industrial olive oil and a real Tuscan genuine and healthy olive oil**, made the right way. A rustic lunch with local specialties completes this experience.
NOTE: This activity is strongly related to weather conditions, so there might be changes in the date or in the itinerary. This will be evaluated closer to the date.

More info:
https://www.ariannandfriends.com/wine-food-tours/olive-harvest-experience-tuscany/

From mid-October till mid-November

€ 440 for 2 people
Additional person:
€ 100 adult
€ 80 teen (12-17 years)
€ 60 child (4-11 years)

Duration: 5 hours

Rate includes:
private guide + visit to the oil mill + olive oil tasting + harvest experience + lunch

SPECIALS

MYSTERY DAY TRIPS

WHAT IS A MYSTERY DAY TRIP?
A Mystery Day Trip is a special and exciting experience where you don't know the destination before you go. You discover where you are going and what you will see step by step, as the day unfolds.
For sure, you will experience authentic Tuscany. Before the tour, you will fill in a small questionnaire to tell us your preferences and interests. In this way, we can create a surprise tour made just for you, based on what you love most. Everything is carefully organized to surprise you and let you enjoy the beauty of the unexpected. It is about leaving your routine, trusting the moment, and feeling again the real joy of adventure.
The tour is private and exclusive, only for you and your party (minimum 2, maximum 8 people).

YOUR SPECIAL DRIVER – CHIARA
Your special driver will be our wonderful Chiara. She will take you around with her comfortable van, up to 8 passengers. The van is a black Mercedes Vito Extra Long, with rear seats face-to-face, perfect to enjoy the ride together.
Chiara is a dear friend of the Arianna & Friends team and a true pleasure to spend time with. She is very professional, attentive to every detail, but also full of positive energy and fun. She loves to surprise travelers with small, unexpected touches that bring you deep into real Tuscan culture.
And one more thing… Chiara will always have some Prosecco on board for you!

LENGTH OF THE TOUR
The Mystery Day Trip can last from 3 to 8 hours, plus travel time from and back to your hotel. You can choose the option that fits you best. To make the experience more relaxing and enjoyable, we keep the driving time within 1 to 1.5 hours from your hotel. The trip will focus on a specific area of Tuscany, including places around Lucca, Pisa, Livorno, San Miniato, San Gimignano, Larderello, Volterra, and nearby countryside.

WHAT IS INCLUDED
Depending on the itinerary and the budget you choose, we include: visit to fascinating places, breathtaking views, tastings of typical local products, amazing street food experiences or special lunches in selected locations.

Each Mystery Day Trip is different. Each one is personal. And each one is made to surprise you.
Are you ready to not know… and to love it?

PRICES and INFO https://www.ariannandfriends.com/day-tours-activities/mistery-tours-in-tuscany/

L20. PECCIOLI, PAINT & PALATE

A RELAXING ACTIVITY UNDER THE TUSCAN SUN

If you want to create your own Tuscan landscape, or release your stress through **mindfulness coloring**, or simply paint onto the **pre-drawn canvas** we provide, this activity offers you a peaceful spot for a memorable journey of **relaxation, creativity, and local culinary snacks** amidst the enchanting rolling hills of Tuscany.
You can be an experienced artist or just a beginner. This is not a lesson; this activity lends itself to all skill levels.
The setting for your Paint and Palate experience is **a villa with a stunning scenery located in the middle of the Tuscan countryside**. The best place for a delightful blend of artistic expression, mindfulness and wine tasting, all set against the stunning backdrop of the vineyards and local landscapes.
Meet Tara and Branton, the hosts and owners of the villa. They will warmly welcome you and guide you through the creative process
The villa has got a **breathtaking view over the medieval village of Peccioli**, a true gem that that recently claimed the title of "Borgo dei Borghi" for 2024.
Wear our apron and create your masterpiece. Choose from a vibrant palette of acrylic paints, pencils, and canvases. Whether you're a seasoned artist or just starting out, our sessions will inspire your creativity. Take home your unique creation as a lasting memory of your Tuscan adventure.
While you lose yourself in the creative process, enjoy the flavors of our curated selection of **local Tuscan wines**. Enjoy them along with an array of regional **cheeses, cured meats**, and fresh breads, all complemented by an excellent extra **virgin olive oil, harvested from the groves right on the property.**
You can share the experience with other participants or book a private session.

More info:
https://www.ariannandfriends.com/day-tours-activities/painting-experience-near-peccioli/

Shared activity

- Morning session (4 hours) € 150 per person
- Poolside sunset session (4 hours) € 175 per person

The class is activated with a minimum of 4 participants

Bespoke packages or private session:
€ 600 for the first 4 people,
€ 160 any additional adult
€ 110 any additional teen (12-17 years)
€ 85 any additional kid (4-11 years)

LOCAL WINE FESTIVAL – “WINE & WALK” 16th 17th MAY

Join us for an unforgettable guided **tasting journey through the vineyards of a family-run winery in San Miniato**, in the heart of Tuscany. Enjoy the stunning scenery and regional flavors as our expert wine guide leads you along a **delightful 2-kilometer route. The itinerary includes four stations, each offering their wines paired with delicious food, prepared by local cooks**,. It’ a full day that allows you to savor the flavors, admire the landscape, realx, and learn about the winemaking process.

SCENIC STROLL Wander through our picturesque vineyards, exploring four charming stations along the way, each nestled in the heart of nature. Learn about the winemaking process, the vines, and the grapes as you enjoy the breathtaking views

CULINARY DELIGHTS At each of the 4 stations, savor mouthwatering dishes expertly paired with a selection of our exquisite organic wines: one young and crisp white and rosé, two young reds and three robust and unique single-varietal reds, and to conclude one very special white with extended maceration.

RELAXING ATMOSPHERE Enjoy the festive and laid-back ambiance of the family-owned winery. Enjoy breathtaking views, the company of fellow wine enthusiasts, and the expertise of our passionate wine guide.

COMPLIMENTARY SOUVENIR Each participant will receive a tasting glass with a convenient carrying pouch to wear around the neck, included in the ticket price. This exclusive glass is yours to take home at the end of the tour as a cherished memento of your wine & walk experience.

Discover the flavors of Tuscany at the wine & walk festival, **where every step is a delight, and every sip tells a story!**

Please note that comfortable shoes and casual attire are recommended, considering that there will be some uphill walking to reach the top of the hill. The event is not suitable for those with mobility issues

At the end of the event, you'll have the opportunity to purchase bottles of your preferred wines, with the option for convenient home delivery. Don't miss this chance to make lasting memories and acquire exceptional wines at this extraordinary wine festival.

More info:

https://www.ariannandfriends.com/packages/wine-event-degustandando/

ANDREA BOCELLI'S TEATRO DEL SILENZIO 2026

If you're a fan of **Andrea Bocelli**, there's no better way to enjoy his fascinating voice than by attending **his annual show in Lajatico, his hometown**.
The event takes place on 23rd and 25th July 2026. We offer comprehensive **packages with show tickets, transportation to the venue** (available in both private and shared options), and, if required, **accommodation** in nearby hotels, B&Bs, and resorts.

The venue itself is an ench**anting natural amphitheater nestled amidst the picturesque Tuscan hill**s, with the stunning skyline of Volterra serving as a backdrop. Just before the show commences, the sunset bathes the surroundings in a romantic glow, creating a **truly magical atmosphere**.

Some packages also feature a **pre-show dinner at a local winery**, complete with wine tasting against the scenic backdrop of the Tuscan hills.

Lajatico, a quaint village with only 1000 inhabitants, transforms during this special event, attracting 10-12,000 people. **It's a unique moment for the small community and the surrounding areas**. We ensure timely arrivals and minimize the impact of inevitable traffic, ensuring a seamless experience for all attendees.

Andrea envisions this event as a one-of-a-kind, once-in-a-lifetime experience. The maestro and other participating artists curate a special evening that also includes opera, revolving around a specific theme that changes annually.

Prices vary based on ticket category and the type of transportation selected, allowing for flexibility according to individual preferences.

More info:
https://www.ariannandfriends.com/special-events/andrea-bocelli-teatro-del-silenzio/

WINE & FOOD TOURS (cheese, wine, olive oil, truffle, pasta) https://www.ariannandfriends.com/wine-food-tours/

COOKING CLASSES (at authentic farms in Tuscany) https://www.ariannandfriends.com/cooking-classes/

IN-VILLA SERVICES (chef service, massages, cooking classes, DJ, photographer, food tasting in villa)

https://www.ariannandfriends.com/services/private-services-at-your-tuscan-villa/

OUTDOOR ACTIVITIES (e-bike, vespa, quad, Ferrari, Fiat500) https://www.ariannandfriends.com/e-bike-tours/

https://www.ariannandfriends.com/services/driving-tuscany/

CULTURE, ART & TRADITIONS (hilltop villages, sightseeing, painting, mystery trips)
https://www.ariannandfriends.com/day-tours-activities/

Enjoy Tuscany with your Tuscan friends!

arianna&friends
the most authentic tours in Tuscany

BOOKING FORM

BORGO ALLE VIGNE
TUSCANY

DETAILS OF CUSTOMER

** This information is compulsory to complete booking*

FIRST NAME *		***LAST NAME ****	
E-mail address *		***Billing address****	*Please, provide a billing address for our receipt of payment. **It's mandatory**. It is only for billing issues and nothing will be mailed.*
Telephone number *while in Italy*			
Name of your villa		***N. of adults in your party ****	***N. of teens **** *12-17 years old* ***N. of children **** *4-11 years old*
Food restrictions Last minute changes are not possible			

DETAILS OF SERVICES

DATE & TIME OF SERVICE *You can list more than one date if you are booking multiple services*	***CODE*** *As per catalogue. E.g.:F2*	***NAME OF SERVICE***	***TOTAL RATE***
			€ _____.00
			€ _____.00
			€ _____.00
			€ _____.00

Please be aware of our **cancellation policy** below. Last minute cancellations for any reason are non-refundable.

TOTAL AMOUNT **€ _____.00**

Arianna & Friends Srl , Via Salaiola 50/11, 56030 La Rosa - Terricciola (PI) - www.ariannandfriends.com info@ariannandfriends.com
Office Tel numbers and WhatsApp +39 348 3352039 and +39 334 9167724 available Monday-Friday 9:00-18:00 - Emergency Line & WhatsApp +39 329 6168473 P. IVA: 01835170505 - SDI M5UXCR1

HOW TO BOOK BY CREDIT CARD Booking by credit card with full payment in advance, using the form below.

AUTHORIZATION OF CHARGE TO CREDIT CARD

The credit card holder _____

Name(s) *Surname*

authorizes the withdrawal of **the above-mentioned total amount** from the following credit card: ***VISA*** ◯ | ***MASTERCARD*** ◯

Card Number __ __ __ __ | __ __ __ __ | __ __ __ __ | __ __ __ __

Expiry date ___ ___ | ___ ___ ___ ___ | _____

M M Y Y Y Y ***Holder's signature***

This is a personal card ☐ OR this is a business card ☐

NOTES ON BOOKINGS VIA CREDIT CARD

In case of payments through a EU and non-EU business card the charge will be in Euro.
In case of payments through a EU personal card the charge will be in Euro.
In case of payments through a non-EU personal card, the charge will be in the currency of card's account. This means that the amount of the charge will be reckoned on the conversion rate of the day of the transaction. Markups or commissions applied by the tour operator's bank and the credit card holder's bank may apply.

HOW TO BOOK BY BANK TRANSFER

Booking through bank full payment in advance using the form above. Please **make sure that all bank fees are charged to your bank account** and that the payment is made in Euro (EUR - €).

Beneficiary Name: Arianna and Friends s.r.l. Via Salaiola 50/11, 56030, La Rosa - Terricciola (PI).

Beneficiary Account Details:

Bank: BANCA POPOLARE DI LAJATICO S.C.p.A Bank Address: Via Mezzopiano, 2 , Capannoli 56033, Italy

IBAN: IT66 F052 3270 9200 0000 0030 023 SWIFT/BIC: BLJAIT3LXXX

Please send us a copy of the issued transaction via email to info@ariannandfriends.com or whatsapp to +39 348 3352039.

CANCELLATION POLICY

In case of cancellation by customers, they are requested to contact Arianna & Friends immediately. The percentage of the entire amount of the booking to be retained as a cancellation fee depending on the number of days preceding their activity date can be seen below

FROM	TO	Cancellation fee
Reservation day	50 days before the date of the booked service	**30%**
49 days before the date of the booked service	30 days before the date of the booked service	**50%**
29 days before the date of the booked service	15 days before the date of the booked service	**70%**
14 days before the date of the booked service	0 days before the date of the booked service	**100%**

HOW TO RETURN THIS BOOKING FROM

The form is valid as a booking contract for the services agreed on and listed here above. Print these pages, fill in and scan them or take a picture of them with your smartphone and make a JPG file. Alternatively, use a pdf printing program. Send the completed booking form to our main e-mail address info@ariannandfriends.com or via whatsapp to +39 348 3352039.

DATA PRIVACY POLICY

The tour operator and travel agency Arianna & Friends Srl (here defined as the T.O.) through the website Ariannandfriends.com and through this catalogue complies with the General Data Protection Regulation (Regolamento Europeo n.2016/679). The T.O. understands the importance of maintaining the confidentiality of the information stored about the traveler while providing services. Contacts and other personal data the customer supplies are stored by the T.O. and will be used to provide the customer with the information they have requested. The collected information may be used by the T.O.'s staff to keep the customer updated about its newest activities and events. The T.O. will never willfully disclose identifiable information about any customer to any party without first receiving permission from that person. Yet, the T.O. is obliged to pass such information on to the relevant suppliers of accommodation or transfer service, and, if required by them or by law, to security or credit checking companies and public authorities such as customs/immigration offices. The customer can remove any of the information that the T.O. stores about them, at any time, by sending an email to info@ariannandfriends.com or through a request of deletion from the T.O.'s mailing list.

This travel contract is understood, accepted and agreed by

The Tour Operator & Travel Agency Arianna & Friends *The Customer*

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