

A photograph of a wine school class. In the foreground, several hands are holding wine glasses filled with red wine, clinking them together in a toast. The table is set with various wine glasses, some containing white wine, and a bottle of water. In the background, more people are visible, some holding glasses, and a plate of food is partially seen. The overall atmosphere is social and educational.

wine school class

by Tenuta Torciano

www.torciano.com



Tenuta Torciano
SAN GIMIGNANO

WHY
learn
about
ITALIAN
WINE

Pierluigi Giachi, 13 generations Wine Maker and Owner

WHY LEARN ABOUT ITALIAN WINE?

If you are new to the study of wine — or simply new to the Wine School of Tenuta Torciano — this class is for you. Here, you will experience each of the Wine School's hallmarks: dispelling industry rumors, banishing popular wine myths, and delivering information in an easy-to-understand manner.

Developed by a Pierluigi Giachi winemaker and owned over a 13^o generation of winemakers, it represents a singular view of wine education. Allow us to share it with you!

The Wine School of Tenuta Torciano along with the Pierluigioutour Wine School – hosts out-of-the-ordinary tasting events for all types of food, wine lovers.

Our experience includes everything from speaking engagements at major festivals to nonprofit fundraising to corporate networking events.

After ten successful years, we've earned a reputation for providing an unparalleled level of wine and food knowledge in a fun, easy-to-understand manner.



**THE IDEA BEHIND “WINE SCHOOL
BY TENUTA TORCIANO :
AN INTRO TO WINE”**

is a deceptively simple one: an introductory class on the 8 most important wine grapes.

Nothing more, nothing less. It's one of the hallmarks of the Wine School of Tenuta Torciano: to take something seemingly elementary and turn it into a brilliant and captivating experience. When you schedule an event with the Wine School of Tenuta Torciano, you are enlisting the services of a sommelier-in-



structor to guide you through a tasting. Our staff is made up of the top wine educators on Tuscany.

A passion for wine education, exceptional people skills, and extensive wine knowledge are the hallmarks of our sommelier-instructors. Private events may be held either on-site or at a venue of your choosing.

We pride ourselves the ability to craft a tailor-made event for each of our unique clients.

WINE DIRECTLY “DOOR TO DOOR”

Our wine is “Exclusive” you can only purchase it during the visit of the winery or during our events.

This is why you can ask our Sommelier-Instructor the possibility to buy the Tenuta Torciano Exclusive Wine directly from them at 30% discount.

The price is “Door to Door” and this means that the price is all inclusive, taxes, customs fee and shipping costs.

Our Sommelier-instructor will be happy to answer you for any question you may have, and to help you in receiving our Exclusive wine to you in your house.





IDEA BEHIND
wine
school:
AN INTRO TO
WINE



LUXURY WINE

Leather Reserve

For serious collectors, vertical selections are the holy grail of wine gifts. The 1996-1997 tenuta Torciano, which were bottled in September 2000 and 2001, combining measured power and extraordinary elegance! The color is opaque purple.

TERRESTRE

Tuscan Red Blends

Our Terrestre, forming part of the line of Luxury Wines linked to the territory of our region, has proved to be a great success and received an award at Vinitaly in Verona. This is a clone of the first grape tuscany, Brunello's mother. It has a musky smell with sweet notes of dried leaves, as the tuscan woods.

BARTOLOMEO

Tuscan Red Blends

Bartolomeo is an important wine that takes the name from the Tenuta Torciano owner's ancient parent, and maintained his flavour until now. The elegant characteristics of the Merlot and the taste of Sangiovese give this wine ample olfactory complexity and greater strength to both body and flavour.

CAVALIERE

Tuscan Red Blends

"Cavaliere" is an aristocrat wine with elegant and personal flavor. With a Deep ruby red it's a blend of Cabernet and Syrah. Its bouquet is Round, complete and elegant. Dry and smooth flavor. Excellent with first courses, red meat and mature spicy cheeses.

BALDASSARRE

Tuscan Red Blends

This Wine is a Blend of Sangiovese grosso, Cabernet e Merlot. This combination, with the clay-based soil and particular climate, creates a superior red nectar. With a deep ruby red color tending to garnet with age has a round, complete and elegant bouquet with hints of wood and herbaceous notes.

BRUNELLO DI MONTALCINO

DOCG

Brunello di Montalcino is a 100% Sangiovese Grosso wine called in Montalcino: Brunello; that was picked in the Montalcino vineyards. It has a bouquet that is beautifully defined and very complex, intense, rich and elegant fruits. It is a wine of strong.

selection of W WE

BRUNELLO GIOIELLO

Brunello di Montalcino DOCG

Brunello di Montalcino of the new beautiful "Gioiello" Line designed and realized by Luciana Cilemmi enters with a special leather label shining with the light of many colors and facets in the "stables" of the Luxury Wines of the Tenuta Torciano cellar; With the highest quality assurance, creating Fine Wines with custom and



on lines WILL TASTE

exclusive labels. The most refined, essential, impeccable design combines the highest quality of wine by projecting the collections of the Tenuta Torciano wine cellar ahead over time.

CHIANTI CLASSICO DOCG

With Sangiovese Grosso grapes cultivated on hilly ground in polychrome schist soils at an altitude of 400m a.s.l.

CRETE ROSSE Chianti DOCG

It has Sangiovese Grosso grapes too and a deep ruby red color.

VERNACCIA POGGIOAICIELI Vernaccia di S.Gimignano

A grape that grows only in S. Gimignano has a straw yellow color tending to golden with age. Fine, penetrating, fresh, fruity bouquet and a delicate, fruity flavour with a characteristic bitterish aftertaste. Perfect with fish dishes, prized shellfish, steamed, baked or grilled fish.

EXTRA VIRGIN OLIVE OIL Quality Gourmet

This quality extra virgin made from handpicked olives grown

on select Italian estates specifically chosen for their rich soil, the age of their trees and the quality of their harvest. Well-suited for everyday culinary applications such as drizzling, sautéing and frying. The olives are harvested during the middle of the harvest season, resulting in a mild taste profile, with soft green nose, notes of almond and a momentary peppery finish.

TRUFFLE OIL Olive Oil Truffle Flavoured

This precious condiment is made by a tasteful olive oil and White Truffle Aroma. When you put it on a dish you clearly distinguish the forest and earth notes that generate the rude flavour of the white truffle in contrast with the gentle one of our olives.

PEPPER OIL Olive Oil Pepper Flavoured

When our best extra-virgin olive oil falls in love with natural pepper grains the result is a very tasteful love story! After having left them soak together for more than a month we gain an exceptionally-flavored olive oil, with an aroma and taste that can give your recipes a special spicy touch.

BALSAMIC VINEGAR Balsamic Old Reserve Gold

An aged balsamic vinegar like this is perfect as well as on the vegetables to flavor rice dishes, soups, meat, fish and salad; It is a delicacy to accompany both soft and aged cheeses, caviar and shellfish, strawberries and fresh fruit in general, ice cream and frozen desserts, as well for tasty cocktails.

A close-up photograph of a woman with long, wavy brown hair and green eyes. She is holding a snifter glass filled with red wine up to her eye, looking directly at the camera with a slight, thoughtful smile. She is wearing a tan-colored jacket. The background is softly blurred, suggesting an indoor setting with warm lighting. A large, dark red circular graphic is overlaid on the lower-left portion of the image, containing the text.

THE
secret
WINE
SCHOOL

THE SECRET WINE SCHOOL

BY TENUTA TORCIANO:

The secret sauce is in our sommelier-instructors, who are the very soul of the Wine School. There are only a few hundred people in Tuscany that are truly gifted teachers. There are only a few dozen people in town that have a deep knowledge of wine.

How many people are both great teachers and brilliant sommeliers?

Very few.

How many of them are also unpretentious and have a great sense of humor?

That number is shrinkingly microscopic, but that is okay: They are all recruited to teach for the Wine School. In the end, only the best of the best are allowed to teach the Wine School of Tenuta Torciano. It's a rite of passage for both our students and instructors.



IS WINE SCHOOL BY TENUTA TORCIANO FOR YOU?

Even if you are a wine connoisseur, you should consider taking this class. Consider this an immunization against a deadly bout of wine snobbery.

Even if the information in class is old hat to you, you will still learn a great deal about the school, our philosophy, and our teaching techniques. There is a reason why the founders and administrators of other

wine and culinary schools have taken classes at the Wine School by Tenuta Torciano. It's the same reasons everyone benefits from attending our classes in tuscany in the winery and in the world.

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IS IT
for
YOU

TORCIANO WINERY WHERE ALL TAKE ORIGIN :

Tenuta Torciano is the product of the passion and hard work of a Tuscan family for over three centuries and 15 generations.

Today, Pierluigi Giachi, together with his wife Luciana Cilemми and son Emanuele Bartolomeo Giachi, carries on an ancient family tradition. Pierluigi Giachi does not like to call himself a winemaker, but rather



he considers himself to be a countryman of Tuscany.

The concept behind our philosophy emphasizing “Handmade” and “Made in Italy” has always been an idea centered around collections produced by the soul, where careful attention is given to the finest “Quality”, “Excellence”, “Exclusivity” and “Originality” that has made Tenuta Torciano a continued success. One of our successes that manifests itself is when the “Excellence” of a product



over winery

fully expresses the meaning of the final value. In order for us to cater to even the most particular and unique cliental requests, Tenuta Torciano has created an “Exclusive” collection of leather aged to paper product that allows you to create your own wine labels while still ensuring the highest level of quality.

Our customers are represented by a community of passionate winelovers seeking true exposure into the cultural foundation of Tuscan life. The exclusive and quality Italian

products can only be found in our cellar in San Gimignano, where you can breathe the fresh air not only filled with Italian culture but Tuscan tradition.





Tenuta Torciano
SAN GIMIGNANO



luxury
winery
heritage

LUXURY WINERY HERITAGE

Tenuta Torciano is a luxury winery that began a life of service to the people. First with passing pilgrims by Via Francigena centuries ago to today, catering to the needs of the modern day pilgrim: you.

Today, guests come to visit Tenuta Torciano and our private oasis to experience genuine contact with untouched nature; and to also visit its cellars where you will have an oppor-

tunity to taste hundreds of labels that represent only high quality products. The first and most important element that characterizes our company is in our originality, located between the Florence-San Gimignano-Siena triangle. But of course, it's all about wine.

The art of making wine is something that has been handed down from father to son for over 13^o generations of vineyard workers. An important heritage is the secret to our success.





Tenuta Torciano
SAN GIMIGNANO

Excellence through wine

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