

# CHIANTI WINE TOURS



As the dedicated organizer of Chianti wine tours with many years of experience, **Scenic Travel offers a huge selection of Chianti tasting tours to suit all tastes and budgets!** Typical places that are visited on our Chianti tasting tours include world-famous Chianti wineries, and no trip to Tuscany would be complete without visiting at least one picturesque Tuscan village such as Montalcino, Montepulciano or San Gimignano.

**Chianti Classico:** The Chianti Classico is produced in the area between Florence and Siena and is a subregion of the Chianti. The trademark of the Chianti Classico is a black rooster that can be found on the bottles. Legend says that to stop the constant fighting between the Republic of Florence and Siena, it was decided that two knights would depart from their respective cities at cockcrow and set a border where they meet. The Sienese chose a white rooster, and the Florentines a black one. The Florentines decided to keep their rooster in a small coop with barely anything to eat. On the chosen day, the Florentine rooster started to crow as soon as he was freed, although it was way before dawn and the Florentine knight left much earlier than the Sienese one. The two knights met in Fonterutoli, only 12 kilometres from Siena

**Brunello di Montalcino:** Produced with the Sangiovese grape, il Brunello di Montalcino is a wine which ages well, releasing complex and interesting flavours with time. Grown in the vineyards surrounding the picturesque town of Montalcino, these grapes benefit from a particularly warm and dry climate which gives flavours of blackberry, cherry, raspberry, chocolate, leather and violets to the wine.

**Vernaccia di San Gimignano:** The Vernaccia di San Gimignano is a white wine produced in the villages surrounding San Gimignano in Tuscany. The wine is made from the Vernaccia grape which is an antique grape variety. Incidentally, the Vernaccia grape is mentioned in Dante's *Divine Comedy*. The Vernaccia di San Gimignano became Italy's first DOC in 1966 and a DOCG in 1993. The wine is usually dry with crisp acidity and floral notes.

**Vino Nobile di Montepulciano:** This red wine is produced in the vineyards around Montepulciano and primarily made with Sangiovese grapes. Often aged in oak or chestnut casks, the Vino Nobile di Montepulciano is less tannic than the Brunello di Montalcino wines and less acidic than the Chianti Classico wines. However, one can still find the great aromas of the Sangiovese grape.