



Assisi Tour and Montefalco wine journey

With Giulia Luccioli

30 June 2024

8:00 AM - Pick up in Rome (location tbd)

Set off early from Rome to maximize your day in the enchanting Umbrian countryside.

11:00 AM: Visit Assisi

Begin your journey in Assisi with an English-speaking guide to discover its UNESCO World Heritage marvels, notably the Basilica of San Francesco and Church of Santa Chiara. The Basilica of St. Francis, a dominant feature in Assisi's skyline, offers a glimpse into medieval art with its upper and lower sections showcasing Giotto's renowned frescoes, including the first perspective painting, and narrating St. Francis' life. This saint, celebrated as Italy's patron of peace, founded the Franciscan Order right in Assisi, making the city a key pilgrimage and artistic site.

Assisi, framed by Umbria's hills and Monte Subasio's forests, maintains its city-sanctuary essence, embodying a fusion of religion, history, and art. Visitors can witness the town's religious significance through its connections with twin cities like Bethlehem and Santiago de Compostela and its role in hosting interfaith meetings.

Note: On Sundays and holidays, interior tours of St. Francis Basilica and S. Chiara are restricted. Guides will provide exterior explanations, and silent individual entry is allowed.

1:30 PM: Olive Oil Tasting and Organic Lunch at Colle della Pace Olive Farm

Delve into the art of olive oil production with a visit to Colle della Pace. Engage in a tasting session featuring three varieties of organic, extra-virgin olive oil. Then, enjoy a delightful organic lunch, composed of local specialties, fresh vegetables, and produce sourced straight from the farm's garden. Afterward, take the time to relax beside the pool and enjoy a leisurely afternoon in a scenic gazebo, in the tranquil atmosphere of the Umbrian countryside.

Umbria, often referred to as the heartland of olive oil in Italy, stands out for its exceptional quality and rich ancient tradition of olive oil production, earning it the reputation as the country's olive oil capital.

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4:00 PM: Wine Tasting Experience and Tour of Tenuta Castelbuono

Discover the enchanting Tenuta Castelbuono and marvel at 'The Carapace,' an extraordinary example of living sculpture where art and winemaking come together. Uncover the history of the Lunelli family's, iconic wine producers of Italy, transformation of the winery, including their collaboration with artist Arnaldo Pomodoro. Then, sample the estate's celebrated Montefalco Rosso and Montefalco Sagrantino red wines, each renowned for their depth and complexity.

5:15 PM Return to Rome

Conclude your day with a comfortable journey back to Rome, carrying with you the beauty of Umbria's historic and viticultural landscape. This carefully curated tour provides a day filled with cultural enrichment, historical insights, and oenological discovery, designed for the wine connoisseurs and grape aficionados.

FURTHER INFORMATION

The Assisi Tour and Montefalco Wine Journey will be confirmed with a minimum of 20 participants and a maximum of 33.

Early bookings: reduced price 189€ must be made no later than 30 April 2024.

Later bookings: 199€ must be made no later than 20 May 2024.

For bookings after the due date, please contact us to check availability. When registering, we kindly ask you to indicate any needs, requirements, food intolerances. You can contact us by email at info@phlomistours.com, telefonicamente o tramite WhatsApp al +39 3348413739

INCLUDED

The individual participation fee includes: all day bus transfer, light lunch at the Olive Oli Farm Colle della Pace, Wine Tasting at Tenuta Castelbuono, guided tour of Assisi, headsets for the guided tour, Tour Leader

NOT INCLUDED

Insurance, everything that is not mentioned under "Included"

PAYMENT METHODS

You can book through our website. It is essential that you fill in the fields relating to your personal data. Please read the travel conditions, the privacy policy, the standard information form, and the pre-

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contractual information form. After payment we will send you all the above mentioned documents by e-mail. A courtesy copy of the electronic invoice will be sent to the e-mail address provided during registration.

TERMINATION FEES

- a) 20% of the price until 30 days before departure
- b) 35% of the price from 29 to 16 days before departure
- c) 50% of the price from 16 to 9 days before departure
- d) 75% of the price from 8 to 3 days before departure
- e) 100% of the price from less than 3 days before departure

A journey to discover Sagrantino di Montefalco

Embark on a wine tour focused on discovering “Sagrantino di Montefalco”, dubbed "the beast" for its unparalleled polyphenol content, making it one of the most tannic and rich-bodied wines globally. Originating in 1977 for sweet, passito-style wines, the dry Sagrantino DOPs, Montefalco Sagrantino DOCG and Montefalco DOC, were later developed, showcasing the versatility of this ancient grape believed to be Hirtiola as described by Martial and Pliny the Elder.

Sagrantino thrives in the sun-drenched vineyards of Umbria, requiring meticulous site selection for optimal ripening, especially of its robust tannins. This grape outperforms in rainy years, contrasting with the more water-efficient Sangiovese, and manifests in the glass as a profoundly dark, complex wine with layers of dark berries, dried plums, cocoa, and spices, owed to its ability to endure long macerations and produce exceptionally long-lived wines.

Explore the historic winemaking tradition of Montefalco, where Sagrantino's roots run deep, documented since 1598 and celebrated in the late 19th century for its award-winning blend with Trebbiano Spoletino. Despite its ancient origins, the modern acclaim for Sagrantino, both in its dry and traditional sweet passito forms, reflects the region's evolving palate and dedication to quality, underscored by the DOCG elevation in 1992.

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Sagrantino's significance extends beyond its rich flavors, linked to the sacred, possibly named for its use in religious feasts or mass, highlighting its integral role in Umbria's cultural and spiritual life. Today, Montefalco Sagrantino and its variations, including the renowned Montefalco Rosso, offer a deep dive into the heart of Umbrian winemaking, with distinct styles influenced by the terroir's unique characteristics.

Discover Sagrantino in its native Umbria and its successful cultivation in new territories, reflecting the grape's versatile appeal and enduring legacy as a cornerstone of Italian viticulture. This tour invites wine connoisseurs to experience the depth of Sagrantino di Montefalco, a testament to Umbria's rich winemaking heritage and innovative spirit.

Sagrantino di Montefalco stands among the elite group of Italy's top red wines, alongside the revered Nebbiolo from Barolo. This distinguished circle represents the pinnacle of Italian viticulture, showcasing the depth, complexity, and aging potential that Italy's unique terroirs can produce. Each of these wines, with their distinct profiles, embodies the rich winemaking tradition and innovative spirit of their regions, making them highly sought after by connoisseurs and collectors alike.



Foto di Marco Mazzucotelli da Pixabay

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