**Enogastronomia**

**Gelato Making: Il Gelato è nato in Toscana 400 anni fa!**

**Food and wine**

**Ice cream making: the ice cream was born in Tuscany 400 years before!**

**3 days / 2 nights**

**1st day FLORENCE**

Not everybody knows that the ice cream was born in Florence 40 years before; in one occasion of wedding party of Maria de Medici Bernardo Buontalenti invented the ice cream. Before starting the tour, we will learn hot the ice cream is made, with a course very famous between the tourists from all around the world, the “gelato making”.

The course lasts 3 hours and together with the master baker we will go to do the shopping, which means go to the market to buy the needed ingredients for the ice cream. Not only creams and milk ice cream, but also fruit ice cream and seasonal fruit.

We conclude the day with a stage in the historic ice cream parlor an excellent one in Florence. “Vivoli” in the Stinche square from the 1932. A very small shop, but in the same moment when you arrive there you’ll be surprised of the number of tourists outside waiting for an ice cream…and what an ice cream!

**CURIOSITY:**

Buontalenti was the first in the history to insert in the process of refrigeration ingredients like the eggs and the milk. It is his the invention of the taste “cream Buontalenti”. The “VIvoli” ice cream is sent generally in all over the world.

**2nd day EXCURSION IN SAN GIMIGNANO – VOLTERRA 80 KM**

San Gimignano, “the city of beautiful towers” an UNESCO patrimony, in the heart of Chianti. The towers, are the symbols of San Gimignano and during the Medium Age the noble families were competing to erect a tower. The highness of the tower was a synonym of the family’s power. The highest arrived until 52 m highness.

You can’t miss the particular triangle square, the Cisterna Square.

Generally every touristic visit of San Gimignano is making a stage in the famous Dandoli ice cream parlor.

 Famous by art and by experimenting new flavors, has received international prices of elevation and is considered the best ice cream in the world!

Tourists from all over the world are coming to San Gimignano not only for the excellent wine of Chianti, also to taste the best ice cream in the world!

After the visit of San Gimignano lunch in the factory based on typical Tuscan products, enjoying the view of the Chianti hills.

In the afternoon a visit of Volterra one of the most fascinating villages of Italy. The historic center is from the Etruscan period. The Etruscan museum Guarnacci is very popular. The fundamental points of the historic center are the Priori Palace, Duomo and Battistero.

**CURIOSITY:**

San Gimiggnano: there are the twin towers!

Volterra is known for the alabaster, the most refined in Europe. You can find it in gallery or in different opened caves.

Some scenes from the movie “Twilight” were filmed in Volterra, making it today the city of vampires.

**3rd day SIENA 75 KM**

Siena the city of Palio of the districts. From Saint Caterina Square, near to the homonym Church Saint Caterina that dominated the city, you are going to be immerged in the city’s abbeys, until the arrival in the Campo square. The Campo square, the square in a shape of seashell, where the Palio of Siena is been run.

In Siena also is famous the bakery, not only for the ice cream, but also the Ricciarelli which are the typical sweet of the city. Our “bakery” tour must make a stage in one bakery shop which has the name of the famous singer, also owner and honored citizen of Siena: the “bakery Nannini”.

A degustation to a coffee with Ricciarelli and ice cream of local production…

In the notes of the song of Nannini, Toscana… ‘sei nell’anima,…’

**CURIOSITY:**

Siena: the districts which run the Palio are 17 and each one of them has its own standard.

The “eat tower”, was nicknamed like that, in honor of the old bell ringer who had the pierced hands and was called “eat earnings”.