



**Biodynamic
Wine Resort**

Price List 2021

<p>Tour in English or Italian Duration: 30 min</p>	7,00 € *
<p>Tasting 3 wines 5 wines Duration: 30 – 60 min</p>	15,00 € * 25,00 € *
<p>Tagliere</p> <p>“Tagliere salumi di SEVERINO”</p> <p>“Pecorino” (cheese) e “salumi” (salami and cured hams) di “SEVERINO” accompanied with “crostino al pomodoro” (toasted bread with tomato) <i>Gino, the owner of SEVERINO, is still hand manufacturing his cold cuts in Matraia in a way his family has used for generations and his products are also reviewed in the Veronelli Gold Guide (Guida Oro Veronelli) and “Il buon paese” di SlowFood publishers.</i> <i>SEVERINO, Via di Matraia n. 25/30, Matraia (near Church), www.daseverinomatraia.com</i></p> <p>“Tagliere formaggi”</p> <p>The “Tagliere formaggi” offers a selection of local cheeses manufactured by small producers in the area still using traditional production methods. The cheeses are handmade with love and attention for the final product and the welfare of animals. Hence the assortment we offer depends on and may vary due to seasonal production.</p> <p>Duration: ca. 1 hour</p>	15,00 € * 15,00 € *
<p>Packages</p> <p>Tour and Tasting of 3 wines Tour and Tasting of 5 wines Tour, Tasting of 3 wines, “Tagliere salumi da SEVERINO” or “Tagliere formaggi” Tour, Tasting of 5 wines, “Tagliere salumi da SEVERINO” or “Tagliere formaggi” Duration: 1 - 2 ore</p>	22,00 € * 32,00 € * 37,00 € * 47,00 € *
<p>“Light Lunch” – Tour and Tasting of 3 wines included</p> <p>Pinzimonio lucchese con -Matraja- olio extravergine di oliva e verdure di stagione <i>(Typical lucchesian dip with -Matraja- extravergine olive oil and fresh seasonal vegetables)</i> Fagioli cannellini al forno, pecorino e salumi di “SEVERINO” <i>(Fagioli beans, pecorino cheese and cold cuts from “SEVERINO”)</i> <i>Gino, the owner of SEVERINO, is still hand manufacturing his cold cuts in Matraia in a way his family has used for generations and his products are also reviewed in the Veronelli Gold Guide (Guida Oro Veronelli) and “Il buon paese” di SlowFood publisher.</i> <i>SEVERINO, Via di Matraia n. 25/30, Matraia (near Church), www.daseverinomatraia.com</i> Torta fatta in casa con frutta di stagione <i>(Home-made cake with seasonal fruits)</i></p>	49,00 € *



<p>“Light Lunch Vegetarian/Vegan” – Tour and Tasting of 3 wines included</p> <p>Pinzimonio lucchese con -Matraja- olio extravergine di oliva e verdure di stagione <i>(Typical lucchesian dip with -Matraja- extravergine olive oil and fresh seasonal vegetables)</i></p> <p>Pasta con pomarola fresca <i>(Pasta with home-made tomato sauce)</i></p> <p>Macedonia di frutta <i>(Fresh seasonal fruit salad)</i></p> <p>Duration: 1,5 hours</p>	<p>49,00 € *</p>
<p>Cooking Class – Tour and Tasting of 3 wines included</p> <p>Luca, our chef, offers his cooking class in small groups and a relaxed atmosphere and teaches you how to produce home-made pasta in the traditional tuscan way</p> <p>Menu</p> <p>Antipasto 3 Crostini Bruschette con “verdura di stagione” e Fettunta con -Matraja- olio extravergine di oliva <i>(Toasted bread with fresh seasonal vegetables and with -Matraja- extravergine olive oil)</i></p> <p>Primo La pasta fatto a mano sar� servito <i>(The handmade pasta will be served with)</i></p> <ul style="list-style-type: none"> - con pomarola <i>(fresh home-made tomato sauce)</i> - con -Matraja- olio extravergine di oliva aromatizzato con erbe fresche del nostro orto <i>(-Matraja- extravergine olive oil aromatized with fresh herbs from our kitchen garden)</i> <p>Secondo Pollo alla cacciatora con patate al forno con aromi <i>(Chicken chasseur with aromatized roasted potatoes)</i> For Vegetarians/Vegans: Fagiolo rosso di Lucca all’uccelletto (-Matraja- olio extravergine di oliva con pomodoro e salvia) <i>(Red beans of Lucca with -Matraja- extravergine olive oil with tomatoes and sage)</i></p> <p>Dolce Torta fatta in casa con frutta di stagione <i>(Home-made cake with seasonal fruits)</i> For Vegans: Macedonia di frutta <i>(Fresh seasonal fruit salad)</i></p> <p>Duration: 4 – 5 hours</p>	<p>125,00 € *</p>

* All prices per person VAT incl. – Advanced reservation is required

For private persons: bookings of our **Tour, Tasting, Tagliere and Light Lunch** will be confirmed upon the receipt of your credit card details. Cancellations less than 24 hours in advance of your reservation will be fully charged.

Cooking Class for private persons:

Conditions: In order to finalize your reservation we kindly ask you to leave your credit card details with us in order to charge a deposit of 30% of the total amount due. The residual amount will be charged 48 hours in advance of your appointment and is not refundable.

Cancellations: Up to 30 days before the date of your confirmed appointment your deposit will be refunded. If the cancellation is communicated outside of the above stipulated period, the deposit is not refundable. The cancellation has to be in written form.

For further information please get in touch with us directly:

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Opening hours: 01.04. – 31.10.: Monday – Friday 10:00 – 16:00 and upon request, 01.11. – 31.03.: upon request only