



## Contacts

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Podere di  
pomaio   
GREEN WINERY

## WineTaste&Tour

An organic day-dream

#thinkgreendrinkred | #pomaio | #poderedipomaio





**Podere di Pomaio**  
GREEN WINERY

## ORGANIC WINES:



**PORSENNA**  
SANGIOVESE  
IGT Toscana rosso



**CLANTE**  
MERLOT  
IGT Toscana Merlot



**CHIANTI DOCG**  
SANGIOVESE  
MERLOT



**POMAIO**  
SANGIOVESE  
IGT Toscana rosso



**ROSANTICO**  
SANGIOVESE  
IGT Toscana rosato

# WineTaste&Tour

## AN ORGANIC DAY-DREAM

Wine Taste&Tour is an experience branded **Podere di Pomaio** that takes place in a couple of relaxing and interesting hours focused on organic quality wine and on its production.

To make this magic world easily accessible we decided to divide the Wine Taste&Tour into three phases:

 THE VINEYARD	 THE WINE-CELLAR	 THE TASTING
<b>PRICES</b> PER PERSON >  +  + 	<b>€ 20,00</b> <b>WINE TOUR CLASSIC</b> Including cheese and cold cuts tasting	<b>€ 30,00</b> <b>WINE TOUR SPECIAL</b> Including light lunch (min. 4 pax)

BOOKING: info@pomaio.it - +39 3334324707 - Booking at least 24 hours ahead



## THE VINEYARD

Our expert will accompany and introduce you to the principles of organic vines cultivation directly in the vineyard using an interesting approach not focused on too many scientific details so that it can be fun even for kids and novices. A smart trip through nature, wine, history, science and folklore.



## THE WINE-CELLAR

This is the real green heart of the company. Pomaio's wine cellar was built according to the principles of ECO-Green Architecture using the same method adopted by the Etruscans. Thanks to these features the building was selected as one of the 14 most beautiful design wine cellar of Tuscany by Toscana Wine Architecture.

This phase will open a door on the vinification technique and on everything that is related to the production of organic wines.



## THE TASTING

Combined with our organic quality wines you will experience great craft food coming from the top farm companies of the area.

Meanwhile the wines express their bouquet there will be a brief introduction to the sommelier's world with special attention to those details and tips that can be reused at home and with friends while proposing wines to the guests.

