



# arianna&friends

the most authentic tours in Tuscany

## WINE & FOOD TOURS & SPECIAL LUXURY EXPERIENCES



**Arianna & Friends – The most authentic tours in Tuscany** Via Salaiola 50/10 & 50/11, 56030, La Rosa - Terricciola (PI) ITALY [www.ariannandfriends.com](http://www.ariannandfriends.com)  
[info@ariannandfriends.com](mailto:info@ariannandfriends.com) OFFICE NUMBER & WHATSAPP: +39 348 3352039 Emergency Line: +39 3296168473 P.IVA: 01835170505 SDI: M5UXCR1

# COMMUNITY TOURISM IN RURAL TUSCANY: FEEL, LEARN & BUILD MEMORIES

Dear Friends,

we want to help you understand who we are, how we operate and most, importantly, why to choose us! Let's introduce ourselves: **Arianna, Consuelo, Luca, Moira, Anna, Davide, Alex, Cristiano, Diletta and Yvonne.**

We consider our company to be very different from other tour operators. One main difference is that **when you book with us, you will meet us in person and once you are in Tuscany, you will become our Tuscan friends.** Here tourists are not just tourists, they are friends.

Indeed, our "**Friends**" are both our collaborators and our customers, who **are treated like good friends** when they come and visit us. We are proud to show you our **native land and its beauty** and we are **happy to design bespoke itineraries** for your Tuscan stay.

We operate in an area called "**Terre di Pisa**" that is **very representative of the Tuscan countryside.** It is a **small area of Tuscany where you will find a wide variety of interesting and typical Tuscan tours and activities to do in a matter of a few kms.** And this fact is unique! There are no other areas of Tuscany that can offer so much to see and do in such a small area.

This enables us to **support local farms** offering wine and food and cultural day tours, designed for visitors who want to **visit the real Tuscany, feel like home,** spend a day as a family, visit **authentic hilltop villages, castles and private villas,** meet excellent **wine/olive oil/cheese /truffle/pasta/saffron producers** and above all, have access to destinations that are **out of the mainstream mass-tourism industry** and stay away from overtourism.

Our tours and guided visits to local farms, producers and to historical towns are led only by the internal staff of Arianna & Friends and some chosen collaborators, who are also our friends. With us you are 100% guaranteed not to have just "any" guides **but to have the best guides, who are knowledgeable, passionate, enthusiastic & fun.** We are convinced that **it's the people that make the difference in your tour experience.** Wouldn't you agree?

The local producers we work with have become our friends and they work with **passion and devotion** and are ready to share their knowledge with you. You will get to meet them and learn about their life, their company, their choices, and philosophy. We want to offer you a **very personable and authentic experience** and this is why we have selected what we consider to be the most suitable destinations to make you **feel at home** yet experience and **absorb all aspects of our culture.**

We also organize **private chef services, cooking classes,** private transportation, small civil and symbolic weddings, trekking and e-bike tours. We are renowned for arranging packages with **tickets to Teatro del Silenzio** for the annual event by **Andrea Bocelli** in Lajatico and also for offering **vespa tours** including the visit to the Piaggio museum that is very close to us.

Our aim is that **at the end of a day with us you feel part of a community, learn the various aspects of our culture and become our friends,** whom you can meet any time you return to our beautiful region. Let us help you build **memories that you will have for a lifetime!**

*As one of our guests said: "With Arianna & Friends, you arrive as a friend and leave as family!"*

**BECOME A NEW FRIEND OF OURS 😊**

## Meet your friends in Tuscany



**Consuelo**, resourceful and proficient. She holds the position of office bookings manager. She customizes requests and creates the perfect experiences.



**Diletta**, caring and patient. She manages all sorts of bookings to ensure a dream Tuscan vacation.



**Luca**, cheerful and knowledgeable. He serves as an 'all tours' guide, specializing in vespa and e-bike tours, olive oil, cheese, and truffle experiences.



**Moira**, knowledgeable and fun. She is our top guide for all tours involving history, art, sightseeing and culture. She is also a competent wine expert.



**Alex**, patient and competent. He is a wine connoisseur and a skilled cook. He leads numerous wine- olive oil- and truffle tours, as well as cooking classes, vespa excursions and Ferrari tours.



**Cristiano**, fun-loving and diligent. He is a cheese tour expert and he also leads many cooking classes and olive oil tours, as well as adventurous vespa tours



**Yvonne**, enthusiastic and experienced. She is a true wine expert and the leader for many wine and olive oil tours, bike excursions and cooking classes.



**Davide**, attentive to details and sociable. He is in charge of Andrea Bocelli's Teatro del Silenzio holiday packages and other local events.



**Anna**, friendly and dedicated. She patiently coordinates all our private chef services and cooking classes in collaboration with local cooks.



**Arianna**, intuitive and determined. She handles the company management, plans and organizes tours & activities and ensures smooth execution of all operations.

## **TRANSPORTATION POLICY**

Please, note that transportation is NOT INCLUDED in any of the rates in this catalogue (unless clearly specified).

You are expected to reach the venues or meeting points in your own car/rental car.

If you prefer not to drive, we are happy to book private transfers for you at an extra charge. Please ask in advance. The transfer service is performed by fully licensed professional drivers who drive new, comfortable and clean vehicles.

Prices go from € 300 for a car with driver for 2 people for a half day tour

## **NEW TOURS & ACTIVITIES 2025**

- F32. OLIVE OIL, SAFFRON & HONEY - NEW 2025♥**
- F34. CHEESE FACTORY & SUPERTUSCAN WINERY - NEW 2025♥**
- F35. CHEESE & BEER near VOLTERRA, organic and eco-friendly tour - NEW 2025♥**
- F36. RARITIES IN TUSCANY: PROSCIUTTO MUSEUM & TRADITIONAL OLIVE MILL NEW 2025♥**
- V01. FERRARI DAY TOURS - NEW 2025♥**
- L20. PECCIOLI, PAINT & PALATE - NEW 2025♥**
- X. MYSTERY DAY TRIPS - NEW 2025♥**

**Explore the most authentic area of Tuscany with your Tuscan Friends.**

**In this section:**

**Wine & food day tours + special events and luxury experiences**

# **Wine & Food Tours with Farm Visits**

*A Journey Through Vineyards and Farms.*

*A Culinary Adventure in the Heart of Tuscany.*



## F1. OLIVE OIL WITH BLIND TASTING

Embark on a fascinating half-day tour that goes beyond the ordinary! Join our must-do half-day tour and **unlock the secrets of olive oil. Discover the meaning of 'extra virgin' and decode the process behind 'cold extracted.'** Explore why commercial olive oil is priced lower than the local, small farm-produced counterpart. **Learn the art of using olive oil for cooking.** All the answers await you on our enlightening half day tour into the world of olive oil. Ready to savor the knowledge?

Join us on a visit to a local olive mill and engage your senses in a fascinating **blind tasting experience**, where you'll **learn the art of distinguishing between the high-quality olive oil and the commercial brands.**

Share with us the passion we have for our 'green gold' as we guide you through the nuances of olive oil production. But that's not all! **If you join us in October and November, witness the transformation of olives into liquid gold at the mill** – an extra treat, absolutely free.

Uncover the rich flavors, stories, and traditions behind every drop of olive oil. This isn't just a tour; it's an odyssey into the world of liquid gold that will leave your taste buds and curiosity satisfied.

More Info:

<https://www.ariannandfriends.com/wine-food-tours/olive-oil-mill-tour/>



Available from Monday to Saturday

### WITH SNACK

€ 280 for 2 people

Additional person:

€ 30 adult

€ 25 child or teen (4-17 years)

Duration: 2.5-3 hours

Rate includes:

private guide + visit to the farm/mill +  
tasting



Available from Monday to Saturday

### WITH LUNCH

€ 320 for 2 people

Additional person:

€ 40 adult

€ 30 child or teen (4-17 years)

Duration: 3-3.5 hours

Rate includes:

private guide + visit to the farm/mill +  
tasting + lunch

## F12. CHEESE TASTING TOUR

Join our expert guide on a journey that promises to elevate your appreciation for cheese and leave you with a newfound love for the world of **artisanal dairy creations and organic food**.

Visit an **organic cheese farm near Volterra** and savor the exquisite flavors of their cheeses.

**Discover the farm of the multi-generational cheese producers, the family of Giovanni**, who initiated their craft in Sardinia and brought their expertise to Tuscany over 50 years ago. Today, they stand as one of the premier organic farms in the Volterra region.

Your guide will lead you through the **pasteurizing room and aging caves**, unraveling the secrets behind crafting **exceptional organic pecorino**. Gain insights into the art of transforming milk into delectable cheese.

**Lunch awaits in the transformed former barn, now a charming rustic restaurant**, offering a variety of dishes, all centered around their flavorful cheeses. As a farewell token, receive a **cheesy souvenir** to relish at your leisure.

Please note that the visit aligns with the natural working schedule of the cheese farm. Some days may showcase the daily cheese production, while on others, you'll witness different stages such as the aging of the cheese wheels. Regardless, each visit promises an enriching and flavorful experience.

More info:

<https://www.ariannandfriends.com/wine-food-tours/organic-cheese-farm-tour/>



Available from Monday to Saturday

€ 330 for 2 people

Additional person:

€ 50 adult

€ 45 teen (12-17 years)

€ 40 child (4-11 years)

Duration: 3 hours

Rate includes:

private guide + visit to the farm + cheese tasting + lunch + souvenir



## F2. CHEESE & OLIVE OIL EXPERIENCE

Enjoy a full-day tour at an organic cheese farm near Volterra, offering stunning views of Tuscany's rolling hills. Visit a **traditional olive mill for a unique blind olive oil tasting, distinguishing between authentic Tuscan extra virgin olive oil and commercial alternatives.**

Explore the **organic cheese farm, the production room, and cheese aging caves**, with a focus on the cheese-making process. If there's active production, witness operations in the dairy; otherwise, experience other captivating processes like the aging phase. Conclude with a **delightful lunch featuring pecorino cheese** prepared in different ways, and typical Tuscan products. Wine and dessert also included. Note that this part of the tour centers around cheese production, ensuring an engaging visit regardless of production on the day.

More info:

<https://www.ariannandfriends.com/wine-food-tours/cheese-olive-oil-tour/>

Mon-Sat

€ 400 for 2 people

Additional person:

€ 75 adult

€ 70 teen (12-17 years)

€ 60 child (4-11 years)

Duration: 6 hours

Rate includes:  
private guide + visit  
to 2 farms + 2 tasting  
sets + lunch



## F15. WINE, CHEESE & OLIVE OIL - full day plus

This tour caters to those with limited time, providing a **condensed yet enriching experience of our region in just one day.** Focused on the discovery of three quintessential Tuscan products – **wine, cheese, and extra virgin olive oil** – the itinerary unfolds in the **picturesque countryside** surrounding the historic town of Volterra.

Say hi to your private guide for the day. You'll commence at an olive mill where you'll partake in a **comparative olive oil tasting** to learn all the **secrets of a good extra virgin olive oil.** Next, we'll journey to an **organic cheese farm**, exploring their sheep shed, cheese aging caves, and working rooms. A **delectable lunch**, featuring their exquisite cheeses, awaits you.

In the afternoon, the tour concludes at one of the **most interesting wineries** near Volterra or Terricciola. Here, you'll tour their cellar and indulge in the tasting of **exceptional wines in a stunning panoramic tasting room.**

More info:

<https://www.ariannandfriends.com/wine-food-tours/cheese-wine-olive-oil-tasting-tour/>

Mon-Sat

€ 500 for 2 people

Additional person:

€ 110 adult

€ 95 teen (12-17 years)

€ 75 child (4-11 years)

Duration: 8 hours

Rate includes:  
private guide + visit  
to 3 farms + 3 tasting  
sets + lunch





## F22. "TERRE DI PISA" DOC WINERY TOUR

Come with us and discover the **esteemed DOC wine, "Terre di Pisa,"** in the picturesque lands surrounding Pisa – a recently established gem among the Tuscan DOCs. **Beyond its viticultural significance, Terre di Pisa stands as an authentic rural destination,** offering visitors a **genuine taste of Tuscany.**

Enthusiastic **winemakers in Terricciola, Peccioli, Volterra, and San Miniato have united under this common territorial brand,** establishing a prominent name in wine production. Guided by our expert, you will **explore two Terre di Pisa wineries in the Terricciola area,** engaging with the passionate winemakers to delve into their remarkable project. Learn about their shared intentions and goals, and **taste 8 representative wines that embody the unique identity of this wine land.** Amidst the tasting, savor spectacular views of the Tuscan valleys, enhancing your immersive experience in this captivating wine district.

More info:

<https://www.ariannandfriends.com/wine-food-tours/terre-di-pisa-wine-tour/>

Mon-Sat

€ 440 for 2 people

Additional person:

€ 95 adult

€ 60 teen (12-17 years)

€ 40 child (4-11 years)

Duration: 6 hours

Rate includes:

private guide + visit to 2 wineries + 2 sets of wine tasting + 2 sets of tasting of typical food products



## F9. "10-WINE" WINERY TOUR IN TERRICCIOLA

Guided visit to **two distinct wine estates in Terricciola,** renowned as one of Italy's "città del vino" (wine district), **situated in an authentic area dedicated to the art of wine production.** Immerse yourself in the gracious ambiance as you partake in two sets of wine tastings, tasting a **total of 10 wines,** complemented by a **delightful buffet of typical local food products** at each winery.

Enjoy the **harmonious blend of tradition and modernity** and travel short distances between estates, admiring the breathtaking views of the Tuscan hills. If weather permits, your guide will lead you on an educational walk through the vineyards enriching your understanding of the winemaking process.

We have a large number of wineries to choose from, ranging **from small family-run farms to certified organic producers and larger estates with a global reach, each offering a unique touch to the wine business,** including contemporary art displays and modern architecture. Let us curate the perfect match for you, ensuring a personalized and enriching wine-tasting experience in this captivating wine haven!

More info:

<https://www.ariannandfriends.com/wine-food-tours/wine-tour-terricciola/>

Mon-Sat

€ 460 for 2 people

Additional person:

€ 100 adult

€ 70 teen (12-17 years)

€ 50 child (4-11 years)

Duration: 6 hours

Rate includes:

private guide + visit to two wineries + 2 sets of wine tasting + 2 sets of tasting of typical food products



## F23. BOLGHERI WINE TOUR

Explore Bolgheri, a haven for exclusive wines distinct from classical Tuscan varieties. This charming hamlet is famed for "**Supertuscan**" wines and the esteemed **DOC Bolgheri**.

Visit **two representative wineries for a diverse experience**.

The first, an **ancient castle in town, dates back to the 13th century**. We will visit its **wine cellar with a history dating to the late 18th century**. Taste their top two wines and their entry-level one, as you discover the rich past of this unique place.

The second winery is located in the countryside and offers a **tasting of four wines that perfectly capture the essence of Bolgheri**. The region's soil, conducive to international grape varieties such as **cabernet, merlot and syrah**, yields **full-bodied and exclusive wines**. Opt for an à la carte lunch onsite (additional cost).

More info:

<https://www.ariannandfriends.com/wine-food-tours/bolgheri-tour-to-two-family-run-wineries/>

## F6. WINE & OLIVE OIL EXPERIENCE

Do you dream of exploring a whole agricultural area through its delicious products and skillful producers? Would you like to visit a winery but you are also curious about the production of extra virgin olive oil? Then this is the tour for you! we arrange a very original tour with a strong focus on the most important farming products of the region of central Tuscany visiting a traditional oil mill and a spectacular winery with a rich **wine tasting** and **blind olive oil tasting**.

Many Tuscans have their own production of extra virgin olive oil because they have a small piece of land with a few olive trees. Once collected, the olives are taken to a local mill. We will visit one of these mills, to understand better about how a **very good extra virgin olive oil is made and how to use it** properly in the food preparation.

The guided tour goes on with the visit of a **spectacular winery, in a very charming wine district**. As you walk through the production areas of this very advanced winery, from the fermentation area to the barrique ageing rooms, you learn a lot of fascinating stories about the world of winemaking. A light lunch with typical matching food is included.

More info:

<https://www.ariannandfriends.com/wine-food-tours/oil-mill-winery-tour/>

**Mon-Fri**

**€ 490** for 2 people

Additional person:

**€ 100** adult

*Duration: 5 hours  
+ time for lunch (extra)*

Rate includes:

private guide + visit to  
2 farms + 2 tasting  
sets



**Mon-Sat**

**€ 390** for 2 people

Additional person:

**€ 75** adult

**€ 65** teen (12-17 years)

**€ 55** child (4-11 years)

*Duration: 6 hours*

Rate includes:

private guide + visit to  
2 farms + wine tasting  
+ olive oil tasting +  
typical food at each  
farm



## F14. CHEESE FARM & FAMILY RUN-WINERY NEAR VOLTERRA

Enjoy a delightful Tuscan day out with a **perfect combination of cheese and wine!** In the morning, our guide will introduce you to the world of cheese-making as you visit a local producer, a **charming cheese farm nestled in the hills with views of the Volterra skyline.**

Learn about the intricate process of crafting cheese in Tuscany. **Discover the origins of "pecorino,"** a sheep's milk cheese derived from the Italian word "pecora," meaning 'sheep.' Explore the cheese factory, learn about each step of the process, and **witness some of the aging phases.**

Savor a delicious lunch at the producer's venue, which was once a barn and is now converted into a traditional restaurant. **Your lunch includes a selection of their finest cheeses and other local products,** all complemented by included wine.

In the afternoon, visit one of our favorite **hilltop wineries with stunning views** of the Tuscan landscape. It's **a family-run winery** where traditional methods blend perfectly with innovation. Meet the **passionate winemaker,** who will guide you through the wine cellar and explain their winemaking process. Indulge in a guided tasting of 4 or 5 exquisite wines.

Explore rural Tuscany through its delectable food and drink, creating lasting memories on this culinary adventure!

More info:

<https://www.ariannandfriends.com/wine-food-tours/wine-cheese-tasting-tour/>



**Available from Monday to Saturday**

**€ 420** for 2 people

Additional person:

**€ 95** adult

**€ 75** teen (12-17 years)

**€ 55** child (4-11 years)

Rate includes:

private guide + visit to 2 farms + 2 tasting sets + lunch



## F29. MICROWINERIES: the terroir, a family matter

As is well known, Tuscany claims a millennium-long tradition in winemaking, with many wineries in the **Terre di Pisa region** earning recognition from connoisseurs and wine enthusiasts for the exceptional quality of their wines. However, there are **numerous small-scale wine producers crafting outstanding wines that, due to their size, may not have a presence in international markets. This tour offers a unique opportunity to explore these micro wineries.**

**We will visit three of these family-run wineries** in our territory, where you'll have the chance to taste approximately **10 wines**. A Tuscan lunch featuring typical local food is also included.

Winemaking transcends the physical labor in the fields and cellars; it is deeply connected with family traditions rooted in the local community. **Understanding wine becomes an exploration of the 'terroir,'** revealing what makes each bottle distinctive and how these wines reflect the surrounding landscape, the changing seasons, and the stories of the villagers.

If you've already visited the prominent wineries in the area and desire a tailored, exceptional experience, this is the ideal tour for you. Taste wines crafted from both ancient indigenous grapes and modern international varieties, and discover how **rural life strikes a delicate balance between tradition and modernity, with a great bottle of wine representing the perfect harmony between the forces of nature and human craftsmanship.**

Let's meet our Tuscan friends together.

More info:

<https://www.ariannandfriends.com/wine-food-tours/microwineries-tour/>



**Available from Monday to Saturday**

**€ 500** for 2 people

Additional person:

**€ 120** adult

**€ 70** teen (12-17 years)

**€ 50** child (4-11 years)

*Duration: 7 hours*

Rate includes:

private guide + visit to three wineries+  
3 sets of wine tasting + lunch



## F28. SAFFRON, MEDITERRANEAN HERBS & VERNACCIA WINE NEAR SAN GIMIGNANO

Begin your journey with a visit to an organic farm near San Gimignano, renowned for cultivating the **world's rarest and most expensive spice: saffron**. Explore the family's vegetable plots and aromatic herb gardens, featuring an array of **Mediterranean delights like sage, thyme, oregano, bay leaf, and rosemary**. The tour includes a seasonal exploration of the vegetable plot, offering insights into the available produce.

**In a relaxed and friendly setting, savor a delightful lunch featuring the farm's fresh produce.** You will try bruschettas with extra virgin olive oil and fine herbs, a farro salad, pickled vegetables, sweet and sour jams paired with local pecorino cheese, fresh and grilled vegetables, and a dessert enriched with saffron.

The journey continues with a visit to **one of the most appreciated producers of the celebrated white Vernaccia di San Gimignano** where to enjoy a guided **tasting of a curated selection of 4 wines** and an interesting visit to their wine cellars.

More info:

<https://www.ariannandfriends.com/wine-food-tours/saffron-mediterranean-herbs-vernaccia-tour/>

Available from  
Monday to  
Saturday

€ 480 for 2 people

Additional person:

€ 100 adult

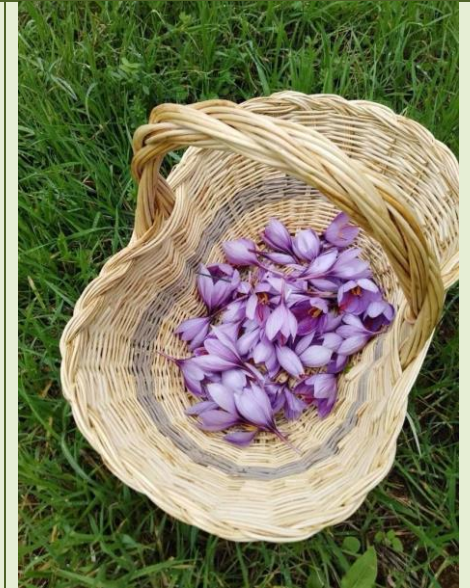
€ 60 teen (12-17 years)

€ 40 child (4-11 years)

Duration: 5 hours

Rate includes:

private guide + visit to  
the farm + lunch + visit  
to the wine cellar +  
wine tasting



## F32. OLIVE OIL, SAFFRON & HONEY NEW 2025 ♥

Enjoy a guided tour through the heart of Tuscany, in the area of Casciana Terme, perfect for all ages! Start your adventure with a visit to a **typical oil mill**, where you'll discover how extra virgin olive oil is made. **Through a blind tasting, you'll learn the difference between a high-quality extra virgin olive oil from a local producer and the one you buy in the stores.** Next, visit a **charming family-run farm that produces saffron and honey**. Watch as the saffron producer uses a mortar and **pestle to crush the precious pistils**, revealing the rich aroma and color of this rare spice. Learn about the fascinating process of harvesting saffron and how bees create honey. **You'll also get a close look at one of the hives** (empty, for your safety), with detailed explanations on how the hive functions.

Here you'll enjoy a delicious lunch tasting **some dishes made with their saffron, honey and organic vegetables from their garden.**

This tour offers a unique opportunity to experience Tuscany's agricultural heritage!

More info:

<https://www.ariannandfriends.com/wine-food-tours/saffron-and-honey-tour/>

Available from  
Monday to Friday

€ 380 for 2 people

Additional person:

€ 80 adult

€ 70 teen (12-17 years)

€ 50 child (4-11 years)

Duration: 5 hours

Rate includes:

private guide + visit to  
the saffron/honey farm  
+ lunch + visit to the oil  
mill + olive oil tasting



## F34. CHEESE FACTORY & SUPERTUSCAN WINERY

NEW 2025 ♥

If you want to explore an area of Tuscany that is **off the beaten path** and offers excellent food and wine, this is the tour for you.

Join us for an exciting journey through the Pisan Hills, not far from the sea, in the area of the Santa Luce Nature Reserve.

We are starting with a visit to a large, **renowned cheese factory**.

Here, you'll learn the secrets behind crafting a vast variety of **cheeses made from cow, goat, and sheep's milk**. Watch as traditional methods are carefully preserved and combined with the latest technologies, and enjoy a **tasting of their finest cheeses, freshly made on-site**. The selection is vast, offering a rich range of flavors and textures. Afterward, indulge in a delicious **lunch at the cheese factory**, savoring local delicacies paired with their best cheeses.

In the afternoon, head to a **beautiful panoramic winery known for its exceptional wines**, especially the ones recognized as **Super Tuscan wines**. The winery is located in the area called Northern Maremma, about 180 meters above sea level. Given the vicinity of the sea, their soil varies from pure calcareous and marine origin, to stony and arid of magmatic-volcanic origin and some deep-sea sedimentary clay. This gives the possibility to **create unique balanced, structured and quality wines**.

Crafted with passion and expertise, their prestigious wines blend tradition with innovation. You'll tour the vineyards and wine cellars, learning about the winemaking process, and enjoy a **tasting of their finest wines**.

With breathtaking views of the Tuscan hills, this tour offers a perfect blend of flavor, culture, and scenic beauty, making it an unforgettable experience for all.

More info:

<https://www.ariannandfriends.com/wine-food-tours/cheese-supertuscan-winery/>



Available from Monday to Friday

€ 540 for 2 people

Additional person:

€ 130 adult

€ 65 teen (12-17 years)

€ 55 child (4-11 years)

Rate includes:

private guide + visit to the cheese factory + cheese tasting +  
lunch + visit to the winery + wine tasting



## F.36 RARITIES IN TUSCANY: PROSCIUTTO MUSEUM & TRADITIONAL OLIVE MILL **NEW 2025** ♥

We aim to create unforgettable and truly unique experiences for you in Tuscany. Beyond the most famous destinations, our region is filled with hidden gems that offer a remarkable opportunity to explore and gain a deeper understanding of our history and traditions. With this private tour, our expert guide will take you to visit **two extraordinary places: a one-of-a-kind Prosciutto Museum** and **one of the few remaining traditional olive mills in the region**, where **stone wheels** are still used to crush olives, just as they were in ancient times. This place is called the "Museo dello Stradivario." Contrary to what the name might suggest, it doesn't showcase violins or musical instruments but rather a **very special kind of prosciutto that is aged with wine and ashes for 60/70 months**.

The museum is located in a truly unique and distinctive location, the undergrounds of the hilltop town Montopoli. **The "Mona Lisa" prosciutto** is made from free-range grey pigs and nurtured with ash, just as it was done in the past before refrigeration existed, and bathed in wine, creating a truly unique flavor that is hard to find anywhere else.

Here, we will **taste some of this special prosciutto** along with other specialties from the town's butcher, whose hard work and passion brought this unique museum to life. The tour can be extended for a full lunch experience, **adding the famous T-Bone Steak** and a side dish. You'll have the opportunity to explore the butcher's cellar, which houses a **marvelous collection of top-quality wines**. You can select your favorite bottle and purchase it à la carte to make the experience truly memorable.

**We will visit an olive oil mill unlike any other available today.** Here, olive oil is produced primarily using ancient techniques, much like our ancestors – dating back to the Etruscans – used to craft this precious ingredient. Only at this mill can you witness two nearly forgotten steps in the olive oil-making process: **the use of traditional stone wheels to crush the olives and the pressing with traditional fiber mats called "fiscoli" to extract the first juice** from the crushed olives. These steps, which are no longer part of modern machinery, provide a rare glimpse into the artisanal methods of the past. We'll taste some of the delicious olive oil produced here.

More info:

<https://www.ariannandfriends.com/wine-food-tours/prosciutto-museum-traditional-mill/>

Available from Monday to Friday

€ 420 for 2 people

Additional person:

€ 50 adult

€ 45 teen (12-17 years)

€ 30 child (4-11 years)

+ extension of the tour of 1 hour for a full lunch at the butcher's with T-bone steak at € 50 per adult/teen and € 25 for kids, to be paid onsite. Wine is extra.

*Duration: 4 hours*

*With full lunch: 5 hours*

Rate includes:

private guide + visit to the prosciutto museum + visit to the oil mill  
+ stradivario prosciutto tasting + olive oil tasting  
(+ optional lunch with T-bone steak)



### F13. CHEESE MAKING CLASS AT THE FARM

Begin your day with a **warm welcome from Giovanni's family at their organic cheese farm** near Volterra. Discover the rich history of their cheese-making legacy, which began in Sardinia and flourished in Tuscany for over 50 years.

**Explore the farm** and continue your journey through the **pasteurizing room and aging cells**, gaining insights into the secrets of creating high-quality organic cheese.

**And now it's your turn: immerse yourself in the cheese-making experience with a hands-on session.** Under the guidance of skilled cheese makers, **use fresh milk from the farm to create your own "caciotta" cheese**, which you'll then package and take home as a unique and tasty souvenir. **Enjoy a delightful lunch** served in the former barn, now transformed into a rustic-style restaurant. **Savor a variety of cheese-based dishes**, showcasing the farm's organic produce and the family's generations-old expertise. Take some time to relax in the picturesque surroundings rounding off a day filled with education, hands-on experience, and culinary delight in the heart of Tuscany.

More info:

<https://www.ariannandfriends.com/wine-food-tours/cheese-making-class-tuscany/>

**Tuesday and Thursday**

€ 550 for 2 people

Additional person:

€ 90 adult

€ 85 teen (12-17 years)

€ 70 child (4-11 years)

Duration: 4 hours

Rate includes:  
private guide + cheese making experience + visit to the farm + tasting + lunch



### F35. CHEESE & BEER near VOLTERRA, organic and eco-friendly tour NEW 2025 ♥

Join us on a visit to a charming cheese farm located atop the hills surrounding the town of Volterra. Here, you'll **meet the cheesemakers and discover their organic methods for producing delicious pecorino cheese**. You'll explore the aging rooms and learn about each step in the process of transforming milk into cheese.

Afterward, you'll sit in the **beautifully restored former barn** and enjoy a lovely **lunch featuring a wide variety of cheese-based dishes and other local specialties**.

In the afternoon, your guide takes you to discover an **extraordinary brewing experience within the complex of the salt mines of Volterra**. This unique brewery stands alone as the only one of its kind, transforming the energy from salt extraction into the driving force behind its beer production. After a first introduction to this eco-sustainable project, **you'll get to savor four carefully crafted beers**.

More info:

<https://www.ariannandfriends.com/wine-food-tours/cheese-and-beer-volterra/>

**Available from Monday to Saturday**

€ 360 for 2 people

Additional person:

€ 70 adult

€ 55 teen (12-17 years)

€ 35 child (4-11 years)

Duration: 4 hours

Rate includes:  
private guide + visit to the farm + cheese tasting + lunch + visit to the brewery + beer tasting





## F10. HISTORICAL WINERY & CONTEMPORARY WINERY

Enjoy a **fascinating journey through the Tuscan hills near Peccioli**, exploring two distinct wineries that showcase contrasting philosophies in winemaking.

**The first stop** introduces you to a **contemporary winery**, that utilizes a modern machinery and follows a contemporary approach. The setting offers a picturesque view.

**As you explore the barrique room, contemporary art pieces enhance the ambiance**, creating a unique and special atmosphere.

Here indulge in a traditional Tuscan lunch featuring typical dishes.

**The second winery is instead a charming traditional establishment with a winemaking history spanning 700 years.** Marvel at the historical cellars and the elegant palace owned by generations past. Here is where history meets innovation. You'll witness **unique winemaking procedures, including the use of amphoras crafted from terracotta or cocciopesto material.**

Sip on a variety of exceptional blended wines crafted from grape varieties such as **Sangiovese, Cabernet, Merlot, Petit Verdot, Alicante, and Viognier.** Your taste buds will embark on a delightful journey as you compare the results of different winemaking methods.

**In total, you'll have the pleasure of tasting 10 wines**, each offering a unique expression of the terroir. To complement your wine experience, at the second farm savor the richness of **three olive oils** they produce.

This tour promises a blend of history, tradition, and modernity, creating a well-rounded and memorable exploration of Tuscan winemaking.

More info:

<https://www.ariannandfriends.com/wine-food-tours/diverse-winery-tour/>



**Available from Monday to Friday**

**€ 480** for 2 people

Every extra person:

**€ 120** adult

**€ 60** teen (12-17 years)

**€ 40** child (4-11 years)

*Duration: 6 hours*

Rate includes:

private guide + visit to two wineries + two sets of wine tasting  
+ lunch

## H2. TRUFFLE HUNTING IN VOLTERRA with DANIELE

An incredible and **authentic truffle experience in Tuscany!** Truffle hunting **with a skilled truffle hunter like Daniele in the beautiful woods of Volterra** can be a unique and memorable adventure. Daniele's expertise, along with his trained truffle dog, adds an authentic touch to the experience. Following the truffle hunt, a delicious lunch based on truffles at Daniele's shop, crafted by his wife Stefania, in Volterra historical center is the perfect way to savor the fruits of the day.

Our tour starts with an introduction to the world of the truffle. After that **we will move to a wood just outside the walls of Volterra searching for seasonal truffles for a fun and educational experience with Daniele ad his dog Ciro.** Observing the strong connection between the dogs and their owner adds an extra layer of enjoyment to the experience

After the hunt, we will move to the center of Volterra for the **truffle-based lunch including some of the fresh truffles found during the hunt in the woods.**

We have basically two main seasons:

- Black truffle season: from January to end of August, including the Spring white truffle
- Winter white truffle season: from October to December

Only for the winter white truffle season:

**CREATE YOUR TRUFFLE MASTERPIECE: A TREASURE IN YOUR HANDS**

Personalize the delectable lunch that Daniele's wife, Stefania, makes for you. The three-course truffle-based meal, already adorned with some fresh truffle shavings, is a canvas awaiting your touch. **What sets this experience apart is the power vested in you – the choice of truffle and the freedom to decide its abundance on each dish.** Engage your senses as you inhale the earthy fragrance and choose the truffle you prefer. **Your chosen gem will be weighed on a precise scale, and you decide how much of it must go on each dish.**

The addition of truffles is an optional extra to be paid separately.

More info:

<https://www.ariannandfriends.com/wine-food-tours/volterra-truffle-hunting-tour/>

Available from Monday to Saturday

**Black & Spring truffle season**

€ 500 for 2 people

Additional person:

€ 140 adult

€ 75 teen (12-17 years)

€ 50 child (4-11 years)

**Winter White truffle season**

€ 660 for 2 people

Additional person:

€ 210 adult

€ 95 teen (12-17 years)

€ 65 child (4-11 years)

*Duration: 4 hours*

For private parties of max 8 people

Rate includes:  
private guide + truffle hunting in the wood + truffle tasting + truffle based lunch





## H. VIP TRUFFLE HUNTING with WINE & OIL TOUR IN TUSCANY

We are fortunate to count among our friends **several talented truffle hunters** who love sharing their craft and hospitality with our guests. Meet **Riccardo, Antonio, or Matteo**—each a passionate and highly skilled truffle hunter with a deep connection to the land and their craft.

Your adventure begins with a **walk through the enchanting Tuscan woods**, accompanied by their loyal, well-trained truffle dogs. Together, we'll hunt for the **precious black and white truffles**, enjoying the thrill of the search and learning the secrets of this ancient tradition.

Afterward, you'll savor the rewards of your efforts. **Back at their home or workshop, the hunters will prepare an unforgettable meal** featuring the freshest truffles, generously shaved over every dish. Each bite will reflect the care, tradition, and flavors of Tuscany, making it one of the most memorable dining experiences of your life.

These truffle-hunting adventures take place in **Palaia, Peccioli, or San Miniato**—renowned areas for Tuscany's truffle treasures. **Each location offers a unique experience shaped by the personality, stories, and warmth of your host.**

But the day doesn't end there! After your truffle feast, your private guide will lead you to a **nearby winery, where you'll enjoy a tasting of exceptional wines and fragrant olive oils**. Meet the winemaker, explore the vineyard, and hear the story behind each bottle, crafted with passion and respect for tradition.



**Available from Monday to Saturday**

Black truffle season from € 640 for 2 people, extra person from € 200

White truffle season from € 760 Euro for 2 people, extra person from € 240

Ask for a quotation

## J6. GRAPE HARVEST EXPERIENCE

During the harvest time, **you are welcome to join local farmers in their vineyards and learn how to pick grapes to produce a great wine.**

In the company of our expert guide and the winemaker you will spend some time in the vineyards sharing many phases of the wine making production.

**You will help the farmers pick the grapes by hand, see the de-stemming process in the cellar and the pump-over of grape juice that turns into wine.**

We offer you a great hands-on experience at a real Tuscan vineyard including a **visit to their wine cellar, wine tasting and a full Tuscan lunch.**

The location could be Terricciola, Peccioli, Volterra or San Miniato, depending on who is available for the harvest. You'll meet the farm staff, busy and thrilled for this magical moment of the season, ready to share with you their **experience and knowledge that is sometimes handed down from generation to generation.**

NOTE This activity is strongly related to weather conditions, so there might be changes to the date or to the itinerary. This will be evaluated closer to the date. An obligatory insurance for the day must be issued.

More info:

<https://www.ariannandfriends.com/wine-food-tours/grape-harvest-experience-tuscany/>

**From late August till end of September**

**€ 500** for 2 people

Additional person:

**€ 125** adult

**€ 50** teen (12-17 years)

**€ 40** child (4-11 years)

Including insurance for the day, obligatory.

*Duration: 5 hours*

Rate includes:

private guide + visit to the winery + wine tasting + harvest experience + lunch



## J7. OLIVE HARVEST EXPERIENCE

This is one of the **most fascinating activities of rural life: picking olives together with a local farmer.** For one day you will enjoy a complete agricultural experience including helping the farmers to **pick olives by hand, and visiting a running oil mill where the olives are crushed and turned into extra virgin olive oil.** Learn how a great extra virgin olive oil is made and change your approach to the use of it in your diet and other common uses. Locations could be Terricciola, Peccioli, Volterra or San Miniato, depending on who is available for the harvest. **The tour also includes a very interesting comparative olive oil tasting to understand the difference between an industrial olive oil and a real Tuscan genuine and healthy olive oil,** made the right way. A rustic lunch with local specialties completes this experience.

NOTE: This activity is strongly related to weather conditions, so there might be changes in the date or in the itinerary. This will be evaluated closer to the date.

More info:

<https://www.ariannandfriends.com/wine-food-tours/olive-harvest-experience-tuscany/>

**From mid-October till mid-November**

**€ 440** for 2 people

Additional person:

**€ 90** adult

**€ 60** teen (12-17 years)

**€ 50** child (4-11 years)

*Duration: 5 hours*

Rate includes:

private guide + visit to the oil mill + olive oil tasting + harvest experience + lunch





Tour extension option:

## J8. OLIVE HARVEST EXPERIENCE & WINE TOUR

You can extend the olive harvest experience to include a wine tour.

At the same farm or at a farm nearby you will visit the wine cellar and taste their best wines, which are representative of the territory of Terre di Pisa wine district, for a more complete tour.

More info:

<https://www.ariannandfriends.com/wine-food-tours/olive-harvest-wine-tour-with-lunch/>

For this extension  
add

€ 30 per adult

€ 15 teen/child

*1 additional hour*



## F11. TWO ORIGINAL WINERIES NEAR SAN MINIATO

The hills surrounding Florence are a very charming wine district producing fabulous Chianti but also many IGT wines, with **original peculiarities**, sometimes produced with vines that are rare for Italy. We bring you to **two wineries off the beaten track** in the area of San Miniato for you to discover very **original and unexpected wines**.

At a special family-run winery on the hills, you'll stroll through the vineyards with the wine maker, learning more about their winemaking philosophy. They produce exceptional single-varietal wines—**100% Sangiovese, 100% Ciliegiolo, 100% Colorino, and even 100% Trebbiano**. They also produce innovative sparkling wines and youthful reds and whites and an exquisite dessert wine. We will then sit at the table in the tasting room and we will be served with a **delicious lunch paired with a guided tasting of the wines made here**.

The last part of this day-tour is dedicated to a **small family-run winery**, famous for very original wines. The property is in a very welcoming **hilly setting just along the medieval pilgrim road Via Francigena**. The friendly owners will introduce to you the farm and **welcome you in their home** for a wine tasting full of interesting surprises. Here you can taste some very original IGT wines such as **Tuscan Tempranillo**, along with a fantastic Chianti and an unforgettable Vinsanto.

Our wine tour to the hills around Florence allows you to taste at least 10 different wines.

More info:

<https://www.ariannandfriends.com/wine-food-tours/san-miniato-wine-tours/>



**Available from Monday to Friday**

€ 500 for 2 people

Every extra person:

€ 125 adult

€ 60 teen (12-17 years)

€ 40 child (4-11 years)

*Duration: 6 hours*

Rate includes:

private guide + visit to two wineries + 2 sets of wine tasting  
+ lunch

# **Special Events and Exclusive Experiences**

***Beyond the Ordinary: Special Events in Tuscany.***

***Tuscany's Finest: Festivals, Mystery, and Luxury Experiences.***

# MYSTERY DAY TRIPS NEW 2025 ♥

## WHAT IS A MISTERY DAY TRIP?

A Mystery Day Trip is a unique and exciting travel experience where **participants have no idea of the destination and they find out what they are going to see and experience as the journey unfolds.** Everything is carefully planned to surprise you, encouraging you to surrender to spontaneity and embrace the unexpected. It's about stepping out of routine and discovering the joy of adventure. The tour is **exclusive and private, only for you**, for your party of minimum 2, maximum 8 people.

## YOUR SPECIAL DRIVER CHIARA

Your special driver is our wonderful Chiara who will take you around with her comfortable Van that can seat up to 8 passengers. The Van is a black Mercedes Vito Extra Long, rear seat face-to-face configuration. Chiara is a cherished friend of the Arianna & Friends team and a true delight to be around. **Highly professional, attentive to detail, and full of fun, she loves surprising travelers with unexpected touches that immerse them in the heart of authentic Tuscan culture.**

## LENGTH OF THE TOUR

The Mystery Day Trips last 3 to 8 hours, plus travel time to and from your hotel. You choose the best solution. To ensure a more enjoyable experience, we limit travel time from your hotel to no more than 1 to 1.5 hours. The trips focus on a specific area of Tuscany, covering locations in and around Lucca, Pisa, Livorno, San Miniato, Larderello and Volterra.

A Plus for you: **Chiara will always have some Prosecco on board for you!**

We include: interesting tasting of typical products, amazing street food or special lunches, depending on the itinerary and the budget you choose.

## PRICES

Choose your budget: <https://www.ariannandfriends.com/wp-content/uploads/2025/01/mystery-tour-rates.pdf>

More info:

<https://www.ariannandfriends.com/day-tours-activities/mystery-tours-in-tuscany/>



# V01. FERRARI DAY TOURS NEW 2025 ♥

## DRIVE YOUR DREAM FERRARI IN TUSCANY

Has driving a Ferrari through the stunning landscapes of Tuscany always been your dream? It's been ours too! That's why we've partnered with the best experts to ensure your experience is nothing short of extraordinary. From winding roads through rolling hills to breathtaking vineyard views, we'll help you turn your dream into an unforgettable reality.

## THE PERFECT MIX OF ADRENALINE AND GASTRONOMIC PLEASURE

For those seeking a blend of excitement and gourmet cuisine, the **Vip Ferrari experience and truffle adventure** in Volterra offers the perfect Tuscan escape. Start your day by driving a **Ferrari** through Tuscany's iconic roads, surrounded by vineyards and olive groves, merging the thrill of a supercar with **stunning landscapes**.

After the drive savor a traditional homemade **Tuscan lunch in Volterra**, based on **truffle products** and fresh truffles. As Extra, you can also opt for a truffle hunting experience in a wood around Volterra with a truffle hunter and his trained dog. Join us for a special adventure!



More info:

<https://www.ariannandfriends.com/wine-food-tours/ferrari-truffle-experience/>

## V01. FERRARI AND TRUFFLE LUNCH

Prices for 2 people, one super car

FERRARI PORTOFINO	€ 3500
FERRARI 488 SPIDER	€ 3600
FERRARI F8 SPIDER	€ 3900
FERRARI ROMA SPIDER	€ 4200
FERRARI 296 GTS	€ 4500
LAMBORGHINI HURACAN EVO SPIDER	€ 3900
FERRARI 812 SUPERFAST	Upon request
FERRARI SF90	Upon request
MASERATI MC 20	Upon request

Extra: Professional Photo Service € 350

Extra: Professionally Filmed Movie of the day € 900

Features:

- ✓ Pick up from everywhere in Tuscany
- ✓ Leading car and personnel to give technical assistance always available
- ✓ Arianna & Friends's staff as story-teller of the day
- ✓ Driving in authentic parts of Tuscany such as Volterra, Peccioli and Lajatico
- ✓ If you want to visit other areas, different itineraries are possible, quotations on request
- ✓ If you are not into truffles, different food focus is possible



## G24. FIAT 500 TRIP & OLIVE OIL TOUR

Live a memorable day in Tuscany by driving the **iconic Fiat 500 vintage car and reaching a historical oil mill where to try their delicious olive oils and enjoy a special lunch.**

The itinerary begins in Lucca. Here, you'll meet the car rental representative who will introduce you to properly using the vintage car. From there, you'll start driving towards your first destination: Vicopisano, where the mill is located. Along the way, you'll pass through small villages, and you can make stops to take pictures or enjoy some refreshments.

The journey from Lucca to Vicopisano is 25 km, and it takes approximately 35 minutes to drive. However, you can choose to leave early in the morning, stop along the way, and make some little diversions to the Compitese area, Bientina, Buti, Pontedera (the town of the Vespa). Some stops can also be made after lunch on the way back.

It's important to arrive in Vicopisano at 11:00 am where to meet our guide for the **walking visit to Vicopisano, where to admire the walls of the fortress and the Brunelleschi tower.**

Following that, the guide takes you to **visit the farm, where olive oil, wine and kiwi-based jams are produced.** You'll visit the mill and get an explanation of how olive oil is made. **You'll try different types of olive oil combined with rice, typical soup, and a variety of crostini.** For those who won't be driving afterward, wine from the farm will be served. A dessert with their **distinct kiwi jam concludes the lunch experience.**

This experience is for a minimum of 4 people, a fun adventure to share with family and friends, with a maximum of 20 people. For more people ask for a customized quotation. **Take a journey into the 60s for a timeless experience that combines classic Italian style with the unique beauty that only the Tuscan countryside can offer.** Step on board our vintage Fiat 500 cars, travel back in time, enjoy great food and olive oils, and create memories that will last a lifetime.

More info:

<https://www.ariannandfriends.com/wine-food-tours/flat-500-oil-tour/>



**Available from Monday to Saturday**

€ 820 for 2 people, 1 x 500 car

€ 1160 for 4 people, 2 x 500 cars

€ 1600 for 6 people, 3 x 500 cars

€ 2040 for 8 people, 4 x 500 cars

€ 2480 for 10 people, 5 x 500 cars

€ 2920 for 12 people, 6 x 500 cars

€ 3360 for 14 people, 7 x 500 cars

Additional person on board: adult € 70, teen/kid € 50

Additional adult on a separate 500 car (single used) € 350

Prices include:

- Self-drive rental
- Rental day from 10 am to 7 pm
- 100 km for each day. Km in excess extra cost of euro 1,00 per km.
- Insurance coverage PLUS (civil liability + up to € 2.350 of damage)
- Visit to Vicopisano and to the farm
- Olive oil tasting
- Full lunch
- Wine for non-drivers adults

## L20. PECCIOLI, PAINT & PALATE

### A RELAXING ACTIVITY UNDER THE TUSCAN SUN

If you want to create your own Tuscan landscape, or release your stress through **mindfulness coloring**, or simply paint onto the **pre-drawn canvas** we provide, this activity offers you a peaceful spot for a memorable journey of **relaxation, creativity, and local culinary snacks** amidst the enchanting rolling hills of Tuscany.

You can be an experienced artist or just a beginner. This is not a lesson; this activity lends itself to all skill levels.

The setting for your Paint and Palate experience is **a villa with a stunning scenery located in the middle of the Tuscan countryside**. The best place for a delightful blend of artistic expression, mindfulness and wine tasting, all set against the stunning backdrop of the vineyards and local landscapes.

**Meet Tara and Branton**, the hosts and owners of the villa. They will warmly welcome you and guide you through the creative process

The villa has got a **breathtaking view over the medieval village of Peccioli**, a true gem that recently claimed the title of "Borgo dei Borghi" for 2024.

**Wear our apron and create your masterpiece.** Choose from a vibrant palette of acrylic paints, pencils, and canvases. Whether you're a seasoned artist or just starting out, our sessions will inspire your creativity. Take home your unique creation as a lasting memory of your Tuscan adventure.

While you lose yourself in the creative process, enjoy the flavors of our curated selection of **local Tuscan wines**. Enjoy them along with an array of regional **cheeses, cured meats**, and fresh breads, all complemented by an excellent extra **virgin olive oil, harvested from the groves right on the property.**

You can share the experience with other participants or book a private session.

More info:

<https://www.ariannandfriends.com/day-tours-activities/painting-experience-near-peccioli/>



Shared activity up to 8 people:

- Morning session (4 hours) € 150 per person
- Poolside sunset session (4 hours) € 175 per person

The class is activated with a minimum of 4 participants

Bespoke packages or private session for up to 8 people:

€ 500 for 2 people,

€ 150 any additional person

The activity calendar is updated from time to time. Ask for more info

[info@ariannandfriends.com](mailto:info@ariannandfriends.com)

# LOCAL WINE FESTIVAL – “WINE & WALK” 24<sup>th</sup> and 25<sup>th</sup> MAY

Join us for an unforgettable guided **tasting journey through the vineyards of a family-run winery in San Miniato**, in the heart of Tuscany. Enjoy the stunning scenery and regional flavors as our expert wine guide leads you along a **delightful 2-kilometer route**. **The itinerary includes four stations, each offering their wines paired with delicious food**, allowing you to savor the flavors, admire the landscape, and learn about the winemaking process.

**SCENIC STROLL** Wander through our picturesque vineyards, exploring four charming stations along the way, each nestled in the heart of nature. Learn about the winemaking process, the vines, and the grapes as you enjoy the breathtaking views

**CULINARY DELIGHTS** At each of the 4 stations, savor mouthwatering dishes expertly paired with a selection of our exquisite organic wines: one young and crisp white and rosé, two young reds and three robust and unique single-varietal reds, and to conclude one very special white with extended maceration.

**RELAXING ATMOSPHERE** Enjoy the festive and laid-back ambiance of the family-owned winery. Enjoy breathtaking views, the company of fellow wine enthusiasts, and the expertise of our passionate wine guide.

**COMPLIMENTARY SOUVENIR** Each participant will receive a tasting glass with a convenient carrying pouch to wear around the neck, included in the ticket price. This exclusive glass is yours to take home at the end of the tour as a cherished memento of your wine & walk experience.

Discover the flavors of Tuscany at the wine & walk festival– **where every step is a delight, and every sip tells a story!**

Please note that comfortable shoes and casual attire are recommended, considering that there will be some uphill walking to reach the top of the hill. The event is not suitable for those with mobility issues. At the end of the event, you'll have the opportunity to purchase bottles of your preferred wines, with the option for convenient home delivery. Don't miss this chance to make lasting memories and acquire exceptional wines at this extraordinary wine festival.

More info:

<https://www.ariannandfriends.com/packages/wine-event-degustando/>





# ANDREA BOCELLI'S TEATRO DEL SILENZIO 22<sup>nd</sup> & 26<sup>th</sup> July 2025

If you're a fan of **Andrea Bocelli**, there's no better way to enjoy his fascinating voice than by attending **his annual show in Lajatico, his hometown**.

The event takes place on 22<sup>nd</sup> and 26<sup>th</sup> July 2025. We offer comprehensive **packages with show tickets, transportation to the venue** (available in both private and shared options), and, if required, **accommodation** in nearby hotels, B&Bs, and resorts.

The venue itself is an **enchanting natural amphitheater nestled amidst the picturesque Tuscan hills**, with the stunning skyline of Volterra serving as a backdrop. Just before the show commences, the sunset bathes the surroundings in a romantic glow, creating a **truly magical atmosphere**.

Some packages also feature a **pre-show dinner at a local winery**, complete with wine tasting against the scenic backdrop of the Tuscan hills.

Lajatico, a quaint village with only 1000 inhabitants, transforms during this special event, attracting 10-12,000 people. **It's a unique moment for the small community and the surrounding areas**. We ensure timely arrivals and minimize the impact of inevitable traffic, ensuring a seamless experience for all attendees.

**Andrea envisions this event as a one-of-a-kind, once-in-a-lifetime experience**. The maestro and other participating artists curate a special evening that also includes opera, revolving around a specific theme that changes annually.

Prices vary based on ticket category and the type of transportation selected, allowing for flexibility according to individual preferences.

More info:

<https://www.ariannandfriends.com/special-events/andrea-bocelli-teatro-del-silenzio/>



**WINE & FOOD TOURS (cheese, wine, olive oil, truffle, pasta)** <https://www.ariannandfriends.com/wine-food-tours/>

**COOKING CLASSES (at authentic farms in Tuscany)** <https://www.ariannandfriends.com/cooking-classes/>

**IN-VILLA SERVICES (chef service, massages, cooking classes, DJ, photographer, food tasting in villa)**

<https://www.ariannandfriends.com/services/private-services-at-your-tuscan-villa/>

**OUTDOOR ACTIVITIES (e-bike, vespa, quad, Ferrari, Fiat500)** <https://www.ariannandfriends.com/e-bike-tours/>

<https://www.ariannandfriends.com/services/driving-tuscany/>

**CULTURE, ART & TRADITIONS (hilltop villages, sightseeing, painting, mystery trips)**

<https://www.ariannandfriends.com/day-tours-activities/>

**Enjoy Tuscany with your Tuscan friends!**





**arianna&friends**

the most authentic tours in Tuscany

## BOOKING FORM

DETAILS OF CUSTOMER						* This information is compulsory to complete booking			
<b>FIRST NAME *</b>				<b>LAST NAME *</b>					
<b>E-mail address *</b>				<b>Billing address*</b>	Please, provide a billing address for our receipt of payment. It's <b>mandatory</b> . It is only for billing issues and nothing will be mailed.				
Telephone number while in Italy									
<b>Name of your accommodation</b>	Please, provide the name of your hotel/B&B/resort:			<b>N. of adults in your party *</b>		<b>N. of teens * 12-17 years old</b>		<b>N. of children * 4-11 years old</b>	
<b>Food restrictions</b>	Last minute changes are not possible								
DETAILS OF SERVICES									
<b>DATE &amp; TIME OF SERVICE</b> <i>You can list more than one date if you are booking multiple services</i>	<b>CODE</b> <i>As per catalogue. E.g.:F2</i>	<b>NAME OF SERVICE</b>					<b>TOTAL RATE</b>		
							€ _____ .00		
							€ _____ .00		
							€ _____ .00		
							€ _____ .00		
Please be aware of our <b>cancellation policy</b> below. Last minute cancellations for any reason are non-refundable.						<b>TOTAL AMOUNT</b>		€ _____ .00	

Arianna & Friends Srl - Operational office: Via Salaiola 50/10 & 50/11, 56030 La Rosa - Terricciola (PI) - [www.ariannandfriends.com](http://www.ariannandfriends.com) [info@ariannandfriends.com](mailto:info@ariannandfriends.com)  
 Office Tel numbers and WhatsApp +39 348 3352039 and +39 334 9167724 available Monday-Friday 9:00-18:00 - Emergency Line & WhatsApp +39 329 6168473  
 Registered office: Via Carducci 9, 56037 Peccioli (PI) - P. IVA: 01835170505 - SDI M5UXCR1



**HOW TO BOOK BY CREDIT CARD** Booking by credit card with full payment in advance, using the form below.

**AUTHORIZATION OF CHARGE TO CREDIT CARD**

The credit card holder \_\_\_\_\_  
 Name(s) Surname

authorizes the withdrawal of the above-mentioned total amount from the following credit card: **VISA**  | **MASTERCARD**

**Card Number** \_\_\_\_\_ | \_\_\_\_\_ | \_\_\_\_\_ | \_\_\_\_\_

**Expiry date** \_\_\_\_ | \_\_\_\_ | \_\_\_\_ | \_\_\_\_  
 M M Y Y Y Y

Holder's signature \_\_\_\_\_

This is a personal card  OR this is a business card

**NOTES ON BOOKINGS VIA CREDIT CARD**  
 In case of payments through a EU and non-EU business card the charge will be in Euro.  
 In case of payments through a EU personal card the charge will be in Euro.  
 In case of payments through a non-EU personal card, the charge will be in the currency of card's account. This means that the amount of the charge will be reckoned on the conversion rate of the day of the transaction.  
 Markups or commissions applied by the tour operator's bank and the credit card holder's bank may apply.

**HOW TO BOOK BY BANK TRANSFER**

Booking through bank full payment in advance using the form above. Please **make sure that all bank fees are charged to your bank account** and that the payment is made in Euro (EUR - €).

**Beneficiary Name: Arianna and Friends s.r.l.** Via Carducci 9, 56037

Peccioli (PI) Italy

**Beneficiary Account Details:**

**IBAN CODE: IT26D050347110000000001381** **Swift/BIC CODE:**

**BAPPIT21T90**

Bank: BPM - Banco Popolare di Milano Bank Address: Via Mazzini 17, Peccioli,

Pisa, Italy. Please send us a copy of the issued transaction via email to

[info@ariannandfriends.com](mailto:info@ariannandfriends.com) or whatsapp to +39 348 3352039.

**CANCELLATION POLICY**

In case of cancellation by customers, they are requested to contact Arianna & Friends immediately. The percentage of the entire amount of the booking to be retained as a cancellation fee depending on the number of days preceding their activity date can be seen below

FROM	TO	Cancellation fee
Reservation day	50 days before the date of the booked service	30%
49 days before the date of the booked service	30 days before the date of the booked service	50%
29 days before the date of the booked service	15 days before the date of the booked service	70%
14 days before the date of the booked service	0 days before the date of the booked service	100%

**HOW TO RETURN THIS BOOKING FROM**

The form is valid as a booking contract for the services agreed on and listed here above. Print these pages, fill in and scan them or take a picture of them with your smartphone and make a JPG file. Alternatively, use a pdf printing program. Send the completed booking form to our main e-mail address [info@ariannandfriends.com](mailto:info@ariannandfriends.com) or via whatsapp to +39 348 3352039.

**DATA PRIVACY POLICY**

The tour operator and travel agency Arianna & Friends Srl (here defined as the T.O.) through the website [Ariannandfriends.com](http://Ariannandfriends.com) and through this catalogue complies with the General Data Protection Regulation (Regolamento Europeo n.2016/679). The T.O. understands the importance of maintaining the confidentiality of the information stored about the traveler while providing services. Contacts and other personal data the customer supplies are stored by the T.O. and will be used to provide the customer with the information they have requested. The collected information may be used by the T.O.'s staff to keep the customer updated about its newest activities and events. The T.O. will never willfully disclose identifiable information about any customer to any party without first receiving permission from that person. Yet, the T.O. is obliged to pass such information on to the relevant suppliers of accommodation or transfer service, and, if required by them or by law, to security or credit checking companies and public authorities such as customs/immigration offices. The customer can remove any of the information that the T.O. stores about them, at any time, by sending an email to [info@ariannandfriends.com](mailto:info@ariannandfriends.com) or through a request of deletion from the T.O.'s mailing list.

This travel contract is understood, accepted and agreed by

The Tour Operator & Travel Agency Arianna & Friends

*Arianna Fosi*

The Customer

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