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Tuscan Winery Unveils Summer Spectaculars

Vallepicciola: Wine, Dine, and Vibe This August

Saturday, August 3, 2024



Nestled in the heart of the Chianti Classico hills, Vallepicciola winery is set to offer two exceptional events this August, perfect for wine aficionados looking to immerse themselves in the essence of Tuscan summer. The AperiFusion and AperiGreen events, scheduled for August 7 and 21, respectively, promise an unforgettable experience combining the winery's acclaimed wines with gastronomic delights and live music, all against the backdrop of the breathtaking Tuscan landscape.

Vallepicciola, located just 20 kilometers from Siena in Castelnuovo Berardenga, spans over 100 hectares of vineyards. This extensive estate not only produces a variety of distinguished wines but also boasts 4,000 olive trees dedicated to oil production. The winery's modern facility harmonizes with the surrounding countryside, offering visitors panoramic views from its spacious terrace. It is in this idyllic setting that the winery team has crafted two unique events designed to enhance the summer experience for their guests.



AperiFusion: A Multicultural Culinary Adventure

On Wednesday, August 7, Vallepicciola will host AperiFusion, an evening that marries the exotic flavors of international cuisine with the winery's exceptional labels. The event kicks off at 7:00 PM with a 30-minute tour of the winery, providing guests with an insight into the wine-making process and the history of the estate. Following the tour, attendees can indulge in a buffet dinner featuring a diverse array of dishes, from Indian curries and Chinese spices to Mexican tacos. Each dish is thoughtfully paired with wines such as the Pievasciata Chardonnay, the 25th-anniversary Perlinetto, Pievasciata Pinot Nero, and Quercegrosse. Live music adds a vibrant touch to the evening, creating a relaxed and enjoyable atmosphere. The event is priced at €45.00 per person and requires prior reservation.

AperiGreen: Celebrating Vegetarian Cuisine

Scheduled for Wednesday, August 21, from 7:00 PM to 10:30 PM, AperiGreen offers a fully vegetarian culinary experience set amidst the verdant vineyards of Vallepicciola. This event is a celebration of nature's bounty, paired with the estate's award-winning wines. Guests will start their evening with a tour of the winery, followed by a buffet featuring vegetarian dishes paired with wines such as Pievasciata Spumante Brut Charmat, Pievasciata Rosato, Pievasciata Pinot Nero, and the classic Chianti Classico DOCG. Live music will provide a lively soundtrack to the evening, enhancing the relaxed and festive ambiance. As with AperiFusion, the price for AperiGreen is €45.00 per person, and reservations are required.



Vallepicciola's AperiFusion and AperiGreen events are more than just opportunities to taste exquisite wines and savor delicious food. They are a celebration of the timeless charm of the Chianti Classico region, offering guests a chance to create lasting memories in one of Tuscany's most beautiful settings. Whether you are a seasoned wine lover or a curious traveler, these events provide a perfect blend of culture, cuisine, and fine wine, making them a highlight of the summer season.

So, mark your calendars for August 7 and 21, and prepare to be swept away by the enchanting atmosphere of Vallepicciola. Here, every sip of wine and every bite of food becomes part of a larger mosaic of experiences, celebrating the best that Tuscany has to offer.