

Intensive Sommelier course
Wine & Food Pairing
Oct. 15-19th 2018

Il Santuccio offers a unique opportunity to join a sommelier course in Wine & Food pairing and learn the basic techniques to make the perfect match between food and wine.

The course is offered in collaboration with our Danish partner, WineClass (www.wineclass.dk) and is therefore held in English. Il Santuccio releases a Sommelier Certificate of participation in 3rd level.



Program:

Mon-Thu hrs 18-20 at Ristorante Centanni ([www. http://www.residence-centanni.it/it/ilristorante](http://www.residence-centanni.it/it/ilristorante))

Professional sommelier, Daniele Bartolozzi, from Il Santuccio will guide you thru the techniques for the perfect wine and food matching.

Daniele goes thru the subject of the lesson after which various related wines and dishes are served, and you do the pairing with the guidance of Daniele.

The subjects of the four lessons are meat dishes, fish, cheese and desserts.

Tue-Thu hrs 10-13 "Fieldwork"

Three of the lessons are held in the "field".

Tuesday Oct 16th

We visit the winery Podere Gualandi (www.guidogualandi.com) where the owner, mr. Guido Gualandi, who lectures on the history of wine at Gonzaga University of Florence, when he is not busy producing wine by natural methods, will takes us round the winery and tell about the history of wine and about the differences between natural and conventional wine.

We will of course taste some of Gualandi's wines made on antique grape varieties and mr. Gualandi will serve some traditional Tuscan dishes to match with the wines.



Wednesday Oct 17th

Visiting Pastificio Fabbri (www.pastafabbri.it) which was founded in 1893 and today managed by the 4th generation of the Fabbri family, we will learn about the development of the grain and see how pasta is made on bronze molds.

Afterwards we will have lunch with pasta dishes and match wines with them.

Thursday Oct 18th

Fattoria San Michele a Torri (www.fattoriasanmichele.it) produces Chianti Colli Fiorentini, Chianti Classico and a number of IGT wines. But the farm is not known only for its wines and excellent olive oil which are all organic.

Thanks to the owner, mr Paolo Nocentini, and his passion for food that taste like “the good old days” the farm produces Cinta Senese salami, grain which is grinded in an old-fashioned manner and used to bake the fantastic “pane rustico” and to produce fresh pasta.

We will taste the various Cinta Senese products and match with the wines from the farm



Gala Dinner - Friday Oct 19th (optional – addtl. Cost Eur 50, -)

A special Wine & Food pairing dinner is arranged for all participants of the course and other members of Il Santuccio. It is possible to bring your partner, friend or family.

Price: Eur 450, - per person

Including 4 lessons with food (tastings) and wine at Rist. Centanni
3 visits with lunch and wine