

## Soils shaping the valuable viticultural terroirs of Central Italy

### Tour leaders

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### PROGRAM

#### **DAY 1 (22/5) Land preparation and viticultural zoning in Chianti Classico DOCG wine district**

8:30-9.30 From Florence to Castello di Verrazzano where a scenic view from the castle will show beautiful vineyards planned after proper soil and slope stability studies.

9:30-12:00: Castello di Verrazzano farm, visit the new vineyards and discussion about the land preparation after soil studies.

12.00-13.00: Departure to Brolio Castle and Barone Ricasoli farm, the largest of Chianti Classico territory. Brief description of the farm, their soils and the research projects of viticultural zoning and soil management made along 10 years.

13.30: Light Lunch

14.30-18.30: Visiting of two vineyards where crus are produced, and observation of representative soil profiles.

Cultural visit to the castle, the museum and the garden.

19:00: Departure to Siena city centre for overnight stay. Free dinner (not included in the tour)

#### **DAY 2 (23/5) Sustainable and innovative approaches of vineyard management in Sagrantino di Montefalco DOCG wine district**

8:00: Departure from Siena to Montefalco hills, Umbria region, in Montefalco DOCG wine district.

10.30: Visit to the Arnaldo-Caprai winery, description of a soil profile developed on fluvial-lacustrine yellow sands and conglomerates, visit of cellars and wine tasting.

13.00-14.00: Light Lunch

14.30-16.30: Visit to Di Filippo organic biodynamic winery. Visit of the farm, where some agronomical operations are carried out with the help of animals (horses) and geese, which are bred free to graze in the vineyards. Description of soil profile developed on fluvial-lacustrine clays and sands (Plio - Pleistocene).

16.30-18.30: bus transfer to Frascati, in the Castelli Romani DOC wine district. Short visit and dinner in a winery. Overnight stay near Frascati

#### **DAY 3 (24/5) Technologies applied to vineyards of the volcanic region of Campania**

8:00: Departure to Galluccio, Caserta

10.00-12.00: Visit to the Porta di Mola winery and their vineyards placed in the volcanic region of Roccamonfina, observation of representative soil profiles and wine tasting. Presentation of field monitoring activities through UAV and geophysical instruments.

12.00-13.00: Light lunch

14.30-18.30: Traveling to farming co-operative La Guardiense passing through Valle Telesina (BN) area. This area, of about 20,000 ha, is a very complex landscape with a high soil spatial variability (60 STUs) traditionally suited to the production of high-quality wine and olive oil (DOC and DOCG). Stop in a Falanghina vineyard and observation of representative soil profile. Visiting La Guardiense cellar, where the most important system for the production of sparkling wine in all southern Italy is present and wine tasting.

18:30: Departure to old Caserta town

19:30: Dinner in old Caserta town

**DAY 4 (25/5)**

8:00: Departure to Florence. Alternatively, it is possible to stop at high-speed train station (Afragola) to reach Rome airport or Naples.

13:00: Arrival to Florence city

**What is included**

Bus transfers, overnight stays in double room (single rooms on limited requests), light lunches and dinners of the three days (dinner 23/5 in Siena excluded), wine tastings, excursion guide

**What is excluded**

Eventual train transfer to Naples, Rome or Naples airport. Dinner 23/5 in Siena.