



arianna&friends

the most authentic tours in Tuscany

Things to do in Tuscany 2022 → Best sellers selection

- ✓ Typical Tuscan cooking classes
- ✓ Tours to visit local producers and farms
- ✓ City sightseeing with special focuses
- ✓ Yoga and well-being
- ✓ Painting & perfume classes
- ✓ Horse-back riding
- ✓ Truffle hunting experiences
- ✓ Pizza baking classes
- ✓ Vespa, e-bike and quad tours
- ✓ Wine, cheese, olive oil tours
- ✓ Outdoor and adventures
- ✓ Historical castles and abbeys

Become a friend of Arianna & Friends. Meet us and we'll share the traditions and lifestyle of our beautiful land!



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



Dear Guests,

Here an open letter for you to understand who we are and how we operate and... why to choose us!

Let's introduce ourselves: Arianna & Friends is myself **Arianna**, of course, **Massimo**, my inseparable business partner, and our main precious friends: **Consuelo, Luca and Moira**.

We consider our company to be very different from all other tour operators. One big difference is that **when you book with us, you're going to meet us in person once you are in Tuscany, and we become your Tuscan friends**. Here tourists are not "just" tourists.

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

Our tours and guided visits to local farms and producers and to historical towns are only held directly by the internal staff of Arianna & Friends and some external selected collaborators-friends. With us you are sure 100% that you will not have "any" guide **but just 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**. Don'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 a **very personable and authentic experience** to you and this is why we selected what we consider to be the most suitable destinations to make you **feel like at home** and 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 offers with **tickets to Teatro del Silenzio** for the yearly event by **Andrea Bocelli** in Lajatico and for offering **vespa tours** including the visit to the Piaggio museum that is very close to us.

This is where 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 find a wide variety of interesting combinations of typical Tuscan tours and activities to do in a matter of few kms**. And this fact is unique! There are no other parts of Tuscany that can offer so much in a small area.

This gives us the possibility to **support local farms** offering wine & food and cultural day tours, designed for visitors who want to **visit the real Tuscany, feel like home**, spend a day like in 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 mass-tourism mainstream**.

Our aim is that **at the end of a day spent with us you feel part of a community, learn the various aspects of our culture and become friends of ours**, whom you can meet any time you'll be back in our beautiful region. Let's build together **memories for a lifetime!**

One day one of our guests said: with Arianna & Friends you come like friend, you leave like family!

BECOME A NEW FRIEND OF OURS 😊

Exploring around with your Tuscan Friends

F1. OLIVE OIL TOUR & BLIND TASTING

A must-do half-day tour! **What does 'extra virgin' olive oil mean? What does 'cold pressed' mean? How comes that commercial olive oil costs much less than the local olive oil from a small farm? How to use olive oil for cooking?** Find all answers to your questions about olive oil during our 3-hour olive oil tour while visiting a local oil mill and experiencing an interesting blind tasting. **You will learn how to differentiate a quality one from a commercial one with a comparative tasting**, understanding that a lot of information you already know is incomplete. **We love our 'green gold' and we want to share this passion with you.**

EXTRA: In October and November you can see the oil mill transforming olives into olive oil. For free. More Info:

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

Mon-Sat

WITH SNACK

€ 250 for 2 people

extra person:
€ 25 adult
€ 15 child or teen
(4-17 years)

Duration: 2.5 hours

Rate includes:
private guide + visit
to the farm/mill +
tasting

Mon-Sat

WITH LUNCH

€ 280 for 2 people

extra person:
€ 40 adult
€ 30 child or teen
(4-17 years)

Duration: 3 hours

Rate includes:
private guide + visit
to the farm/mill +
tasting + lunch



F13. CHEESE MAKING CLASS AT THE FARM

Visit an **organic cheese farm** near Volterra and taste their delicious cheeses. Meet the family of **Giovanni, cheese producers for generations**, who started their business in Sardinia and brought their knowledge and expertise to Tuscany over 50 years ago. Today they are one of the best organic farms in the territory of Volterra. After visiting the **sheep shed and the milking facility**, the guide will show you the **pasteurizing room and the aging cells**, revealing the **secrets for making a great organic cheese** and explaining the methods to turn milk into delicious cheese. And now it's your turn for a **hands-on experience to create fresh cheese**. Find out all the phases of this fascinating process and **make your own cheese!** You will use fresh milk from the farm, warm it up and add the rennet until you have created your *caciotta* cheese to take home with you in a vacuum pack. **A unique and tasty souvenir from Tuscany, made with your own hands!** **Your lunch will be served in the former barn, now turned into a rustic style restaurant**, and will include several tasty dishes, all cheese-based of course. More Info:

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

Mon-Sat

€ 410 for 2 people

extra person:
€ 60 adult
€ 55 teen (12-17 years)
€ 40 child (4-11 years)

Duration: 4 hours

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



F2. CHEESE & OLIVE OIL - COMBI TOUR

A great full-day tour for you with a visit to an **organic cheese farm** in the countryside near Volterra with a wonderful view over the gentle hills of Tuscany, joined to a visit to a **traditional olive mill**, with a very interesting **comparative blind olive oil tasting**. A tour for you to understand the difference between **authentic extra virgin olive oil** from Tuscany and commercial olive oils. At the organic cheese farm, you will visit a sheep shed, the production room and the **cheese ageing cells**, while enjoying the **breathtaking view** on the hill all around. In the end, a **delicious lunch** is served based on cheese and various typical products.

NOTE: this tour adapts to the production of cheese at the farm. If the farm is producing cheese in the day of the visit you will see the operations in the dairy. In case of no production, you will still see all the rest, like the ageing phase.

More info:

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

Mon-Sat

€ 350 for 2 people

extra person:

€ 60 adult

€ 50 teen (12-17 years)

€ 40 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 is designed for visitors with limited time to spend in our area who want to **get the best of it in one day only**. We put together a 3-destination tour, focused on the discovery and appreciation of 3 of the most typical products of Tuscany: **wine, cheese and extra virgin olive oil**. The tour is set in the countryside around the marvelous historical town of Volterra.

We will visit an **olive mill and have a comparative olive oil tasting**. We will then move to an **organic cheese farm** and visit their sheep shed, cheese ageing cells and their working rooms and have **lunch** with their succulent cheeses. In the afternoon, we will end our tour at one of the **best wineries** of the area around Volterra, where we visit their cellar and taste excellent wines in a stunning panoramic tasting room.

More info:

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

Mon-Sat

€ 430 for 2 people

extra person:

€ 90 adult

€ 75 teen (12-17 years)

€ 55 child (4-11 years)

Duration: 8 hours

Rate includes:

private guide + visit
to 3 farms + 3 tasting
sets + lunch



NEW 2022 ♥

F7b. WINE & OLIVE OIL TOUR AT THE ABBEY

From monks to wines: a tasty journey in our history. This tour take us to visit one of the most ancient estate of our area, that is **almost 1000 years old** with its **Abbey**, in the little town of Morrona, near Terricciola. **Founded in year 1089 by the Count Ugone**, for centuries this monastery has been the leading center of the religious, political and civil life of the area, under the control of the Camaldolese monks. We have the amazing and **exclusive chance to visit the former convent** and discover the history of the monastery, from the use as a convent to its transformation into the **summer residence of the bishop of Volterra in 15th century**.

We'll be visiting also the **beautiful little church of the late 11th century**. We then move to the modern area of the estate: **the winery and the oil mill**. There we will learn about the production of the actual extra-virgin olive oil, and we'll enjoy a **comparative blind tasting** to learn how to tell the **quality of our extra-virgin**: this is an experience that will change for ever your approach to the olive oil!

We'll visit the winery discovering all the secrets of their production and **we'll taste 6 different wines**, that perfectly reflects the high quality production of our Terre di Pisa. A **Tuscan light lunch** is included to accompany the tasting of the wines.

This tour is a perfect combination of **history, good wines, good oil and tasty snacks**: you should not miss it!

More info:

<https://www.ariannandfriends.com/wine-food-tours/wine-and-olive-oil-tour-at-the-abbey/>

Mon-Sat

€ 330 for 2 people

extra person:

€ 50 adult

€ 40 teen (12-17 years)

€ 30 child (4-11 years)

Duration: 4 hours

Rate includes:

private guide + visit
to the farm + to the
abbey + 2 tasting
sets+ lunch



TRANSPORTATION POLICY

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

You are supposed to reach the venues or meeting points on your own car/rental car.

If you prefer not to drive, we are happy to book the transfer 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

F26. A SPECIAL WINERY : MONOVARIETAL WINES AND PASTA MAKING LAB

Making wine is always a challenge, and especially if you try to put on the market a product that you are the first one to make. This is the case of this **special family-run winery in San Miniato**, where the **brothers Federico and Fabio** produce wines that are very peculiar.

You are welcome to **walk in the vineyards** together with them to understand better their ideas and philosophy and you'll discover that in their **little winery** in the countryside, with a **great view on the valley**, they produce some **single-varietal wines** that are **outstanding. They make not only 100% sangiovese, but also 100% ciliegiolo, 100% colorino and... 100% trebbiano.** Also, they produce some **innovative sparkling wines** and some other young reds and whites, for not mentioning the **superb dessert wine**. Not only you'll taste a total of **8 wines**, but **Mamma Concetta** is also going to open their kitchen for you: you are going to **make your own pasta!** Your fresh pasta will then be served for your lunch, along with other **local specialty perfectly matching the wines.**

More info:

<https://www.ariannandfriends.com/wine-food-tours/wine-tour-pasta-making-class/>

Mon-Sat

€ 380 for 2 people

extra person:

€ 85 adult

€ 50 teen (12-17 years)

€ 25 child (4-11 years)

Duration: 4 hours

Rate includes:

private guide + visit
to the farm + wine
tasting + pasta
making + lunch



F22b. "TERRE DI PISA" DOC WINERY TOUR

This is the best tour for discovering the **wine DOC called "Terre di Pisa"**, the lands around Pisa, a recently founded appellation among the DOCs in Tuscany. Terre di Pisa is also the name a **very authentic rural destination for visitors who want to experience a real Tuscany.** Passionate wine makers in this wine district in **Terricciola, Peccioli, Volterra, San Miniato areas, joined to have a common territorial brand** and decided to spread the voice to wine lovers from all the world, creating a new "big name" of wine production. With your guide, you will visit two of the Terre di Pisa wineries in Terricciola area, **meet the wine makers and talk about this remarkable project**, sharing their intentions and goals. You'll also taste the other wines produced at the wineries that are representative for their identity. **In total we will taste 10 wines and enjoy great views on the Tuscan valleys.**

More info:

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

Mon-Sat

€ 420 for 2 people

extra person:

€ 95 adult

€ 65 teen (12-17 years)

€ 40 child (4-11 years)

Duration: 6 hours

Rate includes:

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



F23. BOLGHERI WINE TOUR

Bolgheri: a destination for those who want to **sample exclusive wines**, different from the classical Tuscan wines. Bolgheri is a little hamlet and a wine area famous for its **"Supertuscan" wines and for the DOC Bolgheri**. We will visit **two representative wineries** of this district that are completely different from one another. The first one is right in the middle of the town, an **ancient castle dating back to the 13th century**. Their historical cellar was built at the end of the 18th century and excellent wines are produced there since then. Here you will taste their **2 top wines and learn about the long history of the place**. This second place is a **small family run business** located outside in the countryside. Here you will taste **4 wines** perfectly representing the wine production of this area, on whose soil international grape varieties such as **cabernet, merlot and syrah** can give their best for obtaining full bodied exclusive wines.

Lunch, if required, is extra and to be paid onsite a la carte

More info:

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

Mon-Fri

€ 400 for 2 people

extra person:

€ 80 adult

Teens and kids free of charge

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

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



F16. HAPPY FARM TOUR: SAFFRON, OLIVE OIL & WINE TOUR AT ALESSIO'S

Alessio is the owner of a **tiny and charming farm producing a lot of different delicacies that are icons for Tuscany: wine, olive oil and saffron**. Alessio and his family show their farm to visitors who want to taste all their delicious and authentic foods. **It will be like being in a family as you meet Nonna Maria, who lives there**, before accessing a **tiny cellar** and walking through the hundreds of **olive trees** of the property. You will learn about how they cultivate saffron flowers and how to use **saffron** in the preparation of dishes. Eventually, **you will taste two wines and the olive oil of Alessio** and you will enjoy a delicious **lunch based on all produce of the farm, including saffron scented delicacies**.

EXTRA: from mid-October to mid-November there could be saffron flowers to pick and you will be able to help at no extra charges.

More info:

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

Mon-Sat

€ 360 for 2 people

extra person:

€ 75 adult

€ 45 teen (12-17 years)

€ 30 child (4-11 years)

Duration: 3,5 hours

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



NEW 2022 ♥

F17. GRAPPA, LIMONCELLO & BEER TOUR

A memorable tour dedicated to two meaningful products of Tuscany: **beers and liquors!** An original and pleasant tour designed for people who want to learn more about our delicious specialties. We are visiting a **small but renowned beer factory** located in the middle of a **charming estate** where a **typical Tuscan light lunch** will be served together with a **tasting of 4 different beers** from the brewery.

Then we will move to a typical **spirit factory** making the **best grappa and liquors from Tuscany**. We will visit the workshop and learn how their best liquors and grappas are made. After the visit we will sit at the table and we **will taste a selection** of their products: **2 aperitifs (spritz, americano, or gin tonic and negroni), 2 sweet liquors (limoncello, arancello, licorice, blueberry) and 2 spirits (different types of grappa from your choice)**. The tasting will be accompanied by some black chocolate and little snacks.

More info

<https://www.ariannandfriends.com/wine-food-tours/tuscan-liquors-beer-tour/>

Mon-Sat

€ 330 for 2 people

extra person:

€ 65 adult

€ 50 teen (12-17 years)

€ 25 child (4-11 years)

Duration: 4 hours

Rate includes:

private guide + visit to the brewery and the liquor factory + liquor tasting + beer tasting + lunch



F12. CHEESE TASTING TOUR

Visit an **organic cheese farm** near Volterra and taste their delicious cheeses. Meet the **family of Giovanni**, cheese producers for generations, who started their business in Sardinia and brought their knowledge and expertise to Tuscany over 50 years ago. Today they are **one of the best organic farms in the territory of Volterra**. After visiting the **sheep shed and the milking facility**, the guide will show you the **pasteurizing room** and the **aging cells**, revealing the secrets for making a great **organic pecorino** and explaining the methods to turn milk into delicious cheese. Your **lunch will be served in the former barn**, now turned into a rustic style restaurant, that includes several **tasty dishes, all cheese-based**, of course. We will say goodbye with a **cheesy souvenir for you to enjoy!**

Note: the visit adapts to the natural working schedule of the cheese farm on that day. Some days you will be able to see the daily production of cheese and some days not. Still you will be able to see other stages of the cheese making such as the ageing of the cheese wheels.

More info:

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

Extend your tour and add a WINE experience, more info:

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

Mon-Sat

€ 280 for 2 people

extra person:

€ 40 adult

€ 35 teen (12-17 years)

€ 25 child (4-11 years)

Duration: 3 hours

Rate includes:

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



NEW 2022 ♥

F29. MICROWINERIES: the terroir, a family matter

As everybody knows, Tuscany has a **millennial tradition in wine making**, and many of our wineries in the Terre di Pisa are today well known among connoisseurs and wine lovers for the high quality of their wines. There are although many other **really small wine producers that make great quality wines**, but they're not big enough to be present on the international markets: this tour offers the best chance to learn more about our micro wineries. We are visiting together **3 of these tiny family-run wineries** in our territory and **taste about 10 wines**. A **Tuscan lunch** with typical food is also included.

Wine making is not just the work in the fields and in the wine cellar, but it's also strictly linked with **family traditions** and **people with deep roots in the local community**. Learning about wine is learning a "terroir", discovering what makes every single bottle special and how **those wines are reflecting the surrounding landscape, the transition of the seasons and the stories of the villagers**.

If you have already visited the main wineries of the area, and you wish to have a **bespoke, special experience**, this is the tour for you.

You'll taste wines made **with great old indigenous grapes and new international grapes**, and you'll discover how the rural life is a balance between tradition and modernity, and a great bottle of wine the perfect balance between the **work of nature and the work of men**. **Let's meet our Tuscan friends together**.

More info:

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

Mon-Sat

€ 380 for 2 people

extra person:

€ 75 adult

€ 45 teen (12-17 years)

€ 30 child (4-11 years)

Duration: 6 hours

Rate includes:

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



TRANSPORTATION POLICY

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You are supposed to reach the venues or meeting points on your own car/rental car.

If you prefer not to drive, we are happy to book the transfer 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

B. PRIVATE COOKING CLASS AT RITA'S FARM & MINERVA TEMPLE

Rita and her family welcome you at their rustic farm in Montefoscoli, that is 200 years old and where you are taken back to the atmosphere of the good old times.

There you will see **free running chickens, donkeys**, and other farm animals around and you will enjoy a breathtaking **panorama** on the Tuscan hills with a great view on the town of Peccioli.

All cooking classes include a visit to the farm and to a **hidden gem**, just located behind the farmhouse:

A Minerva Temple of the XIX century, where to hear stories of noble and aristocratic families, poets and soldiers, and also a story related to Frankenstein!

Rita's farm is the premises of the **cooking school "My Tuscan Kitchen"**, an ideal place to cook together **traditional recipes** and breathe fresh air in a familiar and **bucolic atmosphere**. And it's advisable for families with young children. Our lovely local cooks and English-speaking staff will teach you how to prepare the **most traditional dishes** of Tuscany. **Rita's wines and olive oil will be used for all our culinary experiences**, of course. We use the formula of **unlimited wine** for this activity.

What we offer is not a simple cooking class with instructions on how to realize the dishes, but also a full immersion in our **culture, traditions and lifestyle**. We want you to **feel like in a family** while cooking together with us. We will provide a list of dishes to choose from.

The activity is very personable, educational and fun.

The courses last between 2 and 4 hours according to menu and interaction + the time of the meal. It's available every day.

- **2-3-4 typical Tuscan menu:** you will choose 2, 3 or 4 dishes from the menu list provided here in this link: <https://bit.ly/3EBBVa0>
- **Pasta lab:** you'll prepare pappardelle pasta and stuffed pasta like ravioli, or gnocchi with 2 delicious sauces
- **Pizza class:** you'll prepare the pizza dough, pizza sauce, all the toppings, focaccia and a sweet pizza
- **Truffle menu:** you'll prepare 1 antipasto, 2 main courses, 1 dessert, all with truffle based products and fresh truffles of the season. Find menu here at the end of the file: <https://bit.ly/3EBBVa0>

Rate includes: private guide + private use of the kitchen + all ingredients + lunch/dinner + private chef + kitchen aprons + booklet to take note + no limit wine

More info: <https://www.ariannandfriends.com/cooking-classes/cooking-on-farm-tuscany/>



PRICES

B2. 2-course typical Tuscan menu
or **B6. Pizza lab**
or **B7. Pasta class**

€ 380 for 2 people

extra person:

€ 40 adult

€ 30 teen (12-17 years)

€ 20 child (4-11 years)

B3. 3-course typical Tuscan menu

€ 420 for 2 people

extra person:

€ 45 adult

€ 35 teen (12-17 years)

€ 25 child (4-11 years)

B4. 4-course typical Tuscan menu
or **B8. Pasta & Pizza**

€ 460 for 2 people

extra person:

€ 50 adult

€ 40 teen (12-17 years)

€ 30 child (4-11 years)

B9. Truffle menu

€ 490 for 2 people

extra person:

€ 65 adult

€ 50 teen (12-17 years)

€ 35 child (4-11 years)

From **10 October to end of December** we will use the **fresh winter white truffle** with a **surcharge of € 30 per person**



A. SMALL GROUP COOKING CLASSES AT RITA'S FARM

Learn the **secrets of the Italian food**, get to know **local people**, share this experience with other visitors, **make new friends!**

At Rita's farm we have our culinary school called **My Tuscan Kitchen** and there we organize two different **hands-on** shared classes:

One every Tuesday with focus on **typical Tuscan recipes**. We will choose seasonal ingredients and together with you we will create a very typical and traditional Tuscan menu with 3 or 4 courses, depending on what is fresh and available.

One every Thursday with focus on **fresh pasta and pizza**. In this case we will use the wood burning oven of the property for baking the pizzas if weather permits. What you learn is how to make the perfect pasta dough and a delicious pasta sauce, and how to make pizza dough and bake focaccia, pizzas and even a sweet pizza!

Meet Rita and her lovely family, the pets and the **farm animals** such as **hens** and **donkeys**. Live a shared experience with other guests that can come from all over the world and **learn about the history, culture and traditions of our land**. **Food is culture**, so while learning the recipes, you'll also get information about they are related to the history of Tuscany and Italy.

The atmosphere is familiar, cozy, easy going, and everybody is welcome to participate in the preparation of the food, like in a family. For those who don't feel like cooking, no problem, you'll enjoy all the explanations, the wines and the company, while waiting that the meal is ready.

Some questions that will find an answer:

Who invented Tiramisu and what does the word mean? What do the colors of the Margherita pizza stay for and who made the first pizza in the world? How to know when the pasta is al dente, shall I throw it toward the wall? 😊

A truly fun and educational experience for the whole family.

More info:

<https://www.ariannandfriends.com/cooking-classes/my-tuscan-kitchen/>

A1. TYPICAL TUSCAN MENU Calendar 2022

Every Tuesday

- From March 22 to May 24: at 3 pm
- From May 31 to August 30: at 4 pm
- From September 6 to December 27: at 3 pm

A2. PASTA & PIZZA Calendar 2022

Every Thursday

- From May 5 to June 2: at 10:30 am
- From June 6 to August 18: at 4 pm
- From August 18 to October 27: at 10:30 am

Prices:

Adult: **90 Euro**

Teens (12-17 years): **60 Euro**

Kids (5-11 years): **35 Euro**

Younger kids are welcome and free of charge

Menu is decided by our staff.

So please make sure you inform us about possible food restrictions or allergies in advance, so that we can guarantee a menu that suits everybody. Last minute changes are not possible. Morning sessions end with lunch and afternoon sessions end with dinner. In both cases you'll eat what you will have prepared with your hands.

More included:

Kitchen apron, booklet for taking notes and unlimited wine.

A visit to the farm, to the vineyards, olive groves and to the Minerva Temple.

Meeting point is at Arianna & Friends office 15 minutes before the class starts. Please be in time. It's a self-drive service

G1. LARI, PASTA, CASTLE & PROSCIUTTO TOUR

A half day to discover a typical Tuscan hilltop town and its treasures, a good example of what the destination "Terre di Pisa" can offer to visitors. **In the tiny medieval village of Lari we will first visit the renowned Martelli Pasta Factory operating since 1926** and located just in some historical buildings of the town. You will **meet Dino Martelli and his lovely family**.

Everyone here **works with passion and with a big respect for the traditional way of making pasta**. We will understand their philosophy of life and their approach to work and understand why their pasta is so special and good for you. Then we will move to **visit Castello dei Vicari, dating back to the XIV century**, right in front of the pasta factory, dominating the town center.

With our guide **you will visit an ancient prison, an old court room, a frescoed hall** and admire **the inner court with coats of arms** of the most important families of Tuscany in the past centuries.

Before we walk down and reach the local bar where to taste a local **cherry liquor as aperitif**, we will stop at a **local butcher's shop** and meet the butcher, who will show us their **red brick walled cellar**, where prosciutto and salamis are cured. We will learn how they make genuine meats and prosciutto using traditional techniques and only natural products. **A rich tasting of their salami and prosciutto is included.**

Lari is a little town that hides lots of gems. One of that is a **cheese grotto**, located in the **undergrounds** and where a very **special cheese is aged** for many months. We will have the pleasure to taste this cheese that is made with a **mixture of cow, goat and sheep milk**, a real joy for our taste buds.

More info:

<https://www.ariannandfriends.com/wine-food-tours/pasta-factory-and-castle-tour/>

Extend your Lari tour with a wine tour or an olive oil tour and make of it a full day.

Lari + wine tour

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

Lari + olive oil tour

<https://www.ariannandfriends.com/wine-food-tours/pasta-castle-oilmill-tour/>

Mon-Sat
(not on Wed)
(not 10-30 August)

€ 250 for 2 people

Every extra person:

€ 30 adult

€ 20 child or teen

(4-17 years)

Lunch is optional, at extra charge:

€ 30 per adult

€ 20 per teen/kid

including 2 dishes with Martelli pasta and local wine.

*Duration: 3,5 hours
+ 1 hour time for lunch*

Rate includes:

private guide + visit to the pasta factory + castle + butcher's+ cheese grotto + 3 tasting sets (+ lunch)



G14. VOLTERRA & WINE TASTING WITH VIEW

Volterra, **what a treasure!** A hilltop town with **almost 3000 years of history**. It has been used as setting for many historical movies because of its fascinating atmosphere, which brings you back to the **Middle Ages or the Renaissance**. Volterra is also the most important town in Tuscany for learning about the **Etruscan community**, the population that first settled into the Tuscan lands, before the Romans arrived. Our guide will take you around in a 2-hour stroll among tiny lanes and stunning views. Enjoy also some free time for shopping in the center and for a **good coffee** that is complimentary.

Before heading to a **family run local winery** for **wine tasting and lunch**, you will have also a stop to see the rests of the **most ancient city walls of Volterra**, that were built by the Etruscans in the IV century b.C.

At the winery, a charming family run business, Claudia the wine maker, will open the cellar for us, and will prepare an interesting and educational **wine tasting experience**, in the **terrace** with **stunning views** on the Tuscan hills.

More info: <https://www.ariannandfriends.com/wine-food-tours/volterra-winery-tour/>

Mon-Sat

€ 420 for 2 people

Every extra person:

€ 50 adult

€ 35 teen (12-17 years)

€ 25 child (4-11 years)

Duration: 6 hours

Rate includes:

private guide + visit to
Volterra & the walls+
coffee break + visit to
the farm + tasting +
lunch



G8. LAJATICO TOUR & ANDREA BOCELLI WINES

Our guide will introduce to you one of the most fascinating historical villages of the Valdera area: **Lajatico**. Lajatico is the **birthplace of Andrea Bocelli and location of Teatro del Silenzio**, a prestigious music event yearly organized by the renowned singer. We will stop at Teatro del Silenzio to enjoy **stunning views** and learn more about the life of Andrea before he became famous. You will then visit the center of the town to get in **contact with the local people** and appreciate the authentic life of a small village in the Tuscan countryside, where everybody knows each other and all of them make their part in welcoming the visitors in a friendly and warm way. Lajatico has become a little gem in Tuscany, and together with your guide you'll also discover the many **contemporary works of art that match perfectly with the historical building and piazzas**. You will have a **Tuscan lunch at a local restaurant** with local specialties and enjoy a **guided tasting of 2 wines from the wine cellar belonging to the Bocelli family**. At the **Bocelli food court**, you can even purchase some wine, olive oil or grappa made by Andrea's family.

More info:

<https://www.ariannandfriends.com/day-tours-activities/andrea-bocelli-village-tour/>

Tue-Sat

€ 330 for 2 people

Every extra person:

€ 60 adult

€ 40 teen (12-17 years)

€ 25 child (4-11 years)

Duration: 3 hours

Rate includes:

private guide + visit to
Lajatico & Teatro del
Silenzio+ visit to Bocelli
food court + tasting +
lunch



NEW 2022 ♥

G10. FAMOUS BUTCHER, T-BONE STEAK & WINERY TOUR IN SAN MINIATO – V.I.P TOUR

A day dedicated to the charming town of San Miniato, its countryside and its **top quality food and wines**.

The **historical town of San Miniato is a little Tuscan gem on a hilltop**, famous for **the ancient fortress of Federico II** and for the connection with Napoleon, the **Via Francigena pilgrim route**, monumental squares and palaces. From the top square you'll enjoy stunning **views on the red roofs and on the valley** where local people have been producing wines and finding truffles since centuries.

With your guide you'll then visit the shop of **one of the most famous butchers of Tuscany**. Here you will learn how they produce high **quality meats, bistecca and cold cuts** and have a **great lunch**, enjoying the delicious meats and hams produced there and other typical dishes, including an **unforgettable T-bone steak** and a glass of quality local wine. The tour continues in the afternoon with the visit to a **local winery, family run, producing very peculiar Tuscan wines**. You'll taste 5 wines from the farm while admiring the view over the vineyards and learn about the specific wine making art adopted in this estate.

More info:

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

Mon-Sat

€ 460 for 2 people

Every extra person:

€ 100 adult

€ 70 teen (12-17 years)

€ 40 child (4-11 years)

Duration: 6 hours

Rate includes:

private guide + visit to San Miniato + visit to the butcher's shop + meat tasting + lunch with T-bone steak + visit to the winery and wine tasting



NEW 2022 ♥

G21. DEEP IN THE GROUND: the mine of Montecatini with wine tasting

In the southern part of the Terre di Pisa there's the **valley called Val di Cecina**, taking the name from the Cecina river that passes through it. We want to bring you there to discover some **hidden gems**! The hills of this area have been widely known since the times of the Etruscans for the presence of precious elements such as iron and copper and the medieval town of **Montecatini Valdicecina** with its lovely **stone houses** is famous for the **copper mine, active from 1827 to 1907**. Today a guided visit to museum of the mine is possible, and the visitors can learn about the extraction system and the life of the workers of the area.

Thur-Sat

€ 330 for 2 people

Every extra person:

€ 60 adult

€ 50 teen (12-17 years)

€ 40 child (4-11 years)

Duration: 6 hours

Rate includes:

private guide + visit to



We'll move inside the mine, going down in the galleries to reach the area called "**The Belly of the Whale**", in the deep undergrounds, where we'll see the suggestive beams used to keep open the underground galleries.

After the visit to the mine we will move to a **nearby organic winery**, whose history is connected with this territory of ancient miners, and that produces wines certified with quality label **DOC Montescudaio**. Here we'll visit the winery and taste **5 different wines** served with local snacks for a tasty **light lunch with view**. The delicious wines produced here are based on traditional Sangiovese grapes but also on elegant cabernet sauvignon, cabernet franc, merlot, to create really memorable blends.

More info:

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

the mine + visit to Montecatini + visit to the winery and wine tasting + light lunch



NEW 2022 ♥

G16. PECCIOLI & GHIZZANO: tradition and contemporary art, with wine tasting

Valdera is a beautiful area that surprisingly offers a perfect mixture of both **modernity and tradition, contemporary art works and thousand year old churches**. Discover with us **Ghizzano**, a little hamlet where **just 300 persons live**, perched on the top of the hill, and surrounded by vineyards and olive groves. It is rich of contemporary art works by **Alicja Kwade** and **David Tremlett**. The village develops all around the villa of the **Counts Venerosi Pesciolini**, that arrived in Ghizzano in the 14th Century and still today live in the village. They produce **great organic wines** that we're going to taste after visiting the **impressive historical cellar**. We'll also have a walk in the beautiful **Italian garden** right in front of the villa, restored at the beginning of the 20th century.

In **Peccioli**, discover the contemporary works of **Hidetoshi Nagasawa**, **Daniel Buren** and **Jeppe Hein** and also the **archeological museum**, to learn everything about the **Etruscans** that lived in the area starting from the 6th Century BC.

We'll then enjoy a **light lunch** based on local specialties in the beautiful **Palazzo Senza Tempo**, and walk on a **design suspended terrace** with view on the Tuscan valley.

More info:

<https://www.ariannandfriends.com/day-tours-activities/peccioli-ghizzano-tradition-and-contemporary-art-with-wine-tasting/>

Mon-Sat

€ 380 for 2 people

Every extra person:

€ 75 adult

€ 65 teen (12-17 years)

€ 40 child (4-11 years)

Duration: 6 hours

Rate includes:

private guide + visit to Peccioli and Ghizzano + visit to the Palazzo + visit to the winery and wine tasting



H2. TRUFFLE HUNTING EXPERIENCE WITH ALESSIO & DANIELE

Meet **Alessio**, the president of the truffle hunter association of **Volterra**, at his farm where the guide introduces you to the fascinating world of this precious product of Tuscany, the truffle. With Daniele, the best **local truffle hunter and his devoted dog**, you will have an adventurous walk in the woods to search **seasonal truffles**. Meanwhile, at the little restaurant **mamma Maria** will prepare for you a **delicious truffle tasting and lunch based on fresh truffles**, right after the hunting experience. **Truffle eggs, truffle & cheese fondue, truffle pasta and truffle custard** as dessert are the main protagonists of this delicious lunch accompanied by **Alessio's Sangiovese wine**. A visit to the **family tiny wine cellars** is included. More info:

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

From January 2nd to October 14th
Black truffle season

€ 520 for 2 people

Every extra person:
€ 100 adult
€ 90 teen (12-17 years)
€ 60 child (4-11 years)

Duration: 4 hours

Rate includes:
private guide + truffle
hunt activity + tasting
+ truffle based lunch

From October 15th to December 30th
White truffle season

€ 610 for 2 people

Every extra person:
€ 160 adult
€ 140 teen (12-17 years)
€ 70 child (4-11 years)

Duration: 4 hours

Rate includes:
private guide + truffle
hunt activity + tasting
+ truffle based lunch



H1. TRUFFLE HUNTING EXPERIENCE WITH RICCARDO

Elegant scent, a **joy for your palate and your nose**, exclusive dishes, all this (and much more) is truffle. Together with the **expert truffle hunter Riccardo** and **his dogs** we will enter the world of truffle by taking part into a **fascinating truffle hunting experience in Tuscany**. We will walk in the woods in the area of **San Miniato, the most famous truffle town in Tuscany**, committed to find precious truffles underground with the help of lovely trained dogs. During the hunting session, Riccardo's wife Monica will be busy in the kitchen to prepare a **delicious truffle based full lunch** for us. She can make the **best tagliolini al tartufo ever**. We will shave the fresh truffles just found on top of our food and taste many truffle based products.

More info: <https://www.ariannandfriends.com/wine-food-tours/truffle-hunting-and-tasting/>

From January 10th to September 9th
Black truffle season

€ 520 for 2 people

Every extra person:
€ 130 adult
€ 115 teen(12-17 years)
€ 95 child(4-11 years)

Duration: 3,5 hours

Rate includes:
private guide + truffle
hunt activity + tasting +
truffle based lunch

From September 10th to December 30th
White truffle season

€ 590 for 2 people

Every extra person:
€ 170 adult
€ 130 teen(12-17 years)
€ 105 child(4-11 years)

Duration: 3,5 hours

Rate includes:
private guide + truffle
hunt activity + tasting +
truffle based lunch



J6. GRAPE HARVEST EXPERIENCE

During **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 in picking grapes by hand**, see the destemming activity in the cellar and the pump-over of grape juice that turning 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**.

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

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. 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

€ 420 for 2 people

Every extra person:

€ 90 adult

€ 70 teen (12-17 years)

€ 50 child (4-11 years)

Including health 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 and his family**. 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 common use. Locations could be Terricciola, Peccioli, Volterra or San Miniato, depending on who is available for the harvest.

The tour includes also 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 in a perfect way. **A rustic lunch with local specialties** completes the 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

€ 340 for 2 people

Every extra person:

€ 55 adult

€ 40 teen (12-17 years)

€ 30 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 with 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

€ 25 per extra adult

€ 10 teen/child

1 additional hour



K1. VESPA TOUR & TUSCAN FOOD PROSCIUTTO, OLIVE OIL & COFFEE

Visit the Tuscan countryside on board of a modern Vespa with our **guide Massimo or Luca** and explore the hilltop villages of Lari, Chianni and Lajatico, where to admire the **breathtaking views on the hills and taste some prosciutto and salami and the best extra virgin olive oil.**

A stop at **Teatro del Silenzio by Andrea Bocelli in Lajatico** is included, as well as a coffee break at Officine Bocelli in La Sterza or at a local bar in town.

Only modern vespa with automatic transmission available

More info:

<https://www.ariannandfriends.com/vespa-tours/vespa-food-tour-tuscany/>

2 persons (1 vespa)	€ 400
3 persons (2 vespas)	€ 510
4 persons (2 vespas)	€ 530
5 persons (3 vespas)	€ 640
6 persons (3 vespas)	€ 660



IMPORTANT NOTICE BEFORE BOOKING THIS TOUR:

For safety reasons previous experience in riding a scooter is required! People with no experience will not be allowed to ride. Riders must be over 18 and passengers must be over 10 years old.

**From April through
October, Mon-Sat**

Obligatory extras to be paid cash on site:
€ 10 per vespa for fuel

Optional Extra:

- lunch in a typical restaurant or farm: € 20 per person

- One extra Vespa: € 90

Starting point: Arianna & Friends' office in La Rosa, Terricciola

Duration: 6 hours , 60 Kms



K6. VESPA MUSEUM & VESPA TOUR + ITALIAN GELATO

Enjoy a guided tour to **the Vespa museum in Pontedera** to learn about the history of one of the most important icons of Italy. From here you will start a **vespa guided tour to the Tuscan countryside** through the villages of San Gervasio, Palaia, where to climb the ruins of an ancient fortress, Montefoscoli, to enjoy a breathtaking view, and on the way back through Forcoli and Treggiaia. In Palaia **you will have a typical lunch at a local café and the guide will offer you the best gelato!**

Only modern vespa with automatic transmission available

More info:

<https://www.ariannandfriends.com/vespa-tours/vespa-tour-with-museum/>

2 persons (1 vespa)	€ 420
3 persons (2 vespas)	€ 540
4 persons (2 vespas)	€ 570
5 persons (3 vespas)	€ 690
6 persons (3 vespas)	€ 720



IMPORTANT NOTICE BEFORE BOOKING THIS TOUR:

For safety reasons previous experience in riding a scooter is required! People with no experience will not be allowed to ride. Riders must be over 18 and passengers must be over 10 years old.

From April through October, Mon-Sat

Obligatory extras to be paid cash on site:
€ 10 per vespa for fuel

Lunch is included

- One extra Vespa: € 90

Starting point: Vespa Piaggio museum in Pontedera

Duration: 6 hours ,
60 Kms



K11. SHORT VESPA TOUR

This is **the shortest vespa tour** we offer, for those who have short time but want to experience the thrill of a vespa ride in Tuscany! **The villages selected are all very tiny and the roads super panoramic.**

You will ride through Fabbrica, Montelopio, Villamagna, Iano, San Vivaldo, Castelfalfi and Peccioli. You will make several short stops for taking pictures, enjoying a coffee or a drink at a local bar and quick visiting local attractions or little country churches along the way.

Only modern vespa with automatic transmission available

More info:

<https://www.ariannandfriends.com/vespa-tours/short-vespa-tour-tuscany/>



IMPORTANT NOTICE BEFORE BOOKING THIS TOUR:

For safety reasons previous experience in riding a scooter is required! People with no experience will not be allowed to ride. Riders must be over 18 and passengers must be over 10 years old.

From April through October, Mon-Sat

Obligatory extras to be paid cash on site:
€ 10 per vespa for fuel

Lunch is not included

- One extra Vespa: € 90

Starting point: Arianna & Friends' office in La Rosa, Terricciola

Duration: 3,5 hours,
50 Kms



K8. DAY VESPA RENTAL

A self-guided tour in order for you to ride a vespa on your own and enjoy the countryside.

Our staff will give you advice on the most panoramic and enjoyable routes you can ride on your own.

At handling the scooters, our staff will also give you some basic short instructions on how to manage your vespa. **This is not a riding class.** You must be knowledgeable at riding scooters or motorbikes to be able to rent a vespa!

Duration: up to 8 hours

Only modern vespa with automatic transmission available

More info:

<https://www.ariannandfriends.com/services/vespa-scooter-rental-tuscany/>

€ 90 for day rental of a modern vespa with automatic transmission



IMPORTANT NOTICE BEFORE BOOKING THIS TOUR:

For safety reasons previous experience in riding a scooter is required! People with no experience will not be allowed to ride. Riders must be over 18 and passengers must be over 10 years old.

Any day, from March through October

Obligatory extras to be paid cash on site:
€ 10 per vespa for fuel

*Vespa pick-up point:
Arianna & Friends' office
in La Rosa, Terricciola*

Delivery at your villa is possible at extra charge



L2. PAINTING EXPERIENCE AT A TUSCAN WINERY

Many places in Tuscany are great sources of inspiration **for a painting session**, but nothing is better than a **family-run winery on a hilltop**. Our half-day painting experience is set around two characters from the tiny village of Terricciola: an **eccentric painter and a wise winemaker**! Our English-speaking assistant leads you to this picturesque winery with rolling hills of vineyards. Here you meet **Leopoldo, a very nice and original painter** who sets easels, canvases and paints before teaching you how to start creating your painting.

In the courtyard of this stunning farmhouse **overlooking colorful vineyards** you will start creating your painting and **free your creativity** for about three hours, with some useful instructions and suggestions from Leopoldo.

You will paint your special memory of Tuscany.

After the art session a brief **visit to the wine cellar and a wine tasting** of the wines produced at the farm are included in the experience.

More info:

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

Mon-Sat

€ 450
for 1-2 people

Every extra person:
€ 60 adult
€ 40 teen or child

Duration: 4 hours



L5. WANNABE ITALIANO – UNCONVENTIONAL ITALIAN LANGUAGE CLASSES

Learn Italian with our super-guide Massimo, who is also a qualified Italian language teacher. According to your experience, he will set up a program for you that will be focused on **conversation and on live experiences in contact with local people**.

You will get some grammar base but most of all Massimo will teach you **how to hold a conversation in Italian on subjects of your interest**.

With your teacher you'll **practice your Italian also while visiting local farms and villages**. Spending time with local people is the best way to learn a foreign language.

Each lesson takes 3 hours, made of 2 modules of 1.5 hours. The offer will be fully personalized.

Lessons take place at your accommodation hotel/resort/villa. If your accommodation is located more than 30 minutes from Terricciola, an extra charge applies for travel costs.

More info:

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

Mon-Sat

Rates for 1 to 5 people

"Just a start" formula:
3 hours at **€ 180**

Short formula:
6 hours at **€ 360**

Medium formula: 1
2 hours at **€ 720**

Full formula:
18 hours at **€ 1080**



L10. LEARN ITALIAN WHILE COOKING

Would you like to get the most of your day in Tuscany and **learn the Italian language by cooking together with your teacher?** You will make fresh pasta and a delicious dessert and learn all the technical words and expressions related to food, household, and many other subjects that can be very helpful **for a daily use of the Italian language**. During the experience, there will be good **occasions for some written work or revising some grammar**. You will have lunch or dinner with your teacher and help cleaning up if you want, so you will learn even **more vocabulary!**

Location of the experience is at our farm in Montefoscoli (Palaia)

More info:

<https://www.ariannandfriends.com/day-tours-activities/learn-italian-with-massimo-while-cooking/>

Mon-Sat

€ 380

for 1-2 people

Every extra person:

€ 35 adult, teen or child

Duration: 4 hours

For parties of max 12 people



TRANSPORTATION POLICY

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

You are supposed to reach the venues or meeting points on your own car/rental car.

If you prefer not to drive, we are happy to book the transfer 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

MAJOR ART TOWN TOURS

In Tuscany we have so many art towns that are a must see. You cannot miss them. These are the most popular art towns and our classical and unusual themed private walking tours, in the company of our very special guides:

- M10. VOLTERRA AND THE NOBLE PALACE VITI** (we suggest 3 hours)
- M19. VOLTERRA & FOOD: CECINA, PIZZA, TRUFFLE & CHOCOLATE** (we suggest 3 hours)
- M12. VOLTERRA & THE ETRUSCANS** (we suggest 3 hours)
- M11. VOLTERRA & ALABASTER, ARTS & HANDICRAFTS** (we suggest 3 hours)
- M1. EASY PISA TOUR WITH ITALIAN APERITIF** (we suggest 3 hours)
- M6. PISA BIKE TOUR, GELATO & PIZZA TASTING** (we suggest 3 hours)
- M2. PISA, SAN PIERO A GRADO CHURCH AND THE BLUE PALACE** (we suggest 5 hours)
- M23. PISA & PIAZZA DEI MIRACOLI** (we suggest 3 or 4 hours)
- M21. ROMAN SHIPS DISCOVERY IN PISA** (we suggest 3 hours)
- M7. ARTISANS & BEER TASTING IN PISA** (we suggest 3 hours)
- M16. FLORENCE FOR FOODIES** (we suggest 3 or 4 hours)
- M15. ARTISANS IN FLORENCE** (we suggest 3 or 4 hours)
- M14. FIRENZE, MEDICI FAMILY & MICHELANGELO's DAVID** (we suggest 3 to 5 hours)
- M24. FIRENZE & THE UFFIZI** (we suggest 3 to 5 hours)
- M20. THE OTHER SIDE OF FLORENCE: PITTI PALACE AND OLTRARNO DISTRICT**
(we suggest 3 to 5 hours)
- M18. SAN GIMIGNANO, CHEESE & SALAMI TASTING** (we suggest 3 hours)
- M13. LUCCA AND THE MAJESTIC CITY WALLS, also by bike** (we suggest 3 hours)
- M17. SIENA AND THE BEAUTIFUL CATHEDRAL** (we suggest 3 hours)

Prices vary according to destinations, hours of service and type of tours

These are the rate of your private guide:

Up to 3 hour service the guided tour costs € 230

Every extra hour € 40 euro

Prices not per person, but per guide.

Due to new restrictions:
A max of 15 people per guide is allowed

In certain museums earphones are required and have extra costs.

Tasting & admission tickets are extra. Ask for a quotation

OUTDOOR

YOGA AT RITA'S FARM WITH PIC-NIC

Do you want to feel really connected with nature? We bring you to Rita's farm in Montefoscoli where you will enjoy a private yoga session with our professional teachers, **in the shade of the organic olive trees** of the farm. A **peaceful setting** to regain all your energy. At the end of the yoga session you'll have a **nice pick-nick with view**. A private chef will cook for you a **healthy food using mostly the fresh seasonal vegetables from the farm**, their **honey** and their high quality **extra virgin olive oil rich of antioxidants**. The menu is basically **vegetarian**, but we are open to special requests. In the summer, the starting time in the morning should be not later than 9:30 am, or in the afternoon, not before 6 pm to avoid big heat and enjoy the shade of the olive trees.

Yoga session+ healthy pick-nick for minimum 4 people:
€ 480

Every extra person:
€ 50



HORSE BACK RIDING WITH CARLOTTA IN LARI

A lovely excursion **in contact with nature, funny horses, sweet ponies and patient instructors**. The property is a family run farm near the little village of Lari and it's **ideal for families with young children**. Beginners riders are welcome. Carlotta and Anna will meet you and spend with you half an hour or more, if necessary, to get familiar with the horses. The itinerary will be decided according the expertise level of the participants. It will be an **easy ride on the gentle hills of Tuscany**, or a training class inside the horse center for a more basic approach to the horse.

€ 55 per person

Young children are welcome with special programs for them only.
Duration: 2 hours
Max 5 people at a time



QUAD ADVENTUROUS EXPERIENCE

Meet the fantastic guide Antonio and follow him up and down **on the Tuscan hills, to off-road paths, hidden gems and beauties of Tuscany**. Enjoy an **adventurous (but safe) experience on board of quads** and have fun with your family and friends. The tour starts from Montaione. And it's a 2-hour tour.

More info:

<https://www.ariannandfriends.com/day-tours-activities/guided-quad-bike-tours-in-tuscany/>

€ 90 for 1 quad 1 person
Or
€ 110 for 1 quad 2 people

For 5 quads and more extra charges apply



NEW 2022 ♥

GUIDED E- BIKE TOURS

With your expert guide you'll ride on **the country roads of Terre di Pisa district on board of e- bike**. This tour is ideal for those who want to be in contact with nature, enjoy fantastic views and explore roads **off the beaten tracks**.

E-bikes give you the possibility to ride on slopes that would be difficult with a regular bike if you are not well trained.

Along the way you'll stop for **a tasting of typical products** or a proper **Tuscan lunch**, according to the itinerary we will choose together with the guide.

This private tour starts from our office in La Rosa, but on request bikes can be delivered to your home or another place at extra charge.

The 2-3 hour tour includes just a coffee break and a gelato or a panino

The 4-5 hour tour includes the stop to a farm with a tasting of typical products

The 6-7 hour tour includes a full lunch or a pic-nic at a local farm

More info:

<https://www.ariannandfriends.com/vespa-tours/ebiking-tour-with-picknick/>

2-3 hour tour

€ 420 for 2 people

Every extra person:

€ 80

4-5 hour tour

€ 520 for 2 people

Every extra person:

€ 95

6-7 hour tour

€ 620 for 2 people

Every extra person:

€ 115



LUXURY FLORENCE

NEW 2022 ♥

DESIGN AND CREATE YOUR OWN FRAGRANCE

Experience one of the **most exclusive activity in town**: a customized workshop with professional perfume-maker in an historical palace in Florence **to make your own fragrance**.

This is really something unique and different and behind the scenes. You'll learn the most refined techniques for creating a fragrance and you'll have the chance to decide what scents your perfume should have. **Your profumo will be immediately made and put in a 100 ml bottle that you'll take away**. The master will **register your personal formula** in his archives and you will have the possibility to reorder it any time you wish, for you or as a perfect exclusive gift for your friends.

Ask for a quotation



NEW 2022 ♥

PALAZZO ROOFTOP PRIVATE PARTY

Something special to celebrate? We have the most romantic and impressive place for you to enjoy a dinner in the company of your beloved ones. In Florence we are opening the **terrace on a rooftop of a historical palazzo** right in the center of the town **with view on the Duomo** and the roofs of this spectacular city.

In this terrace you'll be surrounded by **typical wild flowers and seasonal herbs** that create a natural atmosphere to fully enjoy your evening. **Music entertainment** is also possible, for a unique event. **Quality wines and refined dishes** will be served by a **renowned Florentine chef**.

The palazzo opens its private elegant rooms with the possibility to have a guided tour among the rooms decorated with **precious frescoes and original furniture from 16-18 century**.

Choose this exclusive location for a **private romantic dinner** for two or **exclusive seated dinner** for you and your **family and friends**, with 360° view over the city.

Ask for a quotation.



ANNUAL EVENTS

WINE FESTIVAL – September 2022

Join us one of the most spectacular wine experiences in Tuscany, a **famous wine festival** at a renowned winery in **San Miniato wine district**. This event is dedicated to the unique grape **Tempranillo**, an unusual variety of grape that arrived in our area in the middle ages. On Friday 2 or Sunday 4 September 2022, come with us for a **memorable al fresco** self-service **dinner** based on the best **T-bone steak** and other delicious meats and vegetables provided by a local butcher from San Miniato and local farmers.

Before dinner, we organize a **walking tour of the property at sunset** including the visit to the Tempranillo vineyards, the winemaking area and the barrique room.

You will then sit at a **table placed in the middle of a vineyard row** or in the garden facing the vineyards. You'll taste **3 delicious IGT wines based on the unique Tempranillo di Toscana**, with the possibility to try more wines produced by the farm, including Chianti, Riserva, and Vinsanto. You will be entertained by **local musicians and artists**, performing live right in front of the winery and you are more than welcomed to dance.

You'll have the chance to purchase bottles on site of your favorite wines and also to have them shipped to your home. More info

<https://www.ariannandfriends.com/packages/tempranillo-di-toscana-festival/>

OFFER A: Entrance + wine tasting + buffet dinner + live music + guided visit to the vineyards and winery
Self-drive
€ 80 per person

OFFER B: offer A + return shared transfer
€ 135 per person

OFFER C: offer A + return private transfer
€ 170 per person (for your party 3-6 people)
€ 210 per person (if only 2 people)



ANDREA BOCELLI'S TEATRO DEL SILENZIO - July 2022

If you are a **fan of Andrea Bocelli** there is no better way to enjoy his voice than attending his **annual show in Lajatico, his home town**. We organize packages that include **ticket to the show and transfer** to the venue, private or shared, and also accommodation at nearby hotels, B&B and resorts.

The location is a **magical natural theater** in the middle of the **Tuscan hills** with the **skyline of Volterra behind the stage** and just before the show starts, the **light of sunset** creates a very **romantic atmosphere**.

Some of our packages include also a **pre-show dinner** either in the center of Lajatico or at a local winery before **entering the gates**. We make sure everybody arrives in time and doesn't spend time in the traffic jam. You must know that Lajatico is a small village with 1000 inhabitants and for that special event between 10 and 12 thousand people are expected. So it is a big moment for the small community of Lajatico and the surrounding area.

Andrea wants this event to be **unique and non-repeatable**, therefore the Maestro and the other artists involved will create a special night, that includes **mostly opera**, following a specific theme that changes from year to year. Prices are different depending on the ticket category and type of transportation booked. See more info here:

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





Come and meet your new friends in Tuscany:



Moira, Arianna & Massimo, Luca, Consuelo



DETAILS OF GUEST

Name of your accommodation	<i>Please, provide the name of your hotel/B&B/resort:</i>	N. of adults*		N. of teens* 12-17 years old		N. of children* 4-11 years old	
FIRST NAME*		LAST NAME*					
E-mail address*		Billing address*	<i>Please, provide a billing address for our receipt of payment. It's mandatory. It is only for billing issues and nothing will be posted.</i>				
Telephone number while in Italy							

DETAILS OF ACTIVITIES

DATE & TIME OF SERVICE <i>You can list more than one date if you are booking multiple services</i>	CODE <i>As per catalogue. E.g.: G1</i>	NAME OF ACTIVITY <i>E.g.: G1. LARI, PASTA, CASTLE & PROSCIUTTO TOUR</i>	TOTAL RATE
			€00
			€00
			€00
			€00

Transportation policy: Please, note that all rates in this catalogue **do not** include any transportation to the venues or meeting points and are meant on a self-driving base. Transfer services by cars, vans, minibuses or coaches with fully licensed professional drivers can be booked upon request at an extra charge. Please be aware of our **cancellation policy** below. Last minute cancellations for any reason are not refundable at all.

Notes: Please, indicate if you have any **food restrictions** or special requests.

TOTAL AMOUNT

€00

* This information is compulsory to complete a booking procedure.

Instructions for booking and cancellation policy

HOW TO BOOK BY CREDIT CARD

Booking by credit card occurs through the advanced payment of the total amount as per the form above. **VISA and MASTERCARD accepted. AMEX and DINERS not accepted.**

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:		
Credit card type _____	VISA or MASTERCARD ONLY – NO AMEX - NO DINERS	
Credit card number _____		
Expiry date _____	Holder's Signature _____	
month _____	year _____	
This is a personal card ☐ OR this is a business card ☐		

HOW TO RETURN THIS BOOKING FROM

The present contract is valid as a booking form for the services agreed on and listed here above. Please return it per email to info@ariannandfriends.com or via whatsapp: +39 348 3352039

CANCELLATION POLICY

In case of cancellation by guests, they are requested to contact Arianna & Friends immediately. In the schedule they can find the percentage related to the entire amount of booking that will be retained as a cancellation fee depending on the number of days preceding their activity date.

DATA PRIVACY POLICY

The tour operator and travel agency Arianna & Friends Srl (here define as the T.O.) through the websites Ariannandfriends.com and through this catalogue complies with the General Data Protection Regulation (Regolamento Europeo n.2016/679). Additionally, the T.O. understands the importance of maintaining the confidentiality of the information stored about the traveller while using the sites. Contacts and other personal data the traveller supplies are stored by the T.O. and will be used to provide the travellers with the information they have requested. The collected information may be used by the staff the T.O. to keep the traveller updated about its newest activities and events. The T.O. will never wilfully disclose individually identifiable information about any traveller 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 (except credit card details), and, if required by them or by law, to security or credit checking companies and public authorities such as customs/immigration offices. The traveller can remove any of the information that the T.O. stores about them, at any time, by sending an email to info@ariannandfriends.com with a request of deletion from the mailing list.

HOW TO BOOK BY BANK TRANSFER

Booking through bank transfer occurs through the advanced payment of the total amount as per the form above. Please, **make sure that all bank fees are charged to your bank account** and that the payment is made in Euro (€).

Beneficiary Name: **Arianna and Friends s.r.l.** Via Carducci 9, 56037 Peccioli (PI) Italy

Beneficiary Account Details:

IBAN CODE: **IT26D0503471100000000001381** Swift/BIC CODE: **BAPPIT21T90**

Bank: BANCO BPM (Banco Popolare di Milano)

Bank Address: Via Mazzini 17, Peccioli, PISA, ITALY

Please, send us a copy of the issued transaction per fax or email.

BOOKINGS VIA CREDIT CARD

In case the customer pays using a EU and non-EU business card the charge will be in Euro.

In case the customer pays using a EU personal card the charge will be in Euro.

In case the customer pays using a non-EU personal card, the charge will be in the currency of their country, this means that the actual charge will be calculated considering the conversion rate of the day of the transaction plus any other possible markups or commissions applied by the tour operator's bank and the customer's bank.

FROM	TO	Cancellation fee
Reservation	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%

This travel contract is understood, accepted and agreed by

The Tour Operator & Travel Agency Arianna & Friends srl

Arianna & Friends

The Guest



arianna&friends

the most authentic tours in Tuscany

