

HIKING & NATURE TOURS IN ITALY AND AROUND THE WORLD

TREKKILANDSÅ



December 5th - 8th, 2024

**CHIANTI WALKS & FOLKS:**

**CLASSICO, REAL, GOOD**

**WITH ANTHROPOLOGIST**

A TRIP OUT OF SEASON AND OUT OF THE BOX.

ELISA AND I TAKE YOU "HOME," TO TASTE THE BEST AND MEET OUR FOLKS. MAYBE YOU'VE BEEN THERE BEFORE. DEFINITELY NEVER WITH US.

4 DAYS / 3 NIGHTS

# THE TRIP IN A NUTSHELL

<b>PRICE PER PERSON</b>	<b>620,00 €</b>
<b>NUMBER OF PARTICIPANTS</b>	from 8 to 14 pax
<b>TRIP TYPE</b>	Sedentary
<b>DURATION</b>	4 days / 3 nights from December, 7th - 2023 to December, 10th - 2023
<b>LUGGAGE TRANSPORTATION</b>	Not necessary
<b>BACKPACK TYPE</b>	Daily
<b>DIFFICULTY</b>	1 ditone (Consulta la SCALA DI DIFFICOLTA' sul sito TREKKILANDIA)
<b>WALKING DAYS</b>	4
<b>WALKING HOURS PER DAY</b>	3-6
<b>SINGLE BEDROOM</b>	No
<b>SUITABLE AS A FIRST EXPERIENCE</b>	Yes, contact the guide to discuss this point
<b>ACCOMMODATIONS</b>	We share apartments at Pacina Farm.
<b>MEALS</b>	Breakfast and dinner prepared with care and love by Elisa Porciatti. Packed lunches.
<b>HIGHLIGHTS</b>	The iconic, unique and inimitable territory of Chianti Classico. Meetings with people and their stories. The gaze of the anthropologist, born and always lived in Chianti, to discover folklore, history and much more. The culinary experience that Elisa, our chef always with us, will give us. Staying in Pacina, simply unique.
<b>WHERE WE WALK</b>	Country roads, dirt roads, footpaths, mule tracks, seldom used asphalt roads.



**THE GUIDE: SARA TESTI**

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**TREKKILANDIA**

# THE REGION AND THE INTENT

## **What is Chianti? What has it been? What has it become?**

I was born with it, I made it the subject of study during my university years, I live with it, I work with it, I translate it into other languages, I help people halfway around the world try to understand it, to read it.

What if I told you that I don't have the answer?

But I know a lot of people in my neck of the woods: I talk, I ask, I listen. I have been doing this for many years. Would you like to meet any of them?

Are you those types of people who would love - ideally - **to travel to places only accompanied by locals?** Do you love to devote the time it takes to meetings, to the things you do?

Let's take the time, because there is no more time. The world that was is leaving so fast - the one in today is very fast, almost elusive.

Let us make room for dialogue, for meeting, for speaking, for slow walking, for listening, for food that nourishes. Let us turn off cell phones and televisions, **let us go back to seeing reality and the people who still really inhabit it.**

For these things we need the calm of autumn, when it gets dark early and nature asks us to slow down: you can't have a trip like this except **out of season**, when the Chianti Classico empties of the millions of tourists and everything returns to a more human dimension, more our own. And then **December in this corner of Tuscany is increasingly a beautiful month!** The dramatic sunsets, the colors of the oaks and vineyards of an ancient, almost melancholy beauty.

**It is at the end of the season that they come together. They are few, very few now in Chianti, and all elderly or dreamers.**

Who? Well, who can still tell if the sky is putting rain or snow, who follow the seasons for planting and harvesting, who take time, all the time they need for people, for fields, for woods, for plants, for beasts, for art, for music, for you and me.

**Would you like to meet some of these people?** We might happen to go together to buy ingredients for dinner from one of them. Elisa-with care and love-will work the magic of turning everything into **food good for the body and the heart.** Maybe it will be an opportunity to learn some tricks or recipes. What do you say, shall we go?

If the answer to all these questions is a big "yes," this is definitely the trip for you.



## THE JOURNEY

We will try **to lift the veil on the Chianti of today**, on the origin of its undeniable charm, on its poor and rugged past, on the distortions of its fame, on its wine that vacillates from the stables to the stars, on its people who are outspoken, rustic, truthful, welcoming, aesthetic, precise, and... and the opposite of all these.

It will be a **sedentary** 4 days, of walking in the past and present, a 4 days of **meetings** and surprises, a 4 days of truths and fictions, of laughter and tears, of silences and words, of food and wine. Of life.

And it can only be in winter... **winter**, the season that comes after the harvest, the season of rest, with the fireplace lit and chestnuts on the fire: the season of vigils, stories, truths, secrets and magic.

It will be a **simple** 4 days: simple are the walks, to have time for everything; simple and **genuine will be the food we will eat and prepare together, guided by Elisa's wise hands**; simple will be **being together with the people we will meet, who will host us, who will tell us their stories.**

The Chianti Classico region is very hilly; the walks are suitable for anyone with minimal walking habits. We will not cover long distances (maximum 13 km). The paths can be sometimes rocky or muddy, slightly steep. Everything here goes up or down, we don't like flat things!

Warning.

This 4-day is very dangerous.

Those who enter Chianti and really see it end up never wanting to leave.



## WHO THIS TRIP IS FOR

**Don't come if** you are not willing to look beyond the veneer of "belluria" (Tuscan word for "beauty") and peace that hovers everywhere, if you feel you already know it, so many times you have seen it in postcards and advertisements. **It is what lies behind and within that is really worth knowing.**

Don't come if you think that the perfect beauty of Chianti comes only from the impeccably restored estates, the tastings, and the fancy wineries. **There is much, much more.**

Don't come if you think that beyond the kitchen door of our fantastic restaurants there is only the grandmother on duty making pasta by hand. She's there too, but maybe she's elderly, and Yussuf, from Tunisia, or Abdullah, from Pakistan, rolled out the noodles for her. Or there is Senio with his starred restaurant. Or Paola who - if you happen to be in her store at 5 p.m. - gives you a **snack of bread and jam** and calls everyone "**my love.**"

Don't come if you're bothered by the idea that the innermost secrets of our **craftsmanship** have been handed down to a German, a Belgian, a Japanese, an Englishwoman or an Argentinian. Who, moreover, make things that arouse the most absolute wonder. Just like Gino's baskets, or Cesira's stuffed flasks.

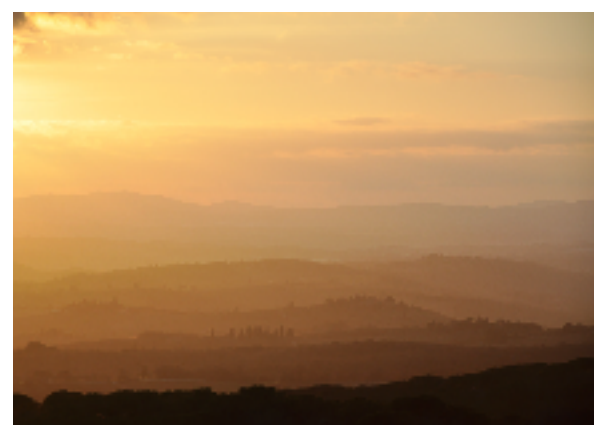
Don't come if you're in a hurry. Which then is called "**fury**" here, a word that in itself says it all....

Leave preconceptions, images, beliefs at home.

Let's start over, together.

Don't come if you want to know everything. You'll leave with more questions than answers.

**And you'll want to come back, and come back, and come back....**



# STAY AT PĀCINA

We will live for four days in a unique place.

**Pācina is a real, family-run, organic, ecological, authentic and much-loved farm:** by those who live there in the first place, and by anyone lucky enough to come across this beating heart of Chianti as well. It will be easy to tell the difference between a farmer and a wine entrepreneur in this place of the heart.

I met **Giovanna Tiezzi** many years ago in Castelnuovo: I heard her speak at a meeting... It was love at first sight for me: "what a beautiful vision of the territory she has!", I thought then. I was very young, life has since taken us on paths far apart, but not too different after all. I met her again in Pacina in July 2022. For me it was again love at first sight: **a petite woman, delicate and strong, determined and kind. Anthropologist by training, farmer in her soul, environmentalist by family.** An immediate affinity ours, daughter of common interests and paths.

I love this place. I am sure you will fall in love with it too.



# EATING AND COOKING

**Elisa**, a passionate cook from a very young age, **will be with us throughout the trip. We grew up together**: she is a friend to me but above all she is a great professional. That for food that nourishes body and soul is her greatest passion. For years she has been giving cooking classes at home and preparing delicious dishes for her guests from the Tuscan tradition and beyond. It will be a pleasure to be in her company: in the late afternoon she will be in the kitchen in Pacina, preparing what we need for our breakfasts and dinners. I will be with her to give her a helping hand: it is up to you to join us... An opportunity to be together but, above all, **to learn great recipes** that you can offer again to your loved ones and **a way of feeding yourself that goes beyond the need of the moment**. Hers is a true **art**.

Having her with us is an added value and I am so happy about it that I still can hardly believe that she has agreed to follow me in this project so special to me...

We will be "shopping," as much as possible, within Giovanna's farm. Pacina offers a large vegetable garden, an orchard, oil, wine, grains and legumes. The rest will come from organic and "km 0" markets and stores.

For picnics we will rely instead on local stores, often still family-run.



## MEETING "LA MI' GENTE" (MY FOLKS)

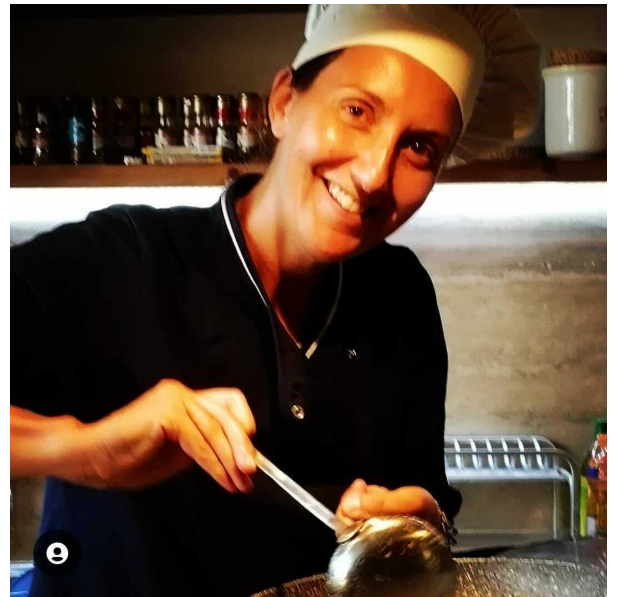
**PLEASE NOTE - These are just a few of the many people I would like you to meet. In case of their unavailability others will talk to us, without any ranking of importance! The final schedule will then be published about two months before the departure of the trip, when the availability of the various people/companies we are going to meet is clear.**

### **ELISA PORCIATTI**

Cook, walker, friend. When passion bakes in a wood-fired oven...

"For me cooking is a choice, a pleasure, an outlet and above all a necessity that becomes love for oneself and for others.

It is a caring trying to convey with the dishes my traditions and my emotions... somehow I feel it as a self-giving and unconditional opening to those who will sit at my table."



### **GIOVANNA TIEZZI**

Natural resistance. Watchword: guardianship.

"Pācina has been a place where respect for nature has always been put first. My father Enzo, who is unfortunately gone now, was an environmentalist and so much more. The first "Legambiente" meetings were held in Pācina's garden, and he was the initiator and co-founder of the movement. Thanks to him, I grew up among intellectuals, scientists, farmers... it was easy for me, as an adult, to understand that doing agriculture, making wine, is first and foremost to respect what surrounds us."





## GIUSEPPE SEMBOLONI

Poet, writer, farmer in soul. The memory of a world.

"I often go back in time and review places and events that have shaped my life (...).

We had started attending elementary school. As we walked from the farmhouse where we lived, and where I still live, down the path to the schoolroom, above us we could hear the whistle of bullets and the thuds when they reached the target."

## LORENZO COSTA

He uses Permaculture design to regenerate the fertility of soil and mind.

"How long has the land that is now part of La Scoscesa been farmed? The presence of a mill, now a hotel, a few hundred meters away ties those walls inextricably to the mill. Mill that is from the 15th century. We're talking about six hundred years of farming, of sweat, of footsteps, of split and embedded stones.

To farm this land is an incredible thing, a responsibility, a gift.

To design a farm in such a context for some people is madness, for me it is a political act of reconnection."



## DUCCIO FONTANI

Chiantigiano. Peasant. Simple!

"I wanted, from the very beginning of my work, to give visibility to the beauty of spontaneous vegetation, allowing hedges, shrubs, oaks, plums, dog roses, maples, ash trees, rowan trees to grow freely, and inserting the cultivation of aromas in small spaces, without altering the original beauty of the place."



# DATAILED SCHEDULE

**Meeting place and time:** Thursday, December 05th, 2024 at 10:00 a.m. at Siena train station or at 10:45 a.m. directly at Agriturismo Pacina (Castelnuovo Berardenga). Exact location will be communicated to you via email.

**Place and time of end of trip:** Sunday, December 08th, 2024 at 4:00 pm at Fonterutoli.

## **DAY 1 - THE BERARDENGA, THE PIEVI AND THE FARM OF PACINA WITH GIOVANNA TIEZZI \*\*\* 11 Km / Elevation gain: +-360 mt / Walking hours: 4 / EASY**

We meet at the Pacina Farm in the morning, around 11 a.m., ready to walk. A loop around Giovanna's property will allow us to become familiar with this little corner of Chianti. We are in the Berardenga lands: the vineyards, the woods, the open landscapes on the edge of the Crete Senesi await us... It is a border territory, we are in the easternmost offshoots of Chianti Classico production. Everything is wonder, from nature to farms, from hamlets to tollhouses, from farms to parish churches. We visit the village of Castelnuovo Berardenga and then return to Pacina. Giovanna is waiting for us: a tasting of her products and a chat about the history of this unique place will kick off a series of special encounters with "la mi gente."

Packed lunch. Dinner with Elisa in Pacina

## **DAY 2 - AT THE HEART OF CHIANTI - LECCHI AND LORENZO COSTA'S "LA SCOSCESA" \*\*\* 11 Km / Elevation gain: +- 440 mt / Walking hours: 4 / MEDIUM-EASY**

Today we move to the beating heart of Chianti Classico, to the center of what used to be called the League of Chianti. The hills get steeper, the vines and olive groves seem unreal from the way they are perched on bare rock, the autumn landscapes take your breath away so beautiful from up here. We leave and return to Lecchi in Chianti, a tiny handful of houses and a community still as it once was. A bar/shop/restaurant, a church and a clubhouse. We reach Ama's farm, San Sano, the magnificent parish church of San Polo in Rosso.. .terracing rules the day. Lorenzo Costa, who against all market logic has perched himself in his "La Scoscesa" to revive-thanks to permaculture and old-fashioned water regulation, to say the least-the terracing made by hand with dry stone walls by sharecroppers centuries ago. Lorenzo produces edible flowers, vegetables, legumes, ancient grains, spices. No, he does not produce wine. Yes, you read that right, in the heart of Chianti Classico he produces neither wine nor oil. His deep culture of history, botany, geology, and you name it, has turned this corner of the world into a place that is both respectful of rural tradition and innovative at the same time. The one with Lorenzo is a simply unmissable encounter, the kind that changes your perspective.

Packed lunch. Breakfast and dinner with Elisa in Pacina



## DETAILED SCHEDULE

### DAY 3 - HISTORIC VILLAS IN CHIANTI AND THE SECOND WORLD WAR BY BEPPE SEMBOLONI \*\*\* 10 km / Elevation gain: +-360 mt / Walking hours: 3,5 / EASY

In the morning we move by car to Bosco di Geggiano to start walking in the footsteps of the great Sienese lords, who had chosen this beauty-kissed territory to build their villas outside the city. We are a stone's throw from the city of Siena, immersed at the same time in the vineyards and woods of Chianti. The hills are rolling, the fields cultivated and well kept. The villa at Geggiano, home of the great archaeologist Ranuccio Bianchi Bandinelli, was the scene of important events during the period of World War II: part of our country's constitution was written here. Scenes from Bertolucci's film "Io ballo da sola" (watch it!) were filmed here. In the woods below there are still air-raid shelters where sharecroppers hid to escape bombing. There awaits us Beppe Semboloni, who has spent endless months inside those tunnels: historical memory of these places, poet, writer, farmer, co-founder of the very first Chianti social winery (born back in 1974), first-hand knowledge of the Bandinelli family and much, much more. Beppe is an almost 90-year-old passionate, generous, unique man-a privilege for me to have him with us. With him we visit the Geggiano refuges and the Cantina Sociale. A more unique than rare opportunity to meet now one of the few people who has seen another Chianti with his eyes.

Breakfast and dinner with Elisa in Pacina.



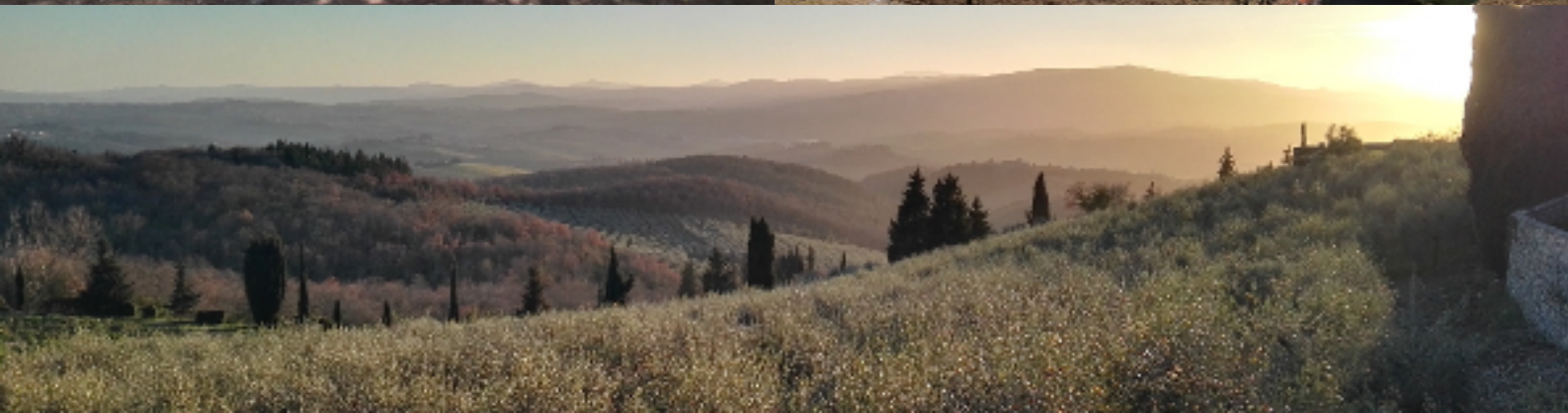
## DETAILED SCHEDULE

### DAY 4 - FONTERUTOLI: THE ETRUSCANS OF POGGINO AND THE SPICES OF DUCCIO DI TERGOLE \*\*\* 7 Km / Elevation gain: +-280 mt / Walking hours: 3,5 / EASY

Fonterutoli is home for me: the cypress grove of grandfather Angiolino (who had a very young Duccio Fontani at work with him), the billiard tournament at the circolino with Uncle Mario and Father Giorgio, the Bernabei blacksmiths who made half my house, and many other great little stories... Did you know that the symbol of Chianti Classico, the infamous black rooster, originated from a legend that happened right here in Fonterutoli? And that Philip Mazzei (well, at first his name was Filippo eh!), born in the village villa, was a great friend of Thomas Jefferson and became an American patriot? And that the Etruscans perhaps spoke like us Tuscans, without pronouncing the "c" correctly? So many things can be learned from trekking in this corner of the world. Together we reach the Etruscan archaeological area of Poggino and the village of Tregole: there Duccio Fontani, known simply as "Duccio di Tregole," awaits us. Duccio seems to come out of another era. He has colonized the terraces and the forest that descends the slope of the hamlet, he has scattered it with spices without changing the landscape, ecosystem and terrain.

Breakfast with Elisa in Pacina. Lunch at the Orchestral Society Bar and greetings after lunch.

**PLEASE NOTE: The final 4-day program will be published about two months before the departure of the trip, when the availability of the various people/companies we are going to meet is clear. The program may therefore be subject to variations from what is described, depending on weather conditions, availability of accommodations and people involved in the meetings and other reasons that the guide deems necessary in order to ensure the safety of the group or otherwise the success of the trip in the 'interest of all participants.**





# PRICE 620 € with a minimum of 8 participants

## INCLUDES

- Hiking and Tour Guide Service
- Cultural anthropologist in tow
- Secretarial and registration service for the trip
- All overnight stays
- All breakfasts and dinners prepared by **Elisa Porciatti**
- Opportunity to cook together with our cook and .pdf file of recipes
- Meeting, visit and tasting in Pacina with **Giovanna Tiezzi**
- Meeting with **Giuseppe Semboloni** with visit and tasting at the Cantina Sociale di Geggiano winery
- Meeting and visit to La Scoscesa by **Lorenzo Costa**
- Meeting and visit to **Duccio Fontani's** spice production
- Medical-baggage insurance (you will receive a specification on insurance following registration)
- V.A.T.

## DOES NOT INCLUDE

- The travel to/from the meeting point
- Transfers by participants' own cars
- Drinks and extras during included dinners
- Packed lunches
- Tourist tax to be paid locally
- Trip cancellation insurance with possibility of Pandemic insurance policy extension (Covid 19). Can be taken out at the time of registration.
- Anything not specifically mentioned under "includes"

## TECHNICAL COVERAGE

### MALD'AVVENTURA di GIUSEPPE GAIMARI

Scali Manzoni 51 - 57126 Livorno

Licenza 1227 P.I.V.A 01912530498

Rc Professionale Allianz

Polizza n: 500598394

Codice univoco :M5UXCR1

Codice fiscale: GMRGPP80S12E625A

maldavventura@gmail.com



# THE GUIDE



## Sara Testi

I live in Chianti. I have been working as a hiking guide since 2003. In 2009 I also got my tour guide license actually, but nature always calls me louder than any other beauty.

I carry in my heart my degree in cultural anthropology, sharecropping, my beautiful and rugged Chianti, the old people able to tell me if the sky is putting rain or snow.

I have made reading the landscape a passion: being able to read between the folds of the earth, the stories of the people and the traces of time opens up a very different world than the one that normally unfolds before the eyes.

I like to be in company, a lot.

I like being alone, just as much.

My thoughtful lightness has saved me on many occasions.

I firmly believe in cheerfulness. But not at all costs. But you know, cheerful people God help them, though.

I hate hate, in all its forms.

I am not a housewife. Definitely not. But sometimes I am. I love the warmth of the hearth in winter, my loom, the home that welcomes in the evening, a meal made with love. I weave.

On the road I am always, whenever I can.

I just can't get enough of the cheese, of telling the story of the cypresses, of the heart-to-heart hugs, of speaking Tuscan and joking.

Surely most of the things I love would not exist without you.

**MOBILE:**

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**[saraincammino@gmail.com](mailto:saraincammino@gmail.com)**

**TREKKILANDSA**



## **PLEASE NOTE**

I recommend and kindly ask that you turn on your **cell phone** and use it only in the evening, at the end of the walk, and/or in the morning before leaving. This is out of respect for those who want to research a path away from daily routines. You can give my phone number (which will always be on) to your loved ones for emergency calls. If you use your cell phone as a camera just put it on "airplane" mode (so off line) and you are done.

## **INSURANCE**

Participants are always insured with medical baggage policy .

At the time of registration, or later, "trip cancellation" insurance can also be taken out with the possibility of extending a Pandemic insurance policy (Covid 19). The cost of this insurance will be indicated in the email that the guide will send you when you apply for registration.





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