



B&B and Winery

Cooking in a Tuscan Kitchen

We are happy to introduce you the **Azienda Agricola Il Borghetto**.

The Bed & Breakfast “Il Borghetto Winery” is located in Montefiridolfi, on the Chianti hills, close to San Casciano Val di Pesa (12 km from Florence and 40 km from Siena).

At 5 minutes walk from the Inn, strolling through the olive groves up the hill, you will arrive at [The Etruscan Tomb of the Archer](#) (VII century B.C.). Parts of the Stele picturing the Archer that was found in the Tomb has been transferred to the Archaeological Museum in San Casciano Val di Pesa.

It is possible to visit the **Winery** and sample some of the wines, we offer our Extra Virgin Olive Oil tasting and workshop, and Cooking Courses are organized on request. Il Borghetto winery produces red wines Chianti Classico, IGP Toscana and Chianti Riserva. Our wines are imported in Australia, Denmark, Japan, Singapore, UK and U.S.A.. Il Borghetto produces **Extra Virgin Olive Oil** since 1990.

The B&B is opened since 1994 and is composed of **9 double rooms** that are individually decorated and is located in a vast garden surrounded by olive groves and vineyards. In the morning breakfast is served on the open-air veranda in the jasmine garden: a rich choice of local products and homemade cakes. Our **kitchen** is open every day for lunch and dinner is available by request.

We can plan **cultural and gastronomic itineraries**. We organize **Bike tours** in the Chianti area and in Tuscany. It is possible to reserve tennis courts or a round of golf, organize horse riding, and balloon excursions. Our **swimming pool** is open from May to September.

We do **organic agriculture**, for the Olive Grove, the Vineyard, our fruit trees and flower garden. Our vegetable garden is organic. Most of our food and drinks are produced by Il Borghetto and nearby producers. At Il Borghetto we are trying to optimize the use of energy, we have installed a **8,4 KW photovoltaic project** that supply all of our electric needs.

The B&B is open from April to November.







Organic Vegetable Garden

We farm organically the Olive Grove, the Vineyard, our fruit trees and flower garden even if we are not certified as organic farm yet. The Vegetable Garden is Organic and the ingredients we use for preparing breakfast, lunches and dinners are grown and prepared by Il Borghetto and nearby producers.
Buon appetito!



Cooking in a Tuscan Kitchen

Minimum 4 persons - Maximum 12 persons

Visit Tuscany and taste its great cuisine, travelling around in enchanting places and discovering the Italian art and gastronomic culture. Preparing a full meals with all the secrets hidden in a Tuscan kitchen. Seasonal ingredients only. Extra Virgin Olive Oil and Wines produced at Il Borghetto. Explore our aromatic herb and organic vegetable gardens. The course includes: cooking demonstration in the morning or in the afternoon, meal, selection of wines during the demonstration and the meal, our secret Recipes!

We offer one day demonstration and also 3 or 5 days programs, for more information info@borghetto.org



Pomegranate from
our garden

Our Wines

Ragù with
Aromatic Herbs





Tomato Sauce

Aubergines

Mushrooms

Aromatic Herbs



Apple's Cake

Tiramisù



Vegetables from our Garden

Spring Crouettes Salad

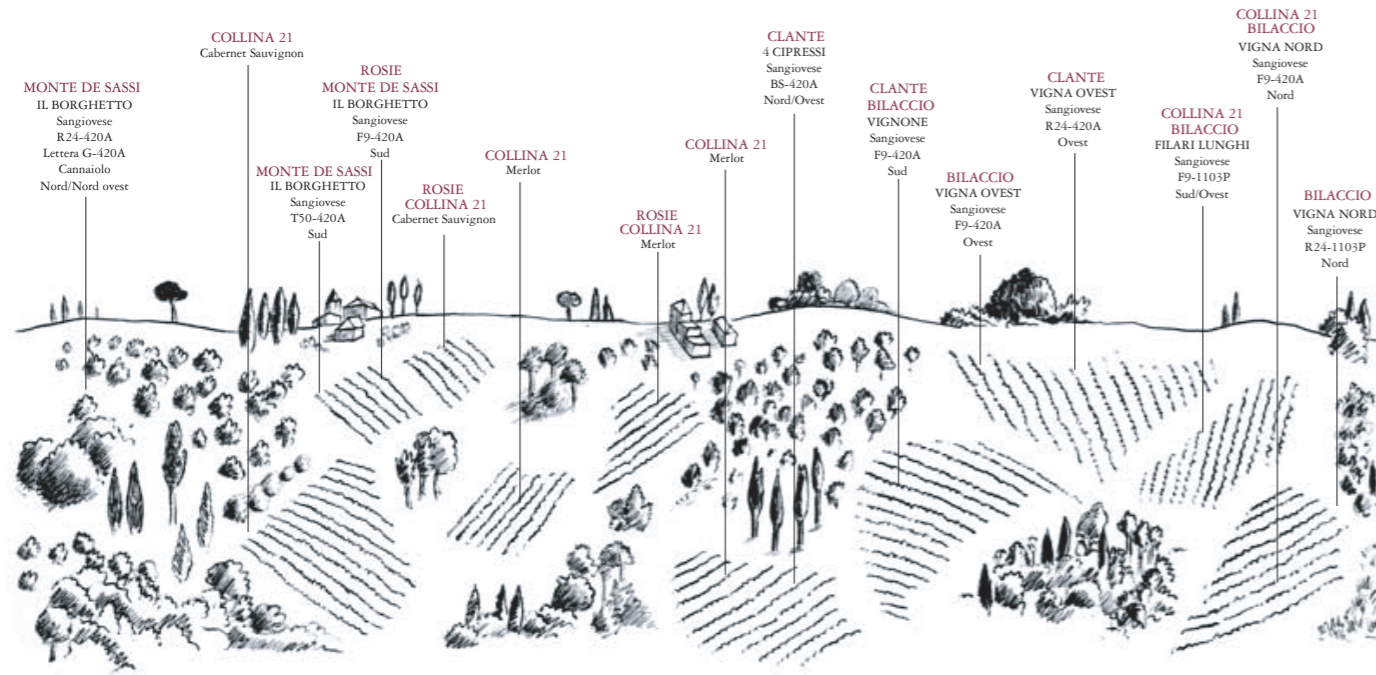
Flour

Focaccia



Vigneti / Vineyards

Tipologia/Typology - Clone/Clone - Esposizione/Exposure - Vino Correlato/Wine Correlated



Il Borghetto

La Collina



Winery and Wine Tasting

We started to plant new vineyards in 1999 and we produced our first bottle of wine in 2003. As we literally started from the ground up we have been able to tailor the winemaking to the most important thing of all, the vineyards. We do organic agriculture for the Vineyard, the Olive Grove, our Fruit Trees and Vegetable and Flower Garden.

We offer a comprehensive Wine-Tasting, with a tour of the vineyards and cellar and an explanation of the winemaking process from grape-growing to bottling, culminating in a relaxed tasting of the current releases. The tastings are conducted by the producer himself, Antonio Cavallini.

At the moment we export our wines in Australia, Denmark, Japan, Singapore, UK and USA.

Bilaccio IGP

100% Sangiovese.

16 to 20 months oak ageing.

At least 6 months bottle ageing prior to release.

Around 3500 bottles made.

Once our Sangiovese has aged for at least 14 months, a first selection is made of wine made exclusively from grapes grown here, at Borghetto. The Sangiovese selected eventually becomes Bilaccio and arrives from all four corners of the estate.

Bilaccio IGP 2010
Eccellenza Prize
I vini d'Italia 2014



Clante IGP

100% Sangiovese.

20 to 24 months oak ageing.

Up to 12 months bottle ageing prior to release.

1900 bottles made.

Clante is the name the Etruscans gave to the hills we now call Chianti Classico. Clante is the peak of production at Borghetto, whose vineyards lie within the boundaries of the modern-day Chianti Classico area of production. Clante is a barrel selection of a barrel selection of the finest of Borghetto's Sangiovese.



Rosie IGP

40% Cabernet Sauvignon; 40% Merlot; 20% Sangiovese.

20 to 24 months ageing in oak.
Up to 12 months bottle ageing prior to release.

1400 bottles made.

Although our main focus at Borghetto is on Sangiovese, we are lucky to have some small vineyards of Cabernet Sauvignon and Merlot. Rosie is a reserve wine, similar in idea to Clante, created from our very best Cabernet Sauvignon and Merlot and a single, Clante-selected barrel of Sangiovese.



Monte de Sassi Chianti Classico

80% Sangiovese; 20% Blend of other varieties.

Around 18 months ageing in oak.

At least 6 months bottle age prior to release.

Around 3500 bottles made.

It would be difficult to grow grapes in Chianti Classico and not make a DOCG wine. To that end, we keep with tradition and make a barrel-aged Chianti Classico from the mandatory minimum of 80% Sangiovese, blended with Cabernet Sauvignon, Merlot and Cannaiolo grown here at Borghetto.



Collina 21 IGP

A blend of Cabernet Sauvignon, Merlot and Sangiovese. Upto 18 months ageing in oak. At least 6 months bottle age prior to release.

Around 3500 bottles made.

The percentages of Cabernet Sauvignon, Merlot and Sangiovese making up the blend in Collina change slightly from year-to-year to enable us to make a soft, perfumed and easy-drinking wine.



Montigiano IGP

100% Sangiovese.

12 months ageing in cement vats and oak.

3 months bottle ageing prior to release.

Around 13.000 bottles made.

Montigiano is a new departure for Borghetto. Our first wine made from non-estate grapes. We are working closely with the neighbouring growers who supply us, to ensure that the grapes that go into making Montigiano are of the quality expected at Borghetto.

Montigiano IGP 2010
Prize for Best Ratio Quality/
Price. *I vini d'Italia 2013*



OLIO EXTRA VERGINE DI OLIVA

AZIENDA AGRICOLA
IL BORGHETTO



RACCOLTO
2010

Olio di oliva di
categoria superiore
ottenuto direttamente
dalle olive e unicamente
mediante procedimenti
meccanici.
Mantenere lontano dalla
luce e da fonti di calore.

Montefirdolfi
San Casciano V.P.
Firenze
www.borghetto.org

750 ml/e ITALIA

NON DISPERDERE IL VETRO NELL'AMBIENTE

2012 - 2013 - 2014 - 2015 - 2016

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Extra Virgin Olive Oil

The twelve hectares of olive groves are cultivated with different species of Tuscan olive trees: Morellino, Frantoiano, Pendolino and Leccino.

The freshly pressed oil has a brilliant yellow-greenish colour with a slightly pungent aroma and a soft fragrance of artichoke.

Every year the production of extra virgin olive oil amounts to 2000 to 3000 kilograms.

The extra virgin olive oil of Il Borghetto is available directly at the Azienda and can be bought through our on-line shop.

We ship our Extra Virgin Olive Oil in Italy and all over the world.

For more information shop@borghetto.org

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Make your own Extra Virgin Olive Oil

The production of olive oil has a long history in Tuscany and in Italy. Today regional differences in the production's procedure determine the differences in taste, colour, smell and aroma. The richness has to be found in these differences.

Tuscan extra virgin olive oil has a particular taste and colour. The olive picking is done from the end of October to the beginning of December. It's during this period that we invite you to come to Make your own Extra Virgin Olive Oil.

The program consists of:

- *a brief lesson on the olive growth in Tuscany
- *olive picking and visit at the oil mill
- *designing of a personal olive oil label
 - *massages with olive oil
 - *dinners and lunches
 - *cultural and gastronomic itineraries
 - *extra virgin olive oil cooking course

Azienda Agricola Il Borghetto
Via Collina 23 - San Casciano Val di Pesa 50026 - Firenze
www.borghetto.org

winery & wine

We ship our Extra Virgin Olive Oil in Italy and all over the world. The wines of Il Borghetto are available directly at the Azienda.

For information about our extra virgin olive oil, wines, wine importer and wine tasting, please contact:

agricola@borghetto.org
shop@borghetto.org

b&b | gastronomy

For information and reservation for B&B, Cottage Junior Villa and the entire Villa please contact us at:

info@borghetto.org
tel +39 0558244442
tel +39 3384498407



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