

Castello Accommodations and Facilities

Following are descriptions of the Villa, the Fattoria, and the other Castello facilities available for program group use, and information about meals and services.

The Villa

The Castello provides accommodations for groups that prefer more refined lodgings in the former Cinelli family residence. The Villa consists of 6 spacious and well-appointed double bedrooms and 1 single bedroom. All bedrooms are furnished with antiques and original family-owned furniture, have views of the Villa garden and valley below the olive and fruit orchards, and come equipped with fans for hot summer months. The Villa is ideal for groups seeking a spacious, comfortable, and inclusive facility that can accommodate different pursuits--art, writing, cooking, garden tours, historical or language tours, and hiking or bird watching tours.

Villa #1 is a corner bedroom with two large windows overlooking the Villa garden, with a hand sink in the room and an adjacent private WC with shower. Villa #2 has a private bathroom with a bathtub. Villa #3 has a double bed and a bathroom with a shower, and is perfect for a group coordinator, single guest, or couple. Villa #4 is a large corner room, with a half-bath ensuite and a private bath with bathtub/shower in the adjacent hallway. Villa #5 is a large double or possible triple bedroom across from the library, with a recently added full bathroom. Villa #6 and Villa #7 are located down a private hallway. Both bedrooms have large antique armoires and coffered ceilings. They share a bath with a shower/bathtub, and #7 has a private WC in the hallway. Guests staying in the Villa receive daily maid service, and linens are changed twice a week.

The remainder of the residential area is also available for use by guests staying in the Villa. The library has volumes of information about Etruscan Archeology, Art and Architecture, Italian history, and other topics relevant to the pursuits of the Associazione and the Spannocchia Foundation. Large French doors open above the herb garden and two large windows provide ample natural light for reading or studying. With a fireplace, a large worktable, and reading chairs, the library makes a wonderful place to curl up with a novel or travel guide. The living room downstairs is furnished with original Spannocchi and Cinelli family furniture and photographs. A large fireplace with benches makes a cozy nook on chilly winter or spring evenings, and three sets of French doors open into the Villa garden and terrace to catch breezes on summer evenings. The living room has several groupings of chairs and tables, facilitating conversation and camaraderie.

Wine is served before dinner on the Villa terrace during the warmer months, and program guests are encouraged to gather on the terrace after dinner for coffee or during the day to read, write postcards, draw, or just relax and enjoy the warmth of the southern exposure and the picturesque view. The Villa garden--with its sprawling lawn, winding gravel driveway, cascading geraniums, lawn chairs, and views of the vegetable garden, castle tower, vineyards, and olive orchards--inspires an afternoon of painting, or just taking in the sunshine. It provides a tranquil counterpoint to the bustling Fattoria courtyard located just on the other side of the wall. During the warmer summer months, the herb garden outside the kitchen is an inviting place to gather under the pergola during the heat of the day. The herb garden provides fresh herbs used in the kitchen and cut flowers for Spannocchia, as well as creating a peaceful hideaway perfect for a siesta. On hot summer days, the swimming

pool is the center of activity at the Castello, especially during siesta hours if it is too hot to sleep!

Dinner at Spannocchia is generally served family-style and includes not only program participants, but other guests, residents, interns and family members as well. Groups can request to sit together, to have candles on the tables or a fire in the fireplace during the cooler months. For groups who would prefer to dine alone we can offer the **private family dining room**, which seats twelve people.

The group rate for the Villa includes accommodations, use of the Villa facilities, breakfast, a buffet lunch, and dinner. Extra amenities include: firewood and use of additional facilities.

The Fattoria

The Fattoria is the original farm center of Spannocchia and is attached to the main building by a hallway that separates the traditionally "aristocratic" Villa, from the traditionally "peasant" Fattoria and all the hustle and bustle that goes along with farm life. The Fattoria courtyard is, to this day, a center of activity at Spannocchia, housing the Guest Information office and Spannocchia Shop, where Spannocchia products are sold; the cantina, where the estate's wine is made and stored; our wood burning pizza oven; the woodworking shop; and the archeology museum, which is located in the former granary.

The Fattoria's accommodations include 1 large corner bedroom with a private bathroom, and 8 comfortable double bedrooms with shared bathrooms, all with views of the Fattoria courtyard; a reading room with a fireplace, wooden-beamed ceiling, comfortable leather couches, bookshelves, and a work table; and a fully equipped private kitchen with a stove, two refrigerators, and a table that can seat twelve people. Fattoria guests are encouraged to use the Villa terrace, garden and herb garden and swimming pool. Guests in the Fattoria receive maid service every day and linens are changed twice a week. The Fattoria is ideal for student groups, or those groups traveling on a tighter budget. Please see the accompanying the "Student Group Supplement" if you will be coordinating a student group.

Additional Facilities:

In addition to accommodation space, the Castello can provide additional meeting/studio/ instructional space for program groups with special needs. The **Limonaia**—which provides storage space for the lemon trees in the winter—is large and airy with a vaulted ceiling, three large windows, lots of wall space, and a smooth brick floor. It is ideal for use as studio or exercise space. It has been used in the past for T'ai chi classes, a painting and sculpture studio, art shows, and receptions. The fully-equipped **kitchen** can accommodate small cooking classes during the morning hours. Organic vegetables from the Spannocchia garden and meat from organically raised animals are available for use by cooking classes and can be purchased at the Spannocchia Shop. The Castello also has a large meeting/retreat/classroom space, called the **Sala di Accoglienza**. The *Sala* is a large open room with chairs, tables, a slide projector and screen, a small chalkboard, and informational material about Spannocchia and the *Riserva Naturale Alto Merse*, our regional nature reserve. It is heated in the colder months and has a private bathroom. It is the perfect space for any function—art shows, receptions, classes, meetings, yoga or t'ai chi, or lectures.

In 2004, the newly created **Ceramic Studio for hand-building and Wood fired Kiln** is also available for rental.

Kiln Description: In the summer of 2004, Tom Spleth and Jeff Shapiro built a two-chamber wood-fired kiln for Tenuta di Spannocchia. The hill climbing kiln has two domes made of refractory castable and a Boury fire box. The kiln is made of materials capable of firing high temperature stoneware but it is also suitable for the firing of lower temperature terra cotta, a kind of clay that is readily available in Tuscany. The kiln is housed under a shed roof. Wood for firings is a product of the Tenuta and is available for purchase by the cubic meter.

Studio Description: A stone Tuscan outbuilding, formerly used as a pig stable, houses six cubicles with overhead electrical lighting. These cubicles provide individual work space and surround a shade-covered courtyard for outdoor display, critique and exhibition use. Additionally, there is a communal room that has a large work table and clay storage space. There are two large sinks with running water, one inside and one outside in the courtyard. The kiln is nearby at the edge of the olive orchard. The swimming pool is also nearby, a feature that is almost a necessity in the Tuscan summer.

Meals

Castello di Spannocchia can provide breakfast, lunch, and dinner for all groups. All meals (except Saturday dinner) are included in the group price. The kitchen is closed on Saturday nights, so group coordinators should plan an evening out on Saturday into their weekly schedule. If a group coordinator indicates on the group's weekly schedule that the group will not eat some of their other meals at Spannocchia, a credit for those meals not scheduled will be incorporated into the total program cost. There will be no reimbursement for pre-scheduled meals that are not taken during the program. We cannot provide for special diets in group meals, but if there are non-meat eaters in the group, we can try to provide more non-meat options in our menu, as long as we know in advance. We try to use as many seasonal vegetables grown at Spannocchia as our garden production allows, and our dinner menu reflects, as much as possible, traditional Tuscan recipes.

Breakfast is served from 8:00 to 9:30 AM, Monday-Friday and from 8:30-10:00 AM on Saturday and Sunday. Breakfast includes:

- Coffee and tea
- Assorted fruit juices
- Milk and butter
- Yogurt
- Organic cereal and homemade granola
- Tuscan bread and sweet breads
- Jams and honey made at Spannocchia
- Fresh fruit in season

Afternoon snacks and coffee/tea are available and can be arranged with advanced notice. The price for this additional service is **Euro 2 per person**.

Depending on the group schedule, the coordinator can schedule **lunch** at Spannocchia (buffet lunch), bring a lunch to a different destination at Spannocchia (picnic lunch), or eat somewhere else if the group is on a day trip. Lunch is served in the Villa dining room between 12:00 PM and 1:00 PM, but the group must be finished with lunch by 2:30 PM so that we can prepare the dining room for dinner. Following are example of a typical buffet or picnic lunch:

<u>Buffet Lunch</u>	<u>Picnic Lunch</u>
Wine and water	Wine
Pasta or Soup	Cheese
Tuna or Pasta Salad	Hard Boiled Eggs
Cheese or Cold Cuts cheese, etc.)	Sandwiches (salami and
Bread	Bread
Green Salad or Seasonal Vegetables pickles	Tomatoes in season, or olives/
Fruit	Fruit or yogurt

Spannocchia serves a 4 course **dinner** Monday - Friday evenings and Sunday evening at 7:30 PM. The kitchen is closed on Saturday. Dinner is served family style and includes program participants, guests, residents, interns, and family members. Often, in the summer, we serve as many as 40 people or more a night. We invite all dinner guests to gather on the terrace in the summer and in the living room in the winter for a glass of wine at 7:00 PM.

Dinner begins at 7:30 with the *primo piatto* (first course), a pasta, soup or *risotto* made with seasonal vegetables or meat. The *secondo piatto* (main course) is a meat—usually pork, lamb, chicken, or fish, served with a *contorno* (side dish) of seasonal vegetables from the Spannocchia vegetable garden and *insalata* (green salad) that can be dressed to taste with Spannocchia-produced olive oil and vinegar. *Dolce* (dessert)—*panna cotta*, *tiramisu*, *cantucci*, and *vin santo* for example—is served at the end of the meal. For Villa programs (but not student groups), coffee is served after dinner on the terrace or in the living room. Bread, wine, and water are included in the meal as well.

On Wednesday evenings we have special dinners, alternating each week between **Pizza Night** and **Nostra Cena** (Our Dinner). Both are Spannocchia-wide events including house guests, program groups, residents, interns and family members. Weather permitting, we eat outside and both evenings are festive affairs.

The pizza is baked in our wood-fired brick oven and topped with different types of cheese, meats, and fresh organic vegetables from the Spannocchia garden. The evening begins with white wine on the terrace and the meal commences with a light *primo piatto*—often a grain salad or vegetable pasta. Once the pizzas start coming, guests get a chance to sample a great variety - Margherita (mozzarella and tomato), tomato, fresh mozzarella and arugula, Napoletana (olives, capers, and anchovies), garlic, caramelized onion, and pine nut, and the Spannocchia favorite—Gorgonzola and pear. Dessert, if anyone has room for it, is usually watermelon in the summer.

Nostra Cena is an opportunity for Spannocchia to showcase its bounty of produce and its Tuscan heritage. We make a special effort to plan the meal using Spannocchia meats, vegetables, and favorite recipes. After wine on the terrace, we begin with *antipasti* of *bruschetta*, figs and *prosciutto*, fried *polenta* or roasted walnuts and *parmigiano*, depending on the season. The *primo piatto* is often a homemade or specialty pasta, or a soup—*ravioli*, *tagliolini* with ragu, or wild mushroom soup, in season. We use Spannocchia- or locally-raised meat for the *secondo piatto*, including lamb, guinea fowl, wild boar or pork, served with a *contorno* of vegetables from Spannocchia's garden and fields. Dessert might be *crostata* (jam tart), fresh *ricotta* cheese with sweet toppings, *pecorino* cheese, honey, and pears, or *schacciata d'uva* (a sweet bread with fresh grapes) during the grape harvest. Dinner concludes with coffee and

after dinner drinks—*limoncello* and *nocino*, Tuscan favorites for helping to encourage the digestive process after large meals.

****Please download “Information for Program Coordinators” for detailed information about Castello Services and group rate prices.****