

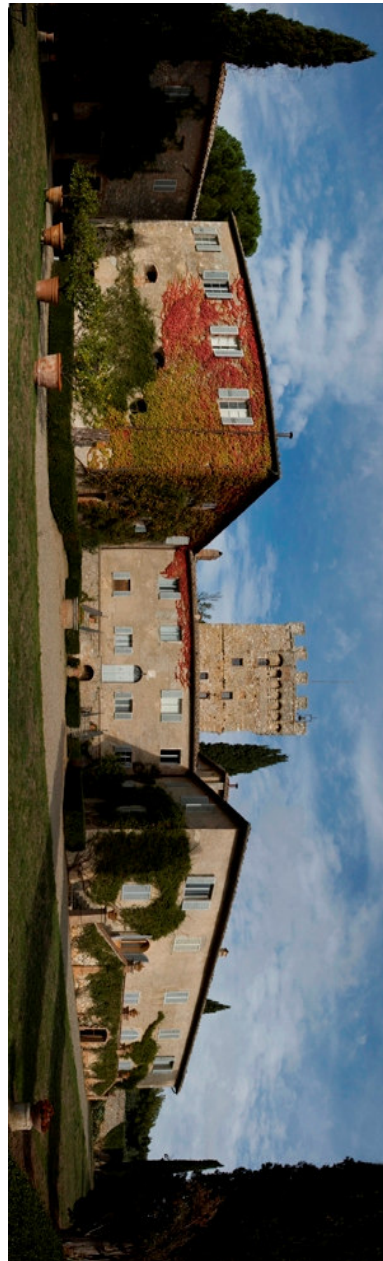
About Spannocchia

Castello di Spannocchia is an educational center located on a family-owned 1100 acre organic agricultural estate in Tuscany, Italy. It is a wildlife refuge, part of the Tuscan *Riserva Naturale Alto Merse*, a certified organic farm, and a registered historic site. Guests of the Food and Wine Program will stay at Spannocchia where you will be provided housing and meals in a beautiful country landscape. The community consists of the Italians, interns, program and farmhouse guests and volunteers.



Spannocchia Foundation

The mission of the Spannocchia Foundation is to encourage global dialogue about sustaining cultural landscapes for future generations through the example of Tenuta di Spannocchia



Castello di Spannocchia

The Italian Table: Discovering Food & Wine

Castello di Spannocchia
Siena, Italy



August 22-29, 2008



Come celebrate the flavors and bounty of Italy! The week will combine local field trips to Tuscan villages and organic farms, cooking classes, wine tours and tastings and nature walks. Learn about curing meats, the bee dance, and the characteristics of olive oil.

Program Description

Join us for our third season of Italian Food and Wine. The program's activities combine a balanced itinerary of



cooking classes and field trips including local wineries, small organic farms, a guided visit to Siena, stops in small Tuscan villages, and dining at Slow Food restaurants.

There will be plenty of relaxation on the grounds of your home site at Castello di

**Above:
View of the
Castello tower
and the tables
set out for
pizza night.**

Spannocchia, an organic agricultural estate nestled in the hills of Tuscany. You will indulge your senses with the tastes of Tuscany by sampling locally produced cheeses, salamis, wines, olive oil

and honey. Learn first-hand how to prepare regional recipes with tips and techniques from our local chef, Loredana Betti. Learn about gardening methods that observe the cycle of the seasonal crops and provide the kitchen with a fresh, flavorful harvest. Find out about more traditional cured pork products, and compare the flavor and quality benefits of pasturing pigs and letting them forage for chestnuts and acorns. A bee expert with over 20 years of experience will explain bee dances, bee keeping history and honey production. By the time you depart Spannocchia you will be

well versed with Tuscan flora and fauna, wine, food, and the delicacies that all play a part in the magic of Italy and the lure of Spannocchia.

Mangia Bene e Bevi Meglio!



Fresh fruit, coffee and homemade granola are served daily for breakfast.



There will be free time to relax by the pool, take a walk in the garden, visit the animals or simply enjoy the peacefulness of the countryside.

**Spannocchia in the media:
Bon Appetit, February 2008
Travel + Leisure, Favorite Green Hotels, 2007
Conde Nast Traveler Green List, 2007**

Registration Form
A \$500 deposit is due upon registration.

Sign up for: Food and Wine Program Price per person

- Double Room \$1950.00
- Single Room \$2100.00

Final balance is due June 20, 2008

Subtotal: _____

Total: _____

Name

Address

Phone

Method of Payment

- Visa
- Mastercard
- Check enclosed

Credit Card # Exp. date

Signature

Castello di Spannocchia
Siena, Italy

Please send registration to:
Lisa Pascal Mack
Spannocchia Foundation
Food and Wine Program
PO Box 10531

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E-mail: lisa@spannocchia.org