



Wine and Dine at Borgo Pignano – Spring 2018

Spring comes early in Tuscany with the gentle warmth of the sun bringing life to the landscape famed for its fine wines and gourmet cuisine. March and April are the perfect months to visit Tuscany and sample the season's freshest culinary delights.

Borgo Pignano's two elegant restaurants celebrate spring with a feast of flavours supplied by the estate's organic farm and biodynamic vegetable gardens. Savour the simple, clean taste of the first tender vegetables as they find their way from garden to plate. Sample baby artichokes, pencil thin zucchini and youthful salad leaves, all indulgently adorned with freshly pressed homegrown organic olive oil.

Borgo Pignano's 0km, farm to plate philosophy underpins the vibrant gourmet experience, with homegrown natural ingredients taking centre stage. Relax in elegant, historic surroundings and take a culinary journey to the roots of authentic Tuscan cuisine.

Wine and Dine offer for two people includes:

- Three nights in a Villa Room with Charm
- Welcome bottle of Vernaccia in room
- Daily organic buffet breakfast
- 1 x Farm Tour – visit to Pignano's organic farm, vegetable gardens, herb and honey labs
- 1 x Couples cooking class – learn the ancient art of bread or pasta making
- 1 x Couples wine tasting – discover wines of Tuscany including: Brunello, Chianti and Vernaccia from San Gimignano
- 1 x tasting menu for two at Villa Pignano's restaurant (beverage not included)
- Access to the fitness suite
- Use of Pignano's Mountain Bikes

Prices from € 655 per person

- The promotion is applicable for stays from 20 March to 30 of April 2018
- **The promotion is valid for all types of rooms and suites**
- Tasting Menu does not include beverages
- To book, contact Borgo Pignano by calling +39 0588 35032, or send a request to reservations@borgopignano.com