



CORK+COMPASS

BY WINE ENTHUSIAST

An Escape to Tuscan Wine Country

with Danielle Callegari

October 16-21, 2025





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October 16-21, 2025 | 6 Days, 5 Nights

Introduction

Step into the heart of Tuscany this October for one of Wine Enthusiast's inaugural Cork & Compass Travel escapes, where harvest season sets the perfect backdrop for an unforgettable wine journey. Staying at the luxurious Castello di Gabbiano, a historic 12th-century estate surrounded by rolling vineyards and olive groves, guests will experience Tuscany at its most vibrant. Led by Wine Enthusiast Writer-at-Large Dr. Danielle Callegari, this exclusive trip offers access to renowned wineries such as Avignonesi and Col d'Orcia, where you'll taste some world-class Brunello di Montalcino and Super Tuscans. As the vineyards come alive with the harvest, explore the rich terroir of Tuscany through private tastings, behind-the-scenes tours, wine-paired dinners at local culinary gems and plenty of wine conversation with expert Dr. Callegari and fellow wine enthusiasts. With visits to charming medieval towns like Siena, Arezzo and Montepulciano, this immersive journey offers the ultimate Tuscan experience.



Your Expert

Danielle Callegari reviews the wines of Italy for Wine Enthusiast, including Tuscany, Lazio, Abruzzo, Campania, Basilicata, Molise, Puglia, Calabria, Sardinia and Sicily. She is an associate professor in the Department of French and Italian at Dartmouth College and communications director of the Dante Society of America. Dr. Callegari's teaching and research focus on premodern Italian literature and food and beverage studies. In addition to her many articles and contributions to academic and trade presses, she is author of *"Dante's Gluttons: Food and Society from the Convivio to the Comedy"* (Amsterdam University Press, 2022) and the forthcoming *"A Bite-Sized History of Italy"* (New Press, 2026). Dr. Callegari is also the co-host of *Gola*, a podcast on Italian food and beverage culture.

Highlights



Exclusive Tastings – Enjoy private visits to legendary estates where iconic wines like Brunello di Montalcino and Super Tuscans take center stage



Timeless Terroir – Explore historic wineries committed to tradition and innovation, from organic viticulture at Col d'Orcia to the elegant Bordeaux-style blends of Tenuta Sette Ponti



Personal Connections – Meet esteemed winemakers and estate hosts, personally introduced by your expert host, Danielle Callegari, for an insider's look at Tuscan winemaking



Authentic Cuisine – Savor rustic, wine-paired feasts at Dario Cecchini's famed butcher shop, Il Borro, and Castello di Gabbiano, where Tuscan flavors shine



Scenic Splendor – Journey through Tuscany's breathtaking landscapes, from the rolling vineyards of Chianti to its medieval hill-towns, creating a picture-perfect wine country escape

Itinerary



Day 1: Benvenuti in Toscana!

Upon arrival in Florence, transfer independently to the enchanting Castello di Gabbiano, a historic estate nestled among rolling vineyards and cypress-lined hills. The afternoon invites relaxation—time to unwind, soak in the serene surroundings, and anticipate the journey ahead. As evening falls, drive to the charming village of Panzano, where the tour begins with a curated welcome tasting at Enoteca Baldi. Here, the first sips of Tuscany reveal themselves—elegant, expressive wines showcasing the region's depth and artistry. A short stroll leads to an unforgettable dinner at Dario Cecchini's renowned restaurant, where convivial energy sets the tone for the Tuscan wine retreat ahead. Cork + Compass host Danielle Callegari will talk about the wines poured with dinner and how they pair with the sumptuous steaks and meat-focused dishes on the menu tonight.

Included Meal: Dinner
Accommodation: Castello di Gabbiano

Day 2: Discovering Valdarno: Elegance & Tradition

Today's journey leads us to Valdarno, a region of rolling hills, ancient villages and wines of remarkable depth. Our first stop is Tenuta Sette Ponti, a prestigious estate known for its masterful Super Tuscans. Here, we explore the estate's cellars and savor wines like the refined Oreno, a bold Bordeaux-style blend, and the expressive Crognolo, a Sangiovese-driven delight. After time in the historic city of Arezzo, we arrive at Il Borro, an enchanting medieval village meticulously restored by the Ferragamo family. A guided tasting unveils the estate's elegant Lamelle Chardonnay and the rich, full-bodied Il Borro Toscana IGT, alongside their exquisite olive oil. The evening culminates in a memorable dinner, immersed in the rustic luxury of this timeless estate.

Included Meals: Breakfast, Dinner
Accommodation: Castello di Gabbiano





Day 3: The Majesty of Montalcino: Brunello & Beyond

Today, we venture into Montalcino, home to some of Italy's most revered wines. Our journey begins at Col d'Orcia, one of the region's pioneers in organic viticulture. As we explore the estate's historic cellars, we uncover the philosophy behind their exceptional Brunello di Montalcino, tasting the elegant Brunello Vigna Nastagio and the bold, ageworthy Poggio al Vento Riserva. A curated tasting of six wines is complemented by a rustic Tuscan lunch, highlighting the harmony of wine and regional cuisine. The afternoon brings a visit to Argiano, where their Solengo Super Tuscan and refined Brunello di Montalcino showcase the estate's finesse. The day concludes with dinner in a local restaurant.

Included Meals: Breakfast, Lunch, Dinner

Accommodation: Castello di Gabbiano

Day 4: The Essence of Chianti Classico

After a leisurely breakfast, journey into the heart of Chianti Classico, where history, innovation and terroir-driven wines take center stage. Our first stop is the historic Bindi Sergardi estate, where generations of winemaking tradition come alive. A tasting of five wines—including the elegant Chianti Classico La Ghirlanda and the opulent Calidonia Gran Selezione—is paired with rustic Tuscan fare. This evening, arrive in Siena for an independent dinner and time to wander the medieval streets and admire the beautiful central square.

Included Meals: Breakfast, Lunch

Accommodation: Castello di Gabbiano





Day 5: Montepulciano

Today, we explore the renowned Avignonesi estate, celebrated for its *Vino Nobile di Montepulciano* and commitment to organic winemaking. Our visit includes a tour of the vineyards and historic cellars, followed by a wine-paired lunch featuring elegant selections like the bold *Vino Nobile*, the velvety *Desiderio Merlot*, and the luscious *Occhio di Pernice Vin Santo*. In the afternoon, enjoy free time in Montepulciano, one of Tuscany's most charming medieval villages. Wander its cobble streets, visit wine shops or soak in the stunning countryside views. Return to Castello di Gabbiano to gather for a farewell dinner, raising a glass of Gabbiano's *Chianti Classico Riserva* to toast an unforgettable journey celebrating Tuscany's finest food, wine and hospitality.

Included Meals: Breakfast, Lunch, Dinner

Accommodation: Castello di Gabbiano

Day 6: Alla prossima!

Depart hotel for individual flights home.



Accommodations



Castello di Gabbiano

TUSCANY

Nestled among rolling vineyards in the heart of Chianti Classico, Castello di Gabbiano is a timeless Tuscan retreat. This historic 12th-century castle offers a blend of medieval charm and modern luxury. Surrounded by olive groves and cypress-lined hills, the estate boasts elegantly appointed rooms, a serene swimming pool and breathtaking countryside views. Guests can indulge in estate-produced wines, explore the historic wine cellars and dine at the renowned Il Cavaliere restaurant, which highlights traditional Tuscan flavors. With its rich history, tranquil ambiance and world-class hospitality, Castello di Gabbiano provides an unforgettable escape.





Pricing

Double Occupancy: \$7,295

Single Occupancy: \$8,145

Deposit: \$500

→ RESERVE YOUR SPOT

This tour is limited to 25 travelers.

What's Included

- ▶ All accommodations for the duration of the tour
- ▶ Meals as noted in the itinerary
- ▶ All sightseeing and visits as noted in each itinerary
- ▶ Expertise of Cork + Compass wine expert, travel director and local guides throughout the tour
- ▶ All gratuities for on-tour guides, drivers, hotel and restaurant staff as part of the group program
- ▶ All on-tour transportation, unless otherwise noted
- ▶ Quietvox listening devices to facilitate audibility on tour
- ▶ Assistance from an ATA professional travel team to assist with pre-trip questions, travel arrangements (including flights), extra hotel nights and other services
- ▶ Comprehensive pre-departure mailings and materials with information about the destination and what to expect on tour, including a suggested reading list

Have more questions?

Reach out to our travel management company.

✉ corkandcompass@academic-travel.com

*While we strive to follow the planned itinerary, changes may occur due to the unpredictable nature of travel. Rest assured that if any modifications are necessary, we are committed to delivering an exceptional experience of the same caliber. **Full terms & conditions are available online.***