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Cooling courses

Classico Cooking

Traditional Tuscany

Day course

This course was created by Lorenza de Medici, famous cookbook author, over twenty years ago and nowadays, the courses are taught by resident chef, Francesco Torre.

Classico Cooking also includes a wide range of guided excursions so that students can learn not only about the cuisine but also about the wines and lifestyle of Chianti.

The daily excursions are led by John Meis, a highly respected connoisseur of Chianti. He is also the author of a Taste of Tuscany.

During the lessons, students learn how to prepare a complete menu: starters, first and second courses, vegetable dishes and desserts following the best traditions of Tuscan cuisine.

During their stay at Coltibuono, students visit some of the most exclusive and fascinating historic villas in the Chianti region. Participants who attend the July course have the great opportunity to experience the world famous Palio horse race in Siena.

Information:

Tel. (+39) 0577 744832 - Fax (+39) 0577 744839

e-mail: badia@coltibuono.com

Sample Itinerary

Monday

4.00pm – Guests are met in Florence and travel to Coltibuono
5.15pm – Arrival at Coltibuono. Tea and bis-cotti served in Coltibuono's formal gar-den. Guests are shown to their rooms.
7.00pm – Drinks in the refectory followed by din-ner.

Tuesday

8.30am – Breakfast
9.30am – Cooking class
1.00pm – Lunch
4.00pm – Daily excursion with John Meis
8.00pm – Dinner at a pri-vate villa

Wednesday

8.30am – Breakfast
9.30am – Cooking class
1.00pm – Lunch
3.30pm – Daily excursion
8.00pm – Dinner at private villa

Thursday

8.00am – Breakfast
8.30am – Departure for daily excursion
1.00pm – Lunch at Coltibuono's restaurant
4.00pm – Cooking class
7.30pm – Dinner at Coltibuono

Friday

8.30am – Breakfast
9.00pm - Free morning for optional activities
1.00pm – Buffet lunch served in Coltibuono's garden
4.30pm – Cooking Class
8.00pm – Drinks and graduation dinner

Saturday

8.30am – Breakfast
9.15am – Transfer from Coltibuono to Florence central train station (arri-

val approx. 11:00 am)

* Corso settimanale: Price per
person double occupancy €
2.500,00;
single occupancy € 2.750,00

BADIA A COLTIBUONO 53013 GAIOLE IN CHIANTI (SI) - P.IVA 00620980524 - Tel. (+39) 0577 74481 - Fax (+39) 0577 749235 - info@coltibuono.com