



CLIO CICOGNI

WINERY

book your tasting:

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CLIO CICOINI

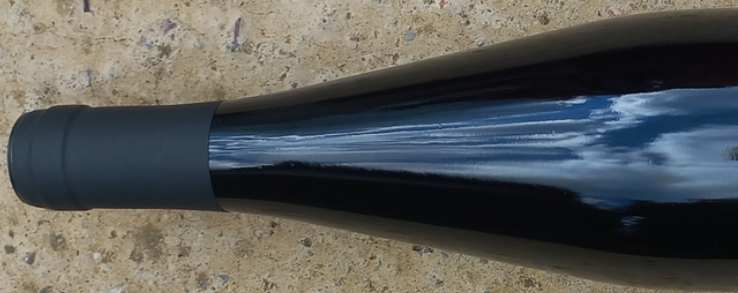
WINERY

Discover our boutique Winery in the heart of Tuscany. We produce small batches of organic and biodynamic wines, handcrafted from the finest grapes from our vineyards only. Choose from 3 unique tour options, carefully designed to immerse you in our philosophy and savor our wines at their finest.



CLIO CICOgni

CLASSIC TOUR



1 ROSE' WINE

2 WINE aged in TERRACOTTA JARS

2 RED WINES aged in BARRELS

TASTE OF OUR EXTRA VIRGIN OLIVE OIL

*Meet Clio and Antonio,
the passionate winemakers,
who will personally guide you
through the tour, sharing in-
depth insights into the care of
the vines and the art of making
wine and olive oil
the natural way*

This tour includes:

VINEYARD WALK

+

PRIVATE

AL FRESCO TASTING OF

5 DIFFERENT WINES

CHARCUTERIE-CHEESE

OLIVE OIL BREAD



LOCATION: VEPRI - BUCINE

DURATION: 2 hrs 30'

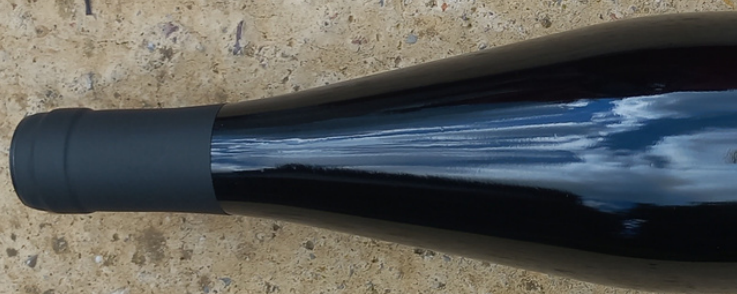
PERSONS: min 2 - max 14

PRICE PER PERSON: 45 €

see also GENERAL INFO page

CLIO CICOgni

WINE&TAROTS



1 ROSE' WINE

1 WINE aged in TERRACOTTA JARS

2 RED WINES aged in BARREL

3 card INTUITIVE TAROT READING

special feature



Savor a curated selection of wines, each accompanied by a detailed story behind its label and the paired tarot card from the Tarocchi Disturbanti deck.

Experience the aromas and flavors as the winemakers reveal the tale and meaning of each wine and its card.

To complete the journey, every guest receives a personal three-card tarot reading.

This tour includes:

VINEYARD WALK

+

AL FRESCO TASTING OF

4 DIFFERENT WINES

CHARCUTERIE-CHEESES

OLIVE OIL BREAD

+

TAROT READING

LOCATION: VEPRI - BUCINE

DURATION: 3 hrs

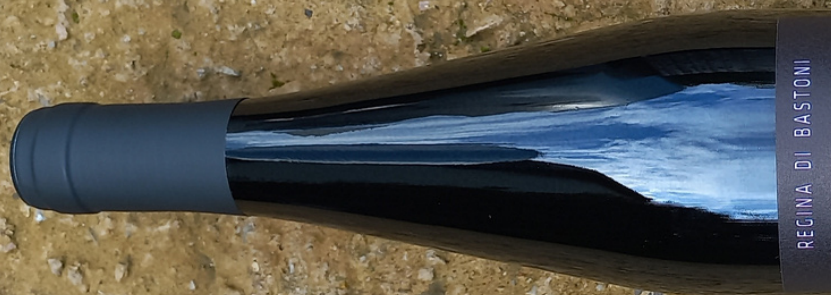
PERSONS: min 2 - max 8

PRICE PER PERSON: 55 €

see also GENERAL INFO page

CLIO CICOgni

WINERY TOUR



1 ROSE' WINE

2 WINE aged in TERRACOTTA JARS

2 RED WINES aged in BARRELS

TASTE OF OUR EXTRA VIRGIN OLIVE OIL

We also offer the possibility of
an *INDOOR TASTING* at our
Winery in **Montevarchi**
10 minutes drive
from our vineyard

Open from 12 am to 5 pm
upon reservation

This tour includes:

WINERY TOUR

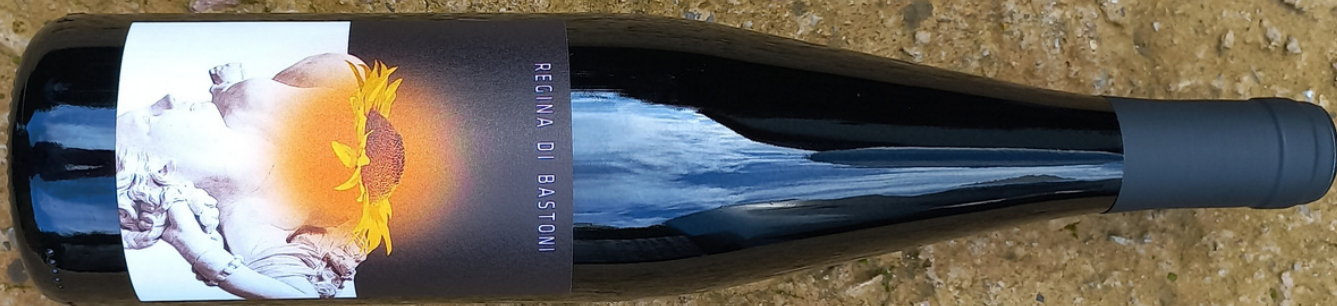
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PRIVATE TASTING

5 DIFFERENT WINES

CHARCUTERIE-CHEESE

OLIVE OIL BREAD



LOCATION: MONTEVARCHI

DURATION: 2 hrs 30'

PERSONS: min 2 - max 14

PRICE PER PERSON: 25 €

see also GENERAL INFO page

CLIO CICOGNI
WINERY
GENERAL INFORMATION

BOOKING:

We typically require a 6-hour notice for bookings. However, we may be able to accommodate last-minute or shorter notice requests.

The minimum number of participants is for adults over 18 years old. Children, teens, or non-drinking adults are welcome to join the tour without participating in the wine tasting.

For groups, we offer price reductions, please ask for more information.

We accept payment by cash or card.

STARTING TIME:

As this is an outdoor experience, the starting time varies depending on the season and average temperatures.

- ***Spring & Autumn: Best between 11 AM and 2 PM***
- ***Summer: Best between 6 PM and 7 PM***

Upon booking, we will confirm the best starting time for the day or week you choose.

FOOD:

Each wine is paired with a carefully selected product to enhance the tasting experience.

The amount of food provided is comparable to a light meal.

Please inform us of any food allergies or special dietary requirements at the time of booking.

INDOOR OPTION:

During the winter season, in case of forecasted rain or for different starting time slots, we offer an ***indoor location at our Winery in Montevarchi*** (address: Via Aretina 611 - Montevarchi - AR), open year-round. The winery is just a 10-minute drive from the vineyard.

PETS:

At the Vepri vineyard, dogs are welcome on a leash with ***prior notice***.

At the winery in Montevarchi, we can only accommodate small dogs in a carrier or bag.

DELAY OR CANCELLATION:

As a small family-run business, each tour requires significant preparation and fresh food.

If you need to delay, cancel, or reschedule your reservation, please let us know as soon as possible.

We appreciate your respect for our time and efforts.