

AGRITURISMO LE SPIGHE

THE CONVIVIAL GARDEN

Town of San Donato, GR



- A territory that evokes a lifestyle based on respect for the environment, culture and traditions; all this involves us in an extraordinary journey through scents, colors, beautiful landscapes, in a place with a wild heart and time dilated in a dimension that respects the rhythms of man.
- In this context we discover “Fattoria Le Spighe”.
- The meeting in the garden is a nice convivial moment that can be lived as an aperitif, then move to the adjacent area for dinner with typical products or to live breathing the scents of herbs and unspoiled nature that surrounds us.



- Our dishes, express, recall the Maremma tradition revised in a modern way to make it more attractive and appetizing. We have a weakness for fish dishes and for the combination with vegetables, strictly related to seasonality. We don't like the excess of flavors and we don't try to impress with exaggeratedly extravagant and daring proposals because our strong point is the quality of the raw material that must be respected and not upset.



- The dishes are made even more tasty by the oil "Vale" and the combination with the wines "Eccolo", "Ullallà", "EraOra", "Strullo", "GiraGira" and "Toccatté", products of our farm "Le Spighe".



- The company covers 36 hectares, distributed between the towns of Orbetello and Magliano.
- 7 hectares of olive grove, 5 hectares of vineyard, 3ha of woodland and the rest arable land.
- The 5 hectares of vineyards are located in a unique position: lying on the hills in front of Talamone.
- The soil, rich in skeleton and sandstone in particular, is therefore particularly suited to wine production.



MENU OFFERINGS

WELCOME APERITIF WITH SEASONED PECORINO CHEESE, FANTASY OF FRIED VEGETABLES AND BUBBLES.

- ❖ Black chickpea puree with buffalo stracciatella cheese
- ❖ Pork loin marinated in vacuum on sticks of celeriac in citronette and red fruits
 - ❖ Pappa al pomodoro with crispy guanciale bacon
- ❖ Rice with pecorino cheese, olive powder and thyme
- ❖ Calamarata with white meat sauce, porcini mushrooms and truffle
 - ❖ Roast suckling pig with potatoes
or
 - ❖ Roast leg of white veal

Lemon strawberries
CAKE (not included)

Water, Tuscan Maremma DOC wine from Fattoria le Spighe

Price €52 per person

WELCOME APERITIF WITH SEASONED PECORINO CHEESE, FANTASY OF FRIED VEGETABLES AND BUBBLES.

- ❖ Black chickpea purée with rosemary octopus
 - ❖ Fried shrimps with tartar sauce
- ❖ Pappa al pomodoro with eel and mullet roe
- ❖ Rice with the best of our seas
- ❖ Maltagliati pasta with squid, rocket and fresh tomatoes
 - ❖ Mixed fried fish of the day
 - ❖ Salad

Lemon strawberries
CAKE (not included)

Water, Tuscan Maremma DOC wine from Fattoria le Spighe

Price €59 per person

Exclusive offers by booking at your hotel or calling +39 3517719272 - +39 3398496599.

email: info@civitatours.com

WINES

THE REDS:

- Strullo!
Sangiovese 40% - sirah 30% - merlot 30%
- Eccolo!
Sangiovese 60% - cabernet sauvignon 20% sirah 15% - merlot 5%

THE WHITES:

- Ullalla'!
Vermentino 50% Fiano di Avellino 30%, viognier 20%
- EraOra!
Vermentino 70% - ansonica 30%
- TOCCATTE'!
Fiano di Avellino 100%
- GIRAGIRA!
Ansonica 100%



- The olives are harvested very early at the expense of quantity, because the quality of the olives is at its highest at the beginning of maturation when about half of them change color from green to black and not at full maturity.
- In addition, the early harvest allows to limit the damage caused by the olive fly.
- They personally take care of the milling using their small mill company following the whole process of extraction directly and thus ensuring the highest quality.





FROM AN ANCIENT TUSCAN PROVERB
THOSE WHO ARE NOT PASSIONATE ABOUT ONE THING CANNOT TRANSMIT
PASSION TO OTHERS.