



ANTICA FATTORIA LA PARRINA

- Tenuta la Parrina is one of the oldest and most fascinating farms in the Tuscan Maremma, surrounded by vineyards, olive groves and orchards, framed in an area of rare beauty: Monte Argentario with the natural tombolos of Giannella and Feniglia, separated by the oasis of the Orbetello lagoon.
- The cultivations include an area of about 200 hectares, 60 of which are given over to vineyards, 40 to fruit production, 20 to horticulture, 22 to olive groves and the remainder to nursery cultivation. There is also a modern wine cellar, a cheese factory, a nursery, thirteen Tuscan farmhouses and a wildlife reserve.



- During the walk we will visit the animal farm. The visit is particularly suitable for families with children because the relationship between children and animals provides unique stimuli, creating a positive relationship with the animals.



- You will also see the little church of Parrina, the wine cellar and the barrel cellar with a final visit to the shop where you can buy home-made wines and cheeses. The excursion will end with a tasting of 4 Parrina wines and 4 Parrina cheeses, accompanied by excellent cold cuts and organic bread from the farm's bakery.



Parrina tasting

- Duration of the guided tour: 1 hour
- Final tasting of 4 wines and 4 cheeses.
- Basic excursion: 2 people, maximum 12 (to ensure social distancing).
- Available languages: Italian, English. Other languages on request
- Price per person €55
- With lunch or dinner €95 per person.
- Lunch or dinner includes three courses, one of which is dessert.



Exclusive offers by booking at your hotel or calling

+39 3517719272 - +39 3398496599.

email: info@civitatours.com



The DOC Parrina wines have been produced since 1971 in our cellar, which has been partly restored from its original 19th century surroundings and renovated in perfect harmony with the environment, paying particular attention to a modern organisation of the spaces and technologically functional.

Most of the grapes are harvested by hand and, once transported to the winery and carefully selected, are vinified in stainless steel vats to allow perfect control of the temperature and the fermentation process.

The red wines, after alcoholic fermentation, are transferred to cement vats to undergo malolactic fermentation, which gives the wine roundness and new, softer aromatic notes. Parrina DOC wines are monitored throughout their development by careful organoleptic and laboratory controls until they are bottled, before being sent to Italian tables and those of many foreign countries.





**WE ARE WAITING
FOR YOU!**