



At the opening of our new shop we provide five hundred free original cups of coffee for the first five hundred people who come to our shop.



LA SPEZIA - I VIAGGI DELL'ORSO



**MORE**  
GLASS  
HAS TO COME

# LIGURIA ON THE GLASS

CHOOSE  
**WINE**

YOUR

CINQUETERRE



# LIGURIA TO DRINK

## **BURANCO WINE TASTING**

Here, it is possible to live unique experiences: eno-sensory journeys to discover the 5 TERRE and its many facets. A real Eno-Tour to discover our vineyards and the cellar, illustrating both the winemaking and bottling processes, passing for the suggestive barrel cellar where we refine our red wine.

Tastings and visits to the cellar are by reservation

Pets are welcome

Other things to keep in mind

Located in a quiet area of Monterosso al Mare, 200 meters from the historic center and the beaches.

PRICE 70€

### ⊙ *What's Included*

- ✓ The tasting includes 4 glasses of our wines (bubbly, 2 whites and a red), accompanied by our bruschettas with anchovies, cherry tomatoes and homemade pesto as well as a tasting of typical cheeses and cured meats. You can visit our cellar at the end of the tasting.

1.30H



MONTEROSSO.

TRANSFER ON REQUEST



Book Your  
Vacation Now!

[laspezia@iviaggidellorso.com](mailto:laspezia@iviaggidellorso.com)

[www.iviaggidellorsolaspezia.com](http://www.iviaggidellorsolaspezia.com)

+39 3338567281



CINQUETERRE



# BarCa Winery Cinqueterre Tour

## **Pesto class & Wine tasting**

Unique opportunity to learn about our winery, its history, its wines, the heroic viticulture of the Cinqueterre.

-Vineyard tour:

We will take you on a tour of the BarCa winery and the historic vineyards of the Barrani-Capellini family, illustrating the different winemaking processes, from harvesting the grapes to bottling.

-Wine tasting:

You will taste the different types of wine: BarCa Cinqueterre DOC, Rosaluna rosé wine and the Memento cru white wine directly in the vineyard overlooking the sea, far from the tourist chaos of the Cinqueterre.

-Pesto class:

The tasting will be accompanied by a pesto class where you will cook your own basil pesto directly in the mortar, discovering the secrets of the family recipe!

PRICE FROM 70€

transfer on request

## ⊙ *What's Included*

I will wait for you at the entrance to the town of Volastra to accompany you on a visit to our cellar where we will explain the main winemaking processes, our history and the origins of Cinqueterre wine.

We will explain the differences from a production point of view in the creation of our different types of wine:

BarCa Cinqueterre doc", seafood wine that fully represents the Cinqueterre, "Memento" wine, macerated wine that comes from a selection of our oldest vineyards and "Rosaluna" wine, rosé wine.

After the visit to the cellar, you will be accompanied on a tour of the vineyards along the Manarola-Volastra path. In the vineyard we will explain the different differences between the three Cinqueterre grape varieties: Bosco, Arbarola and Vermentino. Then we will taste the three types of wine: BarCa Cinqueterre DOC, Memento white wine and Rosaluna rosé wine directly in the vineyard, a unique and unmissable experience to enter and learn about the world of wine.



Book Your  
Vacation Now!

laspezia@iviaggidellorso.com

www.iviaggidellorsolaspezia.com

+39 3338567281



CINQUETERRE



## AGRIMUVI cantina cappellini

It includes a visit to our vineyard, where you can admire the typical Cinque Terre cultivation methods that have shaped the territory over the last 2000 years, accompanied by our guide. This is followed by a table tasting of all our wines.

The duration of the visit is approximately 45 minutes, excluding the time for tasting which leaves the freedom to appreciate the landscape and, in a single glimpse, the villages of Manarola and Corniglia.

It is mandatory to wear comfortable shoes to visit the vineyard.

PRICE FROM 50€

transfer on request

### ⊙ What's Included

- Walk along the historical-cultural route "MuVi della Cantina Capellini" up to the "Costa della Posa" sub-area of the Cinque Terre DOC.
- Cinque Terre DOP
- Menestrin d'ua
- Vin de Gussa
- Sclacchetrà
- Mixed bruschetta with tomatoes, anchovies and pesto.



Book Your  
Vacation Now!

laspezia@iviaggidellorso.com

www.iviaggidellorsolaspezia.com

+39 3338567281





CINQUETERRE

# AGRICENA cantina cappellini

FOR TASTE LOVERS

## Agricena

Don't miss the evening tasting of our wines. You can contemplate the beauty of the vineyard and the landscape overlooking the sea in the company of whoever you want.

Evening tasting in company to contemplate the beauty of the landscape. During the AgriCena it will be possible to wander around the vineyard, appreciating the vines on which our bunches grow. The tasting includes the tasting of Cinque Terre DOP, Menestrin D'ua and Vin de Gussa, accompanied by small tastings of the Ligurian tradition that tell how the bond between food, wine and people is strong in this land.

The sunset is unmissable!

PRICE FROM 45€

transfer on request

## ⊙ What's Included

- Tasting of 3 wines accompanied by as many typical dishes of Ligurian cuisine:
- - Cinque Terre DOP with mixed bruschetta of tomato, pesto and anchovies
- - Menestrin d'ua with mesciua or a lasagnetta with pesto (according to availability)
- - Vin de Gussa with cheeses and honey



Book Your  
Vacation Now!

laspezia@iviaggidellorso.com

www.iviaggidellorsolaspezia.com

+39 3338567281





## LUNAE BOSONI

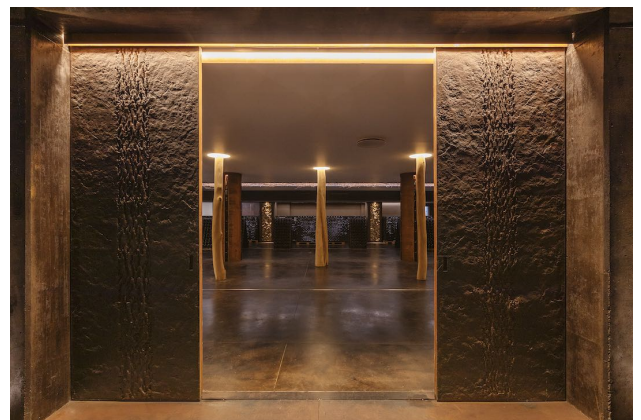
The sensorial journey is an immersive visit to the project of the new cellar. During the journey you can taste the classic method sparkling wine "Cuvée Lunae" directly in the aging room immersed in the site-specific installations. The visit is completed with a technical tasting of 5 wines illustrating the different winemaking experiences of the cellar; each wine will be paired with a gastronomic proposal created by chef Matteo Domenichini.

PRICE FROM 70€  
transfer on request

### ⤷ What's Included

Vini in degustazione:  
"Cuvée Lunae" Spumante Brut Metodo Classico  
Millesimato,  
"Albarola" Colli di Luni d.o.c. Albarola  
"Cavagino" Colli di Luni d.o.c. Vermentino  
"Padrefiglio" Vino Bianco da macerazione  
"Niccolò V" Colli di Luni d.o.c. Rosso Riserva  
Durata H 2.00

ONLY SATURDAY.  
OTHER DAYS ON REQUEST



Book Your  
Vacation Now!

laspezia@iviaggidellorso.com  
www.iviaggidellorsolaspezia.com  
+39 3338567281



LUNI-SARZANA



## AZIENDA AGRICOLA LA COLOMBINA

La posizione e il territorio:  
la tradizione dei colli di Luni

Ci troviamo sopra l'antica città di Luni, fondata dai Romani nel 177 a.C. La nostra storia si muove nel solco della millenaria tradizione del luogo, dove già in epoca etrusca era piantata la vite. Avvantaggiati da un clima mediterraneo e temperato e da un'ottima esposizione dal sole, coltiviamo le nostre uve nel pieno rispetto delle loro caratteristiche, permettendo al Vermentino la sua massima espressione.

### 👉 wine tasting

Our winery is open every day to welcome you, we will accompany you on a guided tour of the estate followed by a tasting of our wines. You will discover the main characteristics of the "Colli di Luni" denomination through the tasting of our Vermentino Trevigne, Vermentino Celsus, Rosso Terrizzo and RosaCelsus. Our tasting room overlooks the Castelnuovo Magra vineyard, from here you can see the town and the sea in the distance. It is an extremely relaxing atmosphere, where it is possible to taste our wines both indoors and outdoors.

### cooking class

The perfect experience for lovers of good food who don't shy away from the stove. Discover Ligurian delicacies through ladles and flour. Our chefs will guide you in the creation of two iconic traditional dishes: focaccia and Ligurian pesto. There is no better way to test yourself and have fun than by challenging your partner or your friends and yourself in making these delicacies. How will you know if you have been successful? At the end of the class you will have the opportunity to eat what you have prepared, obviously accompanied by a glass of wine.



Book Your  
*Vacation* Now!

laspezia@iviaggidellorso.com  
www.iviaggidellorsolaspezia.com  
+39 3338567281

