



Tour Name

Danilo's Biodynamic Vineyard Wine Tasting

Tour City

Italy Agriturismo

Tour Snapshot

This land has survived a hostile Roman take-over, a European vine plague and mass emigration and yet somehow, the ancient vines have remained. It is almost a miracle that you have the opportunity to taste the fruits of these ancient vines. So this is truly an Italian wine tour that you'd be mad to miss! Learn about biodynamic wine-making from an entrepreneur who won *Autochtona's* Best White Wine in Italy award in 2017 for his purely native *Maturano*, and taste some of his best bottles with a rugged Italian Vineyard as your backdrop. We're pretty sure life doesn't get much better than this!

Highlights

- Taste the 'best white wine In Italy' produced using ancient, indigenous Maturano vines
- Learn about biodynamic agriculture in a unique viticulture environment
- Discover local cheeses and salami that perfectly compliment the wines you are tasting

- Meet Danilo Scenna, the dynamic entrepreneur behind this successful agriturismo and pick his brains on everything grape-related

Inclusions: Local English-speaking guide/producer, a glass each of Arcaro, Volumnia and Matre wine (natural fruit juices for children) and food samples such as olive oil from D.S. Bio's own farm, plus cheese and salami from nearby farms

Exclusions: Transportation to the vineyard, additional food and drinks, tips/gratuities for your guide.

Schedule details

- Duration: 2 hours
- Meeting point:
Via Piana, 32, Pescosolido FR, Italy
View on [Google Maps](#)
- Find the exact meeting point with what3words: [///valley.greets.matchbook](https://www.what3words.com/valley.greets.matchbook)
- Starting time: 5.00 PM
- Ending point:
Via Piana, 32, Pescosolido FR, Italy
View on [Google Maps](#)

Full Itinerary

One hundred years ago, Danilo Scenna's family planted their first vines amongst the olive groves and oak forests on the slopes of the *Abruzzi* Mountains, to produce wine for themselves and their close friends. Now, one hundred years later, he's using the same wine-making techniques used by his ancestors to cultivate some of the best wine in Italy and on this tour, you'll get to try some with the man himself!

We will start your tour with a walk around the slopes of the vineyard, giving you an opportunity to not only admire the vines up close but to enjoy stunning views of the valley too. Production currently stands at an average of ten thousand bottles a year, but the goal is to grow this to over fifty thousand in the next few years.

We'll stop at the small wine cellar to see something you might not expect... large tanks made from concrete. These were originally used during Ancient Roman times to help keep the wine at the right temperature.

We'll also meet some of the beautiful indigenous horses that Danilo is currently breeding and re-introducing to the Valley.

Now on to our favourite part of the tour — the wine tasting itself! Take a seat at the tasting table and delve into Danilo's biodynamic experiment with a glass each of *Arcaro*, *Matre* & *Volumnia*. There will be some tasty accompaniments available to snack on, so you won't be drinking on an empty stomach.

As we taste, we'll learn more about the different vine varieties that originate from this special region, including *Marturano* and *Lecinaro* and discover the unbroken lineage between Etruscan and Greek viticulture that still thrives.

Before you go, don't forget to ask for more food and drink recommendations to try while you're in the area. Aside from food, we've got Benedictine Abbeys and Monasteries to explore, hills to trek through and nature to be appreciated. Plus, a seemingly endless stream of food and culture festivals over the summer months. Just let us know what you're looking for, we're always happy to advise our new friends!

Additional information

Inclusions: Local English-speaking guide/producer, a glass each of *Arcaro*, *Volumnia* and *Matre* wine (natural fruit juices for children) and food samples such as olive oil from D.S. Bio's own farm, plus cheese and salami from nearby farms

Exclusions: Transportation to the vineyard, additional food and drinks, tips/gratuities for your guide.

Dress standard: Please wear comfortable hiking shoes or sneakers that you don't mind getting dirty for walking up mildly steep and rocky vineyard paths. We would also recommend that you bring sunscreen and a hat in the summer months.

Your Trip: For your Urban Adventure you will be in a small group of a maximum of 12 people.

Confirmation of booking: If you have your voucher, your booking is confirmed. We'll see you at the start point. Get in touch if you have any concerns or require more information via the email address or phone number (business hours only) on your voucher.

Additional Information: It is possible to buy a bottle(s) of wine and more nibbles and hang out at the tasting table after the tour has finished. It's also possible to purchase bottles of wine and olive oil to take with you. We can even ship your favourite wines direct to your home address (excluding Canada). Please note, there is a MINIMUM purchase required of 12 bottles if you want Danilo to ship your wines to you. If you are not driving to the agriturismo, you can come by bus directly to Sora (Coltral buses leave from Rome's Metro Stop A - Anagnina directly to Sora). If you let us know 48 hours in advance of your arrival, we'll send you the phone number of our taxi driver friend who'll be happy to escort you the agriturismo. Please note that taxi drivers need a minimum of 24-hour notice. Taxi rides from Sora to D.S. Bio are approximately 10 Euros. While this tour runs throughout the year, it is worth noting that the grapes go into hibernation in winter... so there are no pretty grape vines to look at, at this time of year.

Closure of sites: In the unlikely event that the experience has to be cancelled due to natural or unforeseen circumstances, there is a 100% money back guarantee.

Child Policy: This is a child-friendly tour. Children between the ages of 6 and 11 inclusively are permitted on this tour at the rate listed above. Please select 'child' above when booking. Children under the age of 6 are permitted to join this tour free of charge. Please inform us at the time of booking if you'll be bringing a child under the age of 6. You can do so in the special request box on the checkout page.

Dietary Notes

We can accommodate vegetarians and other dietary restrictions. Please notify us in advance if you have any dietary requests. You can do so in the 'Additional information' box at checkout, or by emailing us at info@italyagriturismourbanadventures.com.

Local contact

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