

A woman with a braid, wearing a black beret and a light-colored dress, is seen from behind walking down a narrow path in a vineyard. She is carrying a large, woven basket. The vineyard rows are lush with green and some autumn-colored leaves. The scene is framed by a white border.

WINE TOURS & EXPERIENCE

*Umberto
Cesari*

WINE, LAND & SOUL



TOUR CLASSIC

On our **Classic Tour**, you will enjoy a guided tour of our barrel cellar, where our wines rest and mature, followed by a tasting, guided by our professional sommelier, of our Pignoletto Frizzante, Ca' Grande Sangiovese Superiore, and Laurento Sangiovese Riserva, all accompanied by a delicious assortment of selected local artisan food specialties. **The first step to fully appreciate the world of Umberto Cesari.**



DURATION 1 hour

VISITED PLACES



BARREL CELLAR WINE CELLARS WINE SHOP VINE-ROWS



TASTING LOCATION

- Wine shop.



WINES TASTING

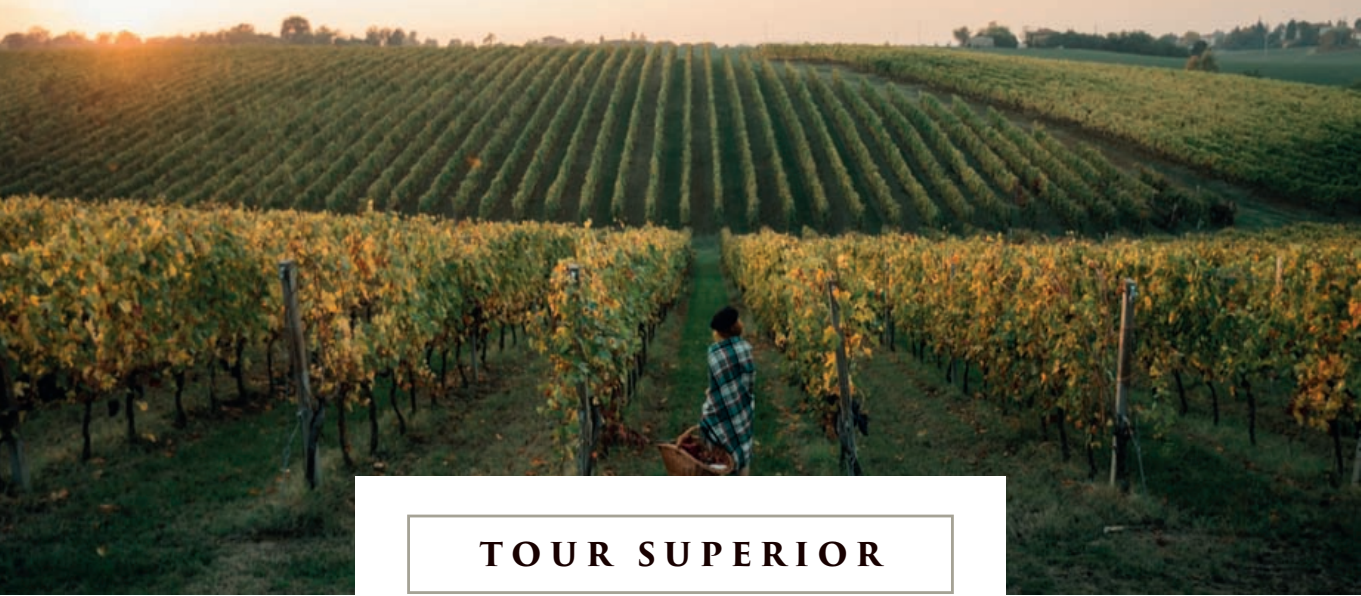
- Pignoletto DOC frizzante
- Ca' Grande Sangiovese Superiore DOC
- Laurento Sangiovese Riserva DOC



MATCHING TO

- Mortadella Favolosa by Palmieri served on white bread.
- Dry Sausage served on warm piadina.
- Hombre Bio Parmigiano Reggiano, aged over 30 months, with our IGP balsamic vinegar.

Optional vegan menu available by request.



TOUR SUPERIOR

On our **Superior Tour**, you will enjoy a thorough, on-site introduction to our vineyards and to where we produce our wines. Accompanied by our professional experts, you will tour our vineyards and cellars; at the conclusion of this experience, you will enjoy a tasting of Ca' Grande Sangiovese Superiore DOC, Laurento Sangiovese Riserva DOC, and Resultum Sangiovese IGT, three different interpretations of the Sangiovese grape, accompanied by the finest traditional food specialities typical of this area.

A comprehensive, in-depth experience to the discovery of the many facets of this ancient grape.



DURATION 1h 30

VISITED PLACES



BARREL CELLAR WINE CELLARS WINE SHOP VINE-ROWS



TASTING LOCATION

- Wine shop. Group over 7 will taste in the tasting room.



WINES TASTING

- Ca' Grande Sangiovese Superiore DOC
- Laurento Sangiovese Riserva DOC
- Resultum Sangiovese IGT



MATCHING TO

- Mousse of Mortadella Favolosa by Palmieri, served on various types of bread.
- Salame Rosa, a top product of Artigianquality with whole-wheat black bread, tangerine marmalade, and Caciotta cheese di Monte San Pietro.
- Pecorino cheese Gran Cru di Grotta di Brisighella by Antica Cascina and 75% dark chocolate, Sao Tomè variety by Guido Gobino.

Optional vegan menu available by request.



TOUR DELUXE

Our **Deluxe Tour** is an exclusive experience for the wine-passionate, in which one of our professional sommelier will give you a detailed, hands-on look at the painstaking care that we have on our vineyards, then walk you through every step of how we make our wines. You will then taste four of our most sought-after wines: Liano Chardonnay Sauvignon Blanc, Liano Sangiovese Cabernet Sauvignon, Tauleto, and Resultum.

Dedicated to those who have made wine their passion.



TASTING LOCATION

- Wine shop. Group over 7 will taste in the tasting room.



WINES TASTING

- Liano Chardonnay Sauvignon Blanc IGT
- Liano Sangiovese Cabernet Sauvignon IGT
- Tauleto Sangiovese IGT
- Resultum Sangiovese IGT



MATCHING TO

- Prosciutto Crudo di Parma DOP, aged 18 months, served with Squacquerone di Romagna DOP, caramelized figs, and white bread.
 - Flan made with potatoes.
 - Hombre Bio Parmigiano Reggiano aged over 30 months with our IGP balsamic vinegar.
 - Pecorino cheese Gran Cru di Grotta di Brisighella by Antica Cascina and 75% dark chocolate, Sao Tomé variety by Guido Gobino.
- Optional vegan menu available by request.*



DURATION 2h

VISITED PLACES



BARREL CELLAR WINE CELLARS WINE SHOP VINE-ROWS





TOUR PRESTIGE

The **Prestige Tour** is a unique experience that will open the doors of our company and will let you live unforgettable moments. After a welcome drink, you will be guided by expert staff to the discovery of all production phases and places where our wines are born. The experience ends with a Barrel Tasting and a tasting of our most awarded wines: Liano Chardonnay Sauvignon Blanc, Liano Sangiovese Cabernet Sauvignon, Laurento Sangiovese Riserva, Resultum, Tauleto and Colle del Re Albana Passito combined with the best typical products of the area.

An exclusive Wine Experience: not a simple visit and a tasting, but a live show to leave your mark.



DURATION 2h

VISITED PLACES



BARREL CELLAR WINE CELLARS WINE SHOP VINE-ROWS



TASTING LOCATION

- Wine shop. Group over 7 will taste in the tasting room.



WINE TASTING

- Liano Chardonnay Sauvignon Blanc IGT
- Liano Sangiovese Cabernet Sauvignon IGT
- Laurento Sangiovese Riserva DOC
- Resultum Sangiovese IGT
- Tauleto Sangiovese IGT
- Colle del Re Romagna Albana DOCG Passito



MATCHING TO

- Salame Rosa, Squacquerone, fresh basil, pear jam and Cervia salt breadsticks,
- Mini Kaiser with poppy seeds, salame Felino F.lli Boschi, bacon fl avoured bread,
- Single-portion lasagna,
- Nero and Canestrato Pecorino cheeses in comparison, with corn handmade crackers and alfalfa honey,
- Pecorino seasoned in ash, Pecorino smoked and matured in wood, wild berries jam and a wafer of dark chocolate Guido Gobino.
- Pecorino di Fossa and raviole (biscuits) with apricot jam.

Optional vegan menu available by request.



CREATE YOUR OWN BLEND

A unique experience to turn into an **oenologist** and **create your own wine**.

Discover the secrets of the art of blending, select which types of wines to combine and in what proportions. You will be provided with the tools, the guide and the raw materials. You will have a **blending kit**, 6 types of samples and measuring spoons, and following the indications and the guide of our sommelier you will create the wine you like best.



TASTING LOCATION

- Wine shop. Group over 7 will taste in the tasting room.



DURATION 1h 30

VISITED PLACES



BARREL CELLAR WINE CELLARS WINE SHOP VINE-ROWS





FOOD AND WINE PAIRING WORKSHOP

An **experience dedicated to the encounter between wine and food** thanks to which you will discover all the secrets of the perfect wine-food combination.

After a **visit to the aging cellar**, our sommelier will guide you through a **tasting of our wines accompanied by different types of combinations** useful to explain the rules of the perfect marriage between wine and food.



TASTING LOCATION

- Wine shop. Group over 7 will taste in the tasting room.



WINE TASTING

- Colle de Re Secco Romagna DOCG Albana
- Liano Chardonnay Sauvignon Blanc IGT
- Yemula Sangiovese Merlot Rubicone IGT
- Liano Sangiovese Cabernet Sauvignon IGT



MATCHING TO

- Palmieri Mortadella Favolosa served on white bread.
- Salame Rosa, Squacquerone, peras jam and breadsticks,
- Potato flan,
- Mini Kaiser with poppy seeds, Salame Felino, bacon flavoured bread,

Optional vegan menu available by request.



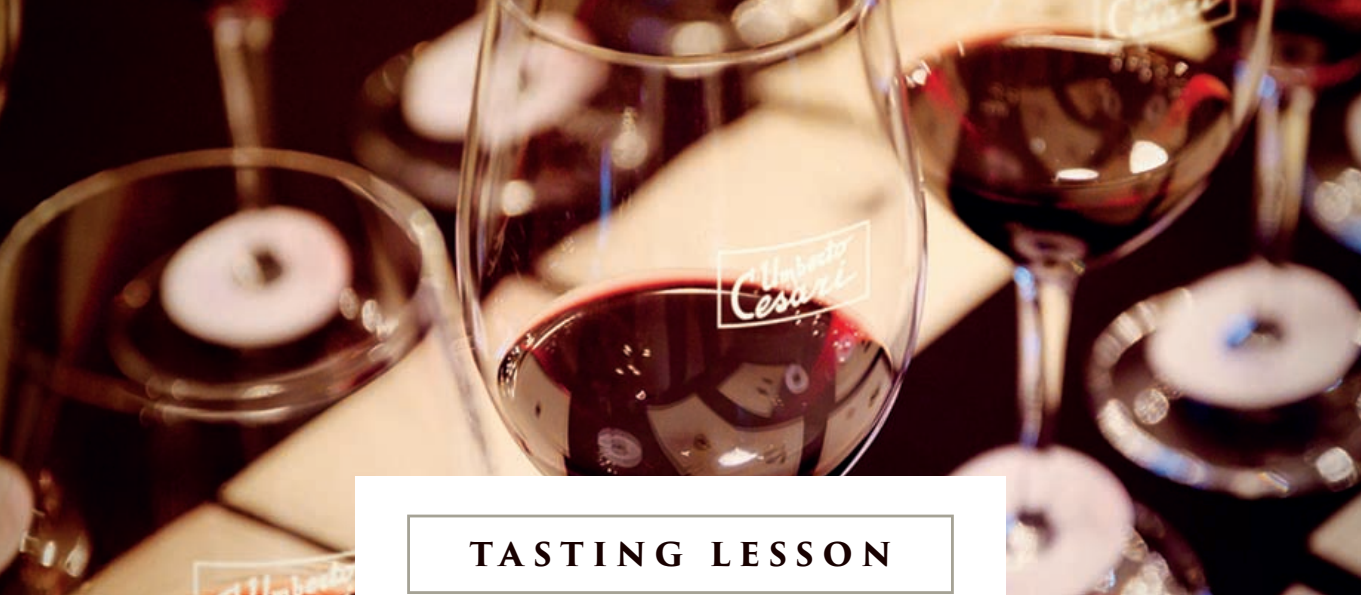
DURATION 2h

VISITED PLACES



BARREL CELLAR **WINE CELLARS** **WINE SHOP** **VINE-ROWS**





TASTING LESSON

An **experience dedicated to the knowledge of wine**. Through a **tasting of 5 wines** you will discover the **technique and the phases for a perfect tasting**, the visual, olfactory and finally gustatory one.

After a **visit to the aging cellar**, our sommelier will guide you through a **tasting of our wines accompanied by different types of combinations** useful to explain the rules for a correct wine tasting.



TASTING LOCATION

- Wine shop. Group over 7 will taste in the tasting room.



WINE TASTING

- Moma Bianco Trebbiano Chardonnay IGT
- Liano Chardonnay Sauvignon Blanc IGT
- Laurento Romagna DOC Sangiovese Riserva
- Liano Sangiovese Cabernet Sauvignon IGT
- Tauleto Sangiovese Rubicone IGT



MATCHING TO

- Mortadella and typical piadina of the territory,
- Parma ham DOP 18 months with squacquerone and caramelized figs,
- Salsiccia Passita (local salami) and handmade crackers,
- Potato flan,
- Pecorino di Grotta Gran Cru and 75% dark chocolate wafer Guido Gobino from Sao Tomé variety.

Optional vegan menu available by request.



DURATION 2h

VISITED PLACES



BARREL CELLAR **WINE CELLARS** **WINE SHOP** **VINE-ROWS**





BLIND TASTING

A sensory journey without constraints, a **tasting of 4 hidden wines matched with typical products** for an experience of taste and fun.

You will discover the grape variety, identify the refinement, guess the vintage: a tasting with covered labels, to discover how eyes, nose and mouth can reveal the soul of the wine.



TASTING LOCATION

- Wine shop. Group over 7 will taste in the tasting room.



DURATION 2h

VISITED PLACES



BARREL CELLAR WINE CELLARS WINE SHOP VINE-ROWS





PICNIC AT SUNSET

An opportunity for families or couples to share and remember a simple, genuine and relaxing moment *en plein air* in contact with nature. After a **guided tour of the winemaking area and the aging cellar**, you can sit in the heart of our vineyards and enjoy a **tasting of MOMA Rosso and MOMA Bianco matched with local specialties**.



TASTING LOCATION

- Vigneti.



WINE TASTING

- Moma Bianco Trebbiano Chardonnay IGT
- Moma Rosso Sangiovese Cabernet Sauvignon IGT



MATCHING TO

- Fresh bread baguette with Palmieri's Mortadella la Favolosa,
- Five-grain bread with pink salami and squacquerone,
- Salsiccia passita (local salami) and Pecorino cheese aged in hay with handmade crackers,
- Potato flan served on a bed of fresh salad,
- Small sweets and seasonal fruit.

Optional vegan menu available by request.



DURATION 2h

VISITED PLACES



BARREL CELLAR WINE CELLARS WINE SHOP VINE-ROWS





A WALK AMONG THE VINEYARDS

A unique experience in contact with nature, a **walk to discover the secrets of our vineyards**. In company of experienced staff, you will walk 2 km through our vineyards to the production area and back to the headquarters. Afterwards you will have the opportunity to **visit the winemaking cellar and the aging cellar and to taste 4 wines paired with local specialties**.



TASTING LOCATION

- Wine shop. Group over 7 will taste in the tasting room.



WINE TASTING

- Moma Pignoletto DOC Spumante
- Moma Bianco Trebbiano Chardonnay IGT
- Moma Rosso Sangiovese Cabernet Sauvignon IGT
- Liano Sangiovese Cabernet Sauvignon IGT



MATCHING TO

- Mortadella and typical piadina.
- Salsiccia passita (local salami) with handmade crackers.
- Potato flan.

Optional vegan menu available by request.



DURATION 2h 30

VISITED PLACES



BARREL CELLAR WINE CELLARS WINE SHOP VINE-ROWS





BIKE TOUR

It includes routes between the vineyards and the surrounding hills ranging from 5 to 30 kilometers, with guided tasting and three tour options for groups of 4 to 20 people:

- with own bike without guide
- with own bike and guide
- with e-bike and guide

Participants to this tour will be able to take advantage of the free shipping service for wines purchased at the wine shop.



DURATION 3h 30

VISITED PLACES



BARREL CELLAR WINE CELLARS WINE SHOP VINE-ROWS



TASTING LOCATION

- Wine shop. Group over 7 will taste in the tasting room



WINE TASTING

- Colle del Re Secco Romagna DOCG Albana Rubicone IGT
- Liano Bianco Chardonnay Sauvignon Rubicone IGT
- Cà Grande Romagna DOC Sangiovese Superiore
- Liano Sangiovese Cabernet Sauvignon Rubicone IGT



MATCHING TO

- Mortadella, white bread and pear jam,
 - Salame rosa and sausage with whole grain bread,
 - Lasagna,
 - Pecorino aged in the ash with heather honey
- Optional vegan menu available by request.*

SAFE WELCOME

To make you live safely
wonderful experiences, we have put in place
special procedures such as spacing, use of the mask,
availability of sanitizing gel.

Visit our website
to consult the complete list.

USEFUL INFORMATION:

- Spoken languages: (Italian, English, French, German, and Spanish on request)
- The tour of the vineyards maybe cancelled in case of bad weather condition.
- People with disabilities cannot take the tour of the vineyards and the winecellar.
- Any food intolerances or allergies must be notified in advance; alternatives may be offered, if available.
- A list of allergens may be requested.
- Children under 6 are admitted free. Minors under 18 can not drink wine, but they will be offered fruit juices, plus a 50% discount on the fee. Children will be provided with colors and drawing albums, during their parents stay at the wine shop. (Baby sitting service is not provided)

EVERY TOUR, PUBLIC OR PRIVATE, IS AVAILABLE BY PRE-BOOKING.

UMBERTO CESARI

Via Stanzano 2160
40024 Castel San Pietro Terme BO

FOR INFO

Telephone: +39 051 6947811
email: welcome@umbertocesari.it
Monday through Friday: 9 a.m.-12 p.m., 2 p.m.-17 p.m.

umbertocesari.com



WINE, LAND & SOUL