



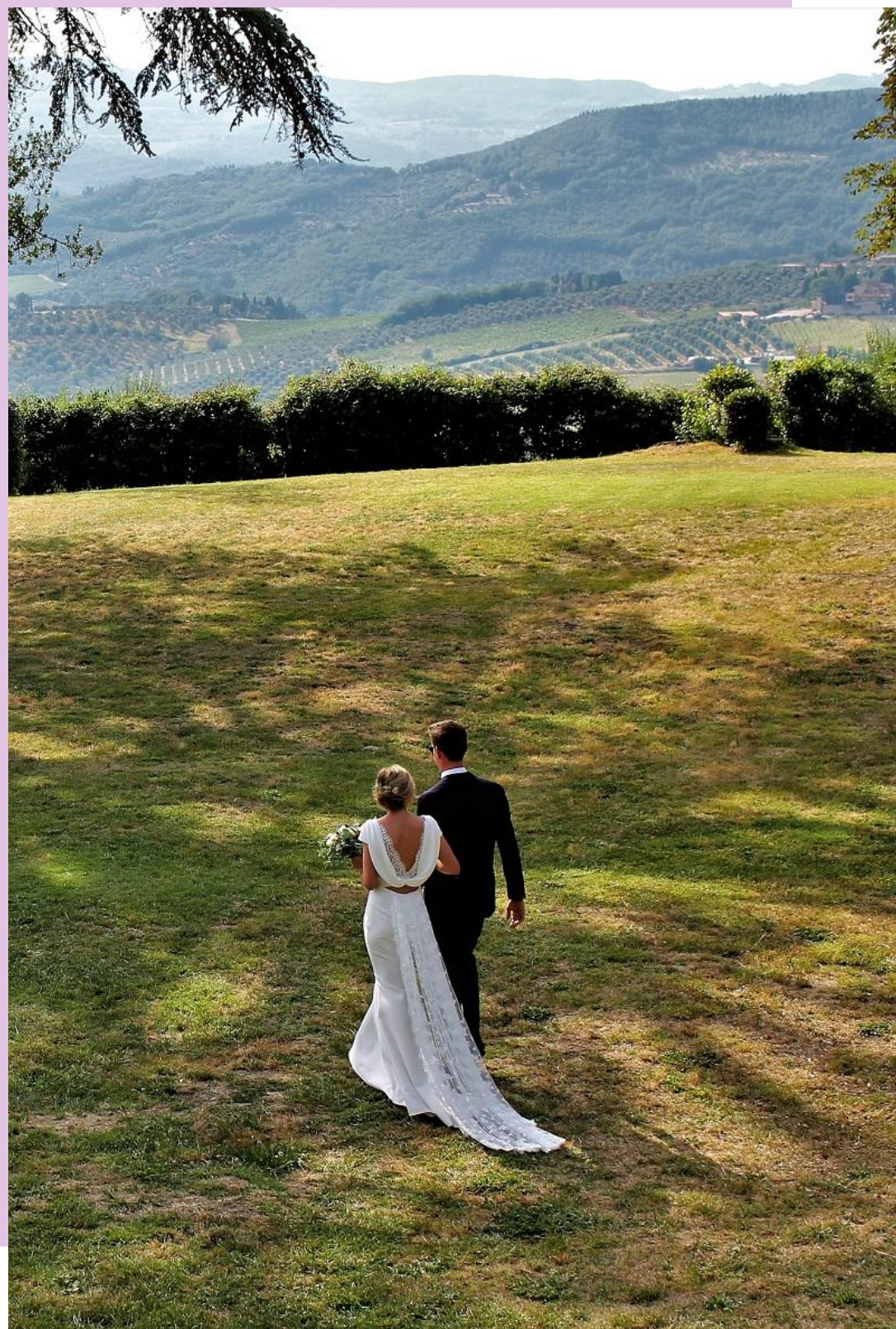
FATTORIA LAVACCHIO

Organic Lifestyle
Since 1978

The advantages of booking directly with us

- ★ Dedicated Professional Wedding Planner.
- ★ A Wine toast offered by Lavacchio for the couple and their guests.
- ★ Civil Celebration can be officialized at the Venue operated by the city of Pontassieve.





“ *Dear future bride & groom,*

Tuscany is calling you? Does its romanticism, its endless landscapes and the bright sunshine make you feel inspired? I hear you loud and clear... Having myself inaugurated the place by getting married at Fattoria Lavacchio in 2001, I can only recommend this magical, intimate and historic place.

Fattoria Lavacchio offers a wide variety of welcoming and relaxing spaces that can accommodate groups both large and small. Whether you're planning an intimate family event, graduation celebration, baby shower, your wedding, or a corporate event, Fattoria Lavacchio is a flexible, all-season venue.

Just a few steps from the beautiful city of Florence, our organic winery is the ideal place to anchor your event for eternity. For your reception or your wedding weekend, we welcome you in a very welcoming Dolce Vita atmosphere, with a touch of magic for the dreamers or thousands of country flowers for the more bohemian...

For more than 20 years, we have made it a point of honour to ensure that your events are just like you and making sure you leave with a few gentle hints of Tuscany.

As we know how reassuring it is to be accompanied and receive wise advice, you will be supported by our Team throughout this new journey. Our trusted partners will be at your disposal to listen to your desires and make it possible.

At Fattoria Lavacchio, we are a big family and like any big families, we know the importance of big events. That is why, we are more than happy to offer one-of-a-kind experience for the great moment of your life! ”

Faye Lottero
Owner of Fattoria Lavacchio

Ceremonies

SYMBOLIC, RELIGIOUS, CIVIL

Fall in love with the magical setting of Tuscany and create the ceremony that suits you... Reinvent your commitment celebration as you wish!

A romantic arrival in a horse-drawn carriage, a flowered arch, cicadas singing on your favourite chord... the dedicated team will be by your side to organise your perfect wedding. You will be able to enjoy the exceptional location, which is authentic and full of history: our multi-secular cedar tree, our operating wine cellars, our beloved vineyards and olive groves, our windmill and all of the Estate itself...

Lavacchio can provide Symbolic Wedding (add an extra fee).

Religious Ceremony at the local Church nearby (add an extra fee).

Civil Wedding are offered at the Venue by the city of Pontassieve (add an extra fee).

Whatever your wishes, we listen to you and do everything possible to make your dream come true... *Symbolic, Religious or Civil.*





Cocktail Party

Cocktail by the pool available only for resident guest

APERITIVO CASABELLA

Drink corner:

Tuscan Spumante, Tuscan Spritz, non alcoholic Fruit Cocktail, red and white wine from the Estate, flavoured water, sparkling & still Tuscan water.

Food corner:

Olives, Panzanella or Pappa al pomodoro, Tuscan canapés (5 varieties depending on the season), Pecorino, Tuscan cured meats, homemade focaccia fingers.

Our suggestions of dishes are likely to vary according to the season and your selection

Tailor-made reception

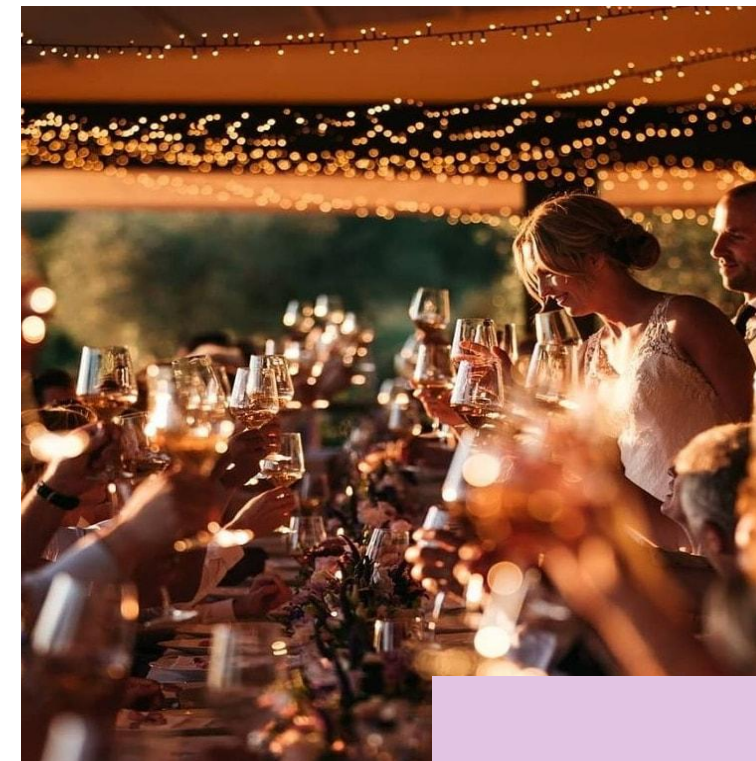
THE PERFECT PLACE TO HOST YOUR EVENT

The Old Mill is our event location, named after the nearby windmill. It offers not only a genuine Tuscan cuisine, but also a spectacular view of the vineyards, and sunset on the Florentine hills. The tables can be set on the terrace or inside and decorated the way you like it. A large bar space offers possibility to organise a well equipped american bar and the indoor parquet floored room is perfect for your dance party. Each event is tailored to your personal needs. Just choose your setting...



INDOORS

180 m2 reception room
Parquet floor and bar



OUTDOORS

Breathtaking spots of the estate
360° view on the Chianti hills

BANQUETING SERVICE

Since all weddings are special and absolutely unique, to ensure a high standard service, we have partnered with professional local caterings.

We will be able to quote the banqueting and food services once we have further details on the preferred dishes, number of people and season.

The menus are designed with local and seasonal ingredients and is freshly homemade. Below are some ideas. Whichever you choose every solution will be a success!

Wedding Dinner

STARTER OF YOUR CHOICE

The Farm Flan

Yellow pumpkin Flan with Tuscan Prosciutto

Guinea Fowl salad

Bitter-sweet salad of smoked guinea fowl with raspberries

Melon and crispy Prosciutto soup

Pureed melon, seasoned and served in a glass topped with crispy ham slices.

FIRST COURSE OF YOUR CHOICE

Tortelli Versilia style

Handmade tortelli in butter and anchovies sauce, with zucchini and confit cherry tomatoes

Gnocchetti Tartufati

Gratinated gnocchi seasoned with black truffle cream

Risotto “Colline di Lavacchio”

Risotto with red peppers, burrata and toasted Bronte pistachios

SECOND COURSE OF YOUR CHOICE

Filettino ai pistacchi

Fillet of piglet garnished with Bronte pistachios,
served with fresh field salad, apple and dried fruit, seasoned with vinaigrette

Tacchino tartufato ripieno al forno

Baked turkey, filled with sausage, vegetables and truffle cream,
served with baked potatoes

Smoked beef brisket

Tender beef, roasted and served with red berry sauce and red potatoes



WEDDING CAKES

Dolce Incrocio

a unique recipe of Le Cirque
a mix between the classic
millefoglie and a red berry tart

---OR---

Crostata di Fiesole

Fresh mixed seasonal fruit and
white yogurt

---OR---

The Naked Cake

Sponge cake filled with fresh
berries and whipped cream





Our suggestions of dishes are likely to vary according to the season and your selection

Wedding Dinner

STARTER OF YOUR CHOICE

Puro Flan

Salty Olive cake with ricotta, zucchini and mushrooms

Gnocchi Souffle

Potato gnocchi, grated with butter, Parmesan and fried sage

FIRST COURSE OF YOUR CHOICE

Traditional lasagne

Italian style lasagne with beef ragù

Crespelle del Mulino

Buckwheat and corn crepes with Savoy cabbage, cheese and pistachio powder

Mezzemaniche

Paccheri stuffed with red onion, parmesan cheese, ham and fried bread

SECOND COURSE OF YOUR CHOICE

Aromatic Pork

Oven roasted pork shank with sweet and sour onions

Chianti braised beef cheek

Ox cheek braised in Chianti D.O.C. on mashed potatoes
and carrots in salted butter

Veal pocket

Veal stuffed with cream of mushrooms, walnuts and truffle

Sweet corner

A COLORFUL AND TASTY SELECTION FOR A DELICIOUS AFTER DINER CORNER

Profiteroles cake with Pistachio, garnished with a dusting of cocoa powder

Small cream warm-served doughnuts

Pearls of grapes dipped in chocolate and Marsala

Cream and pineapple mini cupcakes

Vanilla mini cupcakes

Mascarpone cream with dark chocolate

Belgian yogurt with strawberry cream

Tiramisù with chocolate

Mini meringue with chantilly cream and fresh raspberries sauce



Our suggestions of dishes are likely to vary according to the season and your selection

Festivities



WEDDING PARTY

America Bar

On request

AMERICAN BAR

“Old Vintage” offers a well equipped back bar and a greater choice of 12 cocktails.

It is therefore suitable for wedding parties.

The following cocktails will be served:

Americano
Spritz
Mojito
Cuba libre
Punch Cubano
Margarita
Negroni
Negroni sbagliato
Gin tonic
Gin Lemon
Vodka tonic
Vodka Lemon



Summer lunch buffet



Chicken salad with croutons, cheese & greens
From Tuscany to Greece salad
Panzanella (typical bread salad)
Barley, spelt, chickpeas with fresh basil and tomato pesto
Heirloom tomatoes and basil shaves
Carpaccio of roasted pork loin on arugula

Melon carpaccio with strawberry coulis

Wedding prep break



Mini caprese sandwiches
Stuffed schiacciata del mulino bites
Grissini with raw ham
Mini cream puffs stuffed with eggplant caviar and yogurt
Hummus of chickpeas with crispy vegetables

Melon and mozzarella skewers
Strawberries and bubbles

Panini station



La Caprese

Tuscan sandwich with artisanal bread, mozzarella, garden tomatoes and fresh basil

Il Toscano

Homemade schiacciata with raw and pecorino cheese

Il Tramezzino

Artisanal bread with green salad, hard-boiled egg, mayonnaise and roasted ham

Spiedini di cocomero

Watermelon skewers

Finger Food Appetizers



Mixed Tuscan cold cuts
Selection of local sheep cheeses with jams
Farmhouse crostini
Bruschetta with extra virgin elixir
Chickpea cold soup with crunchy vegetables
Pappa al pomodoro (tomato soup)
Barley and spelt salad with basil pesto and cherry tomatoes
Grilled vegetables

Tuscan dinner

FIRST COURSE

Paccheri from ancient wheats, celery pesto and pecorino shaves

or

Pappa al pomodoro with stracciatella from Palagiaccio Dairy Farm

or

Home made straccetti with sausage, tomato, fennel and pecorino

SECOND COURSE

Served with roast potatoes from Casentino & mixed green salad

Spicy Tuscan cockerel with Lorem Ipsum IPA beer

or

Local breed roast beef from Valle del Sasso

or

Pereto's farm veggie burger

DESSERT

Tiramisù with mascarpone from Palagiaccio Dairy Farm

or

Home made cheese cake with red berry sauce

or

Torta caprese (chocolate cake) with whipped cream

The menu must be the same for all participants

All beverages are excluded





Pizza Party

STARTER

Buffet of salads and greens from the Organic garden
& focaccia

PIZZAS IN SLICES

4 types of pizza (to be chosen between):

- Focaccia with Burrata, tuscan prosciutto & rucola
- Pizza Margherita with tomato and mozzarella cheese
- Pizza Bianca (no tomato) with vegetables
- Pizza Contadina with tomato, ham, and mozzarella
- Pizza ai 4 formaggi
- Pizza homemade sausage and onions

DESSERT

Pizza with chocolate and mascarpone cheese

BEVERAGES

Tuscan sparkling and still water
Wines from the Estate
(to choose from: Puro Bianco or Rosé frizzante, Puro Sangiovese or
Cedro Chianti Rufina)

Other wines or beverages are extra

Our suggestions of dishes are likely to vary according to the season and your selection

Barbeque Party

STARTER

Tuscan Antipasto with crostini, salame and pecorino

SECOND COURSE

Grilled mixed local meats

Chicken, Porc ribs and sausages and Tuscan beef steak

Roast potatoes

Grilled vegetables from the green garden

Mixed green salad

DESSERT

Tiramisù

BEVERAGES

Tuscan sparkling and still water

Wines from the Estate

(to choose from: Puro Bianco or Rosé frizzante, Puro Sangiovese or
Cedro Chianti Rufina)

Other wines or beverages are extra





Wine pairing dinner

STARTER

Crostone del Chianti

PURO PétNat IGT Toscana Rosato Frizzante

FIRST COURSE

Tortelli with ricotta & spinach

Cedro DOCG Chianti Rufina

SECOND COURSE

Braised Pork Cheek

or

Podere Pereto's veggie burger

Fontegalli IGT Toscana Rosso

DESSERT

Crispy mascarpone cream

Oro del Cedro IGT Toscana bianco - Late harvest

Our suggestions of dishes are likely to vary according to the season and your selection

Signature brunch

SAVOURY

Homemade breads and focaccia
Potato and onion frittata
Tuscan crostini
Panzanella bread salad
Spelt salad
Salame and Finocchiona
Ricotta cheese and honey
Home made quiche
Grilled vegetables from the green garden
Mixed green salads and crudités from the garden
Arista Carpaccio
Melon and Ham
Caprese with tuscan mozzarella and fresh tomatoes

SWEET

Fruit Salad
Danish pastries
Home-made cakes

BEVERAGES

Tuscan still and sparkling water
Wines from the Estate - Pink mimosa
Tuscan fruit juices
Coffee & Teas

THE NEXT DAY IN HEAVEN

From €30 pp - Hot Beverages and ½ bottle of water included per person

Time stands still and the dream continues...

Extend the magic of the day before with your loved ones.

Gather around a fresh and generous brunch in the olive groves, around the pool and with the breathtaking view of the Tuscan landscape!

In the **heart of olive groves** and **overlooking the vines**, refresh yourself at the **private pool-bar**, while enjoying delicious snacks, drinks or refreshing cocktails.

VERANDA IN PISCINA



Our suggestions of dishes are likely to vary according to the season and your selection

RELAXING

Accommodation

CASABELLA

It represents the main house with **8 rooms** full of characters, bright and warm, express this spirit of '**chic countryside**' so dear to the Fattoria Lavacchio.

- > 2 double bedrooms
- > 2 triple bedrooms
- > 4 suites with sitting room with sofa bed

Capacity: 26 people

CASANOVA

The **7 rooms** we offer are only few meters away from Casabella , ideal for a **peaceful retreat**. All our rooms have a **super view** on the **property and vineyards**.

- > 2 double bedrooms
- > 3 triple bedrooms
- > 1 suite with sitting room with sofa bed

Capacity: 20 people

MONTERIFRASSINE

This farm house is composed of **5 fully equipped** apartments. In front of the apartments, you can easily go to **our deli shop “Bottega del mulino”** where you **can purchase our organic products**.

- > 3 apartments of 1 bedroom and a sitting room with sofa bed for 4 people
- > 1 apartment of 2 bedrooms and a sitting room with sofa bed for 6 people
- > 1 apartment of 2 bedrooms for 8 people

Capacity: 26 people

VILLA DEL MUGNAIO

Our **villas** were restored with great care and **respect of the Tuscan country style**. The **well-known artists** of the estate, the **brothers Innocenti**, dedicated **unique piece of work** to decorate the villa.

- > 5 double bedrooms - 2 bathrooms

Capacity: 10 people

Total of 82 people



WINE EXPERIENCE



Activities

Wine guided tour

Wine cellars, vineyards, wine tasting

2h30

Wine atelier

Create and blend your own wine

2h00

Wine tasting

Tasting of old vintages

2h00

Massage

Full Body Massage

50 min

TUSCAN EXPERIENCE



Cooking class

Cooking lesson with lunch

4h00

Truffle hunting

Harvest of truffles and light lunch of tagliatelle and dessert with truffles

4h00

Horse riding

Horseback riding around the estate

2h00

Ceramic decoration

Wedding ceramic plate decoration

2h00



Other services

Entertainment

COMPOSE YOUR WELCOME GIFT BAGS

- Extra Virgin Olive oil 250ml
- Extra Virgin Olive oil 500ml
- Condimento agrodolce 250ml
- Cedro - Chianti Rufina 375ml
- Cedro - Chianti Rufina 750ml
- Puro - Chianti sulfite free 750ml
- Vin santo Riserva 500ml
- Homemade cantuccini
- Heart cookies
- Artisanal personalised chocco bar



MUSICAL ENTERTAINMENT

- DJ*
- Live band *
- Speakers*
- SIAE

(Tax on the music which is applied for each music artist and for each spot)

Extras


CEREMONY

- Ceremony setting
- Chair or seat rental*
- Ceremony decorations*
- Civil Wedding Celebration*
- Symbolic Celebration (Italian, English, Spanish and French)*
- Religious ceremony*
- Language translator*

WEDDING GIFTS

- Your personalised extra-virgin olive oil 250ml
- Your personalized wine label (depending on the wine chosen)
- Your personalized Heart Cookies
- Personalisation (min 60 pieces)
- Welcome gift bag

* Please ask information if you wish to organize other activities and guided tours of Florence and surrounding towns



Si lo voglio...

FATTORIA LAVACCHIO

Organic Lifestyle
Since 1978



Instagram
[@fattorialavacchioevents](https://www.instagram.com/fattorialavacchioevents)

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