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A WOMAN'S WINERY



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A Woman's Winery with **Poggio del Moro.**

Years ago a beautiful woman named **Tatiana Kuznetsova** landed in Tuscany from Moscow and fell in love with its nature. She decided to leave her career and leave Moscow with the intention of changing her lifestyle, focusing only on her family and vineyards. She concentrated all of life, energy and passion to create **Poggio del Moro winery** in 2008.

She started producing Kagor – a red liqueur wine used in the celebration of Orthodox liturgy – to be exported to Russia but also to Greece, Switzerland and Scandinavia.

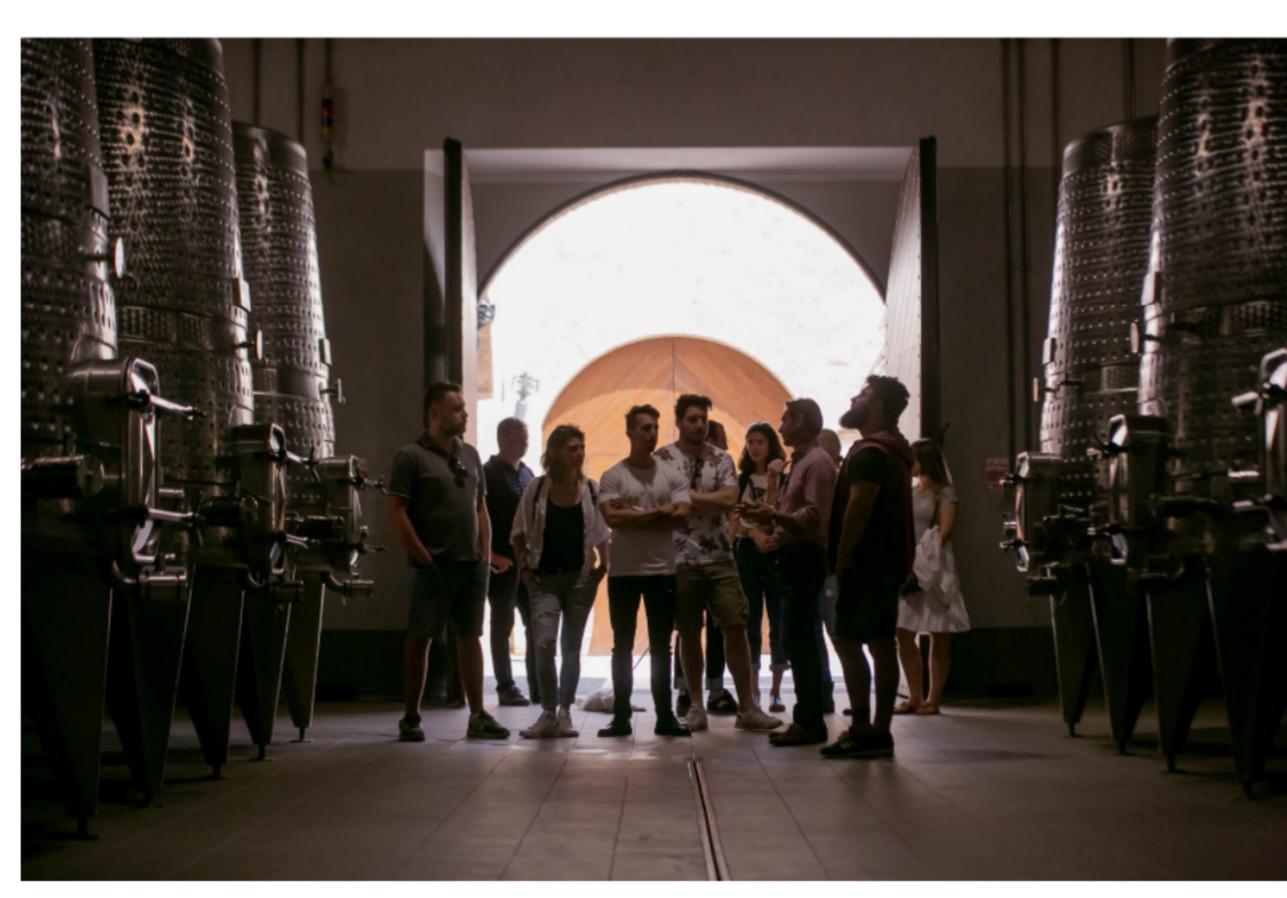
Tatiana produces top quality Classic line with oak red wines and Flower Power line with fresh seasonal wines and natural wines without sulphates. They are the 1st in the area who started to make pet nats (metodo ancestrale) and orange wine.

Today, **Poggio del Moro** has 14 hectares of vineyards, 12 of which are planted with red grape varieties – Sangiovese, Merlot, Syrah, Cabernet Sauvignon and Pinot Nero – and the remaining two with white grapes: Trebbiano Procanico, Grechetto and Malvasia Toscana.



Poggio del Moro, Chianciano

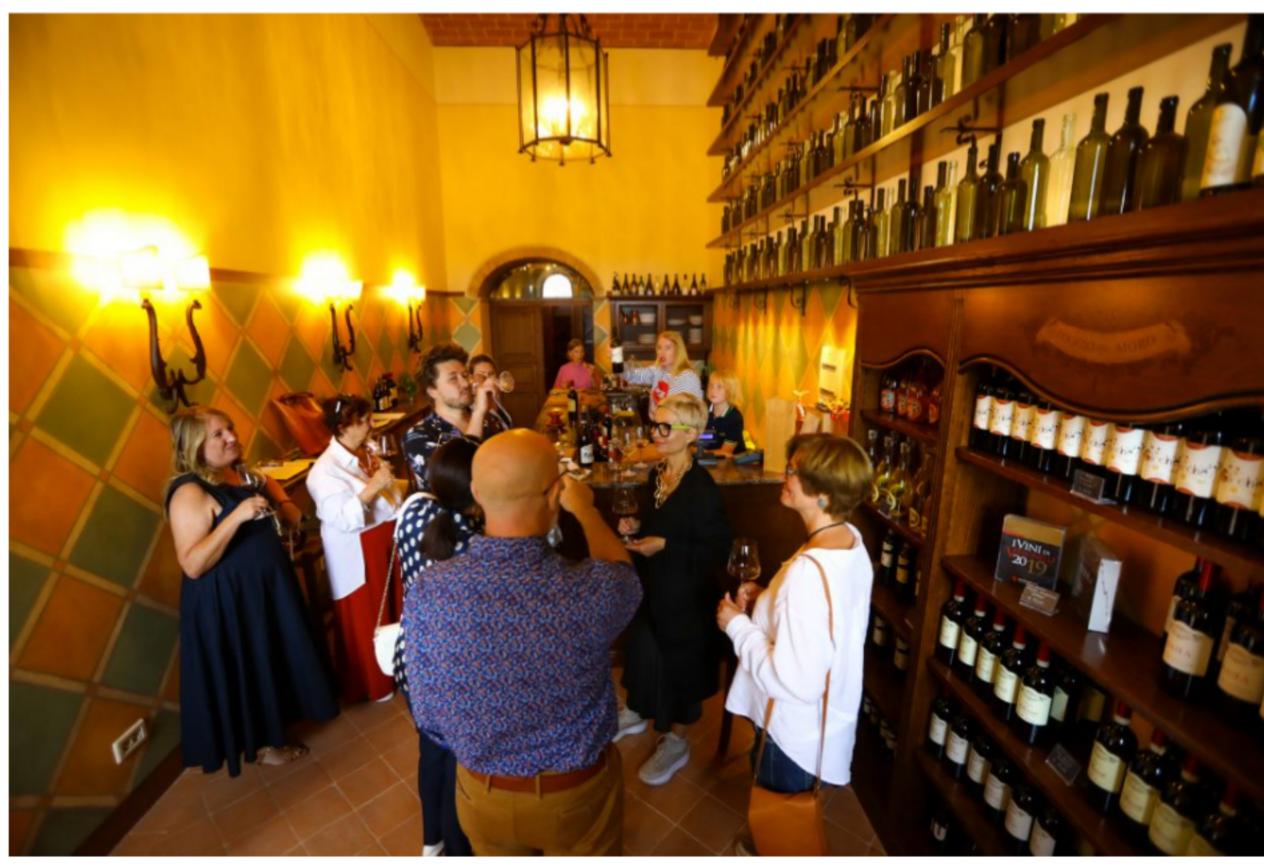
In a single complex, **Poggio del Moro** has a wine cellar, farm shop, wine bar with degustation, oil mill as well as offers a selection of home made fruit preserves and sauces.



So....one of the best ways to get away from the hustle and bustle of daily life whilst you are in Tuscany is to spend time at Poggio del Moro, a place where you can taste delicious wine paired with locally produced products.

Here are some experiences available:

- Traditional: You are invited to try six Poggio del Moro wines with a savory, crispy bruschetta and hand picked olive oil. The offer also includes a guided vineyard and cellar tour, lead by their enologist. A minimum of six people is required to book and the price is €35 euro/person.
- Luxury: If you wish to dive deeper into the wine and dine experience, reach out to our degustation! This involves tasting six wines of your choice and a delicious selection of local artisanal products: salami, cheese and crispy bruschetta with their own olive oil. Of course, this offer also includes a guided vineyard and cellar tour, accompanied by their enologist. A minimum of six people is required to book and the price is €50/person.
- They are also introducing the possibility of a V.I.P. event (max. 60 people inside, unlimited amount of people outside) with catering and a tasting of our delicious wines and local artisanal food, all set in the gorgeous Tuscan countryside.



Where: Via Cavine E Valli, 79 – Chianciano Terme (SI)

To Book: Tel. +39 0578 30508 - +39 339 56 46 897

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