



BEREFACILE.IT PRESENTS

# SUPER TUSCAN WINE TASTING CLASS

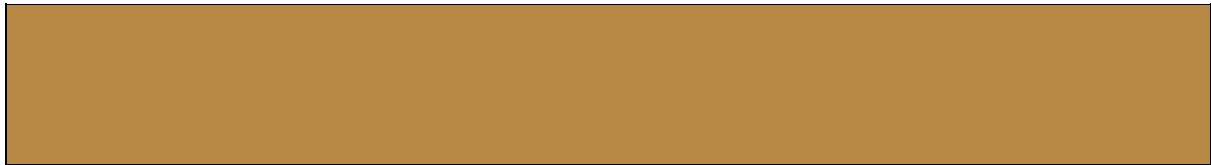
*Two hours in the heart of Rome to discover the revolution of Tuscany's great red wines*

**From 11:00 AM to 1:00 PM | Ristorante Nino, Via Borgognona 11 |  
€80,00 per guest**

*Cepparello, Tignanello, Luce and Summus:  
four icons that tell how modern Tuscany conquered the world.*

Location: Ristorante Nino, Via Borgognona 11 - Rome | Time: 11:00 AM-1:00 PM | Duration: 2 hours | Price: €80,00 per guest |  
Host: Lorenzo Campoli, winner of the Ruinart Sommelier Challenge 2022

# **A journey into the Tuscany that changed the rules**



In the most elegant and timeless heart of Rome, just a few steps from Piazza di Spagna, this tasting class is created for those who wish to go beyond a simple tasting and truly understand the soul of Super Tuscan Wines. It is not only about tasting four great wines: it is about entering a story made of courage, productive vision, historic families, extraordinary territories and choices that revolutionised the image of Italian wine around the world.

The class takes guests from the 1960s and 1970s, when a number of Tuscan producers began to question the boundaries of traditional appellation rules, through to the international success of labels now regarded as true icons. In those years, Tuscany discovered a new expressive freedom: Sangiovese was interpreted with greater ambition, international grape varieties entered into dialogue with the land, ageing in small oak barrels became a tool of stylistic precision, and the IGT category opened the way to a new era of prestige.

The narrative combines history, technique and guided tasting. Each glass becomes a chapter: the territory, the birth of the wine, the identity of the estate, the choice of grape varieties, vinification, ageing, aromatic language and palate structure. The aim is to make a complex subject accessible to an international audience, without sacrificing cultural depth or the precision of a professional method.

## **Who this experience is for**

The experience is ideal for wine lovers, travellers, enthusiasts, couples, small private groups and hospitality professionals who wish to enjoy an exclusive moment in the centre of Rome. The tone is elegant, engaging and narrative: professional in content, but never cold or academic. The tasting is designed to make every guest feel part of a journey, rather than a spectator of a simple technical explanation.



# Your guide for the experience



The tasting class will be led by Lorenzo Campoli, award-winning sommelier, winner of the Ruinart Sommelier Challenge 2022 and founder of BereFacile.it. His guidance combines technical expertise, storytelling ability and direct knowledge of wine service. The approach is that of Wine Coaching: explaining wine in a clear, engaging and memorable way, turning the tasting into a vivid story of territory, culture and identity.

During the two hours, from 11:00 AM to 1:00 PM, Lorenzo will guide guests through the visual, aromatic and palate analysis of the wines, offering professional yet immediate interpretive tools. Each participant will be guided in understanding the differences between pure Sangiovese, Bordeaux-style blends, Tuscan Merlot and contemporary interpretations of Maremma and the region's great wine-growing areas.

## Tasting class structure - 2 hours, from 11:00AM to 1:00PM

<b>Welcome and introduction</b>	Guest welcome, presentation of the experience, historical context of Super Tuscan wines and modern Tuscany.
<b>The Super Tuscan revolution</b>	From traditional appellation rules to the birth of cult table wines and their international recognition.
<b>Guided tasting of 4 wines</b>	Technical and emotional analysis of Cepparello, Tignanello, Luce and Summus, with a comparative reading of styles.
<b>Territories, grape varieties and ageing</b>	Focus on Sangiovese, Cabernet, Merlot, oak, structure, evolution, longevity and producer identity.
<b>Conclusion and final discussion</b>	Questions, discussion with guests and a final synthesis of the reasons why Super Tuscan wines became a global symbol.

The experience takes place from 11:00 AM to 1:00 PM and can be conducted in English, with a register suitable for international guests who want to understand great Italian wines through clear, elegant and engaging storytelling.

## The four wines in the tasting



The selection is designed as a progressive journey through the history and style of Super Tuscan wines. The bottles are not presented as simple labels, but as narrative keys to understanding the different souls of Tuscany: the elegance of Sangiovese, the force of the Antinori revolution, the fusion of international vision and territory, and the complexity of great Tuscan blends.

<b>Cepparello - Isole e Olena</b> One of the purest and most recognisable interpretations of modern Sangiovese. It expresses Tuscany through finesse, depth, territorial tension and ageing potential.	<b>Tignanello - Marchesi Antinori</b> The symbol of a break with the past and the birth of the Super Tuscan myth. A wine that changed the perception of Chianti and Italian winemaking.
<b>Luce - Tenuta Luce</b> A meeting point between Tuscan tradition and international vision, where Sangiovese and Merlot come together in a broad, luminous, soft and contemporary style.	<b>Summus - Castello Banfi</b> A blend of structure and harmony that interprets Tuscany with depth, elegance and a strong Mediterranean identity, between fruit, spice and complexity.

### What guests will learn

- Why Super Tuscan wines were born as free, unconventional wines, often outside traditional appellation rules, and later became ambassadors of Italian prestige around the world.
- How to recognise the imprint of Sangiovese alongside international grape varieties, and how to interpret the role of oak, ripeness and ageing.
- Which stylistic differences emerge between Chianti Classico, Montalcino, Maremma and the great Tuscan areas of modern experimentation.
- How to describe a great wine not only through taste, but through the history, landscape, producing family and cultural vision that created it.

## Meeting point: Nino, Piazza di Spagna



Guests will meet at Ristorante Nino, one of Rome's historic restaurants, in the heart of the city centre just a few steps from Piazza di Spagna. The elegant and intimate atmosphere of the room makes the experience particularly suited to an exclusive tasting: dark wood, carefully prepared tables, glasses arranged for the tasting class and an authentic Roman setting that is refined and immediately recognisable.

The guide will welcome participants directly inside the restaurant, in the area reserved for the experience. Guests will be able to recognise the guide through the personalised welcome and the presence of Lorenzo Campoli, who will introduce the journey and accompany the entire tasting. The scheduled time is from 11:00 AM to 1:00 PM. Guests are advised to arrive about 10 minutes before the start time, in order to complete check-in calmly and enjoy the experience without rushing.

### **The atmosphere of the experience**

Outside, Rome keeps the elegant rhythm of its most iconic streets. Inside, time slows down: the glass becomes a lens through which to observe Tuscany, its landscapes, its revolutions and the ability of Italian wine to speak to the world. The tasting class is designed to be intimate, carefully curated and memorable: a moment of culture, pleasure and storytelling in the heart of the Eternal City.

## Practical information

DETAIL	INFORMATION
<b>Experience</b>	Super Tuscan Wine Tasting Class
<b>Time</b>	11:00 AM - 1:00 PM
<b>Duration</b>	2 hours
<b>Price</b>	€80.00 per guest
<b>Meeting point</b>	Ristorante Nino - Piazza di Spagna area, Rome
<b>Led by</b>	Lorenzo Campoli, sommelier and winner of the Ruinart Sommelier Challenge 2022
<b>Wines in tasting</b>	Cepparello, Tignanello, Luce, Summus
<b>Format</b>	Guided tasting class with historical introduction, technical tasting and emotional storytelling
<b>Recommended arrival</b>	10 minutes before the experience begins



## Short text for portal or sales page

In the heart of Rome, just a few steps from Piazza di Spagna, enjoy an exclusive tasting class dedicated to the history of Super Tuscan Wines. From 11:00 AM to 1:00 PM, guided by Lorenzo Campoli, sommelier and winner of the Ruinart Sommelier Challenge 2022, guests will discover the Tuscan wine revolution through four iconic labels: Cepparello, Tignanello, Luce and Summus. A two-hour experience that brings together storytelling, technique and tasting in one of the city's most charming historic restaurants. Price: €80,00 per guest.

*A tasting created to understand why some wines are not simply bottles: they are chapters in Italian cultural history.*

## Booking contacts

<b>Contact person</b>	BereFacile.it - Lorenzo Campoli
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