

# Vercenni

## Villa Vercenni

An immensely warm and comfortable house, Villa Vercenni sleeps 11 comfortably and is the more rustic of the two houses. Its magnificent views from the master bedrooms stretch for miles over the neighbouring valleys. Simply decorated with terracotta flooring and marble bathrooms, its thick wooden beams are spread across an expansive sitting room that is lined with books and features a massive fireplace. Downstairs lies a huge games room that covers the whole basement and is able to sit 70 people for dinner. It has been used in the past for parties and functions.

### Lower ground floor

- Master double bedroom with bathroom / separate shower room en suite
- Cloakroom
- Kitchen and seating area
- Terrace

### Main Floor

- Sitting room
- Attic room with two single beds (suitable for older children)
- Hall/dining room
- Single bedroom
- Twin bedroom
- Two bathrooms
- Three double bedrooms

### Capacity

Sleeps 11 people comfortably

### Facilities

- Heating: on request, payable locally
- CD player
- Satellite TV
- Telephone
- DVD player
- Dishwasher
- Washing machine

Private Pool: 10m x 8m. The pool is open from 19 May until 22 September 2007.  
Outside these dates, the pool can be opened on request for an additional charge.

info@vercenni.com  
Tel: +44 (0)1935 816446

## Utilities

Airports: Florence 82kms, Pisa 110kms, Bologna 173kms, Rome 284kms

Amenities: Small shops, restaurants and tennis at Radda 3kms, large shops in Siena, golf at Dell'golino 50kms

Main line station: Siena 33kms

Places of Interest: Siena 33kms, Arezzo 58kms, Orvieto 145kms

## Vercenni di Sopra

The larger of the two houses, Di Sopra is the height of restrained luxury and simple elegance. Decorated throughout in grey and cream and featuring a huge dining room, veranda and kitchen, each replete with its own 12-foot dining table, it is the perfect holiday home for an extended group. Downstairs lies a games room with ping pong and bar football, a utility room and two independent lounges where you can curl up with a book, watch a DVD or listen to music. Each of the six bedrooms two twins, two singles and three doubles either has its own en suite bath or shower room, while the 'tower' bedroom on the top floor enjoys a magnificent view over the unspoilt countryside. A house big enough to get lost in, Vercenni di Sopra is a flawless holiday villa.

### First Floor

Bathroom

Double bedroom with bathroom en suite

Twin room

### Ground Floor

Shower room

Two single bedrooms

### Lower ground floor

Laundry room

TV room/Sitting room

Twin bedroom with bathroom en suite

### Main Floor

Cloakroom

Dining room

Double bedroom with bathroom en suite

Kitchen Breakfast room with access to patio

Steps to sitting room and further library/sitting area

### Second Floor

Double Tower bedroom

### Capacity

Sleeps 12 people comfortably

## Facilities

Heating: on request, payable locally

Satellite TV

CD player

Dishwasher

DVD/ Video player

Microwave

Private Pool: 12m x 6m. The pool is open from 19 May until 22 September.

Outside these dates, the pool can be opened on request for an additional charge.

Telephone

Washing machine

## Utilities

Airports: Florence 82kms, Pisa 110kms, Bologna 173kms, Rome 284kms

Amenities: Small shops, restaurants and tennis at Radda 3kms, large shops in Siena, golf at Dell'golino 50kms

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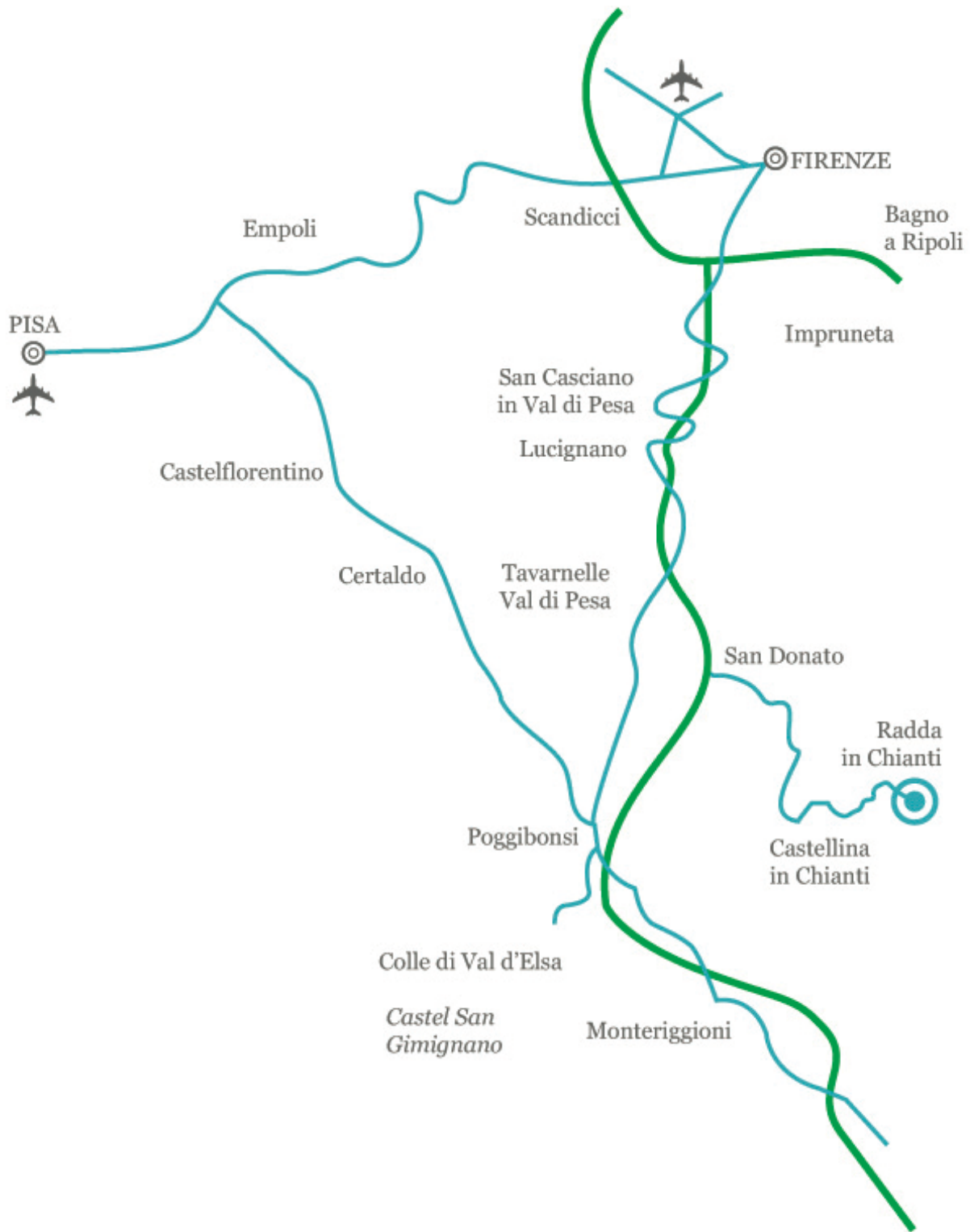
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## Weddings & Events

The whole estate is available for wedding ceremonies, receptions, dancing, guest accommodation and celebrations.

The perfect place to tie the knot, Villa Vercenni even has its very own private chapel with a local priest who will officiate. Alternatively, there is the beautiful 14th century church of San Nicolo, situated just three kilometres from Vercenni, in the medieval town of Radda in Chianti. For civil weddings, there is the Palazzo Comunale (or town hall), which stands opposite the church of San Nicolo. Both houses are available to sleep family members and guests, while local hotels and B&Bs just minutes away are able to accommodate many more. The lower ground floor of Villa Vercenni has a large open plan kitchen and seating area, which can double as a function space for your reception. There is also access from the kitchen and seating area to a large veranda between the house and the chapel, which can seat between 70 to 80 people for dining, and boasts a truly stunning view of the Tuscan countryside. The capacity for dining doubles if you were to use both inside and outside areas. We can arrange for wine to be supplied from the vineyard of the Sesti family, near Montalcino, who make among other fine vintages, Brunello and Rosso di Montalcino; while an unforgettable Tuscan meal can be prepared by a team of local chefs. We can introduce you to a local English-speaking wedding planner with whom we have organised a number of weddings and parties. We can also arrange a sound system and DJ, marquee, security and a local band, in-fact we can stage-manage your entire event, leaving you to enjoy the happy day.

## Map & Directions



From PISA airport  
Follow blue signs to FLORENCE(FIRENZE).

When you reach FIRENZE take the FIRENZE CERTOSA exit, then follow the blue signs to SIENA.

Once you are on the road to SIENA you will see signs to SAN CASCIANO and POGGIBONSI(just so you know you are on the correct road). Take the exit to SAN DONATO then follow signs to to CASTELLINA IN CHIANTI.

When you reach CASTELLINA IN CHIANTI, follow signs to RADDA IN CHIANTI.

When you are about 1½km from RADDA you will pass MY HOTELS on your left, continue for about 1km until the road begins to level out and curve round to the right. On your left you will pass a mechanic's yard followed by a row of houses. You will find a narrow gap on your left between two houses, directly opposite a building suppliers yard on the right called FACAL. Go through this gap and take a sharp left uphill onto a tarmac road which, after 200 or so metres, becomes a dirt track. Continue up this track for about a kilometre until you see the entrance to a driveway on your right which is clearly signposted to VERCENNI.

From FLORENCE (FIRENZE) airport

Head in the direction of ROME then follow signs to FIRENZE CERTOSA. Follow the blue signs to SIENA.

Once you are on the road to SIENA, you will see signs to SAN CASCIANO and POGGIBONSI(just so you know you are on the correct road). Take the exit to SAN DONATO then follow signs to to CASTELLINA IN CHIANTI.

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# History of Radda

The nearest hamlet to Vercenni, Radda is the ancient capital of the *lega del Chianti* and befitting its history is built on a medieval plane that radiates from a central Piazza that is overlooked by the 14th century church of San Nicolo. Opposite stands the Palazzo Communale (or town hall), built in 1415, which proudly displays on its façade some 51 Coats of Arms of local families, while underneath sits a splendid 15<sup>th</sup> Century fresco: *Madonna, St Christopher and St. John The Baptist*.

Inhabited since the 11<sup>th</sup> Century BC, Radda has been home to both Etruscans and Romans. In the 10<sup>th</sup> Century it became a feudal possession under the ownership of Counts of Guidi, only to become by the next century the second most important conurbation in the area a fact not unnoticed by the Florentines who seized it in 1203. Conveniently located on a hill, Radda for centuries felt the brunt of the wars between Florence and Siena until the middle of the 13<sup>th</sup> century when the Republic of Florence organized its people into "Leagues". Chianti became the major, and Radda became the seat of the Podestà, aka the chief magistrate, and therefore its centre. And so the warring went on all over Tuscany until 1550, when Florence finally bested Sienna and the whole county relaxed and got on with what it knew best making wine. Since then Radda has become one of the three counties of Chianti that still excels in the production of wine and olive oil, and whose charms have enticed visitors ever since.

## Tuscan Wine

"No poem was ever written by a drinker of water," said the great Roman poet Horace in the first century BC. A wise statement that may have been read and understood by the English poet Elizabeth Barratt Browning who, while living in Florence in the mid 19<sup>th</sup> Century, downed glass after glass of Chianti to write her finest poetry. Equally enthusiastic was Francesco Redi personal physician to Ferdinand II, Grand Duke of Tuscany who celebrated the magnificence of the region's wine in the 1600s with his wildly enthusiastic eulogy, *Bacchus in Tuscany*, therefore confirming Tuscany's reputation as Italy's finest wine-producing region.

The Tuscan wine-making tradition began with the Etruscans who settled in the area around 800 BC and brought their skills with them from Northern Turkey. But, as the population exploded and the call for wine grew, it was the Romans who fully exploited the region's potential. They implemented the props and trellises that still litter the Tuscan hills today, improved the Etruscan presses used for extracting juice, classified which grapes grew best in which climate and discovered that wine kept in tightly closed wooden barrels bettered with age.

After the fall of the Roman Empire wine production fell into the hands of the Roman Catholic monks who liked a drink and perfected the art until wine drinking became a popular pastime in the Renaissance period. In the nineteenth century strict guidelines were introduced to bring Italian wine up to scratch.

## Italian Wine Labels

DOC (*Denominazione di Origine Controllato*) means that the wine comes from a designated area and was produced according to traditional wine-making methods: DOCG (the G stands for *Garantita*) guarantees a high quality and is a badge worn only by the finest wines.

*Classico* means that the wine comes from the oldest part of the production zone.

*Riserva* or *Superiore* means that the wine has been aged longer.

Tuscany produces some 19 DOC and DOCG wines. Here are five of the finest that will cost but a fraction of what you might pay in any other country.

## Chianti

A government controlled wine designation area, meaning any wine called Chianti has to be made in the Chianti area, of which Vercenni is at the centre. Produced primarily from Sangiovese grapes, sometimes combined with a little Cabernet Franc, Merlot, or Cabernet Sauvignon, Chianti is a subtle and elegant wine grown all around Vercenni, and is far more sophisticated than a Zinfandel or a Syrah.

San Giusto a Rentennano Chianti Classico 2000 Made by one of Tuscany's most respected winemaking families, the Martini di Cigala brothers. Just 10 minutes drive from Vercenni  
Ricasoli Chianti Classico DOCG Castello Di Brolio Just fifteen minutes from Vercenni  
Brolio in Gaiole is one of the world's oldest wine makers, which produces a ruby red coloured wine with intense aromas a wine to savour. It was Bettino Ricasoli who wrote the original recipe for Chianti back in 1874.

Badia di Coltibuono 2000 Again very close to Vercenni. This is a gorgeous local wine with a great heritage. An easy drink but not at all simple.

## Brunello di Montalcino

After Chianti, Montalcino is Tuscany's most famous wine-making area, while the Brunello is fast becoming renowned as the region's finest wine. Brunello hails from outside Montalcino a small medieval town outside of Siena and is created entirely from Sangiovese grapes. Brunello, "the nice, dark one" in local dialect, is Tuscany's most expensive, rarest and longest-lived wine, which by Italian wine law must be aged a minimum of four years. Brunello is a ravishingly smooth and deliciously subtle wine.

Piancornello 2001 Riserva is a good buy that perfectly complements a hearty Tuscan meal of Italian sausage chopped into a tomato sauce with penne and parmesan .

Sesti Brunello di Montalcino 2001 An amazingly warm, dense, velvety wine that should be opened, decanted and left at room temperature for an hour or so, just so you can fully appreciate what is not just a bottle of wine but a heavenly experience.

## Vino Nobile di Montepulciano

Vino Nobile di Montepulciano (Tuscany) comes from the Sangiovese grape. It ages about two years (three for "Riserva" version) in wood barrels and is a full-bodied juicy red.

Valdipiatta 2001, La Braccessa 2003 and a Lipitiresco 2000 are the names to look out for.

## Arcano Colli Senesi

Less respected than any of the above, this is still a good wine that is not only inexpensive but perfect with pasta for lunch as it is not too heavy and the texture is tart.

## Vernacchia Di San Gimignano

The speciality of San Gimignano, this is a lovely golden coloured crisp white wine that is the perfect accompaniment to seafood or a hot day around the pool.

## Tuscan Food

Any Italian chef will tell you that there is no such thing as Italian cuisine, only regional fare, as Italy's food is divided into regions and Tuscany is no exception. No chef in Tuscany would even consider serving a meal with ingredients imported from even the next county, and you can bank on the ingredients being 100% fresh. The basis of the food is the exquisite Extra Virgin Olive Oil present in every dish while its soul is the unsalted crusty Tuscan bread. Common ingredients include: porcini mushrooms, truffles, boar, rabbit, pork, chicken and the infamous *bistecca Fiorentina*, while risotto, pasta and roasted potatoes provide the ballast.

## Restaurants near Vercenni

### Pizzeria Spaghetteria Da Michele

Not the place to come if you're famished as one busy Friday night we waited over an hour for our pizza that, although wonderful in a way that only the extra thin-crust Tuscan pizza can be, was tainted by the amount of wine we had drunk while waiting. Still, if you want a quiet night, check it out. Ridiculously cheap at some five Euros's, their pizza will not let you down.

Viale Xi Febbraio, 4  
53017 Radda In Chianti (SI), Italy  
+39 0577 738784  
+39 0577 738491

### Ristorante Vignale

A ten minutes walk from Vercenni, this restaurant is 200 metres from the hotel on the right hand side as you get to Radda and is situated on the first floor of an old mill. Renowned Chef Franco Sabatini specialises in dishes prepared from locally grown seasonal ingredients and offers the area's best wine, including their own Fattoria Vignale. Dishes include Tuscan barley and chickpea soup, ricotta cheese and onion flan, spicy red spaghetti, and garlic breast of duck with vinegar, honey and rosemary. A great location for that special dinner. Closed Thursdays.

Via XX settembre 23, Radda in Chianti (Si) –  
Tel/Fax: (+39) 0577 738094  
vignale@vignale.it

### Ristorante La Bottega

Situated in the charming hilltop hamlet of Volpaia and boasting an unbeatable view of the tuscan hills, this family-run eatery serves some of the best authentic cuisine in the area. The staff are friendly and the prices are extremely reasonable. Try the ricotta and spinach ravioli with butter and sage sauce, it's a winner!

info@vercenni.com  
Tel: +44 (0)1935 816446



Piazza della Torre, 1. Volpaia.  
53017 Radda in Chianti (Si)  
Tel: (+39) 0577 738 001

### Ristorante Badia a Coltibuono

An admirable eatery managed by esteemed chef, Guido Stucchi the son of renowned food writer Lorenza di Medici. The restaurant serves all manner of essential Tuscan food and is part of the illustrious Badia Di Coltibuono winery. Set in the grounds of a magisterial 11<sup>th</sup> century monastery, the vineyard produces some of the area's finest wine and the restaurant produces magnificent food, while each Sunday during the summer local jazz bands take to the stage.

LOC. Badia a Coltibuono  
530 13, Gaiole in Chianti  
Tel: (+39) 0577 749 031  
[www.badia-a-coltibuono.com](http://www.badia-a-coltibuono.com)

### Lo Sfisio di Bianchi's

This pavement, family-run restaurant that started out many years ago as a bakery is now run by the lovely Fernanda. It is open for breakfast, lunch and dinner, or just grab a cup of the finest coffee and an exquisite cake. It is a down-to-earth inexpensive eatery that offers much finer food than many of its more expensive counterparts. A four course dinner washed down with a few carafes of the house wine will cost about 80 Euros for two.

Via Ricasoli 44/46, Gaiole in Chianti  
Tel: (+39) 0577 749501

### Ristorante Carloni

Specializing in the *bistecca Fiorentina*, this was once little more than a workers' café but has since developed a few airs and graces, though not enough to detract from the food or the atmosphere. Tucked away in the back of Gaiole, it is hard to find, but the wine list is excellent and some would say the steak is the best in the area.

Via Giacomo Puccini 24, in Gaiole  
Tel: +39 (0577) 749549

### Da Antonio

This restaurant specializes in fish and although a little pricey is very good. The owner rises each morning at 2am and drives to the sea to catch his fish and what he's caught is what is on the menu. A truly world class restaurant, it is found in front of the theatre of Castelnuovo and is about 30 minutes drive from Vercenni.

Via Fiorita, 38  
Castelnuovo Berardenga (SI) -53019  
Tel: (+39) 0577 355321

[info@vercenni.com](mailto:info@vercenni.com)  
Tel: +44 (0)1935 816446



## Coffee Shops near Vercenni

Café Sandy lies at the top of the hill as you approach Rada from Siena. A fine local café, it not only has Wi-fi internet and a brace of computers at your disposal but also serves great coffee, wonderful cakes and excellent home-made ice cream that is famed throughout the region.

## Shopping for provisions for Vercenni

The locals do a once weekly trip to the Iper Co-op in Montevarchi where one might find anything and everything at much lower prices. It's an advisable trip if you're feeding a large group for an extended period the savings on the wine alone might just pay for a meal out for all. And they sell everything from sewing machines to socks to sublime seafood.

Montevarchi. Punto vendita di riferimento: via A. Burzagli, 24-26 Indirizzo: c/o Ipercoop - via Dell'Oleandro, 37 - Tel: 0559109682 – 0559109772

There is also *Porciatti*, the local deli in Rada, which will provide all you will need in extras, or there is the recently opened and far cheaper Co-op, just below the Café Sandy . A mini version of the Montevarchi store, it sells nothing but locally grown produce, while the wines, beers and liquors are a lot cheaper than in the local enoteca's (wine shops).

One of the region's highlights is the butcher in Gaiole, which is reputed to be the best in Tuscany. This is where Elton John gets his sausage in from and where the Duchess of York was mistaken for a pork chop. It lies at the top of the village's main street, Via Ricasoli, and I would strongly recommend the steak (one is enough for three) while the *spedini* skewers of chicken, sausage, pork, and herbs when grilled on the barbecue are wonderful.