

# Chestnuts... Wine... & Music in Tuscia

**A beautiful Palace... Genuine tastes... a “Castagnata”... & so much Fun**

*Sundays in October and November*



## PROGRAM

Departure from **Rome**

Arrival to [Caprarola](#) meeting with our Guide and visit the imposing **Palazzo Farnese** (XVI century) considered the greatest work of the late Italian Renaissance ever made, at which they worked the more important ones masters of the Italian half of '500.

**Lunch with Tasting of Local Products**, with recipes of country tradition also made with chestnuts, where each dish is presented and narrated, all served by girls in costume countryman. Opportunity to buy local products such as the well known **hazelnuts of Caprarola** and **chestnuts Cimini Mountains** and many products made with chestnuts.

After lunch you will reach the suggestive [Riserva Naturale del Lago di Vico](#), where they extend hazelnut and chestnut groves and and ancient woods. Continue for an afternoon with **chestnuts and light wine... live music and dancing.**

Return to Rome



**PRICE: € 60 (min. 30 people)**

**Price Includes**

Coach for all the tour - Guide – Lunch and Music

**Price Doesn't Include**

Tickets Palazzo Farnese (sunday visit only interior, no Park)

**Menù Papa Paolo III**

Tasting the best Tuscia Extra Virgin Olive Oil, Crostini with Patè of Tuscia - The renowned Monti Cimini Roasted Hazelnuts - Quadrelli of white pizza rustic with Monti Cimini Sliced Mixed - Frittata all'Antica - Soup of the country tradition "Ceci and Chestnuts" - Porchetta Fennel Wild - Traditional cheese with Vellutata - Salad - Cream Brown handicraft - Traditional biscuits with dessert wine - Tasting the best wines of Tuscia (1/4 red and white wine) - 1/2 Natural mineral water of Tuscia - Coffee, Digestive and liqueur Castagna

**Note**

(1) For extra-transfer, particular requests or custom solutions please mail to [RosiTour](#).