



TOUR ITINERARY



Europe / Italy / Tuscany

Tuscany Harvest Bike Tour

Olives, Truffles, Porcini, Chestnuts... And a Nice Chianti

TOUR HIGHLIGHTS

- Experience Tuscany when its culinary treasures are ripe for the picking; take part in a dog-led truffle hunt, cook with our friend Lina in her 15th-century home, and harvest olives to be pressed into oil at a local mill
- Weave through buzzing vineyards to a scenic family-run estate, where a private tasting lunch featuring award-winning Chianti wines awaits
- Pedal deep into the forests of Mount Amiata, filled with porcini mushrooms and chestnuts, to a seasonal lunch with a Michelin-starred chef
- End the tour with an optional ride across Chianti and finish in Florence's Piazzale Michelangelo



ARRIVAL + DEPARTURE

Arrival Details

- ✈ **Airport City:**
Rome or Florence, Italy
- 📍 **Pick-Up Location:**
Chiusi Train Station
- 🕒 **Pick-Up Time:**
11:00 am

Departure Details

- ✈ **Airport City:**
Rome or Florence, Italy
- 📍 **Drop-Off Location:**
Florence Piazzale Michelangelo
- 🕒 **Drop-Off Time:**
1:30 pm

NOTE: DuVine provides group transfers to and from the tour from the pick-up and drop-off locations stated on the itinerary. In the event your train, flight, or other travel falls outside the arrival or departure times or locations, you may be responsible for extra costs incurred in arranging a separate transfer.

Emergency Assistance

For urgent assistance on your way to tour or while on tour, please always contact your guides first. You may also contact the Boston office during business hours at +1 617 776 4441 or emergency@duvine.com.



TOUR ITINERARY

Tour By Day

DAY
1

Raccolta: The Olive Harvest

Your journey begins with a transfer to La Chiusa—a former olive mill that’s now a charming country inn—and there’s no better way to kick off harvest week than with a lunch featuring seasonal ingredients from the surrounding Tuscan countryside. Then, we’ll hop on our bikes for our first ride to our friend Paolo’s olive oil mill. Since the *raccolta* (olive harvest) is in full swing, we’ll lend a hand in gathering olives from the trees, then watch as they’re pressed into the neon green *olio nuovo* (new oil). After sampling this season’s oil on warm bruschetta, pedal the rest of the way to our first hotel in Pienza: a classic example of Renaissance architecture that has been exquisitely reimaged into a boutique property. For our first dinner of the week, we’re headed to a nearby farmhouse to feast on cheeses, vegetables, grains, and meats—all produced onsite.

Meals: Lunch / Dinner

Destinations: Pienza, Petroio

Accomplished: 19 miles / 29 km, elevation gain: 1,919 feet / 585 meters

Shorter Option: 14 miles / 22 km, elevation gain: 1,332 feet / 406 meters

Accommodations: [Bandita Townhouse](#)

DAY
2

Truffles, Truffles, Truffles

Today is all about the truffle. Our search begins as we set off through golden pastures that give way to forests surrounding the village of San Giovanni. Our local friend and his truffle dog are awaiting our arrival, eager to begin their hunt. Together, we head deep into the oak groves that yield both black and white *tartufi* (truffles). Of course, we must taste our spoils—so back in San Giovanni, we’re treated to a truffle-infused lunch at a traditional, cozy *osteria*. Our afternoon ride is practically powered by truffles as we cycle into the Brunello wine-growing region. It’s a big climb up to Montalcino, the medieval hilltown at the heart of the Brunello zone, but the effort is well-rewarded when we check into the five-star castle hotel we’ll call home for the next two nights.

Meals: Breakfast / Lunch / Dinner

Destinations: San Giovanni, Torrenieri, Montalcino

Accomplished: 35 miles / 57 km, elevation gain: 2,486 feet / 758 meters

Shorter Option: 23 miles / 37 km, elevation gain: 1,184 feet / 361 meters

Accommodations: [Castello di Velona](#)

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DAY
3

Chestnuts, Meet Mushrooms

Our route today follows the foothills of Monte Amiata, where volcanic soil has nurtured chestnut forests—which in turn means plenty of porcini mushrooms fruiting from the forest floor. In Tuscany, mushroom season is a sport: parked cars line the shoulders of country roads and families head into the woods *en masse* hoping to bring home the boletes. We'll join the hunt just before our Michelin lunch at a mountain restaurant. After, ride back to our hotel for some downtime: perhaps a treatment at the spa or a glass of Brunello on the terrace. Later, we'll regather and make our way into Montalcino for a cooking class and dinner at the 15th-century home of our friend Lina. On the menu: tender chestnuts and earthy porcini—what else?

Meals: Breakfast / Lunch / Dinner

Destinations: Vivo d'Orcia, Pescina, Seggiano

Accomplished: 28 miles / 45 km, elevation gain: 3,818 feet / 1,164 meters

Longer Option: 43 miles / 69 km, elevation gain: 7,118 feet / 2,170 meters

Accommodations: [Castello di Velona](#)

DAY
4

Bread and Wine

This morning begins with a ride to a bakery for a different style of seasonal treat: we're here for the *pane coi santi*, a rustic bread studded with nuts and raisins, made only in Tuscany around All Saints' Day. It's just the hearty fuel we need for the rest of our ride across the Crete Senesi and its iconic landscape of cypress-lined roads and swaying wheat fields. Pause at the Abbey of Monte Oliveto for a look at the remarkably intact Renaissance frescoes, then continue riding along the ridges to meet up with Davide, who welcomes us to his small, family-run winery. We'll get to know Chianti intimately, tasting everything from full-bodied Chianti Classico to Super Tuscans and sparkling whites during our private wine-paired lunch. Tonight, the evening is yours to explore Siena; our guides are glad to make restaurant recommendations or reserve your table at the hotel.

Meals: Breakfast / Lunch

Destinations: Buonconvento, Monte Oliveto, Asciano, Siena

Accomplished: 29 miles / 46 km, elevation gain: 2,083 feet / 635 meters

Longer Option: 48 miles / 77 km, elevation gain: 3,972 feet / 1,211 meters

Accommodations: [Borgo San Felice](#) or [Le Fontanelle](#)

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5

Cinghiale in Chianti

Classic Tuscan cycling is on today's menu. Our ride takes us through the silvery olive groves and cypress trees that lead deep into the hills of Chianti, then past fortified hamlets, estates, and castles that echo centuries of the region's history. Keep spinning as forests turn into rust-red vineyards, indicating that we've completed our loop back to our hotel. The day's riding is done—now it's time for a leisurely lunch before an afternoon nap, a delicious massage, or a walk around the grounds to keep your legs moving. Our last dinner of the week is one you won't soon forget: our friend Serena hosts us at home for a meal that reflects on all the flavors of the week, accompanied by the slow-cooked seasonal speciality of *cinghiale* (wild boar).

Meals: Breakfast / Lunch / Dinner

Destinations: Castelnuovo, Brolio, Castagnoli

Accomplished: 31 miles / 50 km, elevation gain: 2,673 feet / 815 meters

Longer Option: 40 miles / 64 km, elevation gain: 3,575 feet / 1,090 meters

Accommodations: [Borgo San Felice](#) or [Le Fontanelle](#)

DAY
6

Ride to Florence

On our last day, choose between a late morning at the hotel and a few extra cups of coffee, or rise early for an epic final ride all the way across Chianti, with a triumphant finish in Florence's Piazzale Michelangelo. Whether you biked here or took a transfer, we say our goodbyes in the most wonderful Renaissance city in the world as our guides see you off from Florence to your next adventure.

Meals: Breakfast

Destinations: Panzano, Greve, Florence

Optional ride: 32 miles / 52 km, elevation gain: 2,470 feet / 753 meters

Longer Option: 43 miles / 69 km, elevation gain: 3,477 feet / 1,060 meters
