





## GENERAL INFORMATION

## GUIDELINES ON THE NEW PROCEDURES FOR VISITS

The museum has recently improved its services and spaces implementing all the measures necessary to ensure the visitors have an enjoyable and safe experience.

## HOW TO BOOK VISITS AND TASTINGS:

Booking is obligatory send a mail to **firenze@antoniomattei.it** or call **number** +**39 055 0136203** and wait for confirmation. All the information required for booking are available on the right side of this page. Visits are possible every day during opening hours, except on Mondays, which is the weekly closing day. Each visit lasts 20 minutes, a maximum of 6 people plus 1 guide (7 people total) may participate to ensure social distancing in the room.

### WHEN IT IS POSSIBLE TO BOOK VISITS AND TASTINGS

The Museo Bottega is open Tuesdays to Sundays from 11.00 to 19.00, closed on Mondays Visits and tastings are suspended in August and December.

### PRICES

There is no entrance fee to visit the Museo Bottega, we are pleased to share it with all our visitors and customers. For tastings you may find prices per person in our summary of the different kind of tastings further in this presentation. Extras will be charged together with the price of tasting chosen.

## **PAYMENT**

Cash or Credit Card (Visa, MasterCard, Amex, Diners) at the end of tasting at our Museo Bottega. Any payments by advance bank transfer must be agreed at the time of the booking request.

## INFORMATION REQUIRED

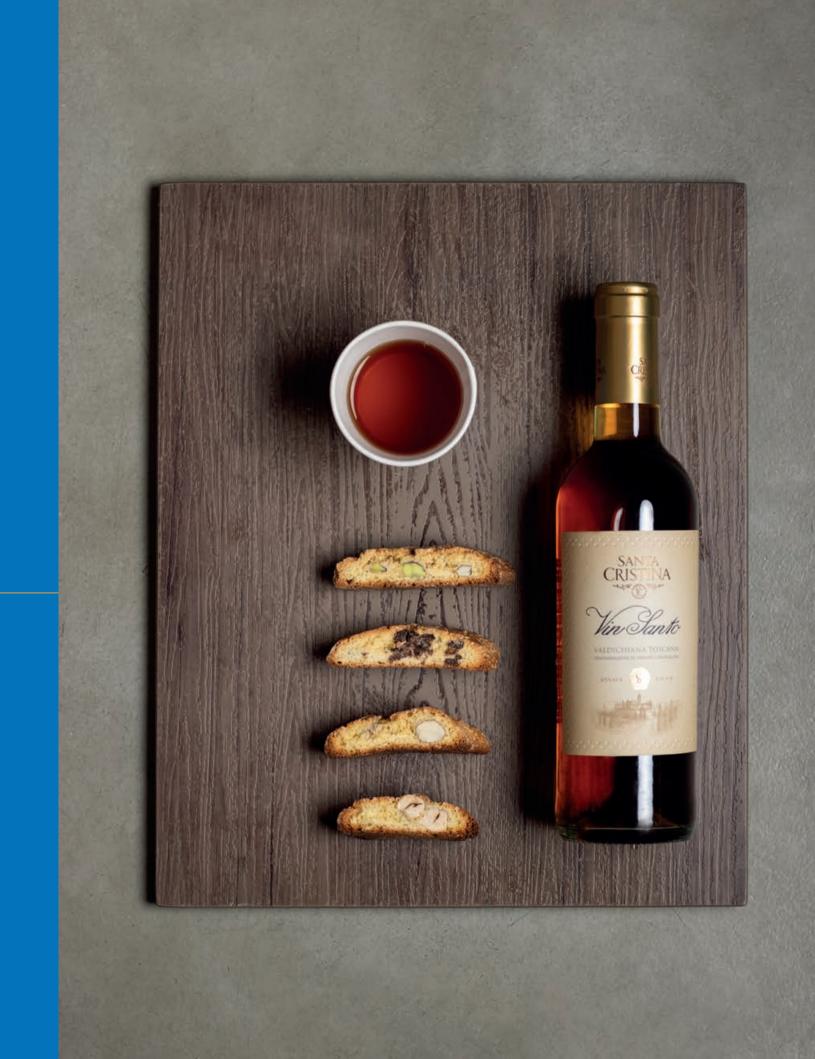
- >Date and Hour required
- >Type of Tasting Option selected (for ex.: Standard Option A)
- > Number of participants
  (preferably indicate if there are children under 12 or people with allergies or intolerances)
- > Language required for Visit/Tastings (available in Italian or English)
- > All guides will fill in a **register** at the Museum with **their Name and Contacts, and number of participants**

# STANDARD TASTING

1 Almond Biscuit, 1 Chocolate Biscuit, 1 Pistachio and Almond Biscuit, 1 IGP Piemonte Hazelnut Biscuit

Santa Cristina Antinori Vin Santo

€ 6,00 PER PERSON 15/20 MINUTES

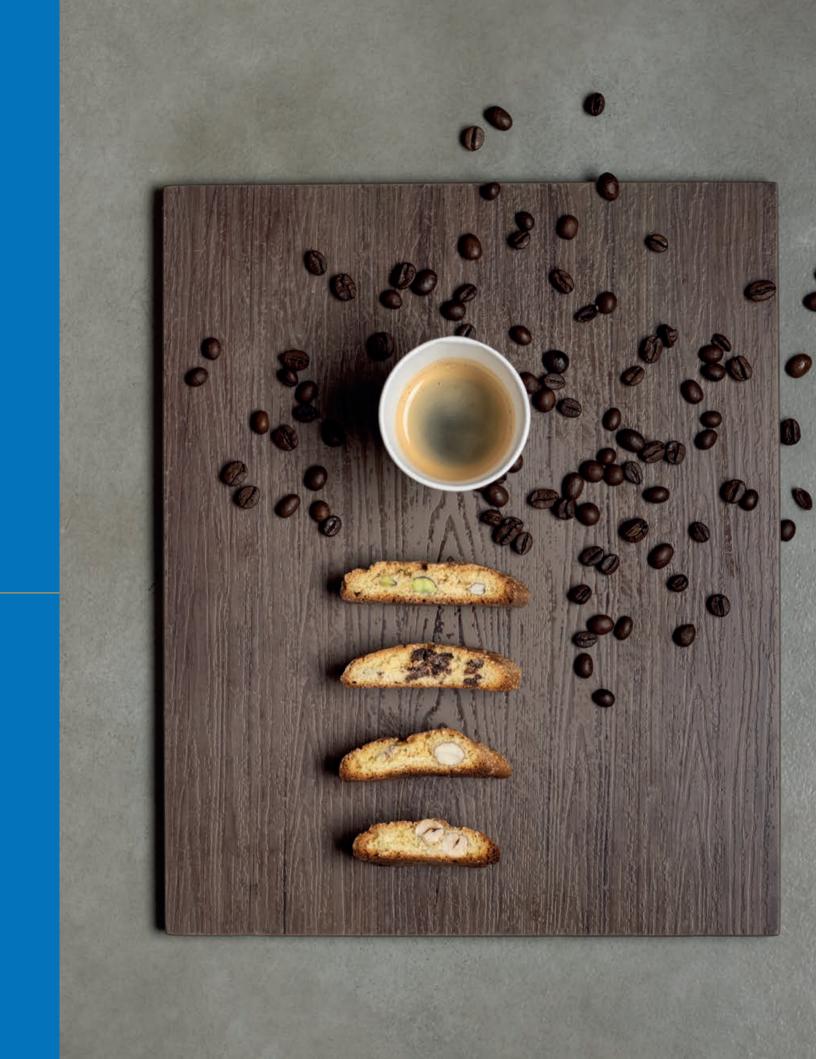


## STANDARD TASTING

1 Almond Biscuit, 1 Chocolate Biscuit, 1 Pistachio and Almond Biscuit, 1 IGP Piemonte Hazelnut Biscuit

Espresso

€ 4,50 PER PERSON 15/20 MINUTES



# LUXURY

1 Almond Biscuit, 1 Chocolate Biscuit, 1 Pistachio and Almond Biscuit, 1 IGP Piemonte Hazelnut Biscuit

Espresso

Mantovana Cake Candied Cherry Loaf Brutto Buono

€ 11,00 PER PERSON 20/30 MINUTES



## LUXURY TASTING 13

1 Almond Biscuit, 1 Chocolate Biscuit, 1 Pistachio and Almond Biscuit, 1 IGP Piemonte Hazelnut Biscuit

### Espresso

Mantovana Cake
Candied Cherry Loaf
Brutto Buono
Chocolate Pan Brioche
Zabaione to be enjoyed paired with biscuits or Mantovana
Cake

€ 16,00 PER PERSON 20/30 MINUTES



## LUXURY TASTING 1B1

1 Almond Biscuit, 1 Chocolate Biscuit, 1 Pistachio and Almond Biscuit, 1 IGP Piemonte Hazelnut Biscuit

### Tea

Mantovana Cake
Candied Cherry Loaf
Brutto Buono
Toasted brioche slices with jam, honey or chocolate spread

€ 16,00 PER PERSON 20/30 MINUTES



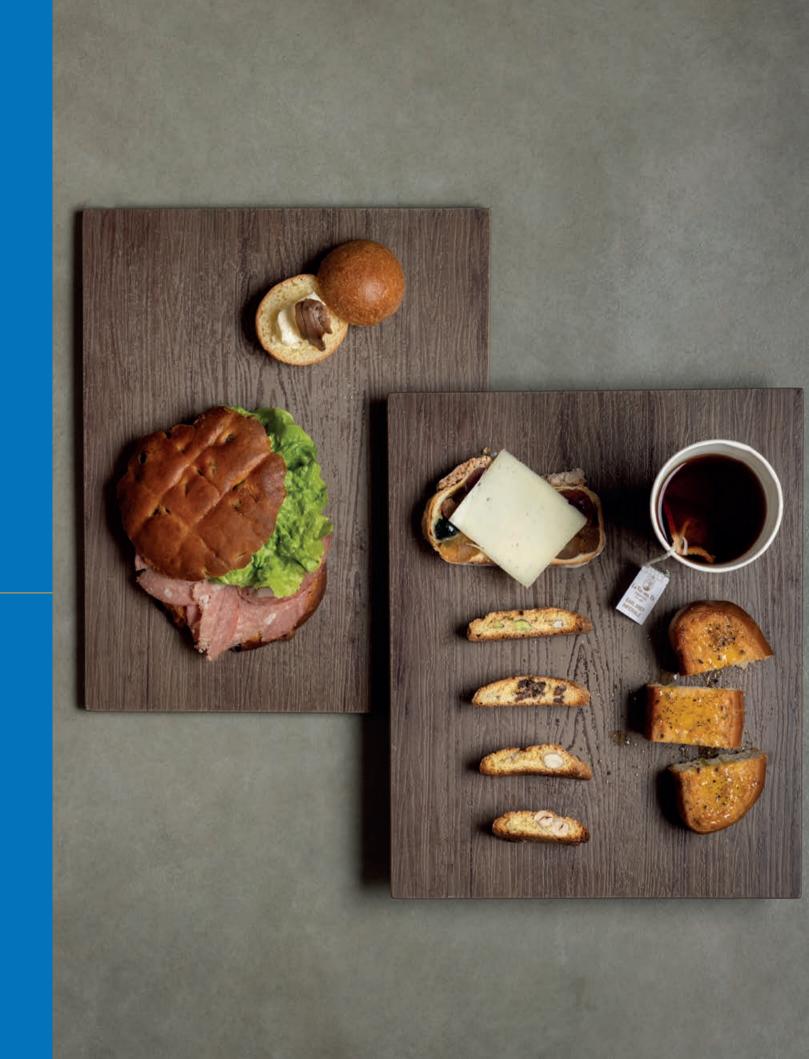
## LUXURY TASTING

1 Almond Biscuit, 1 Chocolate Biscuit, 1 Pistachio and Almond Biscuit, 1 IGP Piemonte Hazelnut Biscuit

### Tea

Anise Cantucci Biscuits - toasted with Extra Virgin Olive Oil, Salt, Pepper Rosemary Bread - served as sandwich with Mortadella, Mustard, Salad Brioche Mignon - served as sandwich with Butter and Anchovies Filone candito (Candied Cherry Loaf) - served with Mustard and Pecorino Cheese

€ 25,00 PER PERSON 20/30 MINUTES





Renato, tin box 2020











