

FATTORIA  
SAN MICHELE A TORRI  
FARMERS FOR GENERATIONS, ORGANIC SINCE 1993.



HOSPITALITY GROUP

# Organic Excellence, Tuscan Elegance





# About Us

**San Michele Hospitality** is a *collective* of **historic estates** and **authentic places** that embody the soul of Tuscany. **Since 1993**, our group has been **fully organic** – a commitment that runs through our vineyards, olive groves, kitchens, eco-architecture, and our **art of true Tuscan welcoming**.

## OUR PORTFOLIO

### **Fattoria San Michele a Torri**

A historic estate near Florence, pioneering organic farming and producing Chianti Colli Fiorentini, Chianti Classico, and internationally awarded organic EVO oils, including the prestigious Laudemio

### **Castello Monterinaldi**

A Chianti Classico unique landmark with centuries of winemaking heritage

### **Ristorante L'Unico**

Our farm-to-table cuisine inspired by the seasonal rhythms of nature and Slow Food philosophy

### **Lebbiano Bio-Resort**

An eco-sustainable retreat immersed in woodland and a natural lake

### **San Michele Cooking School, Florence**

Hands-on Tuscan culinary traditions taught just steps from the Duomo



# Our Locations

**San Michele a Torri & Ristorante L'Unico** – Nestled in the rolling **Scandicci Hills**, just 15 km from Florence

**Lebbiano Eco-Resort** – A hidden retreat in the **Scandicci Hills**, only 12 km from Florence.

**San Michele Cooking School** – Located in the heart of Florence, just steps (200 m) from the iconic Duomo

**Castello Monterinaldi** – In the heart of Chianti Classico, near Radda in Chianti (Lucarelli), this estate lies 38 km from Siena and 45 km from Florence

## Shore Excursions

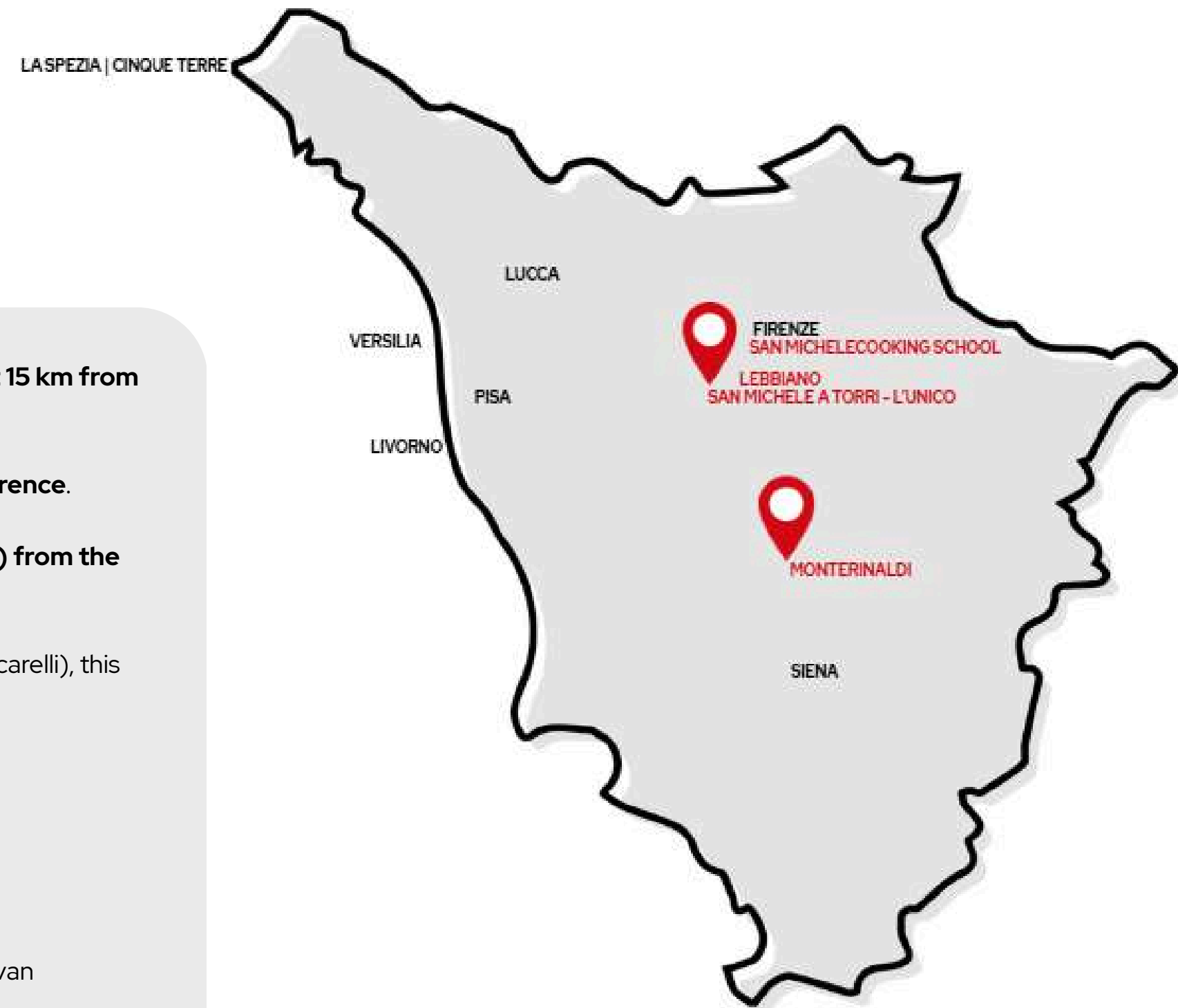
For cruise programs, our estates are within easy reach of Tuscany's main ports:

### San Michele a Torri & L'Unico Restaurant

- **Port of Livorno** → San Michele a Torri: approx. 77 km / 1h 15min by car or minivan
- **Port of La Spezia** → San Michele a Torri: approx. 130 km / 1h 45min by car or minivan

### Monterinaldi Castle Wine Estate

- **Port of Livorno** → Monterinaldi: approx. 110 km / 1h 39 min by car or minivan
- **Port of La Spezia** → Monterinaldi: approx. 187 km / 2h 20min by car or minivan



# Our Vision

At San Michele Hospitality **our vision is rooted in respect** – *for the land, for time-honored traditions, and for the people who seek meaning in what they taste and experience.*

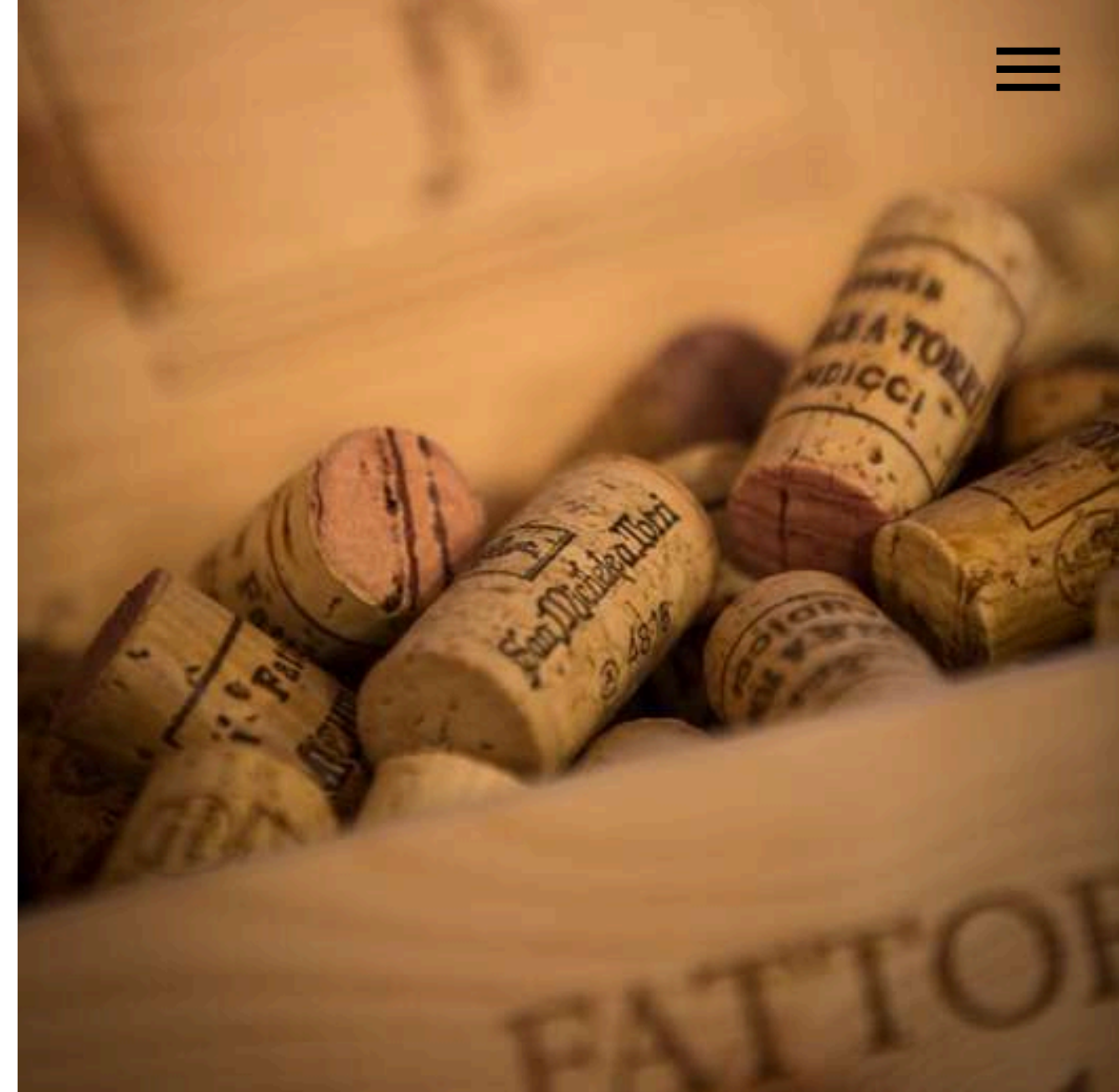
We bring together **organic excellence** and **refined hospitality** across our two iconic Tuscan estates.

Our goal is to produce **exceptional wines** and **farm -to-table food** , offering places where authenticity and elegance coexist in harmony.

We believe **true luxury lies in simplicity done with care**, in nature honored without compromise, and in experiences that resonate – **deeply, slowly, lastingly.**

For us, **sustainability is not a trend** – *it is a principle that guides every choice we make.* From **organic farming and biodiversity preservation** to **ethical supply chains** and **local community engagement**, we are committed to nurturing a future where **excellence** and **environmental integrity go hand in hand.**

Our values are lived in the vineyard, in the cellar, and in every guest experience. **They shape** not only what we produce, but **how we welcome, respect, and inspire.**



# Our Portfolio



# Fattoria San Michele a Torri

*Organic by Nature, Tuscan by Soul*

Just outside Florence, **Fattoria San Michele a Torri** is an **authentic working estate** where time-honored farming meets organic excellence. Our **wines, Laudemio extra virgin olive oil, and seasonal products** are **all crafted at zero food miles**, expressing the richness of the land with integrity and care. The estate is also home to a **free-range herd of heritage Cinta Senese pigs**, raised in harmony with the landscape. From this noble breed, **we produce artisanal cured meats** following a **fully sustainable supply chain** - from pasture to plate. Our **on-site beehives produce pure, zero-kilometer honey** while *contributing to the health of local ecosystems*. By protecting pollinators, we protect the future of our land. Guests are invited to discover this living, breathing farm through **guided tastings, vineyard walks, and refined organic cuisine** at **L'Unico**, our estate restaurant. At **San Michele a Torri**, *every glass tells a story of season, soil, and sustainability*.

## HIGHLIGHTS

- **Full capacity our our tasting rooms** : max. 82 seats, divided into two buildings.
- **Every experience is private**: a personal wine guide is dedicated to guests for the whole experience.
- **Open all year round**: our estate is closed only 4 days a year - 25th & 26th December | 1st January | Easter Day.
- **Accessibility**: it is ensured for wheelchair users and guests with different needs. Only the heritage cellars are not accessible on a wheelchair.
- **Opening Hours**: Daily 10.00 am - 1 pm / 2 pm - 5 pm (for wine tour and tasting)  
9.00 am - 1 pm | 2 pm - 6.30 pm (wine shop)
- **Parking**: private parking available free of charge
- **Languages**: IT- EN - FR - DE - ES - PT - NE
- **Bestseller Experiences**: Romantic Picnic in Vineyard | Classic Wine Tour & Tasting with lunch at L'Unico | Farm Life Experience

[www.fattoriasanmichele.it](http://www.fattoriasanmichele.it)





SAN GIOVANNI  
NOVANESETTI  
Bianco di Custoza  
2018  
Piemonte  
P. GIACOMINI

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LA GARRIOLI  
BAROLO  
Vigna di S. Giacomo  
Piemonte  
P. GIACOMINI

MURTAS  
Piemonte  
P. GIACOMINI



# L'Unico Restaurant

*The Taste of the Estate, the Essence of Chianti Hills*

**L'Unico** is more than a restaurant – it is the **culinary heart of Fattoria San Michele a Torri**. Set within the estate, *it embodies a refined yet authentic expression of organic Tuscan cuisine, shaped by seasonality, sustainability, and a profound respect for the land.*

Every **element** is **estate-grown** and **crafted with care**: wines from organic vineyards, Laudemio EVO oil pressed from ancient groves, vegetables and legumes from our gardens, honey from our own hives, and Cinta Senese cured meats from our free-range heritage pigs.

The name **L'Unico** reflects our **philosophy**: *a singular place where every dish is inspired by what the estate naturally provides.* Our **menus follow the rhythm of the seasons**, offering a **journey of flavors** that are both honest and elevated – a **celebration of zero-kilometer excellence**.

With **vineyard views** and an atmosphere in harmony with nature, *L'Unico welcomes guests for curated lunches, seasonal dinners, private tastings, and bespoke events* – each designed to leave a **lasting memory of Tuscany** at its most authentic and graceful.

## HIGHLIGHTS

- **Full capacity indoor** : max. 88 seats, divided into two floors
- **Full capacity outdoor**: 88 seats
- **Open all year round**: closed on Mondays and on Sunday evenings during winter; please inquire for bank holiday closures
- **Accessibility**: The access to our garden and to the ground floor it is ensured for wheelchair users and guests with different needs.
- **Opening Hours**: Tue-Sat 12.30 pm - 3.30 pm | 7.30 pm - 10.30 pm  
Sun 12.30 pm - 3.30 pm (Winter) | Mondays: closed
- **Parking**: private parking available free of charge
- **Languages**: IT- EN
- **Menu**: Seasonal farm-to-table menu for lunch; à la carte seasonal menu for dinner. Please check our website.  
Vegetarian, vegan options available on demand. Gluten free options available only in advance booking.

[www.ristorantelunico.it](http://www.ristorantelunico.it)







# Castello di Monterinaldi

*Heritage in every Vine, Harmony in every Glass*

In the **heart of Chianti Classico**, among the rolling hills of **Radda in Chianti**, stands **Castello di Monterinaldi** – a historic estate where winemaking is both heritage and craft. Rooted in centuries of tradition and guided by an **enduring commitment to organic cultivation**, Monterinaldi opens a window into the very soul of Tuscan viticulture.

Its vineyards are *farmed organically and divided into small, carefully chosen plots*, each **reflecting the richness and diversity of the land**. **Sangiovese** variety takes **center stage**, supported by other native varieties, yielding wines that embody **elegance, balance, and a true sense of identity**.

At **Monterinaldi**, hospitality is **discreet and personal**. Guests are welcomed into a *timeless atmosphere*: from **guided tastings in the cellar** to **private winemaking sessions**, each moment is designed to reveal the story behind the wines and the land that shapes them.

The *historic hamlet that once surrounded the castle* has been transformed into a serene setting where tradition, nature, and culture converge. **Monterinaldi** is not simply a winery – **it is a place where wine becomes memory**, and every visit leaves an enduring impression of *Tuscany*.

## HIGHLIGHTS

- **Full capacity indoor** : max. 50 seats in the wine lounge | max.42 seats at Villa Pesanella private dining rooms
- **Full capacity cooking class dining room**: 12 people
- **Open all year round**: closed on 25th/26th Dec | 1st Jan | Easter day
- **Accessibility**: The access it is ensured for wheelchair users and guests with different needs. only in the wine lounge.
- **Opening Hours**: Daily 10.00 am – 5 pm
- **Parking**: private parking available free of charge
- **Languages**: IT- EN
- **Bestseller Experiences**: Winemaker for a Day | Cooking Class with lunch | Wine Tour & Tasting with Tuscan lunch

[www.monterinaldi.it](http://www.monterinaldi.it)







# San Michele Cooking School

*Where Organic Grains become Artisanal Pasta, by the Duomo*

Former **"San Michele All'Arco Restaurant"**, now re-opening at the end of the year in a **new exclusive venue**, just **steps from the Duomo**, the **San Michele Cooking School** brings the authenticity of the Tuscan countryside into the very heart of Florence.

**By day**, the school hosts **hands-on pasta workshops** using organic flours from our own grains, followed by convivial lunches or private sessions **tailored for small groups**. **By night**, the space transforms into a **farm-to-table restaurant**, offering an **à la carte menu** of **Tuscan classics reimagined** with a contemporary touch.

It is the perfect choice for those who seek the genuineness of the countryside without leaving the city center. Guests may pair their meal with **wines from our two estates** – *Fattoria San Michele a Torri and Castello Monterinaldi* – and taste our internationally acclaimed **Laudemio EVO oil**, just a few meters from Florence's most iconic landmark.

## HIGHLIGHTS

- **Full capacity by day:** max.20 people for the cooking classes
- **Full capacity by night:** 40 people
- **Open all year round:** closed on 25th/26th Dec | 1st Jan | Easter day. Weekly closing day to be defined.
- **Opening Hours:** Daily 10.00 am - 2 pm (Pasta class) and 7 pm -10 pm (Dinner)
- **Parking:** no parking available -
- **Languages:** IT- EN

[www.sanmicheleallarco.it](http://www.sanmicheleallarco.it)







# International Memberships



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🌐 [www.fattoriasanmichele.it](http://www.fattoriasanmichele.it) | [www.ristorantelunico.it](http://www.ristorantelunico.it)  
[www.monterinaldi.it](http://www.monterinaldi.it)

✉ [simona@fattoriasanmichele.it](mailto:simona@fattoriasanmichele.it)

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