

IL VIVO D'ORCIA Palazzo Cervini, Siena

The Castle of **Vivo d'Orcia** lies in the widespread Orcia valley in southern Tuscany, 2 hours from Florence, 1 hour from Siena, close to such cultural jewels as Pienza, Montalcino and Montepulciano, to name but a few.

The hamlet Vivo D'Orcia lies at an altitude of 900 m above sea level. The particular combination of altitude and mediterranean climate creates an unusual wealth of flora and fauna. Many wild animals such as deer, wild boar and foxes as well as the most delicious truffles call the Monte Amiata their home.

The famous locations Pienza, Montalcino, Montepulciano, Sant'Antimo, Monte Oliveto Maggiore and San Quirico are almost in range of sight.

The estate with the impressive castle and the romantic chapel reaches back to the 11th century. The humble hermitage was transformed into a sophisticated and well-organised agricultural center when Cardinal Marcello Cervini, later Pope Marcello II, acquired the estate in 1534. The property is still owned by the Cervini family today. They spend most of the summer months in residence as attentive and interesting hosts.

Century old chestnut trees cast their shade in the gardens of the houses, ideal for al-fresco meals outdoors with fresh fruit and tomatoes, spicy sausages, home made pasta and polenta, mushrooms from the woods next door, truffles and, of course, the precious local olive oils and wines. Vivo d'Orcia and the closeby Abbadia San Salvatore offer excellent shopping facilities.

For those who prefer to be served upon, the estate's cook will gladly prepare the local specialities.

The hot spas of southern Tuscany - Saturnia, Bagno San Filippo and Bagno Vignoni - are famous and in the immediate vicinity.

Daily Life

Food shops: open 8 am to 1 pm and 5 pm to 8 pm, closed on Wednesday afternoon and Sunday.

Supermarket: „COOP“, Tel: 0577873813, is on the left hand side of the road as you are leaving the village, next to the bar. It is opened daily (except Sundays) from 8am to 12.45pm and from 5pm to 7.30 pm. In August open on Sunday morning from 8.30am to 12.30pm. The supermarket is fine for everything. Look around for the butcher on the mainsquare. In Abbadia is a new COOP opened the morning in August, it is situated past the hospital.

Greengrocer: at the top of the village, direction Abbadia, on the left side of the road. „Giacomo and Leo“ sells fresh fruit, vegetables, mushrooms in September and October according to the season; sometimes in June. They have a small selection of „Salumi di Montalcino“ and a good "ricotta" di Pienza. They even have detergent, bread etc. and everything a small shop can sell. It is closed on Sunday.

Shopping on a Sunday: In Abbadia in August all the shops are open.

Hair-Stylist: „Donatella“ in the square of the village Vivo.

Where to buy Wine: the owners buy their wine at Abbadia at the specialised wine shop Pinzi Pinzuti, Via Cavour 18, a central street which you will come upon as you drive through the town. Tel.: 0577 778040. They have a wide selection of local Tuscan and Italian wines. They even have rare French wines: they sell besides olive oil of their production, salumi di cinghiale e di cinta, pecorino cheese and home made marmelade, chocolate, local honey and delicious liquorsof every types. It is a small shop but with enough space for even hand made objects of local production. Opening hours daily from 9am to 1pm and from 3.30pm to 8.30pm and from June to September even from 9.30pm to 11.30pm

Fresh pasta: via Trento 11 tel 0577778561, „Pasta Fresca – Sandra Coppi“ excellent andvarious different types of pasta and pasta sauces. Opened from Tuesday to Saturday from 9am to 1pm and from 5 pm to 8pm opened on Sunday from 9am to 1pm. Closed on Monday.

Banks: the closest bank is in the village; open from 8.30am to 1.20pm Cashpoint available.

Post office: the Post Office in Vivo is on the main square, on the corner of the street leading down to the castle. Open from 8am to 1.30pm from Monday, Wednesday and Friday.

Foreign papers: you can find foreign newspapers in Pienza and Montepulciano.

Doctor and pharmacy: For any emergency call the first aid of the hospital in Abbaia San Salvatore, via Trenta 1. The call center is 0577 7731. Please call 118 for the Ambulance or

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any other emergency. The portable phone of the Doctor of Vivo is 330-452360. The closest pharmacy is in the village of Vivo d'Orcia.

Markets: All villages and towns have a market once a week which usually lasts from 9 am to 1 pm. Markets are excellent for buying fruit and vegetable as well as cheese. They also have endless stalls with clothes, household ware and sometimes second hand clothes.

Vivo d'Orcia has a small market every Saturday.

Abbadia's market day is the 2nd and 4th Thursday of each month.

Chiusi – Tuesday, Cetona – Saturday, Montepulciano – Thursday

Siena – Wednesday, Pienza - Friday, Catiglion D'Orcia – small market on Saturday

Montalcino – 1st and 3rd Tuesday of each month, S. Quirico – 2nd and 4th Tuesday of each month

Train station: in Chiusi

Bus station: there is a bus stop in Vivo (main square) to Siena, 1.40 hours drive. the nearest bus station is in Abbadia and then in Chiusi

Petrol station: next petrol station is in the Vivo d'Orcia village in front of bar centrale

Tourist Office: UIT (Ufficio Informazioni Turistiche)

VIA ADUA, 25 - 53021 ABBADIA SAN SALVATORE (SI)

Tel.: (+) 39 - 0577775811 FAX: 0577775877

Tennis: Sand court Abbadia San Salvatore at 6 kms up the mountain offers many possibilities. CIRCOLO TENNIS Via Fosso Canali 1, the number of the tennis club is 0577 776275. Please book ahead.

Wine and Food

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Tuscan cooking can be traced directly to the country kitchen and for this reason is simple and natural. However, Tuscans often succeed at elevating the humblest country dish to something extraordinary. Basic to Tuscan cooking are green extra virgin olive oil, the white pinto bean, tomatoes, game, pork, chicken, beef, sheeps' milk cheeses and the traditional unsalted bread.

Traditional Tuscan antipasti include "finocchiona", a flavourful bologna-like sausage flavoured with fennel; "bruschetta", toasted peasant bread spread with olive oil and garlic (it's excellent with fresh tomatoes too), and "crostini toscani", chicken liver paté served on peasant bread.

Regional cheeses are "pecorino", a sheeps' milk cheese which becomes pleasantly pungent with age, and "caciotta", a tasty cheese made of the milk of the sheep, the cow, or a mixture of the two.

Pasta and soups are usually hearty in Tuscany, and homemade fresh egg pasta is put to frequent use. "Pappardelle alla lepre" is a classic Tuscan dish, consisting of a wide egg noodles in a rich sauce made from Hare. "Ribollita" is a nourishing combination of beans and

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other vegetables, thickened with bread. "Pici" are very typical of this southern side of Tuscany; they are hand-rolled spaghetti (made with flour, water, salt and egg) which can be served with meat sauce, duck sauce, garlic and tomato sauce (this sauce is called "aglione") or bread crumbs.

The fertile Tuscan soil, besides producing wine and oil, also yields wheat and reach forage for meat producing animals. The "bistecca alla fiorentina" is a regional specialty: a T-bone steak of tender beef from the Chiana valley, grilled over charcoal, seasoned with olive oil, salt and pepper and served rare unless you request it otherwise. "Pollo alla diavola" is a chicken which has been split, flattened and grilled over charcoal. "Arista alla fiorentina" is a loin of pork roasted with garlic and "agnello al forno" is lamb baked generally with garlic and rosemary, best accompanied by roast potatoes.

Traditional desserts include "ricciarelli", moist almond cookies, "panforte", a rich fruitcake, "cantucci", crisp, dry almond cookies to be dipped in Vin Santo, a sweet wine. "Tiramisù" is common on many dessert menus, but here as everywhere else, inspect it first as not all tiramisù are created equal.

Tuscan wines are among the best in Italy. Their reputation is due mainly to the reds which include Chianti, an excellent wine produced in the Chianti area. It is ruby red and its alcohol content ranges from 12° to 14°. There are two D.O.C. classifications: Putto and Chianti Classico, according to the zone of production. The wine district spreads from Montalbano to Florentine hills, from the Valdarno to the Sienese hills. However, only the wines produced between Florence and Siena, from S. Casciano to Castelnuovo Berardenga have the prestigious Chianti Classico - Gallo Nero, label. The many small, rustic Tuscan taverns offer a wide range of local Chianti wines in a simple setting. In many villages you can still find the local *mescite* (taverns), now unfortunately disappearing. Vineyards with olive groves characterise all the Tuscan landscape. The wine and the extra virgin olive oil produced in the area from S. Casciano to Castelnuovo Berardenga are known throughout the world.

Vino Nobile di Montepulciano is named after the town and the historic notion that the wine was available only for the tables of nobility. This was the very first DOCG in Italy. Unfortunately, its first **vintage** in 1983 was met with disappointing reviews. That and the fact that over 250,000 cases of this wine are now produced each year has somewhat diminished its noble aspect. Quality since that 1983 vintage has improved, however, and wines from the top producers are viewed as some of Italy's best. Vino Nobile di Montepulciano wines are made from 60 to 80 percent Prugnolo (**sangiovese**), 10 to 20 percent **canaiolo**, and up to 20 percent of other varieties (although no more than 10 percent white). One of the other red varieties most often used is the Mammolo, which adds the scent of violets to the **bouquet**. The wines of this DOCG must be **aged** for 2 years in oak or chestnut casks, 3 years for those labeled **riserva**. In 1989 a new **Doc - Rosso di Montepulciano** was formed, a younger, fruitier version of the traditional wine.

No other Italian DOC has risen to such prominence as Brunello di Montalcino. This small Tuscan district around the hill town of Montalcino has become the darling of wine connoisseurs around the world. Here the

Sangiovese Grosso yields wines with sensual aromas. The fragrances of licorice, smoke, violets, truffles, incense and raspberries have all been found in these wines. By law Brunello must be aged a minimum of 3 1/2 years in oak barrels.

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WINERIES IN MONTALCINO

BANFI: Tel. 0577 816041 – 0577 816001

Visitors are always welcome to the Castello Banfi estate in Montalcino, where a range of activities appeals to many interests. If you just drop in, you will find the enoteca open seven days a week from 10 a.m. to 7 p.m., plus the same hours for the glass museum. The casual dining style "Taverna Banfi" is open for lunch between 12:30 and 3:00 p.m. Monday through Saturday, and winery tours are offered at 4 p.m. daily Monday through Friday, though in both cases it is best to make reservations three or four weeks ahead of time. Advance reservations are mandatory for dinner at the more formal "Ristorante Banfi." Ristorante Banfi is open for dinner only, Tuesday through Saturday from 7:30 p.m. to 10:00 p.m. Winery tours and restaurant service are available throughout the year except for two weeks in mid-August when the estate closes for vacation.

CASTEL GIOCONDO-FRESCOBALDI: Contact Ms. Noris Vesnaver (Tel. 348 - 7303767; e-mail noris.vesnaver@frescobaldi.it). Guided tours Mod.-Fri. at around 11 a.m. They are quite flexible, but advanced reservation is required.

WINERIES IN MONTEPULCIANO

DEI Tel. 0578 716878.

They produce an excellent Nobile di Montepulciano. Call ahead for reservations.

AVIGNONESI Tel. 0578 724304.

In 1974 the Falvo brothers, owners of the vineyards in the district of Cortona, took over the historical estate Avignonesi and refounded it investing greatly in viticulture, selecting the local varieties and introducing classical ones such as Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Pinot Noir. Today Avignonesi consists of four wine-producing estates: Le Capezzine, I Poggetti, La Selva and La Lombarda. In total they comprise 225 hectares of open ground, 109 ha of vineyards and 3 ha of olive groves.

FATTORIA LE CAPEZZINE (altitude 300 m) Tel. 0578 724304.

Only a few kilometres from Montepulciano, close to the village of Valiano, stands the old farm estate Le Capezzine. It is the heart of the company and it has been impeccably restored. It contains spacious cellars for vinification, cellars for ageing and storing, the vinsantaia, the frantoio (the olive oil mill), warehouses and offices. Guided tours and tastings upon request.

PALAZZO MASSAINI is another estate where you can buy some good wine. The estate lies on the road between Montepulciano and Pienza. It is a big castle to be seen from the road, follow the signs.

ENOTECA OINOCHOE along the main road of the old part of Montepulciano. A very nice winery where you will find a wide selection of wines, even the rarest ones. Very good selection of Vino Nobile and Brunello. English speaking manager.

RESTAURANTS IN THE AREA

Please make a booking at all restaurants in summer!

Top range

Three of Tuscany's best restaurants, written up in all the good guide-books, are in the area:

La Locanda dell'Amorosa, Sinalunga, Tel. 0577-679497

exceptionnally beautiful setting, also a hotel and our favourite. The owner is a friend and founding member of the cultural association „Incontri in Terra di Siena“ which organises chamber music concerts at the end of July, beginning of August on the nearby La Foce estate. Closed Tuesday lunch and Monday, all credit cards.

Mondo X, La Frateria di padre Eligio, Cetona, Tel. 0578-238015

antique monastery founded by Saint Francis. Now a rehabilitaion center where young people are helped to find a new stability under the guidance of Father Eligio. They have created a microcosmos of care and respect which revolves around a famous restaurant. Everything you eat has been produced on the premises, the whole estate has been restored and is kept by the members of the commune. All creditcards. Closed on Tuesday,

La Chiusa, in Montefollonico, 8km northwest of Montepulciano, Tel. 0577-669668

a walled town with a frescoed parish church of the 13th century. La Chiusa has been acclaimed as the best restaurant in southern Tuscany, where typical local cuisine is raised to transcendent heights, and there is an exhaustive wine list for those not satisfied with mere Vino Nobile from nearby. Many of the products are grown on the premises, closed on Tuesday and in winter, all credit cards.

Also to be considered top range is:

La Grotta, Montepulciano, Tel.0578-757607

next to the church San Biagio on the outskirts of the town. One of the most interesting restaurants in the area. Small choice of excellent dishes, ample wine list. Tables outside. About Euro 35,- per person. Closed on Wednesday and in January and February, all credit cards.

Il Rossellino, Pienza, Tel. 0578-749064

in the small square called Piazza di Spagna lies this charming and cosy restaurant, with a total of five tables. The owners of the restaurant are also the chefs and are extremely careful in reproducing the traditional Tuscan cuisine with some new flavours. Very good wine list. Credit cards accepted: the main ones.

Le Logge Del Vignola, Montepulciano, Tel. 0578-717290

along the main road in the old part, across the post office. Excellent service for this small restaurant (9 tables). The owner changes menu every month and combines the old Tuscan

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flavours with a touch of modern taste. The result is superb. Excellent wine list. Non-smoking area.

Middle range:

Lecci, on the road to Castiglione d'Orcia, Tel. 0577-887287

but at not more than a 10 minutes drive, stands this small restaurant which has good country fare. It is a 40 minute walk from the house, ask about „la strada dello strettoio“. The restaurant has a nice terrace.

Ristorante Selene, is in the village La Pescina at an 8 km drive. Tel. 0564-950805.

From the main square of Vivo drive towards Grosseto. Excellent cuisine, specialities are mushroom and truffel dishes.

Cantina Il Borgo, Rocca d'Orcia- on the main square of the hamlet, Tel. 0577-887280

5 tables outside and a couple more inside. Their meat is excellent, a place to try the famous 'bistecca alla fiorentina', the Italian version of a T-bone steak. Do also try the fried vegetables.

Il sette di Vino, Pienza, in the old part of the town, a simple place with tables outside, they serve cold cuts, crostini, marinated vegetables and the best white beans of the area. Open at lunch and dinner.

Latte di Luna, Pienza, Tel.0578-748606

good local dishes made by the mother and mother-in-law of the owner. In summer tables outside in front of the restaurant, particularly pleasant in the evening. Shut on Tuesday and for a couple of weeks in July.

Il Leone, Bagno Vignoni, Tel 0577-887300

nice atmosphere, good food, closed on Monday.

Montichiello, a large cellar turned into simple trattoria, long tables shared with other guests.

Montichiello is a small place so you will easily find it. No tables outside.

Pizzeria: Le Cannelle loc. Poggio Rosa, Tel. 03298-870520, 15 min by car

Surroundings

Distances

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Florence and Rome can be reached in 2 hours by car. The seaside near Grosseto is 1 hour drive.

Montalcino, Montepulciano and Pienza can be reached in 30 minutes.

Abbadia San Salvatore

At 6 km from Vivo, has a charming medieval center and a roman church which you should visit.

Bagno Vignoni

A must because of the antique pool on the main square (which may not be used anymore, alas). If you want to take a swim in the hot springs, go to the bath Hotel Posta.

Castel del Piano

a little further away is also charming.

Chiusi

is a favourite because of its unpretentious liveliness. Compared to Montepulciano it is uncontaminated by tourism. The main thing to see is the Duomo and the museum next door. On the square of the duomo is a good newsagent who also sells a wider range of guide books on the area. I bought a reprint of D.H.Lawrence's „Etruscan Places“ which I had been meaning to read for a long time. Several Etruscan settlements have been discovered around Chiusi and make an interesting introduction the Etruscan civilisation. Chiusi is well worth a walk round, make sure you don't miss the shady public parks and the view from the top of the city walls.

Montalcino and Montepulciano

of course.

Montichiello

is a small village which is quite famous in Tuscany for a dialect theatre festival set up by the entire village population in the '70ies, which takes place each summer end of July/beginning of August. The village is worthwhile a visit at other moments as well. The view over the Orcia valley is stunning and makes the drive a feast for the eye. In Montichello, right next to the church, is a small shop which sells local linens (towels, bedspreads) and materials in pure linen as well as linen/cotton. They use traditional methods and patterns and the results are extremely attractive.

Pienza

of course. The newsagent outside the main „Porta“ of the old city on the right hand side has the largest selection of Iris Origo's books in all languages.

The seaside

reckon about an hour to reach Castiglione della Pescaia. On the main square of Vivo, turn towards Grosseto passing through Pescina, Castel del Piano, Paganico. A little further away is the peninsula Argentario with the trendy resorts Porto Santo Stefano and Porto Ercole.

Santa Fiora

in the near surroundings has ceramics by Luca Della Robbia in the church and on other buildings. Lovely!

Sant'Anna in Camprena

half derelict monastery on the road between Pienza and San Quirico d'Orcia. A very romantic setting which served as location for the film „The English Patient“. In the refectory

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there is a fresco by the renaissance painter Giovanni Antonio Bazzi, otherwise known as Il Sodoma.

San Quirico d'Orcia

make sure you see the Horti Leonini, an early example of early Renaissance gardens, as well as the western door in the city wall and the main basilica. San Quirico is a sleepy and untouristy place. Definitely worth a visit.

Sant'Antimo

is one of Tuscany's jewels. It is an abbey lying all by itself in a valley, completely built in a light beige coloured travertine stone. The inside is partly covered in alabaster of the same colour. I strongly recommend you visit Sant'Antimo. Drive in the direction of Montalcino and watch out for the signs for Sant'Antimo. The drive will take you 30 minutes. Gregorian Chant of the monks daily at 6 pm.

The hot springs

Tuscany is famous for its hot springs, the most spectacular being Saturnia in the south west of the region. Close by is „Bagno San Filippo“ which has a proper pool where you pay Euro 9,- for the whole day and Euro 6,- as from 3 pm. The nicer part is above the public pool. The water has carved natural pools into the rock in the middle of the woods. The water here is less warm, because the hot water has been deviated into the public pool, but it is clean and cristal clear. It contains sulphur and is beneficial to arthirtis, rheumatism and skin diseases. Your skin will feel wonderfully soft afterwards.

Garden of Daniel Spoerri

The famous artist has a garden very close to Vivo in the direction of Grosseto, whith sculptures by himself, Calder and many others. Please call 0564 950457 to visit.

La FOCE Gardens the harmony between this garden and the surrounding nature makes La Foce an ideal example of Tuscany's architectural and cultural evolution in the 20th century. Conducted tours of the garden are held on Wednesday afternoon, every hour from 3 to 7 pm (April - September) and from 3 to 5 pm (October – March), starting from the La Foce office in the main courtyard. Exclusively for La Foce guests there will be a private guided tour on Monday (at 11am in the cold season and at 5:30 pm in summertime) followed by a drink only if the villa won't be occupied.

Treno Natura - Val d'Orcia Tourist Train

This fantastic chance to enjoy the breathtaking landscape of Tuscany is ideal for both kids and grown ups. Ride on the Treno Natura from Siena to the nature park of Val d'Orcia. Historical steam trains and vintage diesel railcars Vintage "Littorine" harmoniously travel along routes no longer serviced by normal trains and enable visitors to enjoy an exclusive view of the breathtaking Tuscan countryside.

It is possible to get off at a country station and stroll along one of the footpaths marked out by the Club Alpino Italiano and to board the train again at a later stop. You can stop off and visit remote villages, have lunch in a local restaurant, enjoy the monuments and local festivals and fairs.

Reservations are advised! Tel: + 39 0577 207 413 [Programme and time table on:](#)

<http://www.ferrovieturistiche.it/ep.asp?p=etrenonaturacalendario.asp>

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Parco Faunistico dell'Amiata

Bei Arcidosso, tel. 0564/ 966867

The typical animals of the Amiata and those that risk to be extinguished are protected in the Parco Faunistico (the Fauna Park), located in the municipality of Arcidosso. It is a vast observation and study area where the ecosystem is protected to guarantee the survival and reproduction of the Apennine wolf, the raindeer, the deer, the mufflon, the fox, the buzzard, the hawk, the beech-marten and the weasel. The scientists of the Parco Faunistico have contributed to save the typical donkey of the Amiata, which used to be very common but now risks to die out due to the use of vehicles. Inside the Parco Faunistico there are winding trails permitting you to watch the animals and reach the top of the Monte Labbro, at 1193 metres. Here you have a view over the whole area of the Amiata, the Albegna valley and a big part of the Maremma. On the top of the Monte Labbro you find the David Tower, a medieval fortress transformed into a church by the famous preacher of the Amiata.

The woodland of Bosco della Ragnaia in San Giovanni d'Asso

Bosco della Ragnaia is a woodland park located near the town of **San Giovanni d'Asso**. It is the work of an American artist, Sheppard Craige who lives in San Giovanni d'Asso.

This is a park aimed at stimulating the traveller's curiosity... as long as you are willing to give yourself up to the evocations of the place. The romantic English garden is only an initial idea which must soon be abandoned in order to let yourself be guided through an itinerary of our modernity. Permanently open between the hours of sunrise to sunset.

Ballooning In Tuscany:

This is a unique experience to see the real, old Tuscany, as yet almost untouched by tourism. Robert Etherington, who lives in the village of Montisi, organizes morning flights (starting at about 6 am) which last more than an hour. Afterwards you will enjoy a champagne breakfast laid out in the fields where you land. The whole flight, from inflation to return to base, takes about three and half hours. The ballooning season is approximately late Spring to early Autumn. To contact Mr. Etherington, call +39 0577 845211 or visit his web-site www.ballooningintuscany.com

Terme and Public Swimming Pool

Terme :

Hotel Fonteverde, San Casciano Dei Bagni, Tel. 0578-57241

S. Filippo, Tel. 0577-872982

Bagno Vignoni, Hotel Marcucci

Saturnia

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Public Swimming Pool

Castel del Piano, 20 minutes from Vivo by car

Chianciano, 40 minutes from Vivo by car

SKI (only during the winter season)

In winter the peak of Monte Amiata functions as one of the best equipped ski resorts in Tuscany and the whole of central Italy. Prato delle Macinaie at 1385 above sea level, Prato della Contessa at 1410 above sea level, the Rifugio Cantore at 1428 above sea level and Pian della Marsiliana all extend up towards the highest point of the mountain. There are 15 resorts for a total of about 15 kilometres worth of skiing – with two funiculars and 10 ski-lifts – and different level tracks. The “Italian Ski School of Monte Amiata”, with more than 30 instructors, offer ski lessons. Scuola Italiana Sci Monte Amiata (“Italian Ski School-Monte Amiata”) is located west of the Macinaie meadow, telephone 0564-959004.

Ski Rentals:

from Gastone, located at Macinaie field, telephone 0564-959005

from Millo, located at Macinaie field, telephone 0564-959008

from lo Scoiattolo, located at contessa field, 0564-959003