

Una Serata in Toscana

Tenuta Nozzole

Five courses with wine tasting

Thursday 14th May 2026 · 6.00pm



We are honoured to host Antonio Cabibi from the Folonari Family Estate, here at La Locanda, for an evening of discovery, passion and nature.

The Folonari family began producing wine in the late eighteenth century. Over more than two hundred years, they have invested in the revaluation of the territory and its diversity, focusing on quality wines that are elegant, full of character and strongly linked to the land.

In 1971 they acquired the Tenuta Nozzole in Tuscany. The estate dates back to 1300 and extends over 385 hectares (90 of vineyard and 15 of olive groves) in Greve in Chianti, in the Chianti Classico sub-area south of Florence. Set on a hillside rising from 150 to 300 metres, with soils rich in clay and marls and a continental climate, it is here that Sangiovese reigns as the absolute protagonist, alongside Chardonnay (for the estate's Le Bruniche) and Cabernet Sauvignon (for the Supertuscan Il Pareto).



Al Tavolo · At the Table

Traditional Pane di Montignoso, served with sea salt and Nozzole Estate extra virgin olive oil (V)

Minestre

Pappa al Pomodoro

Thick soup with tomato, bread, garlic, Pecorino DOP, basil and extra virgin olive oil (V)
Paired with Le Bruniche Chardonnay IGP 2024

Primi Piatti

Pasta alla Buttera

Rigatoni with sausage and pancetta ragù (gluten-free option available)
Paired with Nozzole Chianti Classico DOCG 2022

Secondi Piatti

Stracotto alla Fiorentina

Slow-cooked beef in Chianti Classico DOCG with tomato and guanciale, served with mashed potato (gluten-free)
Paired with La Forra Chianti Classico Riserva DOCG 2020

Dolci

Ricciarelli di Siena

Diamond-shaped almond biscuits dusted with vanilla icing sugar (V, gluten-free)
Paired with Vin Santo Chianti Classico DOC 2020

£65 per person

I Vini

The Wines

Le Bruniche Chardonnay IGP

£28.00

100% Chardonnay · 13% Vol. · 2024 · Produced since 1986

A fresh, floral and mineral white wine, distinguished by aromas of apple, apricot, peach and melon. Immediate and pleasant on the palate, with sensations of softness and creaminess and a clean, fresh finish.

Tasting notes:

Bottles to order: _____

Nozzole Chianti Classico DOCG

£35.00

100% Sangiovese · 14% Vol. · 2022

The wine offers sensations of sweetness and softness, with fruit flavours enhanced by spicy notes drawn from ageing in small toasted oak barrels.

Tasting notes:

Bottles to order: _____

La Forra Chianti Classico Riserva DOCG

£45.00

100% Sangiovese · 14% Vol. · 2020

Aromas of morello cherry liqueur, ripe red fruits and citrus peel give way to delicate tertiary nuances of cocoa and incense. A rich and elegant wine, intense and persistent, characterised by gentle but firm tannins.

Tasting notes:

Bottles to order: _____

Vin Santo Chianti Classico DOC

£59.00

Malvasia and Trebbiano · 14.5% Vol. · 2020

Notes of raisins and saffron are enhanced by hints of dehydrated apricot, honey, dried fruit, chamomile, vanilla and spice. A sweet and balanced palate with a full, complex and persistent flavour, and a refined balance between acidity and sweetness.

Tasting notes:

Bottles to order: _____



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www.lalocanda.co.uk