



SOCIETY OF  
ARCHITECTURAL  
HISTORIANS

SAH Excursion 2025

# Food × Architecture

Tuscan Wine Landscapes  
September 1-4, 2025

Book now at [sah.org/food-architecture](https://sah.org/food-architecture)

## SUMMARY

Immerse yourself in the late-summer atmosphere of rural Tuscany and experience the lesser-known side of one of the most famous wine regions of the world.

SAH invites you to explore the stunning rural Tuscan landscape and discover first-hand the history and geography of wine and food in the region.

Curated exclusively for SAH by experts in architectural history and the philosophy of food, our tour unfolds through visits to vineyards, guided walks through the countryside, conversations with stakeholders, and specially designed meals at local venues. You will engage in the historical dialogue between the cultures of wine cultivation and the villages and built structures that developed around its production.

This 4-day, 3-night trip centered in the region of Chianti Classico leads into a story of a landscape negotiated around the production of an iconic product, offering a unique opportunity to experience tradition and transformation as told by communities of wine makers and chefs in the historic places in which they live and work. The tour also highlights the many, often surprising, ways in which the movement of people, plants, aesthetics, and cultural and social practices have played an integral part in Chianti, one of the most renowned worldwide brands.

*Cover image: Panzano castle*



*Relais Fattoria Valle, our accommodation in Panzano in Chianti*

## ARCHITECTURAL HIGHLIGHTS

- **Visit Lamole di Lamole**, a winery practicing centuries-old traditional terraced cultivation techniques in its vineyards planted in 1945
- **Access the private Nittardi Estate**, originally a 12th-century defensive tower known by the name of “Nectar Dei” (The Nectar of the God)
- **Explore the Hermitage of San Pietro alle Stinche**, the architecture of which defies precise historical dating
- **Visit Antinori del Chianti Classico**, a modern winery built entirely with locally sourced materials
- **Discuss with experts** how ecology, agriculture, and immigration impacted the location and layout of production facilities and villages
- **Tour Vignavecchia**, one of the oldest wine producers in the region now working to restore its historic buildings



*Lamole di Lamole*



*Panzano in Chianti viewed from the West*

## TRAVEL ITINERARY

### Day 1: Panzano

Monday, September 1

Participants should plan to be in Florence by 10am on Monday, September 1. A private van will pick you up at the Florence Santa Maria Novella train station at 11:30pm and transport you to Panzano. This charming hilltop town with a population just under 1,000 people, boasts three medieval churches and a small castle. Take a light lunch at Mimmo before checking in to the hotel. Following, Professor Andrea Borghini, Director of Culinary Mind at the University of Milan will share an introductory talk on architecture and ecology in Chianti, setting the stage for the rest of the trip. That evening, we visit Lamole di Lamole vineyard, whose terraced fields are “tangible proof of man’s relationship with his environment.” Enjoy dinner at their Michelin-starred restaurant.

Accommodation: Relais Fattoria Valle  
Meals: Lunch, Dinner

### Day 2: Artistry

Tuesday, September 2

After breakfast at the hotel, we will travel by van to Castellina. Spend the day at Nittardi, a wine estate formerly belonging to renaissance master Michelangelo Buonarroti, painter of the Sistine Chapel and sculptor of The Pietà. The owners hold an extensive art collection and have used the grounds for many outdoor installations and sculptures.

Next, visit Antinori in Chianti, one of the major global exporters of Chianti wine. Architecture plays a significant role in the branding of their product. More than seven years of engineering and construction lie behind the vineyard’s “minimally invasive” low environmental footprint and maximum energy savings. Return to Panzano in the evening for a visit to Antica Macelleria Cecchini, the renowned eighth-generation butcher Dario Cecchini and savor dinner at his restaurant. (Vegetarian option available.)

Accommodation: Relais Fattoria Valle  
Meals: Breakfast, Lunch, Dinner

### Day 3: The Old & The New

Wednesday, September 3

You leave this morning for two tours showcasing the complex infrastructure and land management practices at once innovative and traditional. First, the Castello di Fonterutoli dates to the 15th century and sits inside a UNESCO protected site. Their wine cellar represents a unique dispersed layout with specific challenges of historical preservation. Compare their approach to Vignavecchia, one of the oldest wine producers in the area that for several years has been undergoing a major restoration and renovation of its historic buildings and terrain. We will be offered a private visit of their facilities to discuss the delicate balance between the classic and the creative in both



Nittardi Vineyard Estate, Castellina in Chianti

architecture and agriculture. On the way back to Panzano, briefly stop at the village of Volpaia, which traces its roots to the influential 12th century family of the same name. Finally, enjoy dinner together at a local favorite, Le Panzanelle.

Accommodation: Relais Fattoria Valle

Meals: Breakfast, Lunch, Dinner

### **Day 4: Landscape**

**Thursday, September 4**

Take a breath of fresh air on a guided outdoor ecological tour of San Pietro alle Stinche. The Stinche ravine once constituted a natural political border and influenced both settlement and conflict. Toast this tour farewell at a final luncheon together at Enoteca Baldi ristorante and then board the private van transport to return to Florence. Your final night in the city is yours to relish however you wish.

Meals: Breakfast, Lunch

## OUR APPROACH TO TOURISM

This tour centers on direct experiences with mostly small-scale and family-run food and wine operations. Our visit will take place during the busy harvest season and shifting daily demands may necessitate updates to our itinerary at short notice. Additionally, Tuscany is facing profound challenges of mass tourism, which destroys the very culture and artifacts that attract visitors.

Therefore, we seek a gentler relationship of hospitality. By remaining flexible about our final destinations and respecting the time and labor of our various hosts in Chianti, this tour can offer visitors a deeper connection and understanding of the land, its history, and its custodians.



*Fonterutoli Village  
Image by Wikimedia user Sailko*

## OTHER HIGHLIGHTS

- An exclusive trip for only 14 guests
- Access places and people you won't find with any other tour
- View layered architecture within Panzano village and its surrounding lands, which have been inhabited since the Etruscan era predating Rome
- Indulge in custom menus crafted collaboratively by tour leader Andrea and restaurant chefs featuring the best in-season flavors and traditional foods
- Discover local perspectives on food and history from your hosts at family-owned and-operated accommodation, transit, and tour destinations
- Marvel at the traditional skill of one of Italy's most famous butchers, Dario Cecchini
- Speak with individual producers to learn their personal histories and understand their unique relationship with their land



*Enoteca Baldi*

## WHAT TO EXPECT

This trip is appropriate for people in good health with overall good mobility. It will be a physical experience with a lot of walking on both paved and non-paved terrain, including walking up steep hills and steps. You will need to get on/off shuttle buses with ease and be able to carry/roll your luggage unassisted. Seasonal temperatures will be consistent with a U.S. summer. Hotels and shuttles will be equipped with air conditioning, but many of our tour stops will not be.

If you have any questions or concerns, please contact SAH Director of Programs Christopher Kirbabas at [ckirbabas@sah.org](mailto:ckirbabas@sah.org) before booking.

## EXPERT GUIDES

*Food x Architecture was conceived by Drs. Min Kyung Lee and Andrea Borghini. Together they have lived, worked, and traveled in the Chianti region and broader Italy for more than 10 years. Their professional expertise and insider knowledge will make for an unparalleled view into the Italian culinary landscape.*



**Min Kyung Lee**

Lee is an Associate Professor of Architectural History and Chair of the Growth and Structure of Cities Department at Bryn Mawr College.

Her research explores the ways in which architecture shapes human experience and society. Her monograph, *The Tyranny of the Straight Line: Mapping Modern Paris* (Yale University Press), examines mapping practices in the development of nineteenth-century Paris and the transformational role that urban mapping had on the city's modernization. Today, she is working on a project on Korean migration and the American built environment, funded by The Andrew W. Mellon Foundation ([mellon.org](http://mellon.org)) through a New Directions Fellowship.

Her expertise in migration, trade, and their impacts on a society's physical transformation, as well as a recent immigrant to Italy, make her an invaluable interpreter of Tuscany's shifting historical landscape.



**Andrea Borghini**

Borghini is Associate Professor in the Philosophy Department at the University of Milan, Italy, and Director of Culinary Mind, an international center promoting philosophical thinking on food with a multi-disciplinary and cross-disciplinary approach. His research develops theoretical tools to rethink how we speak, structure, sense, and feel about food, eating, and culinary cultures. Published in September 2024, his co-authored book *Gastrospaces: A Philosophical Study of Where We Eat* (Routledge) examines the ties between food consumption and space from diverse historical and geographical contexts. His academic works also delve into the intersection of food and geography to discuss site-specific foods – such as wine – the places of their production, and notions of identity and authenticity.

Born and raised in central Tuscany, he professionally trained and worked in New York City and the Boston area for more than 15 years.

Nittardi Vineyard Estate, Castellina in Chianti



## PRICE

**\$4,100** per person double occupancy  
**\$4,370** per person single occupancy

Tour price includes a \$2,000 tax-deductible donation to the Society of Architectural Historians. Custom excursion tours are one way SAH raises funds to strengthen its programming and publications serving the architectural history community.

### Also included:

- Travel with SAH Executive Director Ben Thomas
- English-speaking guide for all activities
- Entrance fees for all included visits
- Private vehicle transportation throughout the trip
- Gratuities for meals and baggage handling.

## RESERVATIONS

Visit [sah.org/food-architecture](https://sah.org/food-architecture) to make your reservation.

A per-person deposit of \$1,000 applicable to the total price is due upon reservation. In case of cancellations, deposits are fully refundable before March 1 and 50% refundable before May 1. The total balance is due by June 1, 2025. Reservations will be taken on a first-come, first-served basis.

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**Not Included:** Airfare and applicable taxes and fees from your origin city to Florence; airline baggage fees and excess baggage fees; passport/visa fees; meals not specified in the itinerary; food and beverages not part of the included meals; personal items and expenses; gratuities other than specified; travel and trip cancellation insurance; post-tour extension; optional sightseeing; communication charges, including cellular roaming fees; other items not specifically mentioned in the itinerary or as included. Prices, itinerary, accommodations, and experts are subject to change.