

Mount Nisa

The villa, the surroundings, the foods







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- West Area • North East
- Area • South East Area

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The Villa



Monte Nisa

Monte Nisa is a villa overlooking the Chianti hills of San Casciano in Val di Pesa.

This is a holiday home consisting of two apartments that can accommodate 6 people each for a total of 12 people, are not provided meals or other professional services, just a taste of tourism.

It is possible to rent the entire property for exclusive use - "Total Nisa" or just one apartment "Terrace Nisa" for the ground floor apartment, "Above Nisa" for the first floor apartment. By renting the entire structure you have the exclusive use of the swimming pool and the park pool and parking spaces they are shared with, while if you rent a part of the other apartment.





History

Monte Nisa is a villa built in 1934 on the top of a hill in Tuscany, in the area of production of classic Chianti wine. Its quiet, panoramic and sunny position was chosen with great care and passion by the first owner, named Manetti, and from its name derived the original toponym of "Villa Manetto".

Manetti designed the villa to make it his "buen retiro" following and personally directing the construction works and taking care of every little detail.

Subsequently, the heirs sold the villa which since then experienced a troubled period, becoming from time to time a summer colony, recreational club, warehouse and even military command during the Second World War, suffering damage due to cannon fire.

In the period in which the owners were the Antinori marquises the name of the villa was changed and from "Manetto" it became "Montenisa".

Then there were other changes of ownership until in 1976 the villa was bought by the current owners who started the restoration.



The park

Monte Nisa has two hectares of parkland, half forest and half pine forest, completely fenced and for the exclusive use of guests.



The position

Monte Nisa is just 4 km from the Tavarnelle and exit of the Firenze-Siena and expressway.

The nearest village is Montefiridolfi, 900 meters away, grocery with store, Cafe, news agent and restaurant.

Supermarket, pharmacy, banks with ATM, post office butchers, and all other commercial activities and services are about 10

minutes by car, in Mercatello Val di Pesa.

The distances from the main tourist destinations are:

Florence - Ponte Vecchio km. 28

Peretola - airport km. 22.4 Galileo

Galilei - km airport. 82 Siena km. 52

Pisa km. 86

San Gimignano km. 33 On

Friday it's location, Monte Nisa is usually used for quiet and relaxing stay in the countryside, interspersed with short excursions to the main tourist locations or visits to the

Chianti Classic wine production cellars.

Link to the map on Google Maps: <https://bit.ly/2xvHQAb>





The ground floor apartment

The ground floor apartment has three double bedrooms, a bedroom with a single bed, a kitchen with a fireplace, and a bathroom and a spacious lounge with pool table and TV area.

The surface of the apartment is approximately 140 square meters.

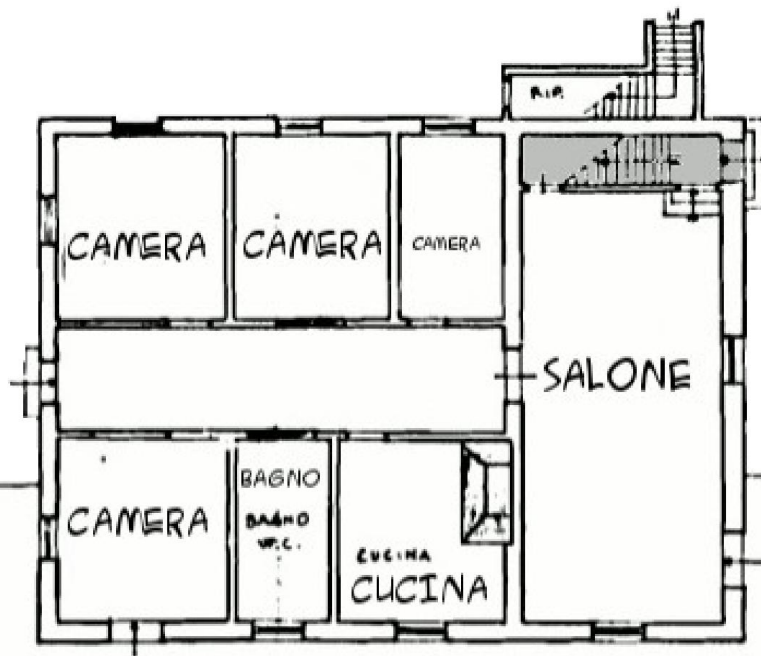
The kitchen is equipped with an oven, induction hob, microwave, fridge with freezer, espresso machine, toaster, American coffee machine, dishwasher and electric kettle.

In the apartment there are also a washing machine and an iron.

Both TV sets are equipped with satellite TV (TVSat platform) and Netflix.

Parking is on the property and free.

The internet connection is wired and wifi, it is free and covers both the internal areas and most of the outside.



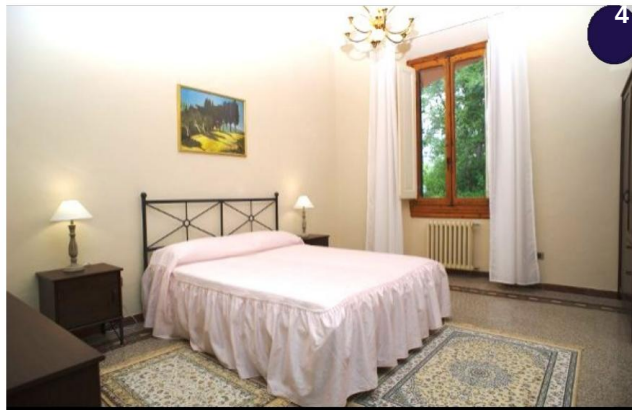
Map of the ground floor



Flat on the ground floor

1 - The central
aisle

2,3,4 - The
bedrooms





Flat on the ground floor

1 - The single bedroom

2 - The kitchen

3 - The bathroom

4 -The living room, TV
corner



The first floor apartment

The apartment has three double bedrooms, a kitchen, a spacious living room and a bathroom, it is very bright with views of the Chianti hills.

To access the apartment there is a short flight of stairs.

The surface of the apartment is approximately 140 square meters.

The kitchen is equipped with an oven, induction hob,

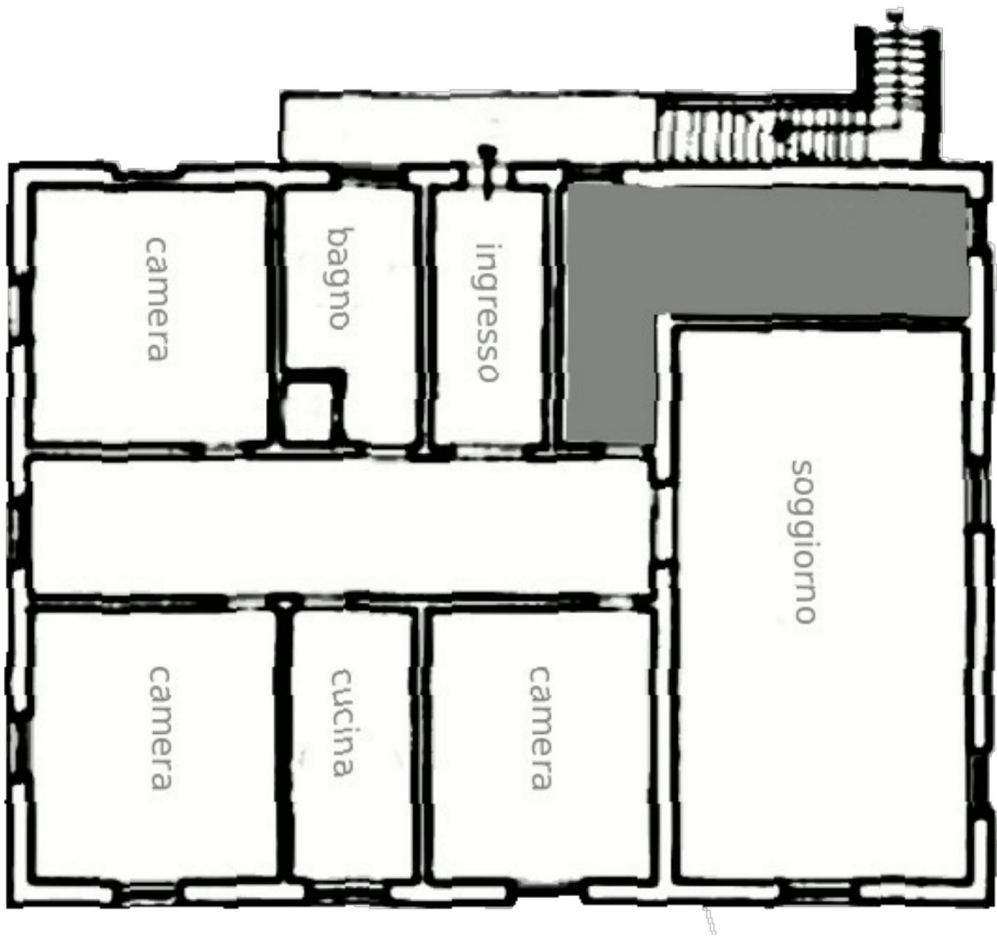
microwave, fridge with freezer, espresso machine, toaster,

American coffee machine, dishwasher and electric kettle.

In the apartment there are also a washing machine and an iron.

In the living room there is a TV with satellite channels (TVSat platform) and Netflix.

Parking is on the property and is free, and the internet is free, wired and wifi and covers both indoor and outdoor areas.



Flat on the first floor



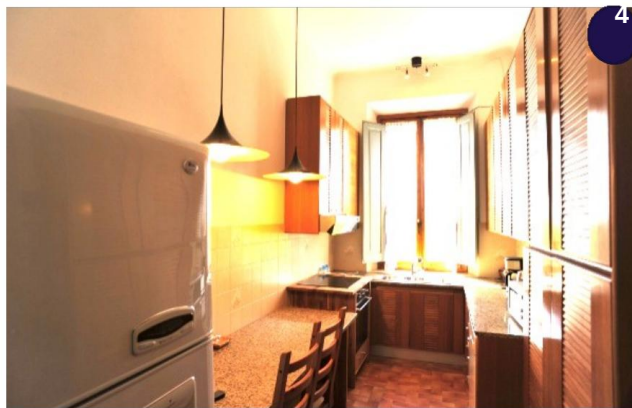
Flat on the first floor

1 - The central aisle

2 - The entrance

3 - The living room

4 - The kitchen



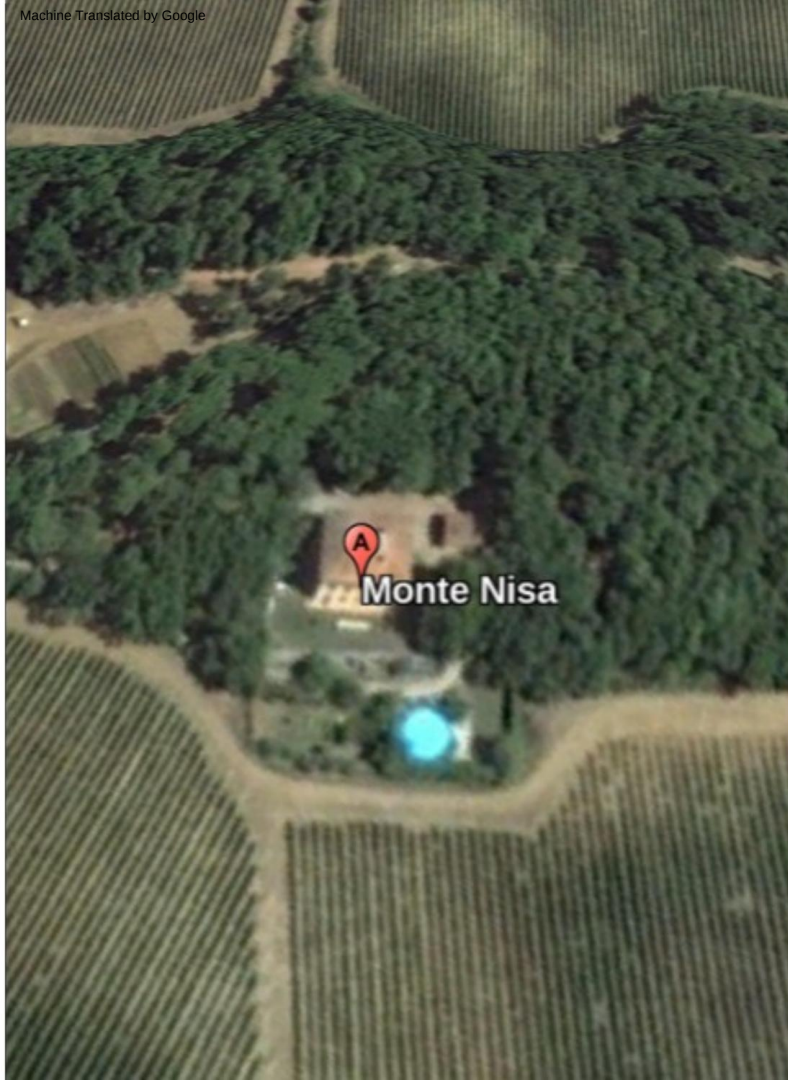


Flat on the first floor

1,2,3 - The bedrooms

3 - The bathroom





Contacts

Reservations for Villa "Monte Nisa are managed by Belvilla.

Links:

Total Nisa: <http://www.nicevilla.it/IT-50020-231>

Terra Nisa: <http://www.beautifulvilla.it/IT-50020-231>

Above Nisa: <https://www.nicevilla.it/IT-50020-131>

email: info@montenisa.com

Address: Via Santa Maria Macerata 72, Montefiridolfi,
50026 San Casciano Val di Pesa, Florence

GPS 43.60147222,11.222925

mapcode: TJGTK.73Y0

Map url: <https://goo.gl/Xcgtgz>

The surroundings of Monte Nisa





Montefiridolfi

Montefiridolfi is less than 1 km from Monte Nisa and is an agricultural village located in the Chianti countryside.

The village is 900 meters from Monte Nisa

In the main paved brick square there is a 14th century tower house, a news agent and a grocery store, while just outside the square there is a small restaurant called "A casa mia";.

There are no particular places to visit in Montefiridolfi, even if in the surroundings of the village there is no shortage of memories of the past.

There are in fact two castles, the castle of Montefiridolfi and the castle of Bibbione, now transformed into tourist residences, the small church of Santa Cristina and the Etruscan tomb known as the Archer and the monastery of Santissima Annunziata, commonly called "del Luogo Nuovo"; or "Conventino";, today deconsecrated and became a private residence.



Montefiridolfi

1 - The main square

2 - Scenes from the square

3 - The newsstand

4 - The main road
and the restaurant





1



2

The Surroundings of Montefirido

1 - The Etruscan tomb

2 - The castle and the church of S. Cristina

3 - The castle of Bigbib

4 - "The Convent of ..." - The small convent



3



4



Mercatale Val di Pesa

Mercatale in Val di Pesa is a small town of about two thousand inhabitants located 6 km away from Monte Nisa.

At Mercatale there are all the services, from the hairdresser to the banks to the post office, all the shops and a supermarket with wine shop.

The origin of Mercatale dates back to the late Middle Ages, but apart from a fresco in the church and Villa Nunzi, built by the Strozzi family, it has no particular monuments or places of interest, but is nevertheless known because:

in the eighties it was nicknamed "Little Russia" because almost the entire population was registered with the communist party:

was the last country to host Pietro Pacciani, accused of being one of the authors of the murders of the so-called Monster of Florence".



Mercatale Val di Pesa

1 - The main square

2 - The monument of the
main square

3 - People's Square

4 - The exterior of the Villa
Nunzi





Weekly markets

Unfortunately, the weekly market has lost much of the importance it had before the advent of mobile phones and large shopping centers, it is no longer an important moment of aggregation and even the supply of goods has flattened and dropped a lot of quality.

However, it remains an interesting spontaneous spectacle of people, colors and goods.

The most important weekly markets held in the surroundings of Monte Nisa are:

San Casciano - every Monday morning, distance 9 km, 13 minutes by car, [link map](#)

[http ps: //g oo. gl/ map s/ Ye FQ m Li Le192](#)

Greve - every Saturday morning, distance 16.2 km, 24 minutes by car

[http ps: //g oo. gl/ map s /Ks W ZhX5PZi92](#)

Poggibonsi - every Tuesday morning, distance 22.4 km, minutes by car, [link map](#)

[http ps: //g oo. gl/ map s /1S5 ni hnf K F92](#)

It is always advisable to arrive early to the market to avoid queues and parking difficulties.



**Photos taken on the
occasion of weekly
markets**





**Photos taken on the
occasion of weekly
markets**





A short ride to get to know the surroundings

Departure from Monte Nisa

Antinori in the Chianti Classico - cellar

San Donato - very characteristic historical center

Sanctuary Pietracupa - ancient sanctuary

Panzano - perched on a hill, church and castle

Lamole - small village

Greve in Chianti - bella the central square

Montefioralle - ancient village many well preserved

Badia A Passignano - ancient abbey

Arrival at Monte Nisa after about 70 km.

Itinerary link on google map: <https://goo.gl/maps/2G3apE1wMar>



via Via di Fabbrica and Via
Cassia/SR2

1 h 52 min

64.1 km

1 h 52 min without traffic



The Surroundings of Mount Nisa

- 1 - [Antino ri cellar](#)
- 2 - [San D onat o](#)
- 3 - [P ietra cupa Sanctuary](#)
- 4 - [Panza no](#)



The Surroundings of Mount Nisa

1 - [Lamole](#)

2 - [Greve](#)

3 - [Montefioralle](#)

4 - [Badia a Passigiano](#)



Arezzo antiques fair

In Arezzo - about 100 km distance, 1 hour and 10 minutes drive - every first Sunday of the month there is the antiques market.

The market takes place throughout the day, but it is advisable to arrive very early to avoid traffic and parking difficulties.

The desks are in the center of the city all around Piazza Grande and Piazza Duomo.

The sellers are very numerous and the exhibits are of all prices, ranging from postcard to restored antique furniture.

It is a market that intrigues both for the variety of exhibits and for the spectacle of the people who frequent it.

The departure of the Eroica

The **Eroica** is a cycling event and the departure of cyclists with bicycles and vintage clothing is a special show.

The Eroica is an event open to all, there are in fact 5 routes with varying difficulty.

The Eroica is not a race, but the full story that already has the right weather the title of "hero" is actually very hard because you run on dirt roads with many ups and downs and overcome steep gradients and it is very difficult today with racing bikes of the past.

Departures are staggered, but usually arriving at 8 o'clock morning you can attend to an unusual and interesting show.

The event is always held on the first Sunday of October in Gaiole in Chianti, which is about 40 km from Montepulciano and usually takes 51 minutes by car.





Florence

Florence is about 28 km from Monte Nisa and could even be reached by public transport, a choice that requires time and a sense of adaptation.

Usually the car is the best way to reach Florence, the main possibilities are:

park at the Villa Costanza parking lot (Tramway parking, Via Sette Regole, 73B, 50018 Scandicci FI - or directly from the A1 motorway) and then take the tram that will take you to Santa Maria Novella station in about 30 minutes. 15 minutes you can easily reach Piazza della Signoria, the Duomo and the Uffizi Gallery. Total time about 1 hour and 20 minutes, slow but quiet path. map:

<https://goo.gl/maps/n9i-doF4VU6N2>

go by car directly in Piazza Stazione, leaving the car in the parking lot of the station (Parking Railway Station 16, Piazzale Montelungo, 50129 Firenze FI) and then walk to the historic center by bus. Total time about an hour, parking is expensive and reaching it can be difficult for traffic and work in progress. map:

<https://goo.gl/maps/HQ-VVPZXxSL-C-2>

park in the S. Ambrogio car park (Florence Parking - Sant'Ambrogio Parking, Via Ferdinando Paolieri, 50122 Florence FI) - about 41 minutes. In the morning, leaving the parking lot, you will find yourself immersed in the true Florentine market, and in 15 minutes you can walk to Piazza della Signoria. Total time about an hour, parking is on average expensive and reaching it can be difficult for traffic.

map: <https://goo.gl/maps/3wj-vLawH-C-pQ2>

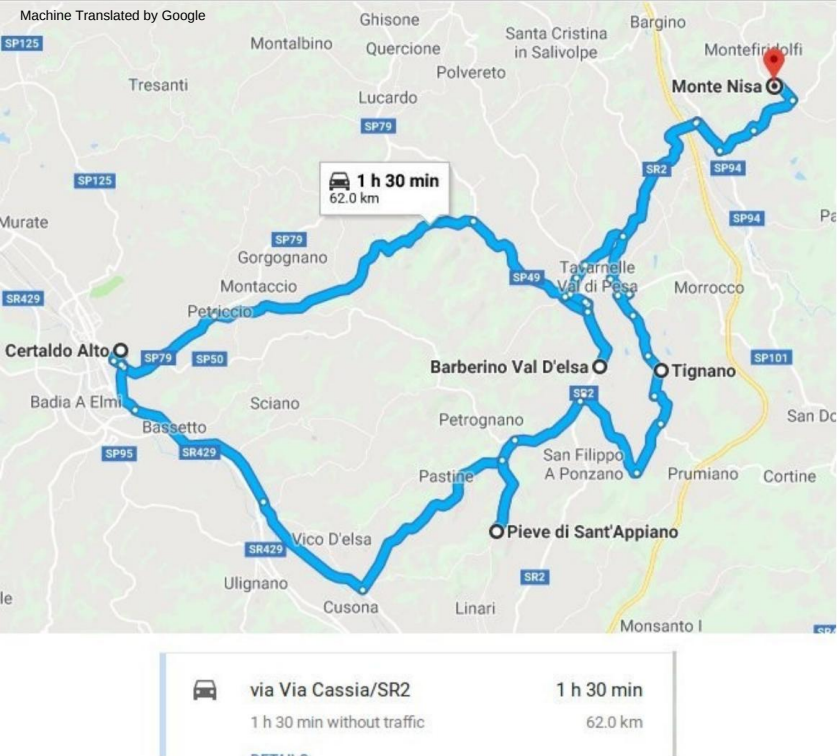


Siena

Siena is about 52 kilometers from Monte Nisa and can be reached by car in about 40 minutes.

The city center is completely closed to private vehicles, so you need to use one of the several car parks around the city, all for a fee and open 24 hours a day.

The nearest parking coming from Monte Nisa is the Santa Caterina car park, (Via Esterna di Frontebranda, 53100 Siena). From there with a system of escalators and a short walk you arrive in Piazza del Campo in about 12 minutes.



Villages to the northwest of Montenisa

Departure from Monte Nisa

Barberino Valdelsa

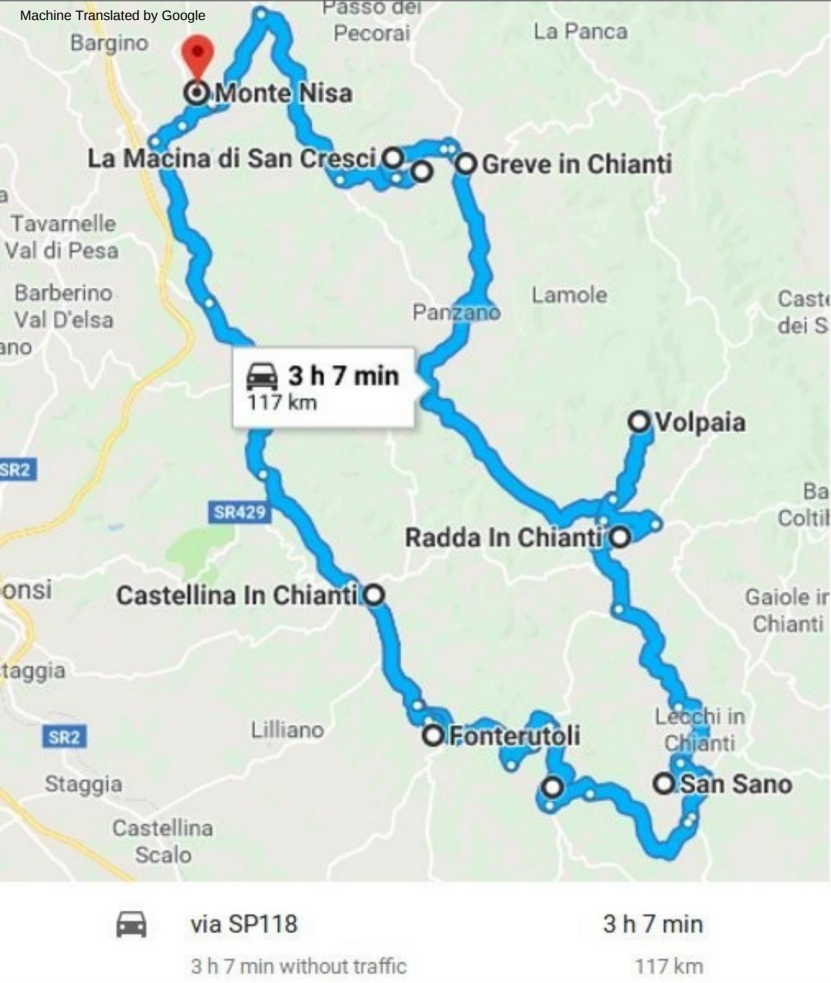
Certaldo Alto

Parish Church of Sant'Appiano

Tignano

Return to Monte Nisa after about 62 km.

Link itinerary on google map: <https://www.google.com/maps/uujTqTigL2>



Villages north-east of Montepulciano

Departure from Monte Nisa

Montepulciano

Parish Church of San Cresci

Greve in Chianti

Volpaia

Radda in Chianti

San Sano

Fonterutoli

Castellina in Chianti

Arrival at Monte Nisa after about 117 km.

Itinerary link on google map: <https://www.google.com/maps/u/v2dGfsPoFk>

<https://www.google.com/maps/u/v2dGfsPoFk>



Villages to the southwest of Montenisa

Departure from Monte Nisa

Linari

Saint Gimignano

Poggibonsi

Colle Val d'Elsa

Monteriggioni

Arrival at Monte Nisa after about 115 km.

Itinerary link on google map: <https://www.google.com/maps/v2?c=rEBygvJF2>

<https://www.google.com/maps/v2?c=rEBygvJF2>



Villages southeast of Montenisa

Departure from Monte Nisa

Castellina in Chianti

Radda in Chianti

Castle of Meleto

San Gusme

Gaiole in Chianti

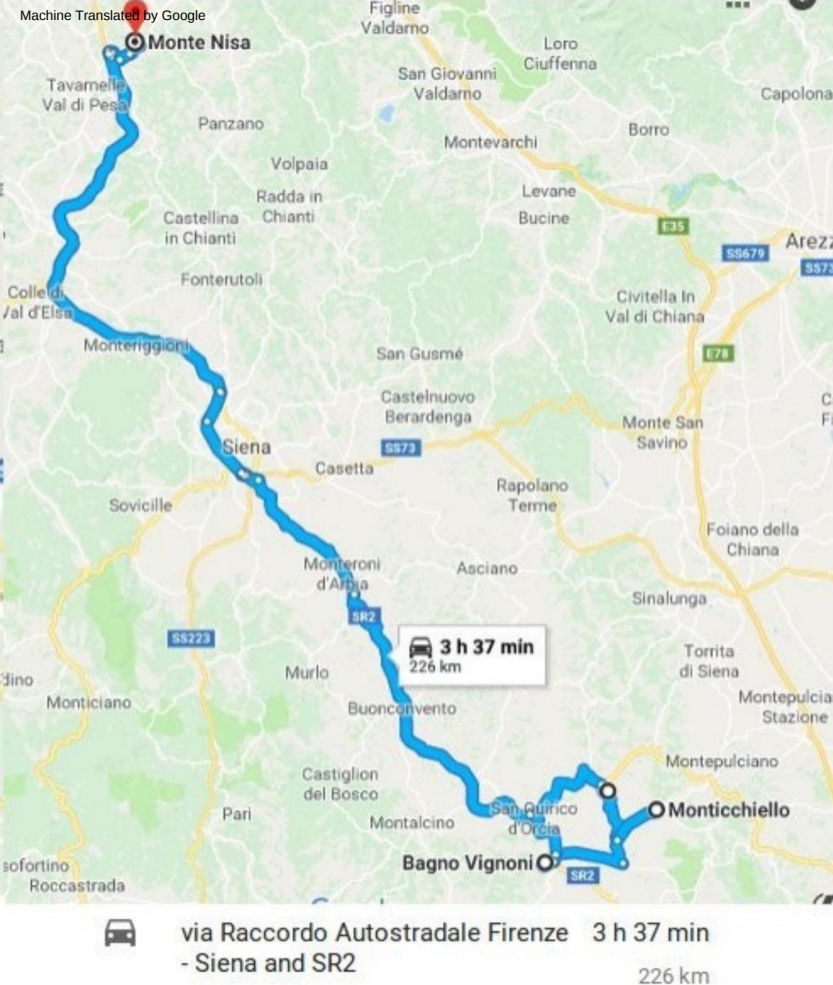
Badia a Coltibuono

Volpaia

Panzano

Arrival at Monte Nisa after about 133 km.

Itinerary link on google map: <https://bit.ly/2Lr9XS9>



Villages in the Siena

Departure from Monte Nisa

Pienza

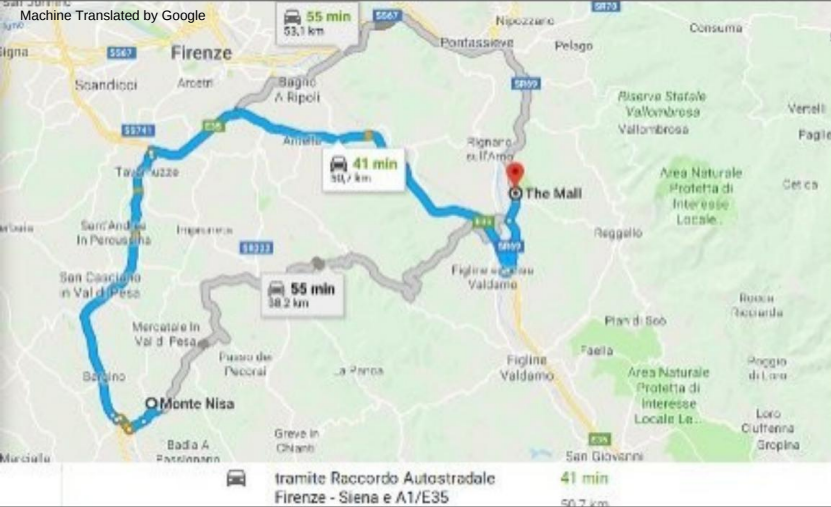
Monticchiello

Bagno Vignoni

Return to Monte Nisa after about 226 km.

Itinerary link on google map: [https://](https://www.google.com/maps/@43.1166667,11.0833333,12z)

[go o. gl/ m aps /L RK U 3gUkn n 1 2](https://www.google.com/maps/@43.1166667,11.0833333,12z)



Top outlets in the surroundings

If you're interested in Italian designer brands and international name brand items, you should do some outlet shopping while you're in Tuscany. Gucci, Prada, Cavalli and many other Italian and international brands are located in malls and retail outlets in Tuscany.

Please be warned that in the outlets there are sold luxury brands, so if you are used to shop at these stores the outlets are a bargain. But if you don't, please note that eg if a pair of leather gloves are priced at the boutique 600,00 euros you can't really expect to find it at the outlets at a reality cheap price, because even if the item will be discounted 50% or 60% of the original price the gloves will cost over 240.00 euros.

The Mall

The Mall is the most famous shopping outlet in Tuscany and one of the first ones to open in the region.

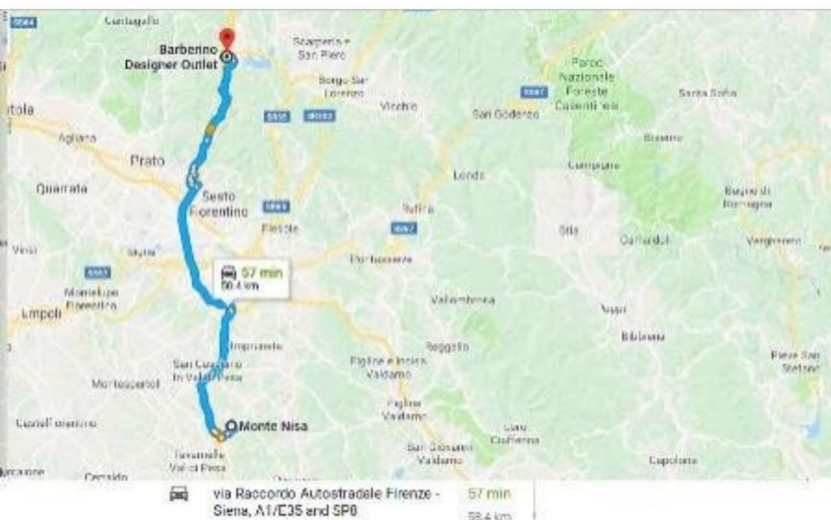
Itinerary link on google map: <https://bit.ly/2KEB-Mad>
official website: <http://www.themall.it/>

The Barberino Designer Outlet

There are over 100 shops of the best brands selling almost everything from clothing to cosmetics, from electricity appliances to chocolate and shoes

Itinerary link on google map: <https://bit.ly/2LiG-20m>
official website:

<http://outlets.mc.rthuglen.com/en/it/designer-outlet-barberino/>



Florentine steak

This thick-cut, meltingly tender, unflinchingly-rare, grilled T-bone steak is one of the symbols of Tuscan cooking, its stark simplicity and intensity of flavors emblematic of the region's soul.

The Florentine steak is a seemingly simple recipe. They serves excellent cooked meat cooked over the coals and seasoned with salt and pepper.



A rare Florentine steak is not a Florentine Steak and if it's cold inside it's not to 'good' Florentine Steak.

The difficulty of the recipe is all in dosing the fire to make it 'crisp' on the outside inside, notand warm but cooked.

In Florence there are many restaurants that offer Florentine Steak but for the sake of licensing, however, for the most part have only cast iron plates for cooking meat.

In reality the real Florentine Steak should be cooked on the grill, because the aromas given by the wood are unique and irreplaceable.

If you like well-cooked meat you can ask for your steak to be cooked well, but assuming your request is accepted at that point what will be served will no longer Florentine steak. well

If you prefer the well-cooked meat the Florentine steak is not for you.:-)



Toast

For appetizers, liver crostini is a Tuscan **food plus** . A sauce made with chicken livers, butter, capers, anchovies, onion and broth, which is spread on warm **Tuscan bread** and literally devoured. This is a typical **Tuscan starter**. You can find many families in **Tuscany** with huge vats of liver cooking in their kitchen over the weekend. It is a common snack to munch on as well.

Something that is similar for a starter is an **Antipasto Toscano**, (right) which is a cutting board full of the meats and cheeses of the region.



The Chianti wine

Italian wines can be confusing and Italian wine law can be even more confusing.

A Chianti wine (Italian pronunciation: ['kjanti]) is any wine produced in the Chianti region, in central Tuscany, Italy. It was historically associated with a squat bottle enclosed in a straw basket, called a fiasco ("flask"; pl. fiaschi).



However, the fiasco is only used by a few makers of the wine as most Chianti is now bottled in more standard shaped wine bottles.

The first definition of a wine-area called Chianti was made in 1716.

The Chianti region covers a vast area of Tuscany and includes within its boundaries several overlapping Denomination of controlled origin (DOC) and Denomination of Controlled and Guaranteed Origin (DOCG) regions.

Other well known Sangiovese-based Tuscan wines such as Brunello di Montalcino and Vino Nobile di Montepulciano could be bottled and labeled under "Chianti", the most basic designation of

The production of Chianti Classico is realized under the supervision of Consorzio del Vino Chianti Classico, a union of producers in the Chianti Classic subregion.

Chianti Classico are premium Chianti wines that tend to be medium-bodied with firm tannins and medium-high to high acidity. Floral, cherry and light nutty notes are characteristic aromas with the wines expressing more notes on the mid-palate and finish than at the front of the mouth. As with Bordeaux, the different zones of Chianti Classico have unique characteristics that can be exemplified and perceived in some wines from those areas. According to Master of Wine Mary Ewing-Mulligan, Chianti Classico wines from the Castellina area tend to have a very delicate aroma and flavour, Castelnuovo Berardenga wines tend to be the most ripe and richest tasting, wines from Gaiole tend to have been characterized by their structure and firm tannins while wines from the Greve area tend to have very concentrated flavors.

Bottles of basic Chianti that does not specify any sub-zone on the label may be a blend from several zones.

The anticipated new premium level for the wines of Chianti Classico DOCG — Gran Selezione (Great Selection) — has cleared its final hurdle and is now officially part of the Chianti Classico portfolio. Gran Selezione is a new classification above Riserva, made using grapes harvested only from the winery's own vineyards, with upgraded requirements for alcohol, extract, and aging.

	Chianti Classico	Chianti Classico Riserva	Chianti Classico Gran Selezione
Production area	Chianti Classico zone in central Toscana	Same zone	Same zone
Grape composition	Minimum 80% Sangiovese	Minimum 80% Sangiovese	Minimum 80% Sangiovese (all estate grown)
Maximum yield	7.5 tonnes/ha (3.35 tons/acre)	Same	Same
Minimum alcohol	12.0%	12.5%	13.0%
Minimum extract	24 g/l	25 g/l	26 g/l
Minimum total aging	About 1 year (until October)	24 months	30 months
Barrel aging	Not required	Not required	Not required
Minimum bottle aging	Not stated	3 months	3 months



Boiled Soup

Ribollita in Italian means re-boiled, and simply refers to a leftover vegetable soup, mixed with stale bread and then reheated. It was a traditional staple in the Tuscan countryside and was often consumed even at breakfast!

Ribollita is a famous soup. You can bread soup, a hearty potage made with bread and vegetables. There are many variations but the main ingredients always include leftover vegetables, beans, cabbage, and inexpensive vegetables such as carrot, beans, chard, celery, potatoes and onion. Its name literally means "reboiled".

Like most Tuscan cuisine, the soup has peasant origins. It was originally made by reheating (ie reboiling) the leftover minestrone vegetable soup from the previous day.[2]

Sometimes date it back to the Middle Ages when the servants gathered the up food - soaked bread, trenchers from the lords' banquet and boiled them for their own dinners.



panzanella

Panzanella is a kind of cold salad of bread soaked in balsamic vinegar and mixed with onions and tomatoes, basil all topped with olive oil of course!

Panzanella [pantʂaɲnʲɪla] or **panmolle** [pamɔ̃mɥɫle] is a Tuscan chopped salad of bread and tomatoes that is popular in the summer. It includes chunks of soaked stale bread and tomatoes, sometimes also onions and basil, dressed with olive oil and vinegar.



Peposo

The peposo - a Tuscan beef stew - is a typical Tuscan dish, originally from Impruneta. In fact it is sometimes called peposo dell'Impruneta. It is a stew baked in the oven with a lot of pepper, a little tomato and red wine (Chianti).

It seems to have been invented by the furnace workers of Impruneta (they are called "fornaciai" - the people who baked bricks in the kilns) who used to put the pieces of muscle in a terracotta pot with the other ingredients and place it at the mouth of the oven so that it could cook very slowly. After a few hours the meat was ready.



Fettunta

(Italian garlic bread)

The fettunta or Bruschetta (Italian pronunciation: [bruˈʃkɛtta] is an antipasto (starter dish) from Italy consisting of grilled bread rubbed with garlic and topped with olive oil and salt. Variations may include toppings of tomato, vegetables, beans, cured meat, or cheese. A popular dish is bruschetta with tomatoes; the most popular recipe outside Italy[citation needed] involves basil, fresh tomato, garlic and onion or mozzarella. Bruschetta is usually served as a snack or appetizer..





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