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Bibbona, the little Tuscan pearl

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Nestled in the heart of Tuscany, the Borgo di Bibbona enchants visitors with its medieval charm, stone alleys, and sweeping countryside views. This timeless hilltop village offers authentic traditions, fine wines, and the serene beauty of the Tuscan coast.

Perched on the hills of the Etruscan Coast, the village of Bibbona traces its origins back to the Etruscan era, later developing around its castle during the Middle Ages. It is easily reached by car from the Aurelia road, just a few kilometers from the sea and Bolgheri. From above, it overlooks vineyards and olive groves, while in the historic center stone alleys, arches, and panoramic views tell centuries of history. Walking within its walls brings a sense of genuine tranquility: time slows down, the scents of the countryside embrace you, and every step becomes a discovery.

In the village of Bibbona, restaurants and traditional trattorias welcome visitors with the most authentic flavors of Tuscan cuisine. Among the typical dishes are pappardelle with wild boar, ribollita, seafood cacciucco, and the famous Florentine steak. Local extra virgin olive oil and Cinta Senese cured meats are ever-present. Everything is perfectly paired with the great wines of the area, such as Bolgheri Rosso and Vermentino from the Tuscan Coast, ideal for enhancing the aromas and richness of every course.

The Bibbona area is one of Italy’s most prestigious wine regions, renowned for its elegant and structured red wines. Here, Bolgheri Rosso DOC and the more complex Bolgheri Superiore DOC are produced, often blends of Cabernet Sauvignon, Cabernet Franc, Merlot, and sometimes Syrah. Among the iconic wines is Sassicaia, internationally acclaimed for its finesse and longevity. Fresh Bolgheri Rosato and Bolgheri Bianco, made with Vermentino and Sauvignon Blanc, are also crafted here.

Wineries where visitors can enjoy tastings include Tenuta San Guido (home of Sassicaia), Tenuta dell’Ornellaia (producer of Ornellaia and Le Serre Nuove), Guado al Tasso (known for rich, aromatic wines), Le Macchiole (single-varietal wines such as Paleo and Messorio), and Campo alla Sughera. Visits typically include vineyard tours, technical insights, and guided tastings paired with local olive oil, cured meats, and cheeses.

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