

Vignamaggio

# LA PANZANESE

A GUIDE TO LIVING PANZANO



Panzano in Chianti is a vibrant village with beautiful views, memorable characters, and many precious opportunities for slow living. Over the past few years, our hotel in Piazza Bucciarelli, La Pensione di Vignamaggio, has allowed us to fully experience the simple gestures and daily activities that characterise life in the village. Our “La Panzanese,” guide is a collection of the places and people that make Panzano unique: aiming not to overwhelm, this short guide is primarily a delightful exploration of the timeless rhythms of an authentic Chianti village.

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# I THE POZZO DELL'OBLIO



A stone's throw away from Panzano's historic community centre we find the well of oblivion, the Pozzo dell'Oblio, a charming piazza with panoramic views. The piazza is off via Giovanni da Verrazzano, halfway up the hill leading to the church in the historical centre. Although almost hidden away in corner, Pozzo dell'Oblio has always been a place for social gatherings throughout the village's history: for summer dances and an important part of the Stagion Bona festival. Pozzo dell'Oblio definitely deserves a visit.

# 2 BARBER PAOLO: AN INSTITUTION



Paolo is a real institution in the village, working as a barber for over 40 years in the family barber shop, just like his father and grandfather before him.

Paolo's warmth and charisma will immerse you in the history of the village, as he gladly shares anecdotes and personal stories with you.



# 3



## LA BOTTEGA DI PITTURA

Carmino Errichiello at 22 Piazza Buciarelli will welcome you into his small art studio where he paints, and displays his paintings inspired by life in Panzano: landscapes, wine and meat still life paintings, and scenes of everyday village life he observes in Panzano. You can also view his art [here](#) if you are not in Panzano in Chianti.





# A TRADITIONAL RECIPE: LA FOCACCIA PANZANESE

# 4

*Panzano's grape focaccia is made exclusively with white grapes, usually muscat grapes.*

## INGREDIENTS

400 g of all-purpose flour (type 00)  
7 g of dried brewer's yeast  
6 tablespoons of sugar  
4 tablespoons of olive oil  
200 ml of water  
2 bunches of white grapes or  
150 g of muscat *Zibibbo* raisins

## METHOD

Dissolve the yeast in half the water. Add the flour and mix in the yeast and oil. Gradually add the remaining water and knead for about 15 minutes until you have a smooth and elastic dough. Transfer the dough to a bowl, cover it with plastic wrap and let it rise until it doubles in size (about 2 hours). Place the risen dough on a floured surface and roll it out. Press it into a 23cm square baking tray lined with baking paper. Scatter the grapes on top of the dough, sprinkle them with 3 tablespoons of sugar, and finish with a drizzle of olive oil. Bake at 190°C in a preheated oven for 45-50 minutes, or until golden brown. Remove the grape focaccia from the oven and let it cool completely before serving.

# 5

## L'UFFICIO DELLE POSTE



Panzano in Chianti's post office is one of the smallest post offices you could imagine. It has only one employee, and its mailbox has been decorated with Panzano artist Luca Carfagna's iconic "omini che fanno cose", *men who do things*.

It is said that buying a stamp here and sending a postcard from Panzano brings good luck: we can't guarantee anything, but we really believe it might be true.

# 6

## AMICI DI PANZANO: ARTIGIANATO ARTISTICO

This small and precious friends of Panzano association unites Panzano's artists and craftsmen under one roof, an art and craft studio where you can find a different artisan at work every day.





# 7 CECCHINI

The butcher poet has become much more than an institution: Dario Cecchini reinvented Chianti's food and wine scene. Inside his butcher shop today, you can even admire a splendid Flemish- School painting, while in his food truck with a view, you can enjoy a beer (Dario Cecchini branded, of course) and savour one of his iconic hamburgers.



# LA CONCA D'ORO



La Conca d'Oro, is an historic viewpoint that today overlooks a sea of vineyards. However, its name meaning *the golden basin*, refers to a time when this valley was covered in golden coloured wheat in summer.

# 9

## LA CHIESA DI PANZANO

The Church of Santa Maria was originally a Romanesque-style building. Today, after numerous additions over the centuries, and after the latest renovations in the late 19th century, it is characterized by a Neo-Romanesque style. The garden surrounding the church is beautiful and mysterious, and is free to visit.

