

Marilu

ENOTECA & COOKING SCHOOL

Welcome to Enoteca Marilu. We are Marco Lami and Emiko Davies, a husband and wife team, a sommelier and a cookbook author. We want to share our passion for food and wine with you through our workshops and classes, as well as our wine shop where we strive to have the most interesting selection of excellent Italian wines (that happen to be 'natural').

This is a passion project, born during the pandemic but brewing since 2007 when we first had an idea to teach wine lessons on a rooftop in Florence. Our dream unfolded into a brick and mortar shop in our beloved Tuscan village, San Miniato, which lies strategically between Florence and Pisa, not far from Siena and Lucca. It is a mecca for gastronomes, particularly in the late autumn when local white truffles are in season.

Enoteca Marilu is a base for cooking classes, wine tastings and events, a place where we can share with you a taste of all the things we love.

Who is this for? It is for people who are curious to explore life in a small Tuscan village, who love good food and delicious wine, who want to connect with other people who love food and wine and learn more about the local small producers around here, while picking up some new skills and recipes along the way -- it's for you! We hope you'll enjoy what we have on offer.

Emiko and Marco x





Classes

Wine masterclass

This sommelier-led class takes you on a deep dive across Tuscany through 12 wines, demystifying Tuscan wine and covering subjects like natural wine and food pairing, over a 2.5 hour class. Includes delicious nibbles.

250 euro per person

Dates on request

Market day cooking class

On Tuesdays, join Emiko for a market day class! We visit the local market, buy seasonal produce to inspire our lunch and cook a three course meal, which we will enjoy with wine together. A 5 hour class.

150 euro per person

Held every Tuesday at 10am

Reserve now:

vino@enotecamarilu.com

5 day Seasonal Tuscan workshop

Let us show you the slow life of a charming Tuscan hilltop village to taste the delicious fresh produce and wonderful artisans making bread, salame, cheese and wine in this area in a small, highly curated workshop.

We start in the mornings, visiting the market, the local butcher, breadmaker or cheesemaker. We will cook together, taste wine together, you'll don an apron and get your hands dirty, learning about local traditions on the way. We eat and drink together, tasting wines chosen by Marco. Afterwards, in the afternoon, you are free to go and explore or rest and perhaps sample one of the fantastic restaurants in town. The seasonal workshops run from 10am-4pm over 4 and a half days over the following dates:

17-21 April 2023: Spring workshop

15-19 May 2023: Late spring workshop

5-9 June 2023: Summer workshop

4-8 September 2023: Late summer workshop

9-13 October 2023: Autumn workshop

20-24 November 2023: White truffle workshop



5 day Seasonal Tuscan workshop

Sample Itinerary:

Monday: Arrival day; we meet in the late afternoon for a tour around town to get your bearings, followed by meeting for a casual aperitivo with nibbles.

Tuesday: We start with a visit to the local market to pick up ingredients and then we cook a meal of fresh pasta, two salads and a seasonal cake, which we will enjoy with paired wines.

Wednesday: This morning starts with coffee at the local pastry shop and a taste of some of their specialties, then we go to the kitchen for our own baking. Late lunch will be at a local biodynamic winery with wine tasting and vineyard visit.

Thursday: We head to the woods for a truffle hunt (San Miniato is home to a variety of truffles that are in season all year). Back in the kitchen you'll learn how to use truffles in savoury but also sweet dishes. We'll enjoy these with paired wines.

Friday: Today we leave the apron behind in the kitchen to visit a local ancient grain grower and baker, then lunch at our favourite countryside trattoria for the best Tuscan experience before we say goodbye.

Cost is 1,600 per person. The white truffle week has an extra white truffle supplement of 100 euro per person. This includes all the food and wine classes, tastings, snacks, lunch and visits, as well as transport during the workshop. The cost does not include flights, accommodation, travel insurance or transport to/from San Miniato.

We require a deposit of 30% upon booking; the remainder should be paid before the workshop starts. This booking is non-refundable unless we are notified at least 90 days beforehand of a cancellation. We can however accept someone to take your place or we can give you a voucher towards any other classes to use within one year. We reserve the right to cancel a workshop if we do not reach the minimum number (5 guests) and in this case deposits will be fully refunded. There are only 8 spots in each workshop.

To book now email us at vino@enotecamarilu.com

San Miniato

40 minutes train ride from Florence and 30 minutes from Pisa airport

GETTING HERE

The closest airports are Pisa (30 mins), Florence (40 mins) and Bologna (90 mins). San Miniato is also easily reached by regional train from Florence SMN train station (40 mins) or Pisa (30 mins). From San Miniato-Fucecchio train station there is the 320 bus that will take you to Piazza Dante Alighieri in San Miniato (the last stop), in 15 minutes, departing every 30 minutes. You can buy a bus ticket (1,80 euro) at the bar below the bus stop (or from an Italian phone number you can send a text message to 4880105 with the word "PISA" from your phone for a virtual ticket). Or call a local taxi driver (Antonio: +39 338 298 5310) to bring you up to San Miniato's historical town in 5 minutes.



WHERE TO STAY

San Miniato may be small but there are plenty of places to stay at all different budgets. With a car, you could consider one of the many agriturismi in the nearby countryside, otherwise within walking distance from Enoteca Marilu, right in the heart of the historical centre, here are some suggestions:

[LUI](#) a cute apartment on Airbnb, a 2 minute walk away

[LEI](#) another cute apartment on Airbnb (that can be joined with LUI)

[Orange](#) cute apartment on Airbnb

[Ser Ridolfo Loft](#)

[Dimora del Grifo B&B](#), simple, classic rooms around the corner from the enoteca

[Palazzo Essenza](#), a brand new palazzo of 5 beautiful rooms in Piazza del Popolo

[Hotel San Miniato](#), a restored 13th century monastery (in need of some updates but comfortable)

[Le Finestre del Seminario](#), new, spartan, spacious and economical rooms in a 17th century Seminary

[Umamma Luxury](#) unique apartment in Piazza Bonaparte