

Meet Our Trip Partners

MOVEABLE
FEASTS



Daniele Bolognese

Ancient Grain Grower & Farmer

Farmer, ancient grain cultivator, horse boarder, pizzaiolo, musician, father, husband—is a man of many hands and even more smiles. His days are a joyful whirl of tending the land, crafting dough, and filling the air with music. Life, for Daniele, is a dance he moves through with a whistle and a grin, always inviting others to join in the celebration.

For years, Daniele and his wife Barbara have thrown open the doors of their home, welcoming me and my guests into a space that thrives on warmth, laughter, and shared moments. Days spent in their company are filled with music, stories, and that rare, genuine feeling of belonging. For many who travel with me, meeting Daniele—the man, his family, and their vibrant household—is a highlight, a connection that lingers long after the journey ends.

If you are lucky enough to cross paths with them, you'll understand exactly why.



Mirella Calvelli & Stefano Martinelli

Chefs and Wine Experts

Nestled in the Chianti hills just south of Florence lies Antella, a charming village that Mirella calls home. Her love of cooking took root in her nonna's kitchen, where childhood afternoons were filled with the rich aromas and stories of Renaissance Florentine cuisine. Mirella & Stefano live and work in this very same house. Inspired by her grandmother's passion and skill, Mirella pursued formal training in Florence and has since brought her magic to restaurants, hotels, cooking schools, catering events and lessons in the very same family kitchen.

Together, Mirella and her husband Stefano create more than meals—they create experiences. Stefano, a seasoned chef and wine expert whose journey includes running a restaurant on Elba Island, complements Mirella's culinary spirit with his own deep Tuscan roots. Their world extends beyond recipes; cooking classes, summer camps, market and farm visits—inviting guests to taste local ingredients, explore cheeses and celebrate the organic bounty of Tuscan food. Together Mirella and Stefano generate energy, love and infectious laughter!

Their private home kitchen is a place of warmth and discovery—a place where tradition and creativity dance together to bring the flavors of Tuscany to life. Guests often leave feeling not only nourished, but truly connected to the land, the history, and the hearts of these two extraordinary Italian souls.

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Andrea Anichini

Chef

He is known as A Man From Chianti, is the soul of rustic Tuscany, a craftsman whose hands bring ancient grains to life in the form of extraordinary breads and pizzas. Rooted deeply in Chianti's rolling hills, Andrea honors the land's timeless gifts with every loaf he shapes and every pie he fires. I have had the privilege of working alongside this humble wizard for many years, witnessing the quiet magic he weaves through flour and fire.

His portable pizza oven, carried with care throughout Chianti on a charming Piaggio Ape, transforms every gathering into a celebration of tradition and simplicity. Wherever he goes, Andrea brings the warmth of the wood-fired hearth and the rich aromas of his creations, inviting all to taste the genuine spirit of Tuscany. Beyond pizza, his repertoire holds rustic Tuscan dishes crafted with reverence for ancient recipes and local ingredients—a true journey into the heart of Chianti's kitchen.

Working with Andrea is to step into a world where slow food unfolds as a masterful craft, where each bite unveils a story, and where cooking is a heartfelt conversation specific to place, territory and their endless gifts.



Valentina Gadotti

Artisanal Cheesemaker

Valentina is an artisanal cheesemaker who raises a small herd of Chamois goats at Podere Le Fornaci, a farmhouse just outside Greve in Chianti. After earning an MA in Political Science and deciding not to pursue a PhD, she embraced a new life dedicated to farming and sustainable food production. Valentina learned goat care and cheesemaking through hands-on experience, deeply attuned to the nuances of her animals and their milk.

Valentina and her partner Nicolò took over the farm when the previous owner chose to retire, committed to prioritizing the welfare of the goats and producing high-quality cheese. Despite early challenges—including the steep learning curve in microbiology and the emotional toll of setbacks—Valentina persevered, developing a philosophy that the milk “talks” and the cheesemaker's art lies in listening and adapting to each day's unique qualities.

This woman's journey reflects a broader movement of young, educated individuals choosing to remain in or move to the Tuscan countryside, seeking meaningful lives close to the land. Together with Nicolò, Valentina exemplifies the passion and resilience of those who are revitalizing rural traditions while embracing modern values of food sovereignty and ecological care. A very exciting conversation in today's world!



Fabrizio and Pierpaolo Cazzola

Beekeepers and owners of Apicoltura Cazzola

What began as beehives tending the family orchards in Altedo has blossomed into a 20-year passion project for the Cazzola brothers. Pierpaolo and Fabrizio pour their hearts into every jar, transforming local pollination into world-class honey that now travels far beyond Emilia-Romagna.

Their signature acacia honey shines brightest, but nomadic beekeeping across diverse landscapes has unlocked a spectrum of exquisite varieties—each drop a testament to bold creativity and unwavering excellence. These brothers haven't just built a business; they've captured the wild poetry of the Emilia plains.

For Moveable Feasts guests, a visit means rolling up sleeves with Fabrizio and Pierpaolo, tasting the land's secrets straight from the hive, and joining a family that's as buzzing with enthusiasm today as day one. Pure gold in every sense.

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Jérôme Glorie

Visionary Essential Oils Producer

Perched at 600 meters in Castellina in Chianti's postcard-perfect hills, Belgian-born agriculteur-distillateur Jérôme Glorie—a tall, straw-hatted gentleman with bright blue eyes and a bear-like grace—has turned ruined Podere La Valle into an enchanting organic sanctuary since 2011. Over 200,000 aromatic plants thrive across 5.5 terraced hectares: rare Sardinian-sourced Italian *Helichrysum*, true lavender, Damascus rose (Kazanlik variety), clary sage, rose geranium, rockrose, and experimental hemp, all hand-weeded and distilled in a custom 1,500-liter Frilli still using low-pressure steam from an 80-meter-deep spring. Family (and team) power this from-field-to-bottle mastery, yielding pure, synthetic-free essential oils, hydrosols, and cosmetics that capture Tuscany's healing vitality.

Dawn-to-midnight distillations in late June ignite pure joy as golden essence emerges in the Florentine vase, with lab-analyzed cuvées blending nature's finest for health, beauty, and renewal. Jérôme distills not just for himself, but for select third parties, ensuring 100% Italian excellence.

For Moveable Feasts Tuscan tours and retreats, Podere La Valle is pure fortune—a magnificently restored haven of sustainable stone and timeless Tuscan soul, blending five cozy apartments with fragrant fields, wellness spaces, and wild serenity. Guests immerse in harvest rhythms, breathe therapeutic mists amid Chianti's raw beauty, and unwind in an “authentic, wild, and delicious” setting that elevates every stay into alchemical magic.



Marco Bonechi

Forager, Nature Lover, Mountain Man

Born and raised in the hills just outside Florence, Marco Bonechi grew up trailing his father and grandfather through wild woods, hunting, gathering mushrooms, and harvesting spontaneous greens. This deep-rooted bond with Tuscany's landscapes fuels his passion as a forager, sharing seasonal treasures—asparagus in spring, edible flowers and herbs year-round, and prized porcini in fall.

Each Moveable Feasts excursion with Marco becomes a living lesson: foraging adventures culminate in hands-on mini-classes crafting restorative herbal teas or wild asparagus frittatas, blending ancient knowledge with simple, soul-nourishing cuisine.

Marco's philosophy—honoring nature's gifts through mindful harvest and intimate connection—mirrors Moveable Feasts' mission perfectly: transforming everyday walks into profound encounters with the land's wild wisdom, where every ingredient tells a story of place, family, and timeless Tuscan vitality.

Your Italian Story Awaits

Contact Carol Sicbaldi

+39 348 915 0196 (Mobile)

1.877.660.0738 (Toll Free, US & Canada)

info@carolsmoveablefeast.com

www.carolsmoveablefeast.com