

# ADVENTURE & TRAVEL



**SKIN IN THE GAME** Visitors at Castiglion del Bosco picking the Sangiovese grape used to make Brunello di Montalcino.

## Crush Hour

During Italy’s grape harvest, more tourists are offering a hand—and a foot

**WINE ENTHUSIASTS** touring Italy during the fall harvest who aren’t content to just sip can opt to snip and crush. Wine tourism, which includes

taking part in the production process, has been rising in Italy, exceeding \$2.7 billion in revenue last year. While there are no official stats on how

many tourists are actually manhandling the grapes, industry insiders say the once-niche pursuit is growing in popularity. At **Tenuta I Fauri**, in the Abruzzo region, the one-day event begins with an early morning harvest. Kids can then get inside a large wooden vat to take part in the grape crushing with their feet, à la Lucille Ball (*tenutai-fauri.it*). **Castiglion del**

**Bosco**, the Tuscan winery owned by Massimo Ferragamo, offers a six-hour harvest experience that includes a crash course on how to pick Sangiovese grapes (*castiglion-delbosco.com*). If you’d rather not break a sweat, at **Donnafugata**, in Sicily, you can watch the nighttime harvest under flood lights, followed by live music and a marionette show (*donnafugata.it*)—*Eric Sylvers*