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Asbel's 50th

La Dolce Vita at Fifty

AN EXCLUSIVE TUSCAN CELEBRATION OF FRIENDSHIP,
FINE WINE AND TIMELESS ITALIAN ELEGANCE

October 2 and 3, 2026 · Florence and Tuscany



WELCOME, FRIENDS



Your guide to Asbel's 50th in Italy.

We are honored you will be joining us in Italy as we celebrate Asbel's 50th birthday. What lies ahead is a weekend carefully curated around the places, flavors, and experiences that mean the most to him. We look forward to making unforgettable memories together.

PLEASE NOTE

All private transportation has been arranged for hosted events. Meet at the designated departure times outside Hotel Lungarno.

YOUR EXPERIENCE GUIDE

Every detail, updated in real time: asbels50th.asbelmontes.com

THE GALA DINNER

Friday, October 2



50th Birthday Gala Dinner

Arnolfo BIS Osteria Contemporanea · Colle Val d'Elsa

COCKTAIL / SEMI-FORMAL · NO JEANS, NO TENNIS SHOES

5:30 PM

Depart Hotel Lungarno

Meet your chauffeurs outside the hotel. Private Mercedes V-Class vehicles take the group into the Tuscan countryside.

6:30 PM

Arrival and private photo session

With Luca, the evening's photographer, who accompanies the group from Florence.

7:00 PM

Welcome aperitif

On the panoramic terrace, weather permitting, with a live jazz trio and singer. Passed amuse-bouches (bite-size hors d'oeuvres) and two glasses of traditional-method sparkling wine.

FOLLOWING

Five-course gala dinner

Created exclusively for the group by Michelin-starred Chef Gaetano Trovato, each course paired with fine wines. Water and coffee included.

ABOUT 11:00 PM

Return to Hotel Lungarno

By private Mercedes V-Class.

EVENING HIGHLIGHTS

Live jazz trio and singer · Floral arrangements · Professional photography · Wine pairings with every course



Friday, October 2

The Gala Dinner

ARNOLFO BIS OSTERIA CONTEMPORANEA · COLLE VAL D'ELSA

Created for 24 guests by Michelin-starred Chef Gaetano Trovato.

WELCOME APERITIF

Chianina IGP Beef · Egg Yolk · Potato

Phyllo Pastry · Zucchini Pesto · Goat Cheese · Almond

Bao · Pink Shrimp · Basil · Peach

Cracker · Flax Seeds · Catch of the Day · Lemon

Bread · Cucumber · Tomato · Onion

Cuttlefish · Bell Pepper · Trout Roe

GALA DINNER

Langoustine · Roots · Turnips

Pyramid Fresh Pasta · Valdarno Muscovy Duck · Zucchini

Guinea Fowl by Laura Peri · Jerusalem Artichoke · Pomegranate

Melon · Salted Caramel · Passito Wine · Petit Fours

Each course is paired with a selection of fine wines.

Water and coffee are included.





OLIVE OIL, WINE AND DINNER

Saturday, October 3



A Few of Asbel's Favorite Things

Olive Oil, Wine and Dinner in Chianti Classico

Breakfast at your hotel, then a leisurely morning at your own pace.

BUSINESS CASUAL · COMFORTABLE SHOES FOR WALKING

3:15 PM

Depart Hotel Lungarno

By private Mercedes V-Class.

4:00 PM

Fattoria di Maiano, olive oil experience

Stroll the olive groves with an expert, visit the traditional mill, and taste the estate's finest oils, including the prestigious Laudemio. About 1 hour 15 minutes.

6:15 PM

Arrive at Foresteria Villa Cerna

Near Castelnuovo Berardenga in the heart of Chianti Classico.

6:30 PM

Guided tour of the winery

Followed by an exclusive Grand Cru wine tasting.

7:30 PM

Dinner on the panoramic veranda

Overlooking the vineyards.

ABOUT 9:30 PM

Return to Hotel Lungarno

By private Mercedes V-Class.



Saturday, October 3

Dinner at Foresteria Villa Cerna

CASTELNUOVO BERARDENGA · CHIANTI CLASSICO

A journey through nature, wine and hospitality.

STARTER

Vegetable flan with pecorino fondue, served with a selection
of Tuscan cheeses and artisanal mustards

FIRST COURSES · A TASTING OF TWO

Tortelli Mugellani with Cinta Senese ragù
Homemade maccheroncino with zucchini flowers and aged pecorino

MAIN COURSE

Slow-cooked beef cheek in Viognier wine,
with mashed potatoes and sautéed spinach

DESSERT

Classic tiramisù and cantuccini biscuits
with Vin Santo, to share

WINES

Chianti Classico “Storia di Famiglia”, produced at Villa Cerna
Litorale Vermentino

Water and coffee included. One bottle per four guests.





WHAT TO WEAR



Dress the Part

Friday Evening

COCKTAIL / SEMI-FORMAL

Elegant evening wear: cocktail dresses, suits and sport coats. A tie is welcome but not required. Please, no jeans and no tennis shoes.

You won't be doing much walking on Friday. Private drivers handle every transfer.

Saturday

BUSINESS CASUAL

Business casual, with comfortable shoes you can walk in. You'll be on your feet in olive groves and vineyards, on uneven ground.

Bring a layer for the evening on the veranda.

THE WEATHER

Early October in Tuscany is cool in the morning and evening and warm in the middle of the day. Plan on layers, whatever the occasion.

MONEY

Convert your dollars at the airport when you arrive, or check your local bank's exchange rate before you go.

Gracie

Thank you for celebrating with us.



QUESTIONS?

We're here to help.

Loida Howell

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EXPERIENCE GUIDE

asbels50th.asbelmontes.com