Andrea Anichini – Biography

Andrea Anichini was born and raised in the Chianti hills of Tuscany. He comes from a long family line of traditional local cooking. His aunt next door owns a small production Chianti Classico fattoria producing wine and olive oil, his sister-in-law owns a shop in Siena where she makes fresh pasta, and his mother has been cooking in the village of Vagliagli since he was a child.

Andre’s passion is food and wine, but specifically local, Tuscan products and recipes. He worked for many years at the Dievole Chianti Classico Winery as its chief sommelier. After that Andrea opened his own Tuscan products store in the center of Siena called Vini Vizi where he sold the highest quality local specialty products like vin santo, chocolate, pasta, and olive oil. From there Andrea and his partner opened the very successful trattoria the Vinsantaio in Castelnuovo Berardenga where, again, they specialized in the traditional recipes of the area using seasonal and locally grown, organic ingredients. Today Andrea is the Chef and Sommelier at Borgo San Fedele in Chianti.

Each year, Chef Andrea spends several months flying around the world sharing his passion with those fortunate enough to attend one of his dinners.