

GT Experiences



ITALY

INDEX

- *Piedmont*.....3
- *Emilia Romagna*.....6
- *Tuscany and Palio*9
- *Tuscany & Umbria*11
- *Tuscany*15
- *Umbria*18
- *Enchanting lake district*.....21
- *Glorious Apulia and Matera*.....23
- *Golfing Tuscany and Umbria*.....25
- *Heart of Tuscany*.....27
- *Lazio & Campania*.....29
- *Sensational Venice Carnival*.....33
- *Sicily*35
- *Southern Sunshine*.....38

Italy 2020



Le-Langhe, Piedmont

PIEDMONT

La Morra, Castagnole Lanze, Carmagnola, Barbaresco, Cherasco, Murazzano, Asti, Mongiardino Ligure, Turin, Pollenzo, Gattinara, Vercelli, The Monferrato Area, Acqui Terme, Alba, Grinzane Cavour, Cuneo

9 Days/8 Nights

TOUR FEATURES

A tour to discover the rich enogastronomical traditions and historical heritage of the Piedmont region, an unforgettable experience involving all the senses.

Pleasurable days spent among rolling hills covered with vineyards, elegant palaces dating back to the former Italian Kingdom, ancient cellars, tiny streets and traditional fresh produce markets, imposing castles and antique shops, savouring some of the best foods and excellent wines that Italy has to offer.

SLOW FOOD PRESIDIA AND OTHER RECOMMENDED PRODUCTS

Participants will have the unique chance of sampling several Slow Food Presidia products - high-quality, traditional foods and beverages at risk of “extinction”

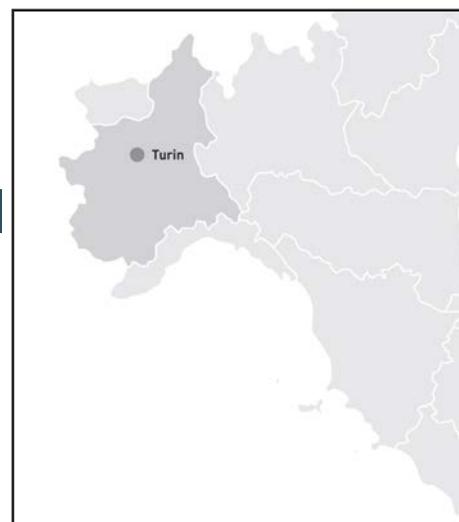
- and other local delicacies from recommended quality producers, such as:
- the wines of the Barolo vineyards;
- the armagnola Grey Rabbit;

- the wines of the Barbaresco hills;
- the sheep milk cheeses of the Langhe;
- the Montebòre cheese;
- the wines of the Pollenzo Wine Bank.

HIGHLIGHTS

The Montebòre cheese dates as far back as the 15th century. Its shape is reminiscent of a tiny wedding cake, with tiers of decreasing size, one atop the other. Legend has it that the shape was modeled on an ancient tower in the town of Montebòre. It has a strong milky and buttery flavour with lingering notes of chestnut and herbs.

The Barolo wine, called the “king of wines” but also the “wine of kings”, it is one of the world’s best wines, made from the best Nebbiolo grapes only. A robust red, full-bodied and very dry. The aroma is similar to strawberries, tar, roses, violets and truffles. It is “hard” when young and it needs to be



aged at least 3 years to become “mellow”. It becomes better with additional aging and is often left to age for between 10 and 20 years.

The Murazzano Robiola cheese is a fresh cheese produced from ewes’ milk or a mixture of ewe’ and cows’ milk. The ripening is from 4 to 10 days. There is no rind but only a yellowish patina in matured cheese. The dough is white or ivory-white. The texture is soft. The odour is fine and delicate. The taste is mainly sweet but it becomes more intense in aged products.



Montébore cheese

POINTS OF INTEREST:

ART, HISTORY, CULTURE & NATURE

During the tour the participants will not only discover delightful food and wines but also the most interesting monuments, works of art, churches and natural landscapes of the region:

- the wonderful hills surrounded by the Barolo vineyards in La Morra;
- Asti, rich in medieval palaces and merchants houses, many with monumental towers;
- Turin, the former capital of Italy, with the Mole Antonelliana, the Duomo cathedral where the Holy Shroud is kept and the elegant buildings along the arcades in the centre;
- Grinzane Cavour, thus named in honour of Camillo Benso, Conte di Cavour, one of the leading figures of the Risorgimento (the Italian unification), and its imposing castle;
- Vercelli, home to numerous relics of the Roman period, and with two noteworthy towers, the Torre dell'Angelo and the Torre di Città;
- the wonderful landscapes of the Monferrato area, one of the most important wine districts of Italy;
- Acqui Terme, with the ancient baths dating back to the Roman time.

ITINERARY:

Day 1 Arrival at Turin or Milan airport, meet tour escort and transfer to the hotel. Time to settle in, then enjoy a welcome dinner in the hotel restaurant which will be dedicated to the Slow Food Presidia of Piedmont. During the evening, introduction to the tour and to the Slow Food philosophy and the activities carried out by the association.

Day 2 La Morra, Castagnole Lanze, Carmagnola Departure for the wonderful Barolo vineyards; first stop at the La Morra scenic viewpoint, where you can admire the hills and vineyards. Visit to the Montezemolo wine cellars and taste their extraordinary wines accompanied by some of the typical local produce of Langa. Departure for Castagnole Lanze, and a visit of Giorgio Rivetti's estate, La Spinetta, for a tasting of his exclusive labels accompanied by local products. Transfer to Carmagnola and a visit to the Agripiemonte farm where the Grey Rabbit is raised. Return to the hotel.

Day 3 Barbaresco, Cherasco, Murazano Departure for Barbaresco to visit the Cellars of the Barbaresco producers, which boast several top class historical vineyards and a range of quality wines. Introduction and tasting of a selection of wines. Departure for Cherasco to

visit the historical centre, free time to wander around the little streets with the traditional workshops which produce the delightful 'Baci di Cherasco' (dark chocolates with hazelnuts). Transfer to Murazzano to visit the Raflazz dairy farm for a tasting of the Langhe sheep milk's cheeses. Return to the hotel.

Day 4 Asti, Mongiardino Ligure Departure for Asti; see the city, visit the Barbero nougat museum and plant, with a tasting of the chocolate sweets and nougats, then move on to visit some of the traditional workshops with their top quality local products such as the hazelnut pies made by Daniela and Giordanino's Polentina and Astigianini traditional cakes. Departure for Mongiardino Ligure and a break at the country farmhouse Vallenosta to taste the Montebòre cheese and join in a cooking class dedicated to the Piedmontese agricultural tradition, followed by dinner. Presentation of the initiative: adopt a sheep. Return to the hotel.

Day 5 Pollenzo Departure for Turin, tour the city and see some of the most important historical and religious buildings – including the Mole Antonelliana and the Duomo cathedral where the Holy Shroud is kept – and stroll along the Dora river.



Figure

ITINERARY Continued

Free time to wander around and enjoy the elegant buildings along the arcades in the centre, with the opportunity to sample some of the local specialties, such as the delicious Turin “Grissini” of the Guala bakery or the fresh homemade pastas at Pasticceria Defilippis. Back to Pollenzo, stroll through the centre, then a visit to the Slow Food Wine Bank for a wine tasting. Return to the hotel.

Day 6 Gattinara, Vercelli, the Monferrato Area, Acqui Terme Departure for the lands of Nebbiolo, the lovely hills facing Monte Rosa. Here, visit the Regional Winery of Gattinara and the Terre del Nebbiolo. Enjoy a tour, a talk on the enogastronomic traditions of the region and sample the wines, accompanied by some local dishes and produce. Leave for Vercelli and stop to visit the historical centre and some of the locals who produce typical sweets and cakes of the region. Departure for the Monferrato hills, stop at the Regional Winery of Acqui Terme to visit the ancient cellars with their collection of traditional tools and instruments. Introduction to the enogastronomic traditions of the region and a tasting of wines such as the Brachetto, Dolcetto and Barbera, accompanied by the local produce. Free time to visit the magnificent centre of Acqui

Terme. return to the hotel.

Day 7 Alba, Grinzane Cavour Departure for Alba for a visit of this enchanting little town. Lunch will follow, with some typical local dishes, in the Osteria dell’Arco. Departure for Grinzane Cavour to visit the Piedmont Regional Winery, situated inside the Grinzane Cavour Castle, and taste some wines from Langa and Roero, in addition to some grappa and other local liqueurs. Return to the hotel.

Day 8 Cuneo Departure for Cuneo to visit the city and its old historical centre where you will stumble upon the producers of some rather unique Cuneesi al Rum (chocolate sweets made with rum), Arione meringues, the de La Granda meat and other Slow Food Presidia products and the famous ice creams of the Gelateria del Corso. Enjoy lunch at the Bottega dei vini delle Langhe (the Langhe region wine shop), including local produce and typical local dishes. On the way back to Pollenzo stop at Monforte d’Alba for a visit of the Azienda Vinicola Ugo Chiola ancient wine cellars and a tasting of local wines. Return to the hotel.

Day 9 Morning free. Departure for the airport.

WHAT’S INCLUDED

- 8 nights - hotel in Pollenzo
- Buffet Breakfast daily
- 3 traditional regional dishes including wines
- 12 guided tastings of Piedmontese foods and wines
- 1 cooking lesson dedicated to Piedmontese agricultural cuisine
- 1 visit to the Slow Food Earth Market including local produce lesson.
- Round-trip airport to hotel transfers
- Travel in state-of-the-art, luxury motorcoaches
- Baggage Handling for the full duration of the tour
- Professional Tour Directors, enogastronomic experts and licensed local guides
- Taxes and Hotel Service Charges

Prices on request



GT Experiences



EMILIA ROMAGNA

PARMA, THE PARMENSE HILLS, LANGHIRANO, FERRARA, THE VALLEYS OF COMACCHIO IN THE DELTA OF THE RIVER PO PARK, REGGIO EMILIA, POESINE PARMENSE, MODENA, MARANELLO, DOZZA, FORLIMPOPOLI, BOLOGNA, RAVENNA, CERVIA.

9 Days/8 Nights

TOUR FEATURES

The Emilia Romagna region takes its name from the Aemilian Way, the road that was built by the Romans to connect Rome to northern Italy; during the Middle Ages trade, culture and religion flourished thanks to the region's monasteries and the University of Bologna - the oldest in Europe; in the renaissance, it became the seat for refined seigniories such as the House of Este of Ferrara. Emilia Romagna is a treasure-trove of delightful towns of great artistic importance, cathedrals and ancient castles, renaissance arcades and galleries with masterpieces by Raphael and Guido Reni; it is also famous for many delicacies such as the "Prosciutto Crudo" ham, the Parmigiano Reggiano cheese, the Culatello di Zibello, the Balsamic Vinegar of Modena and many other traditional delicacies.

SLOW FOOD PRESIDIA AND

OTHER RECOMMENDED PRODUCTS

Participants will have the unique chance of sampling several Slow Food Presidia products - high-quality, traditional foods and beverages at risk of "extinction" - and other local delicacies from recommended quality producers, such as:

- the Parmigiano Reggiano cheese;
- the Culatello di Zibello cold cut;
- the Comacchio's Marinated Eel;
- the Modena traditional balsamic vinegar;
- the sweet salt of the Saline di Cervia saltworks.

HIGHLIGHTS

The Zibello Culatello is one of Italy's noblest cured meats, due to its long and delicate processing and the use of one of the most prized cuts of pork: the boned "nut" of the thigh. The Presidium brings together a handful of producers who are



still making Culatello using strictly traditional methods, aging it for at least 18 months without refrigeration in natural environments like ancient cellars along the Po River near Parma.

The Modena traditional balsamic vinegar is hand-made from boiled grape must and then aged for a long period in wooden kegs. It has a long history and it is used in various ways in cooking. It must not be confused with other balsamic vinegars without the word «traditional» in their name.



THE COMMACCHIO MARINATED EEL.

The preparation consists of four stages: cutting, spitting, cooking, and packing. Cutting consists of beheading the eel and dividing it into pieces. Spitting consists of piercing whole eels or the so-called Morelli (segments) with an iron spit. Cooking is the most important time of the process: controlling fire and spit influences the whole result. Packing includes weighing and pickling the cooked eel with vinegar and salt.

WINERIES AND MORE

Tour participants will also have the opportunity to sample wines and/or local typical products at wineries, bakeries, pastry shops, farms, fresh produce markets and more, such as:

- the Coppia Ferrarese hand-made bread of Ferrara;
- the dishes of Casa Artusi international-cooking school;
- the famous cold cuts of Langhirano;
- the traditional Erbazzone (savory vegetable pie) of Reggio Emilia;
- the wines of the Enoteca Regionale dell'Emilia Romagna winery.

**POINTS OF INTEREST:
ART, HISTORY, CULTURE & NATURE**

During the tour the participants will not

only discover delightful food and wines but also the most interesting monuments, works of art, churches and natural landscapes of the region:

- Parma, with the vast Farnese Palace that houses an art gallery, the renaissance theatre, the splendid Romanesque cathedral and the octagonal baptistery;
- Ferrara, one of Italy's most beautiful historical towns, former seat of the Este Dukedom, with the Castle, the Duomo cathedral and the Diamanti Palace; - the Delta of the river Po Park, among the typical "Casoni" (fishing houses), the ponds crowded with herons and other aquatic birds and the old fishing boats;
- Reggio Emilia, the old city centre that has an hexagonal form, the wonderful palaces from the 16th-17th centuries and St. Prospero Basilica; - Modena, with the Piazza Grande and the Duomo, and Maranello, home of the Ferrari museum and Galleria;
- Dozza and Forlimpopoli, with their historical town centres and the ancient castles;
- Bologna, the city of 100 towers with its 34kms of arcades, the Piazza Maggiore and the Archiginnasio, the oldest university in Europe;
- Ravenna, The last capital of the west-

ern Roman Empire, with the world's most glorious concentration of Early Christian and Byzantine mosaics; - Cervia, with the ancient saltworks, the Salt Museum and the Cathedral.

ITINERARY:

Day 1 Arrival at the airport. Meet tour escort and transfer to the hotel in Bologna. Time to settle in, then enjoy a welcome drink and an introduction to the Slow Food philosophy and activities and the products of Emilia-Romagna. To follow, a traditional dinner in hotel with some excellent regional produce, including Slow Food Presidia.

Day 2 Parma, the Parmense hills, Langhirano - Departure for Parma. Stroll around the old centre of the city where there will be a guided tour of its main historical and religious buildings. Free time to visit the traditional workshops and try the local delicacies, with a visit to the del Gallo coffee roasting plant to taste one of the best coffees in town. In the afternoon, head for the Parmense hills to visit the Torrechiara Castle. Departure for Langhirano to visit the old town centre and stop at the La Perla cold-cuts factory where a tasting will be followed by a light dinner. Return to the hotel.

ITINERARY Continued

Day 3 Ferrara, the valleys of Comacchio in the Delta of the river Po Park Departure for Ferrara, one of Italy's most beautiful historical towns, that offers quaint views of the elegant palaces of the Duke of Este. Stroll through the centre and visit the Castle, the Duomo Cathedral and the Diamanti Palace. Free time. A short trip to visit to the oldest bakery, the Panificio Perdonati, to try the Coppia Ferrarese, a hand-made oil-based bread which boasts ancient origins. Transfer to the Manifattura Marinati marinating factory in the Comacchio Valley, located within the river Po Delta Park for a visit and a talk on the techniques used for catching and preparing the Comacchio's Marinated Eel. This will be followed by a cooking class of typical Ferrara dishes (tortelli filled with pumpkin and other stuffed pastas) and then dinner based on the dishes that have been prepared. Return to the hotel.

Day 4 Reggio Emilia, Polesine Parmense Departure for Reggio Emilia, visit the city with its ancient buildings and monuments. Stop at one of the oldest bakeries in the city - Il Forno del Gattaglio - which is found in the busy Gattaglio area. Here, sample the traditional fare such as Gnocco al forno, Ragnetti and Erbazzone. Transfer to Polesine Parmense, in the so-called "lands of Verdi", in honour of the famous Italian composer, to visit the Antica Corte Pallavicina. Visit the ancient cellars where the Pallavicino Marquises aged the famous Culatello di Zibello cold cuts before sending them to one of the most important noble families of ancient times: the Sforza of Milan. Guided tasting of the Culatello and other typical products accompanied by Fortana wine, followed by dinner. Return to the hotel.

Day 5 Modena, Maranello Departure for Modena, stroll through the old town centre stopping at the Piazza Grande and the Duomo. Free time to wander around and try out the products in the local shops.

Transfer to Maranello to visit the Museum and the Galleria Ferrari. On the way back to the hotel, stop off at Castelvetro di Modena for a visit of the Opera 02 vinegar factory to sample the various ageing balsamic vinegars. Return to the hotel.

Day 6 Dozza, Forlimpopoli Departure for Dozza, visit the historical town centre and the Castle where the Emilia Romagna Regional Winery is located. There will be a tasting and a talk on some of the excellent wines and grapes in Emilia Romagna given by some expert sommeliers. Departure for Forlimpopoli to visit La Rocca and the Casa Artusi International Centre of Cuisine where there will be a tasting and a talk on the Emilia Romagna cuisine. A cooking class will be dedicated exclusively to the Romagnola Piadina and then there will be a traditional dinner hosted by the Casa Artusi restaurant. Return to the hotel.

Day 7 Bologna Departure for Bologna. Visit the city of 100 towers with its 34kms of arcades, stopping off at the Piazza Maggiore, the Archiginnasio and guided visit of the Mercato del Quadrilatero market, the ancient square where vegetables, fruit and ancient shops selling cheeses and cold cuts such as the Mortadella Bolognese can be found. Free time. In the afternoon move to the typical Cantina Bentivoglio winery in the heart of the town, where a cooking lesson will be dedicated to traditional Bolognese dishes (including the famous tortellino) followed by dinner comprising all the local produce and tasting of a selection of local wines. Return to the hotel.

Day 8 Ravenna, Cervia Departure for Ravenna and day dedicated to the magical city and the discovery of its amazing mosaics. A guided tour of the main historical and ecclesiastical buildings. Some free time to wander around the ancient town centre. Afternoon transfer to Cervia to visit the ancient Roman salt mines, the historical site where the "sweet" salt is

produced. The unique characteristics of this salt allow it to be eaten even with chocolate! Today around 30 or so men still gather the salt by hand. Visit the Salina di Cervia, the river Po Delta regional park, and sample the sweet salt, then visit the Salt Museum of the Civiltà Salinara located in a wing of the characteristic 6th century Salt Warehouse. Return to the hotel.

Day 9 Departure for the airport.

WHAT'S INCLUDED

- 8 nights - in charming hotels and historical residences.
- Buffet Breakfast daily
- 4 meals based on traditional regional dishes, including a selection of regional wines
- 8 guided tastings of foods and wines from the Emilia-Romagna region
- 1 visit to the Casa Artusi International Centre of Cuisine and an introduction to the Emilia Romagna cuisine.
- 1 visit to the Slow Food Earth Market including a lesson about the local produce.
- 3 cooking lessons dedicated to specific local cuisines and/or recipes
- Entrance fee to the Ferrari Gallery in Maranello
- Round-trip airport to hotel transfers
- Travel in state-of-the-art luxury motorcoaches
- Baggage Handling for the full duration of the tour
- Professional Tour Directors, enogastronomic experts and licensed local guides
- Taxes and Hotel Service Charges

Pricing provided on request



GT Experiences



TUSCANY & THE AMAZING PALIO RACE

9 Days/8 Nights Itinerary

Day 1 Arrival at Florence or Rome airport. transfer to the hotel in the Siena area. Welcome drink and dinner at the hotel. **(D)**

Day 2 "Tratta" - The Chianti Area
Full Transfer to the centre of Siena to experience the Tratta. This is the procedure through which the horses are assigned to the ten Contrade (neighbourhoods) which participate in the Palio. On the morning of the third day before the race, the horses are presented by their owners in the Entrone (the Town Hall courtyard), and they are examined by a group of veterinarians, delegated by the municipality to evaluate their morphology and physical conditions. The horses are put into trial groups and are tested in three laps around the Piazza to evaluate their suitability to the track. At the end of the test runs, the captains gather together in the presence of the Mayor to decide on the most suitable horses. After this, the draw takes place on a platform prepared outside the Municipality Town Hall: in this way each horse is assigned to a Contrada. In the

afternoon drive to the Chianti area for a wine tasting along with a cellar visit. Return to Siena for dinner at the hotel. **(B, WT, D)**

Day 3 San Gimignano - The horse trials
Departure for San Gimignano by luxury coach, for a guided visit of the tower town. In the evening witness one of the six trials. For each trial, the horse is accompanied to the Town Hall courtyard from the Contrada stables by a dense crowd of the people from that Contrada, who usually sing traditional songs. Return to the hotel. **(B)**

Day 4 Siena - Last Trial
Morning guided tour of the historical centre of Siena with a specialised guide who will explain the traditions and reveal many secrets of this splendid city, including a unique visit to one of the Contrada's museums. Afternoon at leisure. Attend the last Trial, the Prova Generale and enjoy a dinner with the 'contradaioili' who celebrate the long awaited event with wine and singing the Contrada's songs. An unforgettable



experience and a sure way to enter into the spirit of the Palio. **(B)**

Day 5 Reggio Calabria
Morning at leisure. Participate in the last trial, called the "provaccia" (the bad trial) for the lack of enthusiasm shown by the jockeys who spare the horses for the demanding evening race.



Tuscany & The Amazing Palio Race Continued

In the afternoon experience the ceremony of the Blessing of the Horses. People from each Contrada gather together in the church. Afterwards, the costumed representatives of the Contrade and the municipality figures cross the historic town centre, stopping at the Monte dei Paschi bank headquarters, at the “Casino dei Nobili”, in front of the Palazzo Chigi Saracini and at Piazza del Duomo to perform the flag games. Later on, it is time to take a place in one of the windows overlooking Piazza del Campo or in the square itself to watch the race. A guide will explain all the race procedures and rules. After the excitement of the race, take part in the joy of the winning Contrada in a restaurant located in the Piazza del Campo for a traditional Tuscan dinner. **(B, D)**

Day 6 Florence

In the morning departure for Florence for a guided visit of the city. Afternoon at leisure for further sightseeing or shop-

ping. Aperitif in a local winery before returning to Siena for dinner and overnight stay. **(B, A, D)**

Day 7 Arezzo - Cortona

Departure for Arezzo for a guided visit of the city including the churches of San Francesco, with frescos by Piero della Francesca, San Domenico with the Cimabue Crucifix, Pieve di Santa Maria, and Piazza Grande. In the afternoon enjoy a guided tour of Cortona, a wonderful Etruscan town, with a visit to an Etruscan museum. Dinner and overnight in hotel. **(B, D)**

Day 8 Pisa - Lucca

In the morning guided tour of Pisa and the Piazza dei Miracoli, Leaning Tower, Duomo, and Battistero. In the afternoon a guided tour of Lucca to visit San Michele, the Duomo, the city walls and Roman Amphitheatre. Dinner at the hotel. **(B, D)**

Day 9 Departure

Extend stay in Italy or transfer to departure airport. **(B)**

The Palio is held twice a year on July 2nd and August 16th

WHAT'S INCLUDED

- 8 nights - hotel in Siena
- 1 dinner in restaurant
- 1 dinner in the Contrada
- 1 Wine tasting
- 1 Aperitif
- Entrance Fees as per itinerary
- Multilanguage tour escort throughout
- Licensed official guides as per itinerary
- Transportation as per itinerary by luxury coach
- VAT

Pricing on request

Legend

B	Breakfast;	LT	Limoncello Tasting;
L	Lunch;	CT	Cheese Tasting;
D	Dinner;	KL	Cooking Lesson;
WT	Wine Tasting;	A	Aperitif;
OT	Olive Oil Tasting;	H/D	Half Day
MT	Mozzarella Tasting;		

Prices Provided On request.





TUSCANY & UMBRIA

LUCCA, CAPANNORI, SORANA, CARMIGNANO, PISA, BOLGHERI, CASTAGNETO CARDUCCI, FLORENCE, SIENA, SAN GIMIGNANO, CASTELLINA IN CHIANTI, TREGOLE DI CASTELLINA, RADDA IN CHIANTI, GREVE IN CHIANTI, MONTEPULCIANO, PIENZA, MONTALCINO, MONTEVARCHI, PERUGIA, CITTÀ DI CASTELLO, ORVIETO, TODI, ASSISI, BEVAGNA, MONTEFALCO.

13 Days/12 Nights

TOUR FEATURES

A tour to explore Tuscany, a region of sprawling vineyards, rolling hills, charming old cities, masterpieces of art and gourmandise, and Umbria, the so-called “Green Heart of Italy”, a region not only with a lush nature but also full of ancient towns with cobblestone streets, stunning cathedrals and old fortresses, a land also rich of tasty foods and good wines. Visit medieval Lucca, magnificent Florence, Pisa with its amazing Leaning Tower, Siena, famous for the Palio horse race, San Gimignano with its tall towers, the Chianti area, Montepulciano and Montalcino, known all over the world for their prestigious wines, Perugia with its Etruscan walls, 16th century palaces and chocolate factories, Orvieto - whose cathedral is a gothic masterpiece - and Todi, follow the tracks of St. Francis in Assisi. Learn to shop for fresh produce and then prepare traditional local dishes, visit wineries and cellars, sample excellent wines, rare cold cuts, Pecorino cheese

and olive oil, shop for delicacies in the many food shops.

SLOW FOOD PRESIDIA AND OTHER RECOMMENDED PRODUCTS

Participants will have the unique chance of sampling several Slow Food Presidia products - high-quality, traditional foods and beverages at risk of “extinction” and other local delicacies from recommended quality producers, such as:

- the Garfagnana Biroldo (blood sausage);
- the Orbetello Bottarga (fish eggs);
- the Sorana beans;
- the Carmignano dried figs;
- the Certaldo onion;
- the ice creams at ancient ice cream parlour in Florence;
- the typical local products of the Mercatale di Montevarchi market town
- the Mazzafegato sausage;
- the baby Pecorino cheese;
- the extra-virgin olive oil of the Montefalco area.



HIGHLIGHTS

The Garfagnana Biroldo is an old-fashioned blood sausage made from boiled and deboned pig’s head and blood, seasoned with wild fennel, nutmeg, cloves, cinnamon, star anise and sometimes garlic. Garfagnana Biroldo is soft and balanced on the palate, the blood and spices not dominating the lean head meat but offering delicate, lingering aromas.

The Orbetello Bottarga. The art of preserving fish was probably introduced by the Spanish, who smoked eels and dressed fish as early as the 16th century.



Bottarga (from the Arabic botarikh, meaning “salted fish roe”) has always been produced here, from the roe of the gray mullet. Amber in color and very tender, it is excellent sliced thinly with a drizzle of extra-virgin olive oil and lemon.

The Carmignano dried figs. The figs are split open and laid out on cane mats, steamed with sulfur and then dried directly in the sun for four or five days. After resting for a month in a cool, dry place (during which time a sugary coating forms on the skin), the figs are layered in figure-eight-shapes. Aniseeds are placed between each pair of figs. The figs are eaten either as an accompaniment to Prato mortadella or as a dessert with Vin Santo wine.

The Mazzafegato sausage is made from the leftovers of a pig after preparing other cured meats. The meat is coarsely minced and cured with salt, pepper, garlic, lemon and/or orange peel and fennel flowers. It was born out of the necessity to make full use of the entire slaughtered pig, but thanks to the ability of skilled butchers, who have made a virtue out of it, a product was born that is appreciated by connoisseurs.

TYPICAL RESTAURANTS FROM THE “OSTERIE D’ITALIA” SLOW FOOD GUIDE

Tour participants will taste the delicious, authentic dishes of the regional cuisines eating at restaurants selected among those recommended by Slow Food in the “Osterie d’Italia” guide, small “trattorie” that still use fresh, local produce and traditional recipes for their dishes:

- Osteria i Diavoletti;
- Osteria dell’Acquacheta;
- Osteria Tripperia Il Magazzino;
- Osteria La Lumera.

WINERIES AND MORE

Tour participants will also have the opportunity to sample wines and/or local typical products at wineries, bakeries, pastry shops, fresh produce markets and more, such as:

- the Nobile di Montepulciano and other wines of the Montepulciano vineyards;
- the Brunello and other wines of the Montalcino vineyards;
- the wines of the Bolgheri vineyards;
- the aromatic herbs of the Chianti area;
- the famous Sagrantino wine;
- the wines and local fare of the Palazzo del Gusto, Enoteca Regionale dell’Umbria winery;
- the Baci and other chocolate pralines at the Perugina Chocolate Museum;
- the salami and other cold cut

- specialities of Orvieto;
- the typical traditional cakes and pastries of Perugia.

POINTS OF INTEREST: ART, HISTORY, CULTURE & NATURE

During the tour the participants will not only discover delightful food and wines but also the most interesting monuments, works of art, churches and natural landscapes of the regions:

- **Lucca**, one of the best preserved medieval cities in Italy, with its wonderful churches, museums and noble palaces, the birthplace of the composer Puccini;
- **Pisa**, with the wonderful Piazza dei Miracoli square and the amazing leaning tower;
- **Florence**, the cradle of the Italian renaissance, with the masterpieces of the Uffizi Gallery, the Santa Croce church, the Baptistery, the Duomo and Giotto’s bell tower, the Piazza della Signoria and the Ponte Vecchio bridge;
- **Siena**, where the famous Palio race is run in the ancient Piazza del Palio square;
- **San Gimignano**, a UNESCO World Heritage Site, with its wonderful medieval towers and the San Gimignano 1300 Museum;

- **Perugia**, perched on a hill, undoubtedly one of the most beautiful ancient towns in Italy;
- **Orvieto**, situated on top of a rock offering the most splendid of views, with the wonderful the gothic cathedral;
- **Todi**, yet another splendid medieval little town full of ancient buildings and tiny streets;
- **Assisi**, a spiritual place home of the Basilica of St. Francis.

ITINERARY

Day 1 Arrive at Florence or Rome airport, meet tour escort and transfer to the hotel. Time to settle in, then enjoy a welcome drink and an introduction to the Slow Food philosophy and activities and the products of Tuscany. To follow, a traditional dinner in hotel with some excellent regional produce, including Slow Food Presidia.

Day 2 Lucca, Capannori, Sorana, Carmignano - Departure for **Lucca**. A guided tour of the beautiful town centre, with its wonderful churches and palaces, including a visit to Puccini's birthplace. Free time to stroll around the little streets and buy some of the local crafts and goods. Transfer to **Capannori**, where lunch will be served in the Osteria "I Diavoletti" where you will sample the Biroldo della Garfagnana and the Orbetello Bottarga, accompanied by local wines. Transfer towards the Pescia river, passing through the wonderful hills with olive trees and century old vineyards of the Pistoia area. Stop to sample Sorana beans and the pecorino cheese produced by the Enrico Gaggini farm. On the way back, stop at **Carmignano** to learn about the local wines and the delicious dried figs, with a tasting at the Rigoccioli farm that produces fruit, vegetables, jams and preserves, wines and olive oil. Visit the Carmignano Grape & Wine Museum and discover the excellence of Montalbano wines. Return to the hotel.

Day 3 Pisa, Bolgheri, Castagneto Carducci - Departure for **Pisa**. A stroll through the centre and a visit to the Piazza dei Miracoli and the famous Leaning Tower. A visit to the De Bondt chocolate store where tea, ginger and even chilli-flavoured chocolates are on offer. Transfer to **Bolgheri**: some of the world's best wines are made here. Visit the Le Macchiole cellars, spanning over 22 hectares of vines and cultivating some rather innovative varieties, for a guided wine tasting. Return to the hotel.

Day 4 Departure for Florence. Walk through the centre and visit the Santa Croce church, the "Pantheon of Italian Glories" where illustrious Italians such as Michelangelo, Galileo and Machiavelli are buried. The visit also takes in the Baptistry, the Duomo and Giotto's bell tower, and the Piazza della Signoria square. Break at one of the oldest ice cream parlours, "Perché no!", that offers dozens different flavours and a precise selection of raw materials (including pistachios from Bronte, saffron and cardamom). There will be a short talk on how the ice cream is made with some small samples. Free afternoon to stroll along the elegant streets, visit the Uffizi Gallery or shop at the leather market, then traditional dinner at Osteria Tripperia Il Magazzino. Transfer to the hotel in the Chianti hills.

Day 5 Siena, San Gimignano - Departure for **Siena**. Guided tour of the city, including the Museum of the Contrade (each horse in the famous "Palio", runs for a different "Contrada"). Sample some delicious traditional desserts like the Panforte at one of the best pastry shops. Free time before departing for San Gimignano. On the way to San Gimignano, lunch with some of the local produce such as the Certaldo onion, the saffron from San Gimignano and the organic extra-virgin olive oil at the family-run farmhouse Il Castagnolino. Visit and hear about the techniques used in producing olive oil. In the afternoon visit the

famous towers and the San Gimignano 1300 Museum: multi-media exhibits, street scenes and a recreation of the city as it was back in 1300. Return to the hotel.

Day 6 Castellina, Radda in Chianti, Greve in Chianti - Entire day given over to discovering the Chianti hills along the Via Chiantigena (an ancient road connecting Siena with Florence crossing over the hills of Chianti). Stop off at **Castellina in Chianti** and Tregole di Castellina in Chianti for a talk on aromatic herbs harvested and dried following the ancient techniques of Duccio Fontani. Head off for **Radda** and visit to the Porciatti grocery in the old town centre where local salami and other delicacies including Slow Food products can be purchased. Set off for the wonderful city of **Greve**, to visit the historical town centre and then head for the Podere Le Fornaci where there will be some sampling of organic cheeses (including baby goats cheese and fresh ricotta). Back to the hotel.

Day 7 Montepulciano, Pienza Departure for **Montepulciano**, one of the most characteristic medieval cities in Italy, which offers amazing views over the surrounding hillsides. Visit the Contucci winery for a tasting, then explore the wonderful town centre and have lunch at the old Osteria dell'Acquacheta, with its rustic atmosphere. Here, sample some of Tuscany's best recipes. In the afternoon, head for **Pienza**, a perfect renaissance city, famous for its Pecorino cheese. Visit a Pecorino dairy farm, learn about the cheese-making process and sample the fare. Return to the hotel where there will be a tasting of local wines.

Day 8 Departure for Montalcino, a beautiful art city which, from upon high dominates 3,000 hectares of vineyards, famous for one of the best red wines in the world: the Brunello. A visit to the La Fortezza winery, in the tower of the

ITINERARY Continued

ancient fortress, that sells wine but also some exceptional honey, a local speciality. Free time. A visit to the Fattoria dei Barbi cellars for wine tasting and a guided tour. Return to the hotel.

Day 9 Montevarchi, Perugia

Departure for **Montevarchi**, for centuries the “Mercatale” (market town) for this part of the region and one of the most important towns in Tuscany. A meeting place for traders, “dealers” in animals and cereals, farmers and small producers, a place to sell their goods: free range chickens, vegetables, rabbits, artichokes, oil and chestnuts. The morning will be dedicated to buying the local produce with the assistance of a guide. In the afternoon there will



Perugia

be a cookery class dedicated to typical Tuscan recipes, followed by dinner together with the chef. Overnight in **Perugia**.

Day 10 Perugia, Città di Castello

Departure for **Perugia**, undoubtedly one of the most beautiful towns in Italy. A visit to the Perugia chocolate museum, famous for its Baci chocolates. Stop off at the historical Sandri pastry shop and the Bottega delle Erbe Aromatiche with over 6,000 different herbs. Afternoon departure for **Città di Castello**, in the Tiber valley; a tour of the city and the Fratelli Giulietti Salumificio where you may sample the local cold cuts including the Mazzafegati. Visit to the Girasole, a classic grocery shop specialising in salami, cheese and local cakes. Back to Perugia



Todi and Orvieto

and dinner with the dishes of the traditional Umbrian cuisine at the Osteria La Lumera. Return to the hotel.

Day 11 Orvieto, Todi Departure for **Orvieto**, situated on top of a rock. Tour of the city, including the gothic cathedral and a visit to the Palazzo del Gusto winery for a guided tour and a tasting of Umbrian wines accompanied by some local fare. Before heading off, enjoy a short visit to the Adriano pastry shop to try the best of Orvieto’s typical cakes, including chocolates made with chillies and saffron. An afternoon visit to **Todi**, a splendid medieval town, to wander around and discover the old craftshops, including the Fraolini butchery that produces traditional salamis and roast pork with oven-baked breads. A visit to the Montecristo dairy farm in Pian di Porto to sample the baby Pecorino cheeses made with fresh milk. Return to the hotel.

Day 12 Assisi, Bevagna, Montefalco

Departure for **Assisi**; guided tour including the Basilica of St Francis and a quick stop off at the Fratelli Sensi bakery which offers home produced Umbrian specialities. Continue on to **Bevagna**, a medieval town that has held on to its history. Free time. On to **Montefalco**, another splendid town offering spectacular views over the hills. Visit the city and taste the famous Sagrantino wine. Move to the ancient olive groves belonging to the Romanelli family to discover the different plant varieties and the techniques used in the production of the extra-virgin olive oil, along with a tasting. A break at

the Azienda Rosati, to buy the locally produced cold cuts including Capocollo, dried sausages and salami, as well as traditional cakes. Transfer to the hotel.

Day 13 Departure - Morning free. Departure for Rome airport.

WHAT’S INCLUDED

- 12 nights in charming hotels
- Buffet Breakfast daily
- 6 meals based on traditional regional dishes, including a selection of regional wines
- 10 guided tastings of foods and wines from the Tuscany and Umbria regions
- 1 visit to the historical market in Montevarchi including a lesson about the local produce.
- 1 cooking lesson dedicated Tuscany cuisines
- Entrance fees to:
 - Museo della Vite, Carmignano
 - Church of Santa Croce, Florence
 - Contrade Museum, Siena
 - 1300 Museum, San Gimignano
 - Chocolate Museum, Perugia
 - Duomo Cathedral, Orvieto
- Funicolare (cable car), Orvieto
- Round-trip airport to hotel transfers
- Travel in state-of-the-art luxury motorcoaches
- Baggage Handling for the full duration of the tour
- Professional Tour Directors, enogastronomic experts and licensed local guides
- Taxes and Hotel Service Charges

Pricing provided on request



GT Experiences



TUSCANY

LUCCA, CAPANNORI, SORANA, CARMIGNANO, PISA, BOLGHERI, CASTAGNETO CARDUCI, FLORENCE, SIENA, SAN GIMIGNANO, CASTELLINA IN CHIANTI, TREGOLE DI CASTELLINA, RADDA IN CHIANTI, GREVE IN CHIANTI, MONTEPULCIANO, PIENZA, MONTEVARCHI, MONTALCINO.

10 Days/9 Nights

TOUR FEATURES

A tour to explore a region of sprawling vineyards, rolling hills, charming old cities, masterpieces of art and gourmandise: visit the magnificent Florence, the “Cradle of the renaissance,” Pisa with its amazing Leaning Tower, medieval Lucca, Siena, famous for the Palio horse race, the Chianti area, Montepulciano and Montalcino, known all over the world for their prestigious wines, San Gimignano with its tall towers; learn to shop for fresh produce and then prepare traditional local dishes, visit wineries and cellars, sample excellent wines, rare cold cuts, Pecorino cheese and olive oil, shop for delicacies in the many food shops.

SLOW FOOD PRESIDIA AND OTHER RECOMMENDED PRODUCTS

Participants will have the unique chance of sampling several Slow Food Presidia products - high-quality, traditional foods and beverages at risk of “extinction”

- and other local delicacies from recommended quality producers, such as:
- the Garfagnana Biroldo (blood sausage);
- the Orbetello Bottarga (fish eggs);
- the Sorana beans;
- the Carmignano dried figs;
- the Certaldo onion;
- the ice creams at ancient ice cream parlour in Florence;
- the Pienza Pecorino cheese;
- the typical products of the Mercatale di Montevarchi market town.

HIGHLIGHTS

The Garfagnana Biroldo is an old-fashioned blood sausage made from boiled and deboned pig’s head and blood, seasoned with wild fennel, nutmeg, cloves, cinnamon, star anise and sometimes garlic. Garfagnana Biroldo is soft and balanced on the palate, the blood and spices not dominating the lean head meat but offering delicate, lingering aromas.



The Orbetello Bottarga. The art of preserving fish was probably introduced by the Spanish, who smoked eels and dressed fish as early as the 16th century. Bottarga (from the Arabic botarikh, meaning “salted fish roe”) has always been produced here, from the roe of the gray mullet. Amber in color and very tender, it is excellent sliced thinly with a drizzle of extra-virgin olive oil and lemon.

The Carmignano dried figs. The figs are split open and laid out on cane mats, steamed with sulfur and then dried directly in the sun for four or five days. After resting for a month in a cool, dry place (during which time a sugary coating



The forms on the skin), the figs are layered in figure-eight-shapes. Aniseeds are placed between each pair of figs. The figs are eaten either as an accompaniment to Prato mortadella or as a dessert with Vin Santo wine.

TYPICAL RESTAURANTS FROM THE "OSTERIE D'ITALIA" SLOW FOOD GUIDE

Tour participants will taste the delicious, authentic dishes of the regional cuisine eating at restaurants selected among those recommended by Slow Food in the "Osterie d'Italia" guide, small "trattorie" that still use fresh, local produce and traditional recipes for their dishes:

- Osteria i Diavoletti;
- Osteria Tripperia Il Magazzino;
- Osteria dell'Acquacheta.

WINERIES AND MORE

Tour participants will also have the opportunity to sample wines and/or local typical products at wineries, bakeries, pastry shops, fresh produce markets and more, such as:

- the Nobile di Montepulciano and other wines of the Montepulciano vineyards;
- the Brunello and other wines of the Montalcino vineyards;
- the wines of the Bolgheri vineyards;
- the aromatic herbs of the Chianti area.

POINTS OF INTEREST:

ART, HISTORY, CULTURE & NATURE

During the tour the participants will not only discover delightful food and wines but also the most interesting monuments, works of art, churches and natural landscapes of the region:

- **Lucca**, one of the best preserved medieval cities in Italy, with its wonderful churches, museums and noble palaces, the birthplace of the composer Puccini;
- **Pisa**, with the wonderful Piazza dei Miracoli square and the amazing leaning tower;
- **Florence**, the cradle of the Italian renaissance, with the masterpieces of the Uffizi Gallery, the Santa Croce church, the Baptistery, the Duomo and Giotto's bell tower, the Piazza della Signoria and the Ponte Vecchio bridge;
- **Siena**, where the famous Palio race is run in the ancient Piazza del Palio square;
- **San Gimignano**, a UNESCO World Heritage Site, with its wonderful medieval towers;
- **the Chianti area**, with its wonderful hills and vineyards, where some of the best Italian wines are produced;
- **Montepulciano**, one of the most characteristic and intact medieval cities in Italy;
- **Pienza**, the perfect example of a renaissance city, famous for its Pecorino cheese;

- **Montalcino**, a beautiful art city which is famous for its Brunello, one of the best red wines of the world.

ITINERARY:

Day 1 Arrive at Florence, Pisa, Bologna or Rome airport. Meet tour escort and transfer to the hotel. Time to settle in, then enjoy a welcome drink and an introduction to the Slow Food philosophy and activities and the products of Tuscany. To follow, a traditional dinner in hotel with some excellent regional produce, including Slow Food Presidia.

Day 2 Lucca, Capannori, Sorana, Carmignano - Departure for Lucca. A guided tour of the beautiful town centre, with its wonderful churches and palaces, including a visit to Puccini's birthplace. Free time to stroll around the little streets and buy some of the local crafts and goods. Transfer to Capannori, where lunch will be served in the Osteria "I Diavoletti" where you will sample the Biroldo della Garfagnana and the Orbetello Bottarga, accompanied by local wines. Transfer towards the Pescia river, passing through the wonderful hills with olive trees and century old vineyards of the Pistoia area. Stop to sample Sorana beans and the pecorino cheese produced by the Enrico Gaggini farm. On the way back, stop at Carmignano to learn about the local wines

ITINERARY Continued

and the delicious dried figs, with a tasting at the Rigoccioli farm that produces fruit, vegetables, jams and preserves, wines and olive oil. Visit the Carmignano Grape & Wine Museum and discover the excellence of Montalbano wines. Return to the hotel.

Day 3 Pisa, Bolgheri, Castagneto Carducci - departure for Pisa. A stroll through the centre and a visit to the Piazza dei Miracoli and the famous Leaning Tower. A visit to the De Bondt chocolate store where tea, ginger and even chilli-flavoured chocolates are on offer. Transfer to Bolgheri: some of the world's best wines are made here. Visit the Le Macchiole cellars, spanning over 22 hectares of vines and cultivating some rather innovative varieties, for a guided wine tasting. Return to the hotel.

Day 4 Departure for **Florence**. Walk through the centre and visit the Santa Croce church, the "Pantheon of Italian Glories" where illustrious Italians such as Michelangelo, Galileo and Machiavelli are buried. The visit also takes in the Baptistery, the Duomo and Giotto's bell tower, and the Piazza della Signoria square. Break at one of the oldest ice cream parlours, "Perché no!", that offers dozens different flavours and a precise selection of raw materials (including pistachios from Bronte, saffron and cardamom). There will be a short talk on how the ice cream is made with some small samples. Free afternoon to stroll along the elegant streets, visit the Uffizi Gallery or shop at the leather market, then traditional dinner at Osteria Tripperia Il Magazzino. Transfer to the hotel in the Chianti hills.

Day 5 Departure for **Siena**. Guided tour of the city, including the Museum of the Contrade (each horse in the famous "Palio," runs for a different "Contrada"). Sample some delicious traditional desserts like the Panforte at one of the best pastry shops. Free time before departing for **San Gimignano**. On the way to San Gimignano, lunch with some of the local produce such as the Certaldo onion, the saffron from San

Gimignano and the organic extra-virgin olive oil at the family-run farmhouse Il Castagnolino. Visit and hear about the techniques used in producing olive oil. In the afternoon visit the famous towers and the San Gimignano 1300 Museum: multimedia exhibits, street scenes and a recreation of the city as it was back in 1300. Return to the hotel.

Day 6 Castellina in Chianti, Tregole di Castellina, Radda in Chianti, Greve in Chianti - Entire day given over to discovering the Chianti hills along the Via Chiantigena (an ancient road connecting Siena with Florence crossing over the hills of Chianti). Stop off at Castellina in Chianti and Tregole di Castellina in Chianti for a talk on aromatic herbs harvested and dried following the ancient techniques of Duccio Fontani. Head off for Radda and visit to the Porciatti grocery in the old town centre where local salami and other delicacies including Slow Food products can be purchased. Set off for the wonderful city of Greve, to visit the historical town centre and then head for the Podere Le Fornaci where there will be some sampling of organic cheeses (including baby goats cheese and fresh ricotta). Back to the hotel.

Day 7 Departure for **Montepulciano**, one of the most characteristic medieval cities in Italy, which offers amazing views over the surrounding hillsides. Visit the Con-tucci winery for a tasting, then explore the wonderful town centre and have lunch at the old Osteria dell'Acquacheta, with its rustic atmosphere. Here, sample some of Tuscany's best recipes. In the afternoon, head for **Pienza**, a perfect renaissance city, famous for its Pecorino cheese. Visit a Pecorino dairy farm, learn about the cheese-making process and sample the fare. Return to the hotel where there will be a tasting of local wines.

Day 8 Departure for **Montevarchi**, for centuries the "Mercatale" (market town) for this part of the region and one of the most important towns in Tuscany. A meet-

ing place for traders, "dealers" in animals and cereals, farmers and small producers, a place to sell their goods: free range chickens, vegetables, rabbits, artichokes, oil and chestnuts. The morning will be dedicated to buying the local produce with the assistance of a guide. In the afternoon there will be a cookery class dedicated to typical Tuscan recipes, followed by dinner together with the chef. Return to the hotel.

Day 9 Departure for **Montalcino**, a beautiful art city which, from upon high dominates 3,000 hectares of vineyards, famous for one of the best red wines in the world: the Brunello. A visit to the La Fortezza winery, in the tower of the ancient fortress, that sells wine but also some exceptional honey, a local speciality. Free time. A visit to the Fattoria dei Barbi cellars for wine tasting and a guided tour. Return to the hotel.

Day 10 Morning free. Departure for the airport.

WHAT'S INCLUDED

- 9 nights - in charming hotels and historical residences.
- Buffet Breakfast daily
- 5 meals based on traditional regional dishes, including a selection of regional wines
- 10 guided tastings of foods and wines from the Tuscany region
- 1 visit to the historical market in Montevarchi including a lesson about the local produce.
- 1 cooking lesson dedicated Tuscany cuisines
- Entrance fees to:
 - Museo della Vite, Carmignano
 - church of Santa Croce, Florence
 - Contrade Museum, Siena
 - 1300 Museum, San Gimignano
- Round-trip airport to hotel transfers
- Travel in state-of-the-art luxury motorcoaches
- Baggage Handling for the full duration of the tour
- Professional Tour Directors, enogastronomic experts and licensed local guides
- Taxes and Hotel Service Charges

Pricing provided on request



GT Experiences



UMBRIA

ORVIETO, TODI, ASSISI, BEVAGNA, MONTEFALCO, PERUGIA, CITTÀ DI CASTELLO, SPOLETO, SOLOMEO, LAKE TRASIMENO, CASTIGLIONE DEL LAGO, UMBERTIDE, GUBBIO

8 Days/7 Nights

TOUR FEATURES

A tour to discover Umbria, the so-called “Green Heart of Italy”, a region not only with a lush nature but also full of ancient towns with cobblestone streets, stunning cathedrals and old fortresses, a place rich of tasty foods and good wines; starting point of the tour is Orvieto - whose cathedral is a gothic masterpiece - and Todi, then it follows the tracks of St. Francis in Assisi, moves to Perugia with its Etruscan walls, 16th century palaces and chocolate factories, Spoleto, where the “Festival of the Two Worlds” is held, touches the shores of the Trasimeno Lake, and much more.

SLOW FOOD PRESIDIA AND OTHER RECOMMENDED PRODUCTS

Participants will have the unique chance of sampling several Slow Food Presidia products - high-quality, traditional foods and beverages at risk of “extinction” - and other local delicacies from recommended quality producers, such as:

- the baby Pecorino cheese;

- the extra-virgin olive oil of the Montefalco area;
- the Mazzafegato sausage;
- the natural yeast breads of the villages near Spoleto;
- the extra-virgin olive oil of the Spoleto area;
- the fresh produce of the Umbertide Slow Food Earth Market.

HIGHLIGHTS

The Lake Trasimeno Bean is tiny, about the size of a grain of rice. Soft, buttery and flavourful, the dried beans are eaten boiled and seasoned with a little extravirgin olive oil. The fresh beans (cornetti) are sautéed with tomatoes and garlic. Cultivated on the terraces around Lake Trasimeno, they were popular until the 1950s, but have nearly disappeared since then.

The Mazzafegato sausage is made from the leftovers of a pig after preparing other cured meats. The meat is coarsely



minced and cured with salt, pepper, garlic, lemon and/or orange peel and fennel flowers. It was born out of the necessity to make full use of the entire slaughtered pig, but thanks to the ability of skilled butchers, who have made a virtue out of it, a product was born that is appreciated by connoisseurs.



The Sagrantino di Montefalco wine is named after the grape from which it is made. Cultivated for centuries in Umbria, Sagrantino vine is considered autochthonous, although there are various theories as to its origin. Some believe it to have come from Spain, others say it was imported by the first Franciscan friars, and others claim that it was brought into Italy by the Saracens. The Sagrantino needs to be aged at least 30 months, of which at least 12 months in wooden casks.

TYPICAL RESTAURANTS FROM THE "OSTERIE D'ITALIA" SLOW FOOD GUIDE
 Tour participants will taste the delicious, authentic dishes of the regional cuisine eating at restaurants selected among those recommended by Slow Food in the "Osterie d'Italia" guide, small "trattorie" that still use fresh, local produce and traditional recipes for their dishes:

- Trattoria l'Acquario;
- Osteria La Lumera;
- Trattoria Nonna Gelsa.

WINERIES AND MORE
 Tour participants will also have the opportunity to sample wines and/or local typical products at wineries, bakeries, pastry shops, farms, fresh produce markets and more, such as:

- the famous Sagrantino wine;
- the wines and local fare of the Palazzo del Gusto, Enoteca Regionale dell'Umbria winery;
- the Baci and other chocolate pralines at the Perugina Chocolate Museum;
- the salami and other cold cut specialities of Orvieto;
- the typical traditional cakes and pastries of Perugia.

POINTS OF INTEREST:
ART, HISTORY, CULTURE & NATURE
 During the tour the participants will not only discover delightful food and wines but also the most interesting monuments, works of art, churches and natural landscapes of the region:

- **Orvieto**, situated on top of a rock offering the most splendid of views, with the wonderful the gothic cathedral;
- **Todi**, yet another splendid medieval little town full of ancient buildings and tiny streets;
- **Assisi**, a spiritual place home of the Basilica of St. Francis;
- **Perugia**, perched on a hill, undoubtedly one of the most beautiful ancient towns in Italy;
- **Spoletto**, a veritable jewel, full of ancient churches and buildings, where the famous Festival dei Due Mondi is held every year;

- **Gubbio**, the medieval little town built on the side of Mount Ingino, with the monumental basilica that preserves the incorrupt body of St. Ubaldo, patron saint of the town;
- **Lake Trasimeno**, one of Italy's largest lakes and the characteristic towns and villages around it, such as Magione, Castiglione del Lago and Passignano.

ITINERARY

Day 1 Arrive at Rome airport. Meet tour escort and transfer to the hotel. Time to settle in, then enjoy a welcome drink and an introduction to the Slow Food philosophy and activities and the products of Umbria. To follow, a traditional dinner in hotel with some excellent regional produce, including Slow Food Presidia.

Day 2 Orvieto, Todi
 Departure for **Orvieto**, situated on top of a rock. Tour of the city, including the gothic cathedral and a visit to the Palazzo del Gusto winery for a guided tour and a tasting of Umbrian wines accompanied by some local fare. Before heading off, enjoy a short visit to the Adriano pastry shop to try the best of Orvieto's typical cakes, including chocolates made with chillies and saffron. An afternoon visit to **Todi**, a splendid medieval town, to wander around and discover the old craft shops,

ITINERARY Continued

including the Fraolini butchery that produces traditional salamis and roast pork with oven-baked breads. A visit to the Montecristo dairy farm in Pian di Porto to sample the baby Pecorino cheeses made with fresh milk. Return to the hotel.

Day 3 Assisi, Bevagna, Montefalco

Departure for Assisi; guided tour including the Basilica of St Francis and a quick stop off at the Fratelli Sensi bakery which offers home produced Umbrian specialities. Continue on to Bevagna, a medieval town that has held on to its history. Free time. On to Montefalco, another splendid town offering spectacular views over the hills. Visit the city and taste the famous Sagrantino wine. Move to the ancient olive groves belonging to the Romanelli family to discover the different plant varieties and the techniques used in the production of the extra-virgin olive oil, along with a tasting. A break at the Azienda Rosati, to buy the locally produced cold cuts including Capocollo, dried sausages and salami, as well as traditional cakes. Transfer to the hotel.

Day 4 Perugia, Città di Castello

Departure for Perugia, undoubtedly one of the most beautiful towns in Italy. A visit to the Perugina chocolate museum, famous for its Baci chocolates. Stop off at the historical Sandri pastry shop and the Bottega delle Erbe Aromatiche with over 6,000 different herbs. Afternoon departure for Città di Castello, in the Tiber valley; a tour of the city and the Fratelli Giulietti Salumificio where you may sample the local cold cuts including the Mazzafegati. Visit to the Girasole, a classic grocery shop specialising in salami, cheese and local cakes. Back to Perugia and dinner with the dishes of the traditional Umbran cuisine at the Osteria La Lumera. Return to the hotel.

Day 5 Departure for Spoleto and a tour of the city. Stop just outside the city for a treat at two tiny villages in the Umbrian hills. The first stop is at the Leonardi bakery which specialises in natural yeast breads; visit and sample the fare. The second is the Castello di Poreta; visit and sample the extra-virgin olive oil. In the afternoon, transfer to Foligno and walk through the old town centre stopping at the Central Bar for a top quality ice cream with some amazing and original flavours such as the Sagrantino wine one. Return to the hotel.

Day 6 Solomeo, Lake Trasimeno, Castiglione del Lago

Departure for Solomeo, situated on the slopes of a hill between Perugia and Lake Trasimeno. A visit to the old hamlet which has preserved its original medieval layout to this day, thanks to a careful and intelligent restoration project. A visit to Bruno Cucinelli's old craftshop selling handmade top quality cashmere products. Departure for Lake Trasimeno to visit some of the characteristic towns around the lake such as Magione, Castiglione del Lago and Passignano. Dinner will be hosted in the traditional Trattoria 'Acquario in Castiglione del Lago where traditional dishes, including the Fagiolina del Lago will be served. Return to the hotel.

Day 7 Umbertide, Gubbio

Departure for Umbertide, a wonderful old city where there will be a guided tour of the Slow Food Earth Market and a lesson on the season's vegetables, fruit and local produce, followed by lunch at the Trattoria Nonna Gelsa, located in the countryside near Umbertide. Transfer to Gubbio, yet another important small city that defines the ancient Umbrian civilization. Gubbio is famous for the Corsa dei Ceri which takes place annually on the 15 May. Back to the hotel where there will be a tasting of a selection of local wines.

Day 8 Morning free. Departure for Rome airport.

WHAT'S INCLUDED

- 7 nights in charming hotels and historical residences
- Buffet Breakfast daily
- 5 meals based on traditional regional dishes, including a selection of regional wines
- 6 guided tastings of foods and wines from the Umbria regions
- 1 visit to the Slow Food Earth Market including a lesson about the local produce
- Entrance fees to:
 - Chocolate Museum, Perugia
 - Duomo Cathedral, Orvieto
 - Funicolare (cable car), Orvieto
- Round-trip airport to hotel transfers
- Travel in state-of-the-art luxury motorcoaches
- Baggage Handling for the full duration of the tour
- Professional Tour Directors, enogastronomic experts and licensed local guides
- Taxes and Hotel Service Charges

Pricing provided on request



GT Experiences

ENCHANTING LAKE DISTRICT



Lake Garda

10 Days/9 Nights Itinerary

- Day 1** Arrival at Venice airport and transfer to the hotel on Lake Garda for the next three nights. Lake Garda, located between the magnificent Alps and the Po Valley, resembles a fjord and its excellent location makes it perfect for exploring the surrounding area. Dinner at the hotel. **(D)**
- Day 2** Lake Garda - Beloved by many celebrated writers and artists, most notably Goethe, Malcesine is one of the most famous towns located on the eastern shores of Garda, also known as the Riviera of Olives. With its spectacular views of the castle and its picturesque harbour, Malcesine will not fail to enchant. Continue on to Riva to stroll along its narrow streets and enjoy a pleasant lunch along the lakeshore. Return to the hotel for a relaxing evening. Dinner at the hotel. **(B,D)**
- Day 3** Verona In the morning, travel to Verona and have the opportunity to visit Juliet's balcony as immortalised in Shakespeare's Romeo and Juliet. As testimony to its Roman past, the imposing Arena immediately captures the eye. Made from local stone the amphitheatre is still used today during the opera season, quite a contrast to the gladiatorial contests that took place here during the Roman period. Return to the hotel for dinner.- **(B,D)**

- Day 4** Lake Garda - Lake Como - Visit Sirmione, with its Scaligeri Castle, which still retains the draw-bridge machinery and embattlements quay used to defend the whole southern end of the peninsula. From here travel to the medieval walled city of Bergamo, before arriving in Cernobbio. Check in at the hotel, for the next two nights. Dinner in hotel. **(B,D)**



Legend

B	Breakfast;	LT	Limoncello Tasting;
L	Lunch;	CT	Cheese Tasting;
D	Dinner;	KL	Cooking Lesson;
WT	Wine Tasting;	A	Aperitif;
OT	Olive Oil Tasting;	H/D	Half Day
MT	Mozzarella Tasting;		

Prices Provided On request.



Verona

Enchanting Lake District Continued

Day 5 **Lake Como** In the morning visit one of Lake Como's most famous villas, the Villa Carlotta, which houses numerous Canova masterpieces and whose beautiful gardens include over 500 different species of plant and flower. Then take a ferry across the waters to the splendid lake-side town of Bellagio, famous for the attractive Villa Melzi. Its magnificent grounds consist not only of a beautiful water garden but also a Moorish Temple which is visible from across the lake. Dinner in hotel. **(B, D)**

Day 6 **Lake Como** - A day to relax or enjoy a boat ride on Lake Como. Alternatively, a visit to the town of Como, which gave its name to the lake. The town founded by the Romans on a Celtic site in 196 BC is worth a visit before transferring to the hotel on Lake Maggiore. Arrive this evening at the hotel in Stresa, stay for the next three nights. Dinner at the hotel. **(B, D)**

Day 7 **Stresa - Locarno** - Board the ferry in Stresa for the journey on the tranquil waters to Locarno. Here free time to stroll around and sample Swiss café life before embarking on the Centovalli Train, which provides magnificent panoramic views of the gorges, waterfalls, vineyards, and bridges between Locarno and Domodossola. Following this awe-inspiring excursion join coach for the short trip back to Stresa. Dinner at the hotel. **(B, D)**

Day 8 **Lake Maggiore** - Explore one of the largest and possibly the most stunning of the Italian lakes, while travelling by boat to the Borromean Islands. Of the four islands, Isola Bella and Isola dei Pescatori are the most famous, as the former

is home to the spectacular 17th century Palazzo Borromeo and the latter, as the name - Fisherman's Island - suggests, still exudes part of its fishing village atmosphere. Return to the hotel for dinner. **(B, D)**

Day 9 **Milan** - Departure for Milan for an orientation tour including the gothic Duomo, the 19th century Galleria and "La Scala" Opera house. Free time for shopping. Tonight dinner in an elegant restaurant in Milan. **(B, D)**

Day 10 **Departure** - Extend stay in Italy or transfer to departure airport. **(B)**

WHAT'S INCLUDED

- 3 nights - Lake Garda
- 2 nights - Lake Como
- 3 nights - Lake Maggiore
- 1 night - Milan
- Admission Charges & tickets:
- Borromean Islands - Lake Maggiore
- Multi-language tour escort throughout
- Licensed official guides as per itinerary
- Transportation as per itinerary by luxury coach
- Entrance fees as per itinerary
- Ferry rides in Lake Como and Lake Maggiore



GT Experiences

GLORIOUS APULIA & MATERA



Caves of Castellana

10 Days/9 Nights Itinerary

- Day 1 Arrival at Bari airport - transfer to Martina Franca. Welcome Dinner at the hotel. **(D)**
- Day 2 Caves of Castellana Alberobello - Departure to visit the famous Caves of Castellana. Lunch at Alberobello followed by a walking tour of the characteristic Trulli area. At night visit the historical centre of Martina Franca. Dinner at the hotel. **(B,L,D)**
- Day 3 Lecce - Otranto Zinzulusa Grotto Departure for Lecce "The Pearl of the Baroque". Visit of the city. After lunch, excursion to the beautiful Otranto, with its famous cathedral. Visit to the Zinzulusa Grotto. Return to the hotel for dinner. **(B,D)**
- Day 4 Cisternino - Ostuni - Egnazia - Time to visit the "white cities" of Cisternino and Ostuni. Continue on to Egnazia, an interesting archaeological site: first Messapic and later Roman, with its museum, boundaries, necropolises and traces of the Via Traiana. Return to Martina Franca. Dinner in a local "pizzeria." **(B,D)**
- Day 5 San Giovanni Rotondo Monte S. Angelo - Departure for an Giovanni Rotondo to visit the anctuary and the home of Padre Pio. Then visit of Monte S. Angelo one of the most ancient Christian shrines, dedicated to the Archangel Michael. Return to Martina Franca for dinner. **(B,D)**

- Day 6 Bari - Castel Del Monte - Trani Departure for Bari to visit the Swabian Castle and the Cathedrals of St. Nicolas and St. Sabino. Continue on to Castel Del Monte, the castle masterpiece of King Frederick of Aragon. Lunch in a typical-restaurant. Afternoon visit of Trani. Return to the hotel for dinner. **(B,L,D)**



Legend

B	Breakfast;	LT	Limoncello Tasting;
L	Lunch;	CT	Cheese Tasting;
D	Dinner;	KL	Cooking Lesson;
WT	Wine Tasting;	A	Aperitif;
OT	Olive Oil Tasting;	H/D	Half Day
MT	Mozzarella Tasting;		

Prices Provided On request.



Martina Franca

Glorious Apulia & Matera Continued

- Day 7 Taranto - Grottaglie In the morning visit of Taranto, “The City of the Two Seas”. Visit the archaeological museum. After lunch visit of Grottaglie, famous for its handcrafted ceramics. Return to the hotel for dinner. **(B, D)**
- Day 8 Matera (Basilicata region) Visit Matera, “la città dei Sassi”. The city is the most extraordinary and intact example of a troglodyte settlement in the Mediterranean region. The oldest sassi (ancient homes carved right into the rock), are about 7000 years old. Afternoon at leisure. Return to the hotel for dinner. **(B, D)**
- Day 9 Crispiano - Manduria - In the morning excursion to the region of Crispiano, called “The Territory of the 100 Farms”. In the afternoon visit to Manduria, famous for its fortified walls. Farewell dinner in a local restaurant. **(B, D)**
- Day 10 Extend stay in Italy or transfer to the airport for your return flight home.



Puglia

is home to the spectacular 17th century Palazzo Boromeo and the latter, as the name - Fisherman’s Island - suggests, still exudes part of its fishing village atmosphere. Return to the hotel for dinner. **(B, D)**

- Day 9 Milan - Departure for Milan for an orientation tour including the gothic Duomo, the 19th century Galleria and “La Scala” Opera house. Free time for shopping. Tonight dinner in an elegant restaurant in Milan. **(B, D)**
- Day 10 Departure - Extend stay in Italy or transfer to departure airport. **(B)**

WHAT’S INCLUDED

- 9 nights - Martina Franca
- Admission Charges & tickets:
- Multi-language tour escort throughout
- Licensed official guides as per itinerary
- Transportation as per itinerary by luxury coach
- VAT



GT Experiences



GOLFING IN TUSCANY AND UMBRIA

8 Days/7 Nights Itinerary

Day 1 Arrival at Florence, Pisa or Rome airport. Meet with tour escort and transfer to the hotel in Montecatini, Italy's most famous thermal spa. Welcome drink and dinner at the hotel. **(D)**

Day 2 Versilia Golf Club - Play golf today at Versilia near Pietrasanta on the Tuscan coast. The Golf Course, inaugurated in 1990, was designed by Marco Croze and is an 18 hole course, set in a splendid landscape, featuring sand bunkers and water obstacles. In the afternoon visit Pisa and proceed to Montecatini for dinner at the hotel. **(B, D)**

Option: Non-golfers can visit the charming walled renaissance city of Lucca with lunch at a historic villa.

Day 3 Florence

Departure to Florence. Upon arrival fascinating walk through the historical centre of the city. The tour includes the Franciscan church of Santa Croce, known as the "Pantheon of the Italian Glories" where many illustrious Italians, such as Michelangelo, Galileo, Rossini and Machiavelli, are buried. The visit also

includes the religious centre (the Baptistery, the Duomo and Giotto's Bell-tower), as well as the political centre (Piazza della Signoria) of the city. Free time for shopping. Dinner in Montecatini. **(B, D)**

Day 4 Montecatini Golf Club

Play at Montecatini Golf Club. Immersed in the Tuscan countryside, the Montecatini Golf Club is an 18 hole golf course of natural beauty that has been built in the hilly countryside. The player is faced with many natural hazards such as lakes, streams, forests, and ditches which form part of the natural contours of the land. The course also features many dog legs and the greens are very fast and undulating, putting the best golfers' skills to the test. This afternoon relax in Montecatini, try a thermal treatment or enjoy some window shopping around the town. Dinner at your hotel. **(B, D)**

Day 5 Golf Ugolino

Play golf today in the Chianti wine region south of Florence at Ugolino. It was 1889 when the English colony of Florence founded the Florence Golf Club, the first



Italian golf association. It was founded in the Cascine area, and then transferred to the Osmannoro area after the First World War. Between the 1920s and '30s the idea of creating a new golf course took shape; in 1933 the Ugolino was designed on the Chiantigiana road to the plans of English architects, Blandford and Gannon. A natural course, it is challenging because of the difference in levels, the handicaps, and the small and well defended green.



Golfing in Tuscany & Umbria Continued

It has been named among the 50 most beautiful golf courses in the world by the American writer Chris Santella. In the afternoon departure for Assisi. Check in and dinner at the hotel. **(B, D)**

Option: Non-golfers can visit vineyards and have a cooking lesson.

Day 6 Lamborghini Golf Club

The nine hole course of the Lamborghini Golf Club, which was designed by Ferruccio Lamborghini, stretches over a beautiful, hilly landscape close to Lake Trasimeno. Recent changes in its design make the course much more challenging to today's golfers, inviting experts and enthusiasts alike to its greens. Apart from the standard 9 holes, there is a large driving range with lighted putting and pitching greens where the Club's Golf School operates. The entire golf course is dominated by a modern and comfort-

able clubhouse. There is a Pro Shop with a large variety of golfing accessories and a bar. In the afternoon return to Assisi. Free time to discover the hometown of St. Francis. Dinner at the hotel. **(B, D)**

Day 7) Perugia Golf Club

Perugia Golf Club is situated only 3 miles from the centre of the historic city of Perugia. The course is gently undulating parkland - Par 72 - SSS 70 - 6,272 yards.n length, redesigned by the Architect Davide Mezzacane and increased to 18 holes in the early nineties. The holes are not exceptionally long, but the rich vegetation and mature trees lining many fairways call for precision, particularly with the drive, and on the fast, undulating greens. In the afternoon visit Perugia.

Its Etruscan walls, medieval churches, 16th century and baroque palaces still testify to its past splendour. Back to Assisi for dinner. **(B, D)**

Day 8 Extend stay in Italy or transfer to departure airport. **(B)**

WHAT'S INCLUDED

- 4 nights - hotel in Montecatini
- 3 nights - hotel in Assisi
- Gol - green fees
- 1 night - hotel in Agrigento
- Multilanguage tour escort throughout
- Licensed official guides as per itinerary
- Transportation as per itinerary by luxury coach
- VAT

Legend

B	Breakfast;	LT	Limoncello Tasting;
L	Lunch;	CT	Cheese Tasting;
D	Dinner;	KL	Cooking Lesson;
WT	Wine Tasting;	A	Aperitif;
OT	Olive Oil Tasting;	H/D	Half Day
MT	Mozzarella Tasting;		

Prices Provided On request.



GT Experiences

HEART OF TUSCANY



Florence Ponte Vecchio

7 Days/6 Nights Itinerary

- Day 1** Upon arrival at Florence/Bologna airport, meet with tour manager. Transfer by private luxury coach to the hotel. This evening join fellow travellers in the hotel restaurant for Welcome Dinner. **(D)**
- Day 2** **Florence** - Full day dedicated to exploring Florence. Ponte Vecchio, Piazza della Signoria, the elegant palaces and fashionable shops, the charming narrow medieval streets and the impressive Cathedral Square with Brunelleschi's imposing dome will all be the focus of a pleasant slowly paced tour ending at the Accademia. Admire Michelangelo's sculptures, such as his fascinating unfinished statues and the original David. Afternoon at leisure for additional cultural visits or for shopping in the famous Leather Market. **(B,D)**
- Day 3** **Pisa - Lucca** Departure for full day excursion to Pisa and Lucca. Admire the famous Piazza dei Miracoli and take a picture with the leaning tower. Continue on to Lucca, the only town in Italy entirely surrounded by walls. Stroll along its streets and enjoy a coffee in the Market Square. Return to the hotel in the late afternoon. **(B,D)**
- Day 4** **Garfagnana** - Marble quarries head to Marlia, just North of Lucca, to visit the Villa Reale park which belonged to Napoleon Bonaparte's sister and then to the King of Italy. The park is considered the most elegantly designed Italian style garden/park in this region. The Garfagnana is an environmentally intact valley north of Lucca, full of nature, history and gorgeous villages. Along the west side of the valley, cross the beautiful Apuane Alps to reach the Carrara Marble District. Visit a quarry and the town of Carrara. Michelangelo worked with the marble from these quarries. **(B, D)**



Legend

B	Breakfast;	LT	Limoncello Tasting;
L	Lunch;	CT	Cheese Tasting;
D	Dinner;	KL	Cooking Lesson;
WT	Wine Tasting;	A	Aperitif;
OT	Olive Oil Tasting;	H/D	Half Day
MT	Mozzarella Tasting;		

Prices Provided On request.



Siena

Heart of Tuscany Continued

Day 5 Siena - Chianti

Region Departure for a full day excursion to Siena and the Chianti region. Guided tour of the city. Time for a coffee in the Piazza del Campo famous for the Palio horse race, held twice a year. Drive on through the Chianti area, one of the most suggestive areas of Tuscany. Known all over the world for its wine and its countryside of unequalled beauty, the Chianti area alternates woods with vines and olive trees, romanesque churches, farmhouses, villas and castles of rare beauty. Drive through some of the most enchanting towns and taste some local wine. **(B, WT, D)**



Chianti Region

Day 6 San Gimignano - Monteriggioni Volterra Departure to Volterra for a short visit of this Etruscan, Roman and medieval town. Go on to San Gimignano which dominates the Elsa Valley with its famous towers. Free time for lunch and shopping. In the afternoon stop in Monteriggioni; breathe in the magical atmosphere of this tiny medieval village before returning to the hotel. **(B, D)**



Volterra Castle

Day 7 Departure

WHAT'S INCLUDED

- 4 nights - hotel in Montecatini
- Wine tasting in Chianti area
- Admission Charges & tickets:
 - Accademia Gallery - Florence
 - Multilanguage tour escort throughout
 - Licensed official guides as per itinerary
- Transportation as per itinerary by luxury coach
- VAT



Monteriggione



GT Experiences



LAZIO CAMPANIA

ROME, THE CASTELLI ROMANI AREA, CASTEL GANDOLFO, GENZANO, FRASCATI, NAPLES, ERICE, TRAPANI, MARSALA, AGRIGENTO, LICATA, PIAZZA ARMERINA, RAGUSA, MODICA, SYRACUSE, MOUNT ETNA, TAORMINA, PALERMO, MONREALE

10 Days/9 Nights

TOUR FEATURES

The Lazio region, often obscured by the fame of Rome, is itself rich of art, history, culinary traditions and culture, and Sicily, the biggest island in the Mediterranean, is a melting pot of cultures, where Greek and Asian influences can be found in the architecture, in the ancient ruins from different civilizations and in the unique cuisine. The tour starts with the wonders of Rome then moves on to discover the Castelli Romani area, with Castel Gandolfo, the Pope's summer residence; a stop in Naples, with its castles and noble palaces, before moving to discover Sicily's archaeological wonders, such as the Valley of the Temples in Agrigento, marvelous baroque towns like Ragusa Ibla, beautiful landscapes and rich, ancient traditions.

Two very different regions from almost every point of view, differences that add to the huge variety of excellent vintages, typical dishes and traditional delicacies

that can be sampled during the tour.

SLOW FOOD PRESIDIA AND OTHER RECOMMENDED PRODUCTS

Participants will have the unique chance of sampling several Slow Food Presidia products

- high-quality, traditional foods and beverages at risk of "extinction" - and other local delicacies from recommended quality producers, such as:
- the extra-virgin olive oil of the Trapani area;
- the lemons of Syracuse;
- the wines and champagnes of the Mount Etna vineyards.

HIGHLIGHTS

The San Marzano Tomato, a delicate variety that is difficult to grow and process, develops an extraordinary fragrance when ripening, reminiscent of



freshly cut grass and spices. This tomato is closely linked to Neapolitan pizza, and is also an ingredient in traditional Neapolitan ragù, a meat sauce that must simmer for at least five or six hours.

The Interdonato lemon is an heirloom variety developed in the late 19th century, when Giovanni Interdonato crossed a citron with the local Ariddaru lemon variety. Medium-large in size, with a delicate, only slightly acidic flavour, the lemon has a finely textured skin and is sometimes called "frutto fino" (fine fruit). At the end of World War Two, these lemons were primarily sold in England, where they were a favorite accompaniment for tea.



The Salina Caper. The caper bush is an integral part of the landscape on the island of Salina. Until the advent of tourism, capers were the cornerstone of the island's economy. The capers are picked individually by hand and placed in wooden barrels in layers alternated with coarse salt. They are ready to eat after about a month and can be stored for up to three years. Salina capers are known for their firmness, fragrance and uniformity.

TYPICAL RESTAURANTS FROM THE "OSTERIE D'ITALIA" SLOW FOOD GUIDE

authentic dishes of the regional cuisines eating at restaurants selected among those recommended by Slow Food in the "Osterie d'Italia" guide, small "trattorie" that still use fresh, local produce and traditional recipes for their dishes:

- Enoteca Regionale del Lazio Palatium;
- Ristorante Zarazà;
- Antica Pizzeria Capasso;
- Il Gallo e l'Innamorata;
- Trattoria Caico;
- Trattoria Cucina e Vino;
- Trattoria Vite e Vitello;
- Antica Focacceria San Francesco.

WINERIES AND MORE

Tour participants will also have the opportunity to sample wines and/or local typical products at wineries, bakeries,

pastry shops, fresh produce markets and more, such as:

- the white pizza bread of the Castelli Romani;
- the hand-made pastas of the of the Castelli Romani;
- the Pupazza ("pastry doll") and Pangiallo (yellow bread) of the Comunità degli Osti di Frascati;
- the traditional cakes of Frascati;
- the fresh produce of the Vucciria traditional market in Palermo;
- the Cannoli and other traditional old monastery's pastries of Erice;
- the delightful Trapani Cassata cake

POINTS OF INTEREST:

ART, HISTORY, CULTURE & NATURE

During the tour the participants will not only discover delightful food and wines but also the most interesting monuments, works of art, churches and natural landscapes of the regions:

- **Rome**, with its wealth of amazing monuments dating back to the Roman Empire, such as the Colosseum, the Roman Forum, the Arch of Constantine and the Circus Maximus, and the masterpieces of art such as the Trevi Fountain, the Spanish Steps, St. Peter Basilica, Piazza Navona square, to name a few;

- **the Castelli Romani area**, with Castel Gandolfo, the Pope' summer residence, Genzano and Frascati with the splendid Villa Aldobrandini;
- **Naples**, with the **Dell'Ovo Castle**, the Royal Palace, the Maschio Angioino and the Galleria Umberto, the city where the pizza was born;
- **Erice**, a magnificent medieval city in a spectacular setting;
- **Agrigento**, with the amazing Valley of the Temples, testament to the ancient Greek civilization in Sicily;
- **Piazza Armerina**, with the Villa Romana del Casale with its precious mosaics;
- **Ragusa Ibla**, a UNESCO World Heritage Site in recognition of its Sicilian style baroque architecture;
- **Syracuse**, one of the most important and strategic political centres in ancient Greece, with the archaeological park and the ancient heart of the old city – Ortigia Island;
- **Taormina**, the small town home of the oldest cinema festival in the world, with its elegant streets and wonderful views on the emerald sea;
- **Palermo**, the majestic Sicilian regional capital, with its ancient theatres and public buildings, the Monreale Cathedral, the characteristic streets and the Vucciria market.

ITINERARY

Day 1 Arrive at Rome airport. Meet tour escort and transfer to the hotel. Time to settle in, then move to the Enoteca Regionale Palatium winery for welcome dinner of traditional local fare and Slow Food Presidia products from Lazio and an introduction to the Slow Food philosophy and activities. Return to the hotel.

Day 2 Rome - In the morning a guided tour of the Mercato Rionale (fresh produce market) and a lesson on choosing the season's vegetables and fruit; after the tour cooking lesson on the Roman traditional recipes at the Scuola dell'Associazione Cuoche per Caso ("Accidental Cooks Association") using the produce bought at the market, followed by lunch. In the afternoon sightseeing tour of Rome including the Colosseum, the Roman Forum, the Arch of Constantine, Circus Maximus and Piazza Venezia with a short stop at the Trevi Fountain. The afternoon will be free to visit the city. Return to the hotel.

Day 3 Castel Gandolfo, the Albano Lake, Genzano, Frascati - Departure for the Castelli Romani area and first stop in Castel Gandolfo, the Pope's summer residence, on the shores of the Albano Lake; visit of the historical centre and free time to stroll along the lake shore. Transfer to Genzano and visit of the historical Sergio Bocchini's bakery to attend a demonstration of breadmaking and sample the Pizza Bianca (white pizza bread). A visit to La Casareccia hand-made pasta shop will follow, with a brief talk about pasta kinds and a tasting. Continue on to Frascati and visit of the wonderful Villa Aldobrandini, then guided tour of the city centre and stop at the Osteria San Gaetano della Comunità degli Osti di Frascati, for a tasting of some traditional delicacies such as the Pupazza, Pangiallo, Ciambelline al vino (biscuits for dipping

in wine), together with Cannellino wine. The tour then continues on to San Pietro square, Piazza del Mercato square with a stop at the Purificato pastry shop, Palazzo Vescovile (an ancient pontifical prison) and Ceralli old bakery for a tasting of biscuits, before arriving to a scenic viewpoint from which Rome can be seen. Traditional agropastoral dinner at Zarazà with local dishes and wines from Lazio. Return to the hotel.

Day 4 Naples - Departure for Naples and a guided tour of the lively city and its main attractions: Dell'Ovo Castle, the Royal Palace, the Maschio Angioino and the Galleria Umberto, followed by a walk through the famous Spaccanapoli part of town. Lunch with a real Italian Pizza at the Antica Pizzeria Capasso and then board the overnight ferry for Palermo.

Day 5 Erice, Trapani, Marsala Departure for Erice, a magnificent medieval city in a spectacular setting. Walk through the streets of the centre of the town and visit two old pastry shops that offer delights prepared according to the traditional recipes from the Antico Convento (old monastery): almond pastries filled with candied lemon, Cannoli, Zibibbo wine and the famous "Brutti ma buoni" ("ugly but tasty") biscuits. On the drive to Trapani, stop at Fontanasalsa, an old oil mill, to taste their extra-virgin olive oil. On arrival in Trapani visit the city's oldest pastry shop, La Rinascente, where some of their typical delights such as the Savoia and the Cassata can be sampled. Tour of the city. Departure for Marsala, the city renowned for its production of the wine of the same name. Stroll through the centre and sample some of the traditional local recipes and the Marsala wine during dinner at the Osteria Il Gallo e L'Innamorata. Return to the hotel.

Day 6 Agrigento, Licata, Piazza Armerina Departure for Agrigento for a guided tour of the amazing Valley of the Temples, testament to the ancient Greek civilization in Sicily. Move on to San Leone for a lunch with the traditional local dishes and wines in the Trattoria Caico, then set off for Licata, a small town on the seafront, to take a stroll. Continue on to the Piazza Armerina for a guided tour of the Villa Romana del Casale with its precious mosaics. Transfer to the hotel.

Day 7 Ragusa, Modica, Syracuse Departure for Ragusa, a UNESCO World Heritage Site in recognition of its Sicilian style baroque architecture. The city is divided into two parts: the old city (called Ibla) and the new city. Having admired the wonderful architecture of Ibla, lunch with the typical dishes from the land and the sea accompanied by local wines at the Trattoria Cucina e Vino. Departure for Modica, the ancient capital of the county which once again is full of amazing examples of architecture in the old Sicilian baroque style. Guided tour of the city and a visit to an old pastry shop, the Antica Pasticceria Bonajuto, where the Ruta family is famous for its chocolate. Departure for Syracuse and dinner with traditional dishes and local wines at the Trattoria Vite e Vitello in the historical town centre of Ortigia. Return to the hotel.

Day 8 Syracuse, Mount Etna, Taormina - Guided tour of the city, one of the most important and strategic political centres in ancient Greece, visit the archaeological park and walk around the heart of the old city – Ortigia. Transfer just outside town for a visit to a farm which specialises in the production of lemons from the Syracuse region, and a tasting. Departure for Taormina, stopping on route to visit the Azienda del San Michele of the Baron Emanuele Scam

ITINERARY Continued

macca del Murgo, where the prestigious wines and champagnes, V.S.Q. and Metodo Classico are produced, a real find in terms of wines from Etna. There will be a tasting accompanied by local produce. Transfer to the hotel.

Day 9 Palermo, Monreale - In the morning head for the famous old Vucciria Market, in the ancient heart of this thriving city, for a talk on the products that can be seen on the market stalls, including the fresh fruit and vegetables that are in season. Lunch will include a sampling of the “U sfinunciuni”, a typical local bread,

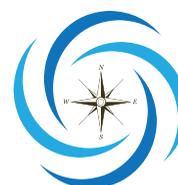
at the Antica Focacceria San Francesco. Afternoon guided tour of the city. A visit to the Bottega dei Sapori and the Saperi della Legalità shop that sell the produce cultivated on land confiscated from the Mafia. Free time to stroll around and stop at the Scimone pastry shop, one of the oldest in the city, that sells the famous Cannoli, Babà and lots more. Transfer to Monreale to visit the magnificent cathedral, then back to Palermo for a dinner consisting of the main traditional local recipes at the Trattoria Primavera. Return to the hotel for a wine tasting.

Day 10 Departure Morning free. Departure

WHAT'S INCLUDED

- 8 nights 4* charming hotels
- Buffet Breakfast Daily
- 1 overnight ferry boat from Naples to Palermo, double occupancy cabin
- 10 meals based on traditional regional dishes, including a selection of regional wines
- 8 guided tastings of foods and wines from the Lazio and Sicily regions
- 1 cooking lesson dedicated to the traditional recipes of Rome
- 1 visit to the Vucciria Market including a lesson on the fruit and vegetables of the season
- Entrance fees to:
 - Valley of the Temples Archaeological Park, Agrigento
 - Villa Romana del Casale Archaeological Park, Piazza Armerina
- Archaeological Park, Syracuse
- Monreale Cathedral
- Round-trip airport to hotel transfers
- Travel in state-of-the-art, luxury motor-coaches
- Baggage Handling for the full duration of the tour
- Professional Tour Directors, enogastronomic experts and licensed local guides
- Taxes and Hotel Service Charges

Pricing provided on request



GT Experiences



SENSATIONAL VENICE CARNIVAL

5 Days/4 Nights Itinerary

Day 1 Arrival at Venice airport and transfer to the hotel in Lido di Jesolo, Marghera or Mestre, dinner and overnight stay. **(D)**

Day 2 Venice - FTransfer to Venice Island. The whole day is dedicated to the most suggestive Carnival in the world. Do not forget to carry a camera, find a good spot on the banks of the Grand Canal and view the magic feast! Return to the hotel for dinner. **(B, D)**

Day 3 Venice - Transfer to Venice Island for a special walking tour taking approximately 5-6 hours along different canals. Visit the "Squero" and discover the art of making and painting gondolas. After that move on to St Mark's Square, pausing in various attractive squares along the way. Stop in "Baccaro" near Rialto for a typical Venetian aperitif, a glass of wine with an assortment of Venetian appetisers. The tour ends in St Mark's Square where there will be some free time before going back to the hotel for dinner. **(B, D)**

Day 4 Murano, Burano, Torcello - Experience several of the different facets of Venice. Embark on a boat journey to some of the Venetian Lagoon's remarkable islands. First stop in **Murano**, home of the world-famous blown glass, and have the opportunity to visit the small family-run workshops and witness art in creation. **Burano**, next stop, is famous for the beauty and complexity of the lace-work that their craftsmen have created for centuries. Burano is also known for the brightly and vividly painted houses that line this tiny island's streets. The final island on tour is the delightfully peaceful **Torcello**, a silent haven of repose in the otherwise active Venetian Lagoon. Once the original Venetian colony, it is now virtually deserted. See Venice's oldest cathedral and the throne that Attila the Hun used when he conquered the citystate over one thousand years ago. Rest of the day at leisure. Return to the hotel for dinner. **(B, D)**

Day 5 Departure fExtend stay in Italy or transfer to departure airport.



Murano Glass Factory



Sensational Venice Carnival Continued

WHAT'S INCLUDED

- 4 nights - hotel in Jesolo
- Entrance fees as per itinerary
- 2 nights - hotel in Taormina
- Multilanguage tour escort throughout
- Licensed official guides as per itinerary
- Transportation as per itinerary by luxury coach and private boat as per itinerary
- VAT

Please note: groups can be accommodated in Mestre or Venice Island.

Pricing On Request



Legend

B	Breakfast;	LT	Limoncello Tasting;
L	Lunch;	CT	Cheese Tasting;
D	Dinner;	KL	Cooking Lesson;
WT	Wine Tasting;	A	Aperitif;
OT	Olive Oil Tasting;	H/D	Half Day
MT	Mozzarella Tasting;		

Prices Provided On request.



GT Experiences



SICILY

PALERMO, ERICE, TRAPANI, MARSALA, AGRIGENTO, LICATA, PIAZZA ARMERINA, RAGUSA, MODICA, SYRACUSE, TAORMINA, THE MADONIE PARK, POLIZZI GENEROSA, MONREALE.

8 Days/7Nights

TOUR FEATURES

Discover Sicily, the biggest island in the Mediterranean, a melting pot of cultures, where Greek and Asian influences can be found in the architecture, in the ancient ruins from different civilizations and in the unique cuisine; a land where the earth spills fire from ancient volcanoes and the sun warms the emerald waters of the Mediterranean sea. A region of archaeological wonders, marvelous baroque towns and rich, ancient traditions, Sicily is not only a place of extraordinary monuments, enchantingly beautiful scenery and beautiful towns, it is also a land that offers an incredible variety of excellent vintages, ancient cellars and vineyards, typical dishes and traditional foods rediscovered in their original style.

SLOW FOOD PRESIDIA AND OTHER RECOMMENDED PRODUCTS

Participants will have the unique chance of sampling several Slow Food Presidia products - high-quality, traditional foods

and beverages at risk of “extinction” - and other local delicacies from recommended quality producers, such as:

- the extra-virgin olive oil of the Trapani area;
- the lemons of Syracuse;
- the wines and champagnes of the Mount Etna vineyards;
- the Manna and the traditional pastries of the Madonie Park area;
- the Polizzi Badda bean;
- the Madonie Provola cheese.

HIGHLIGHTS

The Manna is a natural sweetener obtained from a resinous substance extracted from the bark of ash trees in the Madonie Mountains. When exposed to the sun, it solidifies into manna. The collection technique is very ancient, and has survived only in this small corner of the Mediterranean. The purest is the Manna Eletta, which runs down in “stalactites” without touching the bark.



The Polizzi Badda bean has been grown in the vegetables garden of Polizzi Generosa in the Madonie Mountains for two centuries. Round and medium-small, the bean’s name, Badda, comes from the local dialect and refers to its ball-like shape. The bean is ivory-coloured with markings that can be either pinkish-orange or dark purple.

The Madonie Provola cheese is produced in one of Italy’s most biodiverse areas, the Madonie Mountains. A typical stretchedcurd cow’s milk cheese, it is shaped like a rounded wine flask and has a smooth, thin, straw-yellow rind.



Many cheesemakers still make artisanal Madonie Provola using raw cow's milk with a small amount of sheep's milk. known for their firmness, fragrance and uniformity.

TYPICAL RESTAURANTS FROM THE "OSTERIE D'ITALIA" SLOW FOOD GUIDE

Tour participants will taste the delicious, authentic dishes of the regional cuisine eating at restaurants selected among those recommended by Slow Food in the "Osterie d'Italia" guide, small "trattorie" that still use fresh, local produce and traditional

recipies for their dishes:

- Il Gallo e l'Innamorata;
- Trattoria Vite e Vitello;
- Trattoria Primavera;
- Trattoria Caico;
- Trattoria Cucina e Vino;
- Trattoria Itria;
- Antica Focacceria San Francesco.

WINERIES AND MORE

Tour participants will also have the opportunity to sample wines and/or local typical products at wineries, bakeries, pastry shops, fresh produce markets and more, such as:

- the fresh produce of the Vucciria traditional market in Palermo;
- the Cannoli and other traditional old

- monastery's pastries of Erice;
- the delightful Trapani Cassata cake
- the famous Modica chocolate.

POINTS OF INTEREST: ART, HISTORY, CULTURE & NATURE

During the tour the participants will not only discover delightful food and wines but also the most interesting monuments, works of art, churches and natural landscapes of the region:

- **Erice**, a magnificent medieval town in a spectacular setting;
- **Agrigento**, with the amazing Valley of the Temples, testament to the ancient-Greek civilization in Sicily;
- **Piazza Armerina**, with the Villa Romana del Casale with its precious mosaics;
- **Ragusa Ibla**, a UNESCO World Heritage Site in recognition of its Sicilian style baroque architecture;
- **Modica**, the ancient capital of the county, also full of amazing examples of architecture in the old Sicilian baroque style, but matbe even more famous for its chocolate;
- **Syracuse**, one of the most important and strategic political centres in ancient Greece, with the archaeological park and the ancient heart of the old city – Ortigia Island;

- **Taormina**, the small town home of the oldest cinema festival in the world, with its elegant streets and wonderful views on the emerald sea;
- **Polizzi Generosa**, a small medieval town with an extraordinary collection of Norman artefacts;
- **the Madonie Park**, a nature reserve but also an area with dozens of old little villages, castles, ancient churches and the Madonito Environmental Museum;
- **Palermo**, the majestic Sicilian regional capital, with its ancient theatres and public buildings, the Monreale Cathedral, the characteristic streets and the Vucciria market.

ITINERARY

Day 1 Arrive at Palermo airport, meet tour escort and transfer to the hotel. Time to settle in, then enjoy a welcome dinner in the hotel restaurant which will be dedicated to the Slow Food Presidia of Sicily. During the evening, introduction to the tour and to the Slow Food philosophy and the activities carried out by the association.

Day 2 Erice, Trapani, Marsala - Departure for Erice, a magnificent medieval town in a spectacular setting. Walk through the streets of the centre of the town and visit two old pastry shops that offer delights prepared according to the traditional recipes from the Antico Con-

ITINERARY Continued

vento (old monastery): almond pastries filled with candied lemon, Cannoli, Zibibbo wine and the famous “Brutti ma buoni” (“ugly but tasty”) biscuits. On the drive to Trapani, stop at Fontanasalsa, an old oil mill, to taste their extra-virgin olive oil. On arrival in Trapani visit the city’s oldest pastry shop, La Rinascente, where some of their typical delights such as the Savoia and the Cassata can be sampled. Tour of the city. Departure for Marsala, the city renowned for its production of the wine of the same name. Stroll through the centre and sample some of the traditional local recipes and the Marsala wine during dinner at the Osteria Il Gallo e L’Innamorata. Return to the hotel.

Day 3 Agrigento, Licata, Piazza

Armerina - Departure for Agrigento for a guided tour of the amazing Valley of the Temples, testament to the ancient Greek civilization in Sicily. Move on to San Leone for a lunch with the traditional local dishes and wines in the Trattoria Caico, then set off for Licata, a small town on the seafront, to take a stroll. Continue on to the Piazza Armerina for a guided tour of the Villa Romana del Casale with its precious mosaics. Transfer to the hotel.

Day 4 Ragusa, Modica, Syracuse

Departure for Ragusa, a UNESCO World Heritage Site in recognition of its Sicilian style baroque architecture. The city is divided into two parts: the old city (called Ibla) and the new city. Having admired the wonderful architecture of Ibla, lunch with the typical dishes from the land and the sea accompanied by local wines at the Trattoria Cucina e Vino. Departure for Modica, the ancient capital of the county which once again is full of amazing examples of architecture in the old Sicilian

baroque style. Guided tour of the city and a visit to an old pastry shop, the Antica Pasticceria Bonajuto, where the Ruta family is famous for its chocolate. Departure for Syracuse and dinner with traditional dishes and local wines at the Trattoria Vite e Vitello in the historical town centre of Ortigia. Return to the hotel.

Day 5 Syracuse, Mount Etna, Taormina

Guided tour of the city, one of the most important and strategic political centres in ancient Greece, visit the archaeological park and walk around the heart of the old city – Ortigia. Transfer just outside town for a visit to a farm which specialises in the production of lemons from the Syracuse region, and a tasting. Departure for Taormina, stopping on route to visit the Azienda del San Michele of the Baron Emanuele Scammacca del Murgo, where the prestigious wines and champagnes, V.S.Q. and Metodo Classico are produced, a real find in terms of wines from Etna. There will be a tasting accompanied by local produce. Transfer to the hotel.

Day 6 Madonie Park, Polizzi Generosa

Departure for Polizzi Generosa, a small medieval town with an extraordinary collection of Norman artefacts, located in the Madonie Park. Lunch based on the local Madonie cuisine will follow – including the Fagiolo Badda and the Provola cheese – at the Trattoria Itria. Visit to the Madonita Environmental Museum and enjoy samples of local pastries – lo “Sfoglio” – at the Vinci pastry store. A visit to the La Manna Farm to hear the extraordinary story of how the ancient pastries and desserts were made, accompanied by some samplings. Transfer to the hotel in Palermo.

Day 7 Palermo, Monreale

In the morn-

ing head for the famous old Vucciria Market, in the ancient heart of this thriving city, for a talk on the products that can be seen on the market stalls, including the fresh fruit and vegetables that are in season. Lunch will include a sampling of the “U sfinunciuni”, a typical local bread, at the Antica Focacceria San Francesco. Afternoon guided tour of the city. A visit to the Bottega dei Sapori and the Saperi della Legalità shop that sell the produce cultivated on land confiscated from the Mafia. Free time to stroll around and stop at the Scimone pastry shop, one of the oldest in the city, that sells the famous Cannoli, Babà and lots more. Transfer to Monreale to visit the magnificent cathedral, then back to Palermo for a dinner consisting of the main traditional local recipes at the Trattoria Primavera. Return to the hotel for a wine tasting.

Day 8 Departure

WHAT'S INCLUDED

- 7 nights 4* hotels and historical residences
- Buffet Breakfast Daily
- 8 meals based on traditional regional dishes, including a selection of regional wines
- 5 guided tastings of foods and wines from the Sicily region
- 1 visit to the Vucciria Market including a lesson on the fruit and vegetables of the season
- Entrance fees to:
- Valley of the Temples Archaeological Park, Agrigento
- Villa Romana del Casale Archaeological Park, Piazza Armerina
- Archaeological Park, Syracuse
- Ambientalista Madonita Museum
- Monreale Cathedral
- Round-trip airport to hotel transfers
- Travel in state-of-the-art, luxury motorcoaches
- Baggage handling for the full duration of the tour
- Professional Tour Directors, enogastronomic experts and licensed local guides
- Taxes and Hotel Service Charges

Prices on request



GT Experiences

SOUTHERN SUNSHINE



Coliseum Rome

12 Days/11 Nights Itinerary

- Day 1** Arrival at Rome's Fiumicino Leonardo da Vinci Airport meet Tour Director and transfer to the hotel in Rome by private coach; after check-in, time to relax before meeting up with Tour Director and travelling companions for a welcome dinner in hotel. **(D)**
- Day 2** Rome - Full day guided tour of the city. Visit ancient Rome: the Coliseum, Roman Forum, Circus Maximus. Continue the visit with the Trevi Fountain, Spanish Steps, Piazza Navona and the Pantheon. Some free time for shopping. Dinner at the hotel. **(B, D)**
- Day 3** Montecassino - Pompeii Departure for Pompeii. Enroute stop to visit Montecassino Abbey. Guided visit of Pompeii's excavations. Continue on to Sorrento. Dinner at the hotel. **(B, D)**
- Day 4** Spend day in Capri. Upon arrival transfer to Capri town by funicular. Continue on to Anacapri. Some free time to enjoy the beautiful island. Return to Sorrento in the evening. Dinner in a typical restaurant in the centre of Sorrento. **(B, D)**
- Day 5** Departure for Reggio Calabria (approx 3 hours). Visit of the national museum in Reggio, home of the Bronze Statues of Riace. Lunch at leisure. Continue on to Messina and travel on from there to Taormina. Dinner at the hotel. **(B, D)**
- Day 6** Taormina - Travel to Mount Etna to enjoy some beautiful views. Visit of the Taormina's Greek theatre in the afternoon. Rest of the day at leisure. Taste some traditional sicilian dishes in a local restaurant in the evening. **(B, D)**



Legend

B	Breakfast;	LT	Limoncello Tasting;
L	Lunch;	CT	Cheese Tasting;
D	Dinner;	KL	Cooking Lesson;
WT	Wine Tasting;	A	Aperitif;
OT	Olive Oil Tasting;	H/D	Half Day
MT	Mozzarella Tasting;		

Prices Provided On request.



Reggio di Calabria

Southern Sunshine Continued

Day 7 Departure for **Syracuse**, a city with a glorious past that was a worthy rival of Athens, Carthage and Rome for domination of the island. It is today one of the most interesting cities in Sicily, the cradle of theatre and a fantastic monument to Baroque style. Visit of the Archaeological Park and Ortigia Island. After lunch proceed to Agrigento. Dinner at the hotel. **(B, D)**

Day 8 Agrigento - Selinunte Morning visit of the famous Valley of the Temples. In the afternoon continue on to Selinunte to visit the archaeological area and its acropolis. Then continue on to Erice located on an impressive hill, famous for the scientific cultural centre “Ettore Maiorana.” In particular visit the historical centre: the “Matrice” with its marvellous bell tower, the “Baliò”, the Norman and the Venus Castles. Continue on to Palermo for dinner and overnight stay. **(B, D)**

Day 9 Palermo - Monreale Start guided tour of Palermo: Palazzo dei Normanni, the Cathedral, Palatine Chapel, San Giovanni monastery. After lunch continue to Monreale, to visit its famous cathedral. Free time. Dinner in hotel. **(B, D)**

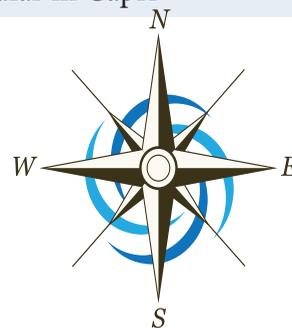
Day 10 Day at leisure in **Palermo**. Suggestion: visit the famous Vucciria market or shop in the elegant streets of Palermo. In the evening transfer to the harbour to take the ferry to Naples. Overnight on board. **(B)**

Day 11 Early arrival in **Naples**. In the morning walking tour of the old city, with its characteristic alleys, squares, shops and some of the most beautiful churches. Also stop at some of the most characteristic shops and markets with tastes of local sweets and the popular coffee. Taste some delicious pizza for lunch. Enjoy some free time before continuing to Rome. Dinner and overnight in hotel. **(B, D)**

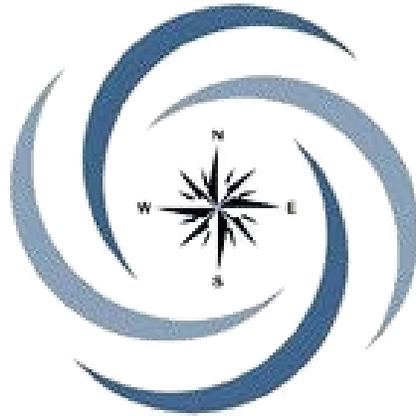
Day 12 Departure - Extend your stay in Italy or transfer to the airport for your return flight home. **(B, D)**

WHAT'S INCLUDED

- 2+1 nights - 3* hotel in Rome - basis HB
- 2 nights - 3* hotel in Sorrento - basis HB
- 2 nights - 3* hotel in Taormina - basis HB
- 1 night - 3* hotel in Agrigento - basis HB
- 2 nights - 3* hotel in Palermo - basis HB
- 1 night - 3* Hotel in Naples
- Overnight Cruise Palermo - Naples
- Admission Charges & tickets:
 - Coliseum & Roman Forum - Rome
 - Pompeii Excavations - Pompeii
 - National museum - Reggio Calabria
 - Greek Theatre - Taormina
 - Valley of the Temples - Agrigento
 - Archaeological Park - Siracuse
- Multilanguage tour escort throughout
- Licensed official guides as per itinerary
- Transportation by luxury coach
- Boat Villa San Giovanni - Messina
- Ferry ride to/from Capri
- Funicular in Capri



GT Experiences



GT Experiences

GT EXPERIENCES

120 Sylvan Avenue Suite 104

Englewood Cliffs, NJ 07632



201.266.3363

Toll Free: 833.578.1866



www.GTExperiences.net



info@gtexperiences.net