

GT Experiences

A REALM OF UNFORGETTABLE TRAVEL

ITALY





GT Experiences

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SENSATIONAL VENICE CARNIVAL

GLORIOUS APULIA AND MATERA



The Sistine Hall of the Vatican Library

ART CITIES

8 Days/7 Nights

Day 1 After arriving at **Rome's** Leonardo da Vinci Airport, you'll be greeted by your private driver and transferred to the hotel to check-in and relax after your overnight flight. Spend an easy day getting to know a bit of the city before enjoying a late afternoon aperitivo and an early dinner at the hotel. (D)

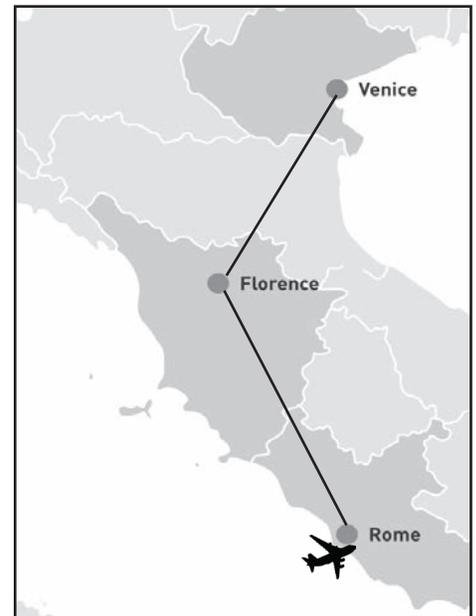
Day 2 It is said of **Rome** that it is not so much a city with museums as a city within a museum. Guided tour of the city begins with Rome's ancient past. Visit the Roman Forum, Rome's emblem, the magnificent Coliseum, and the Pantheon, an almost perfectly preserved Roman temple. In the afternoon discover Rome's renaissance and Baroque heritage, taking in the Spanish Steps, Piazza Navona and the elaborate Trevi Fountain. Return to the hotel. (B)

Day 3 In the morning you'll visit the Vatican City, the heart of the Catholic faith. With skip the line tickets and your own private guide, you'll experience a magical visit of the Vatican Museums, the exquisitely frescoed Sistine Chapel and the Basilica of St. Peter, the world's largest church. Your afternoon is going to be free to enjoy **Rome**. Some time for shopping or a chance to wander and explore

some of the incredible historic sights of the city. Tonight is on your own, to enjoy dinner at maybe in a Trattoria in Trastevere, or near one near your hotel. (B)

Day 4 **San Gimignano - Siena**, a little town situated in the Tuscan hills. It is famous worldwide for its medieval towers and panoramic views of the Chianti area. Visit a wine cellar and enjoy a wine tasting. After San Gimignano continue on to Siena, well known for its "Palio" horse race, which takes place twice a year. Enjoy a city tour before transfer to the hotel in Montecatini. (B, WT, D)

Day 5 In **Florence** admire the artistic treasures of the world's oldest gallery on a guided tour of the Uffizi. Commissioned by the distinguished Medici family, the gallery contains a vast collection of priceless renaissance pieces including works by Leonardo da Vinci and Raphael. The rest of the day is at leisure in Florence. (B, D)



Day 6 **Pisa - Venice** Departure for Pisa. Time to admire the famous "Piazza dei Miracoli" and the leaning tower before continuing on to Venice. Enjoy a guided tour of the monumental heart of the city taking in the Rialto Bridge which spans the snaking Grand Canal and then head to St. Mark's Square. View the towering Campanile and visit the Basilica of St. Mark. (B, D)



St. Marks Cathedral and Square, Venice

Day 7 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, where there is 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 lacework 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.

Here find Venice's oldest cathedral and the throne that Attila the Hun used when he conquered the city-state over one thousand years ago. Rest of the day at leisure. Return to the hotel. (B, D)

Day 8 Departure



Murano Glass Factory

WHAT'S INCLUDED

- 3 nights - hotel in Rome
- 2 nights - hotel in Montecatini
- 2 nights - hotel in Venice
- 6 Breakfast and 3 Dinners
- Wine tasting in Chianti area
- Admission Charges & tickets:
 - Coliseum & Roman Forum - Rome
 - Vatican Museums - Rome
 - Uffizi Gallery - Florence
 - Ferry boat to visit Murano, Burano & Torcello
- Multilanguage tour escort throughout
- Licensed official guides as per itinerary
- Transportation by private transfer between cities in luxury vehicles or 1st class high speed trains.
- VAT

Legend

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





CLASSICAL ITALY - Rome, Florence & Venice

10 Days/9 Nights Itinerary

Day 1 Depart for Italy.

Day 2 Rome Arrive in Rome and proceed to baggage claim. After clearing customs you will be met by your driver and transferred to your hotel. The rest of the afternoon is yours to start exploring the city. Overnight in Rome.

Day 3 After breakfast depart for a guided tour of Imperial Rome. Visit the Roman Forum, the most important archaeological area in the city and once the center of public life, visit the Colosseum, the most famous monument of ancient Rome and an impressive testament to her past greatness. Enjoy lunch in a local family run trattoria to taste the flavors of the “Cucina Romana.” After lunch continue to the Vatican Museums and the Sistine Chapel. See the great masterpiece of Michelangelo, “The Last Judgement” in the Sistine Chapel. End the tour visiting St. Peter’s Basilica to admire the art treasures of the largest Roman Catholic Church in the world, in-

cluding Michaelangelo’s Pieta (appropriate attire required, no shorts or sleeveless tops). **(B, GT, L)**

Day 4 After breakfast enjoy a full-day at leisure to take an optional tour or to discover the ancient and modern aspects of this cosmopolitan city. Stop at a “trattoria” in Trastevere to try the local cuisine, sit outside of the cafe on elegant Via Veneto or maybe shop in fashionable Via Condotti or visit Via Margutta, for a wonderful range of art, antiques and antiques shops. **(B)**

Day 5 After breakfast, depart for Florence, the Cradle of Renaissance (approximately 3-4 hour drive). Before reaching Florence, a stop in Siena is a must. Enjoy a guided tour to visit the dome, Piazza del Campo, Salimbeni Square and Chigi Palace. Afternoon arrival in Florence. The rest of the afternoon is yours to start exploring the city on your own. **(B, GT)**

Day 6 After breakfast, enjoy a guided

half-day walking tour of Florence. See the Duomo, the city’s geographical and focus point, Giotto’s Bell Tower and the Baptistery. Stop in Piazza della Signoria, the political heart of the city and known for its Palazzo Vecchio and the Uffizi Gallery. Visit the Galleria del’ Accademia to see Michelangelo’s masterpiece “David.” Lunch is at a typical Florentine restaurant. Enjoy the rest of the afternoon to explore the city on your own or to stop at one of the many quaint shops atop the oldest bridge, Ponte Vecchio. You may join us this afternoon on an optional tour to visit the spectacular Uffizi Gallery. Overnight in Florence. **(B, HD, L, OT)**

Day 7 Spend today at leisure to relax or do some shopping. We recommend this morning to explore another jewel of this region: take an optional tour to Pisa, famous for its incredible Leaning Tower of Campo dei Miracoli, or Field of Miracles, to see the Baptistery and Duomo; all fine examples of the Pisan-Romanesque architectural style. Tonight, dinner is in





FLORENCE

the countryside immersed in the olive groves and vineyards of an ancient farm. Overnight in Florence. **(OT, D)**

Day 8 After breakfast travel to Venice, one of Europe's most romantic cities. Transfer by boat to your hotel. After check in, you have the opportunity to take an optional Gondola ride. In the evening we start exploring the city with a guided walking tour. Meet your local guide and visit Piazza San Marco to see the majestic Doge's Palace and the Bell Tower, the Grand Rialto Bridge and the Bridge of Sighs. Our tour includes the visit of St. Mark's Basilica. Overnight in Venice. **(B, OT, GT)**

Day 8 After breakfast spend the morning at leisure, to explore "La Serenissima." You may join us on an optional half-day tour to the Lagoon Islands. Overnight in Venice. **(B, OT)**

Day 8 After breakfast, depart for the Venice airport for your return flight home. **(B)**

WHAT'S INCLUDED

- Hotel accommodations for 8 nights
- Daily breakfast, two lunches and one dinner with wine and bottled water
- Full-day guided tour of the Vatican Museums, Sistine Chapel, St. Peter's Basilica and Imperial Tour of Rome with entrance to Colosseum
- Three half-day excursions, including a walking tour of Florence with a visit to the Academy of Fine Arts, a guided walking tour of Venice and a Siena excursion

OPTIONAL TOURS BOOK WITH US

Pisa, Gondola Ride in Venice, Uffizi Gallery, The Lagoon Islands and much more.

Please note: groups can be accommodated

NOT INCLUDED

- Car rental (this is available upon request)
- Car rental with chauffeur (available upon request)
- City tax to be paid directly in hotel
- Extra, tips and anything else not listed under "What's Included"

Legend

B	Breakfast
L	Lunch
D	Dinner
HD	Half-day tour
FD	Full-day tour



Venice





Trevi Fountain, Rome

SOUTHERN SUNSHINE

12 DAYS/11 NIGHTS

Day 1 Arrival at Rome's Fiumicino Leonardo da Vinci Airport meet your driver and transfer to the hotel in Rome by private coach; after check-in, time to relax before meeting up with your 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 the 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)**

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 Majorana." In particular visit the historical centre: the "Matrice" with its marvellous bell tower, the "Balio", the Norman and the Venus Castles. Continue on to Palermo for dinner and overnight stay. **(B, D)**





Valley of The Temples, Agrigento, Sicily

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

- 3 nights - hotel in Rome
- 2 nights - hotel in Sorrento
- 2 nights - hotel in Taormina
- 1 night - hotel in Agrigento
- 2 nights - hotel in Palermo
- 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 as per itinerary by luxury coach
- Boat Villa San Giovanni - Messina
- Ferry ride to/from Capri
- Funicular in Capri
- VAT

Legend

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





Emilia Romagna Lambrusco Vineyards

EMILIA ROMAGNA

PARMA, THE PARMENSE HILLS, LANGHIRANO, FERRARA, THE VALLEYS OF COMACCHIO IN THE DELTA OF THE RIVER PO PARK, REGGIO EMILIA, POLESINE 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 seignories 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.





Coppia Ferrarese, the typical bread of Ferrara

THE COMACCHIO 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 baptistry;
- 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 western 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 O2 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 the 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
- Taxes and Hotel Service Charges





Lake Garda, Surrounded by Mountains in Riva del Garda

ENCHANTING LAKE DISTRICT

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 drawbridge 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)**

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 lakeside 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)**





Isola Bella, Borromean Island of Lago Maggiore and Stresa

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 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

- 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
- VAT

Legend

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





Castel Gandolfo

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.

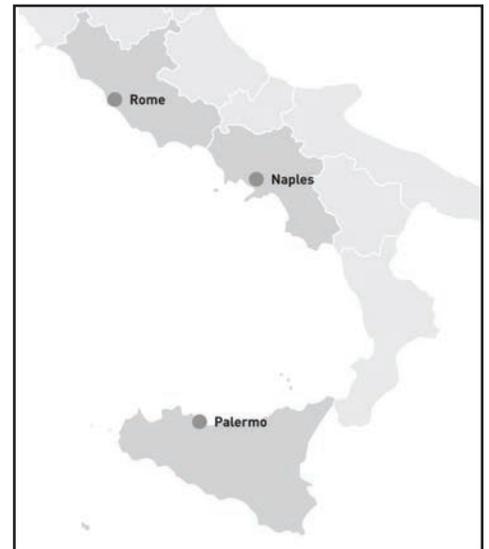
SLOW FOOD PRESIDIA AND OTHER RECOMMENDED PRODUCTS

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.





Ragusa Ibla

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

You'll 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's 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 your driver 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. **(D)**

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. **(B, CL)**

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 day 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. **(B, D)**

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. **(B, L)**

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. **(B, WT, A, D)**

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. **(B, L)**

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. **(B, L, D, WT)**

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, stop



ITINERARY Continued

ping on route to visit the Azienda del San Michele of the Baron Emanuele Scam 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. **(B, WT)**

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. **(B, L, D, WT)**

Day 10 Departure morning free. Departure for Palermo airport. **(B)**

Legend			
B	Breakfast	LT	Limoncello Tasting
L	Lunch	CT	Cheese Tasting
D	Dinner	CL	Cooking Lesson
WT	Wine Tasting	A	Aperitif
OT	Olive Oil Tasting	HD	Half Day
MT	Mozzarella Tasting		



Valley of the Temples, Agrigento, Sicily

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
- 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





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 journey 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

You 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:

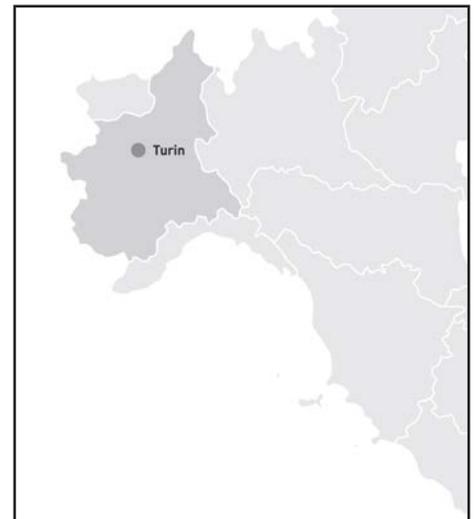
- the wines of the Barolo vineyards;
- the Carmagnola Grey Rabbit;

- 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 ewes' 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.





Turin Carignano Palace

POINTS OF INTEREST:

ART, HISTORY, CULTURE & NATURE

During your trip you'll 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 your driver 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 Vallenostra 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 –





Castle of Pollenzo

including the Mole Antonelliana and the Duomo cathedral where the Holy Shroud is kept – and stroll along the Dora river. 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
- Taxes and Hotel Service Charges





Serralunga D'Alba Castle in Piedmonte

PIEDMONTE LUXURY EXPERIENCE

A Poetry of senses, the exaltation of taste.

A World Heritage Tour. Unique in the world, unforgettable, indelible!

Serralunga D'Alba, Santo Stefano Belbo, Canelli, Monforte D'Alba, Barolo, Grinzane Cavour, Dogliani, Alba, Torino - 7 Days/6 Nights

ITINERARY

DAY 1 – MILANO MALPENSA / SERRALUNGA D'ALBA (190 Km – 118 miles)

Arrival in Milano Malpensa. Transfer to Serralunga d'Alba by private bus and accommodation at the beautiful Boscareto Resort (or similar). Free time to relax in the SPA or strolling through the amazing vineyards surrounding the relais. Dinner and overnight at the Boscareto Resort (or similar).

DAY 2 – SERRALUNGA D'ALBA/SANTO STEFANO BELBO: THE DOOR TO THE LANGA TERRITORY/SANTO STEFANO BELBO/CANELLI/SERRALUNGA D'ALBA (88 Km – 55 miles)

Breakfast at the hotel. Morning transfer to Santo Stefano Belbo, native land of the famous Italian writer

Cesare Pavese. Guided tour. Visit to Pavese's native house with the room where he was born, books, documents and pictures of the author. Lunch in a restaurant in Santo Stefano Belbo. **(B, L)**

Transfer to the nearby village of Canelli, home to the Asti D.O.C.G., the bestselling Italian wine abroad, made with sweet Moscato grapes with the champenois method, the same used in the production of Champagne in France and adapted to this sweet wine. Visit to one of the historic cellars, renamed "Underground Cathedrals," which have been declared a UNESCO World Heritage Site. Dinner in cellar. Transfer to Serralunga d'Alba and overnight at the resort.

Guide tour: full day "A poetry of senses, the exaltation of taste". A world heritage tour.

Unique in the world. Unforgettable. Indelible. **(B, L)**



DAY 3 – SERRALUNGA D'ALBA/MONFORTE D'ALBA/BAROLO/SERRALUNGA D'ALBA (30 Km – 18 miles)

Breakfast in resort.

Morning transfer to Monforte d'Alba, brief town tour and then proceed to Barolo, the capital of Langhe. Visit the





TORINO

Falletti di Barolo Castle, the Wine Museum “WIMU” with wine tasting and to the Corkscrews Museum. Free lunch.

Afternoon: transfer to Serralunga d’Alba to relax in resort.

Dinner and overnight at the resort.

Guide tour: half day **(B, L, D)**



DAY 4: – SERRALUNGA D’ALBA/GRINZANE CAVOUR/DOGLIANI/ALBA/SERRALUNGA D’ALBA (90 Km – 55 miles)

Breakfast at the resort.

Morning tour of some villages on the hills where the famous Barolo wine is produced. Arrival in Grinzane Cavour, with its wonderful Medieval Castle, UNESCO site, and houses, the

Regional Wine Cellar, the Ethnographic Museum and the Langa Museum. Wine tasting in the Regional Wine Cellar. Transfer to Dogliani, where travellers will visit the “Poderi Luigi Einaudi”. The history of the Poderi (estates) started in 1897, when Luigi Einaudi (second President of the Italian Republic), when only 23 years old, acquired the farmhouse ‘San Giacomo’ in the village of Dogliani, surrounded by 40 Piedmontese giornate of vineyards (40 acres). Visit of the winery, the cellar and final wine tasting. Light lunch in a local restaurant. At the end, return to the Resort; time to relax.

Late Afternoon transfer to Alba, a city known for its White Truffle International Fair. The Dome has been rebuilt in Gothic style; not far away, the Church of San Giovanni Battista hosts works of art from the fourteenth century. The Federico Eusebio Museum presents artifacts from Prehistory to the Roman era, as well as a section dedicated to natural history. Dinner at “Piazza Duomo” Restaurant by Chef Enrico Crippa (3 Michelin stars). The restaurant is located nearby the ancient town of Alba, closed

to its Dome. Return to Serralunga d’Alba and overnight at the resort.
Guide tour: half day. **(B, WT, L,D)**

DAY 5 – SERRALUNGA D’ALBA / TORINO AND THE ROYAL ROUTE OF TURIN WINES (80 Km – 50 miles)

Breakfast at the resort.

Morning transfer to Torino; accommodation in NH Carlina hotel (or similar). Visit of the Egyptian Museum, an archaeological museum, specialised in Egyptian archaeology and anthropology. It houses one of the largest collections of Egyptian antiquities, with more than 30,000 artefacts. It is the second most important Egyptian museum in the world after the Cairo museum and one of the largest museums in Italy.. After a pleasant walk towards the historic centre, lunch in restaurant at Baratti & Milano, one of the oldest and most prestigious historic cafés in Turin.

Afternoon transfer to Pessione to visit the Martini & Rossi Museum of Oenology an exceptional location, home to an iconic Italian brand. Wine experience “Make Your Own Vermouth,” an innovative format that offers





TORINO, PALAZZO REALE

an immersion in the art of making Vermouth, a solid Piedmontese cultural heritage. Discovering the principles of preparation and the use of aromatic extracts and distillates to personally recreate the flavours of your Vermouth, playing with aromatic notes and aromas. You will have the chance to experience a real oenological laboratory. Dinner at “Terrazza Martini” new Bar Lounge, with an unmistakable charm. Return to Torino. Overnight in hotel NH Carlina (or similar). **(B,D)**
 Guide tour: full day

DAY 6 – TORINO

Breakfast at the hotel.

Morning transfer to Piazza Castello and visit to the Royal Residence hub: Palazzo Reale and its Gardens, symbol of the magnificence and opulence of the Savoy dynasty. This is the epicentre of all this power, where the Collezioni Reali are held, to show the careful administration by the Savoy and their love for art; Palazzo Madama, the first Senate of the Italian Kingdom, that takes its traditional name from the embellishments it received un-

der two queens (madama) of the House of Savoy. Lunch at historical “Ristorante del Cambio” the most renowned and gastronomic restaurant in Turin, a real city institution.

Afternoon visit to Palazzo Carignano, a symbolic place for the history of the House of Savoy and the Italian Risorgimento: besides being the birthplace of Charles Albert and Victor Emmanuel II, it was the site for the Piedmontese Parliament and the first Parliament of Italy. Walk through the central Via Po up to the Mole Antonelliana, the symbol of the city. Visit of the National Cinema Museum and panoramic lift to the terrace overlooking the entire historic centre. Dinner at the Officine Grandi Riparazioni, an ancient repair and maintenance centre for railway vehicles turned into a meeting and exhibition centre with its excellent restaurant. Overnight at the hotel. **(B,L, D)**

Guide tour: full day

DAY 7 – TORINO / MILANO MALPENSA (140 km - 85 miles)

Breakfast at the hotel and transfer to Milano Malpensa.

Legend

B	Breakfast
L	Lunch
D	Dinner
WT	Wine Tasting

Please note:

The above day-by-day programme is a general preview for guidance purposes and its itinerary and meals can be reviewed.

Upon booking, a detailed programme with all the necessary indications will follow the confirmation: addresses, phone numbers, timetables, notes, suggestions and further information to ensure the best experience.





Sicily Ruins of Taormina

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 African 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 stretched curd cow’s milk cheese, it is shaped like a rounded wine flask and





Traditional Sicilian Cannoli

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 recipes 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 maybe 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 produc-
tion 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 civiliza-
tion 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 ex-
amples 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 archaeologi-
cal park and walk around the heart of the
old city – Ortigia. Transfer just outside
town for a visit to a farm which special-
ises 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 – includ-
ing 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. Trans-
fer to the hotel in Palermo.

Day 7 Palermo, Monreale
In the morning head for the famous old

Vucciria
Market, in the ancient heart of this thriv-
ing city, for a talk on the products that
can be seen on the market stalls, includ-
ing 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 Fran-
cesco. Afternoon guided tour of the city.
A visit to the Bottega dei Saperi 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 Pal-
ermo 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
- Taxes and Hotel Service Charges





TUSCANY

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,

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





Siena

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. (D)

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 Biorroldo 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





Castellina in Chianti

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. (B, L, WT)

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. (B, WT)

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. (B)

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. (B, L)

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. (B,CT)

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. (B, WT, CT)

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 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 be a cookery class dedicated to typical Tuscan recipes, followed by dinner with the chef. Return to the hotel. (B,CL,D)

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. A visit to the Fattoria dei Barbi cellars for wine tasting and a guided tour. Return to the hotel. (B, WT)

Day 10 Morning free. Depart for airport. (B)





Medieval Village of Bolgheri

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, eno-gastronomic experts and licensed local guides
- Taxes and Hotel Service Charges



Montepulciano

Legend

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





Vineyards of Tuscany

TUSCANY & UMBRIA

LUCCA, CAPANNORI, SORANA, CARMIGNANO, PISA, BOLGHERI, CASTAGNETO CARDUCCI, FLORENCE, SIENA, SAN GIMIGNANO, CASTELLINA IN CHIANTI, TREGOLE DI CASTELLINA, RADDIA 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.





Traditional Gelato of Italy

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 Perugia 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 your driver 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.

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 olives 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 Baptistery, the Duomo and Giotto's bell tower, and the Piazza della Signoria square. We'll stop at one of the oldest ice cream parlors, "Perché no!", that offers dozens different flavors (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, enjoy 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 familyrun 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 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



Todi

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
 - Travel in state-of-the-art luxury motorcoaches
- Baggage Handling for the full duration of the tour
- Taxes and Hotel Service Charges





Venice Carnival

SENSATIONAL VENICE CARNIVAL

5 Days/4 Nights Itinerary

Day 1 Arrive at Venice airport and transfer to the hotel. Dinner and overnight stay. **(D)**

Day 2 Venice - Transfer 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 Depart for the airport or call us if you want to extend your stay in Italy.



Murano Glass Factory





Venice Carnival

WHAT'S INCLUDED

- 4 nights hotel
- Entrance fees as per itinerary
- Licensed official guides as per itinerary
- Transportation as per itinerary by private boat
- VAT

Please note: groups can be accommodated.



Legend

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





Caves of Castellana, Puglia

GLORIOUS APULIA & MATERA

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)**



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)**





Ancient Town of Matera

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

WHAT'S INCLUDED

- 9 nights - Martina Franca
- 2 lunches in a local restaurant
- 2 dinners in a local restaurant
- Admission Charges & tickets as per itinerary
- Multi-language tour escort throughout
- Licensed official guides as per itinerary
- Transportation as per itinerary by luxury coach
- VAT



Castel del Monte, medieval fortress in Apulia

Legend

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

