



ITALIA GASTRONOMICA®

Exclusive Holidays in Italy

2014 PRIVATE TOURS



DISCOVER ITALY
THROUGH ITS PRODUCTS AND ITS PEOPLE

WELCOME TO ITALY

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CHEESE & WINE ON LAKE MAGGIORE

Join a professional chef for a two nights hands-on cooking getaway in the beautiful and renewed area of the "lake district" in Northern Italy. Your lesson will be in cheese seasoning grottos. You will learn how to prepare quick and tasty dishes focused on cheese and be thought how to choose the right wine for each dish. The class will be enriched by special visits to some of the most enchanting vineyards, cheese productions and other hidden treasure of the area.

ITINERARY (3 DAYS)

Relax on the lake

Arrival at Milan airport and transfer to Lake Maggiore; reach the hotel in approximately one hour.

Relax and welcome dinner at the hotel (optional).

Cheese seasoning grottos

In the morning, after breakfast at the hotel, transfer to Arona to reach an artisan cheese production. Here you will have a lesson by the major Italian cheese affineur on how to distinguish among the many varieties of Italian cheeses and on the best coupling with salami, mustard, bread and wine. At the end of the visit, you will enjoy a cookery class: learn how to use cheese to prepare fast and tasty dishes with the artisan. Lunch after the class, made up of the dishes prepared together. After lunch, we suggest you to drive to Stresa and to enjoy an excursion on the lake by private boat and a visit to the Borromeo Islands. Sail around Isola Madre, have a tour of the formal gardens on Isola Bella and visit Isola Pescatori, the smallest and most characteristic of the three islands. Dinner in a picturesque restaurant on the island (optional).

Piedmontese wines

In the morning, after breakfast at the hotel, transfer to Ghemme and visit the wine cellars hosted in the picturesque "ricetto" (medieval fortified town); you will meet the winemakers Paolo and Antonello. The visit consists in a demonstration of the winery process and a guided tour to the wine cellar. At the end of the walk you will take part in a guided tasting of wines served with salami and cheeses from Valsesia and Ossola, Transfer back to the hotel. Return your rental car to the airport.

GRAND HOTEL MAJESTIC - Verbania (VB)

Built in 1870, this graceful, privately-owned hotel dreamily evokes La Belle Epoque. A favourite of artists and musicians such as Claude Debussy, Arturo Toscanini and Eleonora Duse, in the Spring of 1930 the Grand Hotel Majestic was acclaimed one of the most beautiful hotels in Europe by "Town & Country News". Thanks to an extensive, radical renovation, lovingly carried out by its present owners, it is now poised to rank - once again - as one of Europe's top luxury properties.







PACKAGE INCLUDES

- 2 nights stay in a 4* hotel hosted in a
- Liberty style palace on Lake Maggiore
- buffet breakfasts
- I cookery class focused on cheese followed by lunch made up of the dishes prepared together
- 1 guided visit to wine cellars in Ghemme, followed by tasting
- 24/24 telephone assistance
- · medical insurance by Mondial Assistance
- · information kit & map

OPTIONAL

- welcome dinner at the hotel € 65 per pax
- boat excursion on lake Maggiore € 225 tot
- dinner on Pescatori Island € 65 per pax
- · all activities escorted by bilingual local guide
- · sedan car with driver

PRICES

(prices are per pax in double room; min 2 pax)

from 18/04/14 to 29/05/14	€ 430
from 30/05/14 to 23/08/14	€ 490
from 24/08/14 to 04/10/14	€ 430
Single room supplement: € 235 low season: € 295 high season	

5* Grand Hotel Des Iles Borromees price from € 560 per pax

JAN	FEB	MAR	APR	MAY	JUN
JUL.	AUG	SEP	OCT	NOV	DEC



Code: BRKS:R06

SNUFFLE FOR TRUFFLE

Come to the Langhe area for a unique experience. Join the trifulao (truffle picker) and his dog in a search for truffles and then have a guided truffle tasting accompanied by local wines. A gourmet dinner featuring a "truffle menu" and the guided visit to a traditional Barolo wine cellar, hosted in a castle, add a distinctive element of interest to this trip. Your accommodation is a 4-star historical villa situated on a ridge among lush woods and Langa hazelnut groves, with a breathtaking view over the imposing Monviso Alps and the rolling hills covered with Barolo vineyards.

ITINERARY (3 DAYS)

Langarola cuisine

Arrival at the airport and transfer to the hotel. Possibility to have a cookery class on traditional dishes with a local "signora" (optional). Welcome dinner (optional).

Truffle hunting

Free morning for an individual visit to Alba, renewed for its truffles. Free time for lunch. In the afternoon, you will reach a nearby village to meet the trifulao (truffle hunter) and join him and his dog, Bianca, in a real truffle search. You will have a unique and unforgettable experience to recount. Only very few people have the chance to walk side by side with a trifolao and his dog through the woods. The activity will start with a short explanation, by the trifolao himself, of the local traditions as well as of the truffle varieties and characteristics. This will be followed by a guided tour to the natural truffles grounds, experiencing a real "truffle picking" along a scenic trail with rest areas. A guided truffle tasting, accompanied by bread, salami, local wines, cheeses and other local specialties will follow. A gournet dinner featuring a "truffle menu" in a local taverna will end your day.

Barolo wine

Again a sumptuous breakfast buffet starts your day. In the morning drive to Barolo, to a wine cellar for a guided visit followed by a wine tasting with different kind of Piedmontese wines. Indeed this wine house has a historic enoteca or wine library with what is probably the world's most complete selections of bottles of Barolo. This fascinating and extraordinary enoteca contains about 35.000 examples. Return your rental car to the airport.





HOTEL VILLA D'AMELIA - Benevello (CN)

In the heart of Piedmont, in the prime wine and food area just 10 minutes from the center of Alba, Villa d'Amelia is destined to become the ideal site for those who desire a relaxing stay where they can enjoy good food and great wines in a setting which is both fascinating and romantic while, at the same time, modern, efficient and functional. Here you find comfort, hospitality, elegance, the most advanced services and an intimate, refined restaurant where you can savour the wines and dishes of this splendid land.



PACKAGE INCLUDES

- 2 nights stay in an historic villa with a breathtaking view over the hills of the Piedmontese Langhe
- buffet breakfasts
- I truffle hunting with the trifolao and his dog, followed by tasting
- · 1 dinner in a local taverna with a "truffle menu"
- 1 guided visit to a traditional wine cellar, hosted in a castle, with tasting
- 24/24 telephone assistance
- · medical insurance by Mondial Assistance
- information kit & map

OPTIONA

- rural cookery class € 155 per pax
- welcome dinner € 80 per pax
- · all activities escorted by bilingual local guide
- sedan car with driver

PRICES

(prices are per pax in double room; min 2 pax)

from 18/04/14 to 11/09/14	€ 460
from 12/09/14 to 15/11/14	€ 555
from 16/11/14 to 07/12/14	€ 490
Single room supplement:	

€ 305 low season; € 355 high season

5* Relais San Maurizio price from € 665 per pax

JAN	FEB	MAR	APR	MAY	JUN
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WINE & GLAMOUR PIEDMONTESE WINES AND RELAX IN PORTOFINO

This journey into wine making tradition begins in the Langhe area of the Piedmont region, an area famous for the production of the most prestigious Italian wines: Barolo, Barbera, Barbaresco and Moscato. You will discover the pleasure of eating fantastic Italian food in a land of breathtaking beauty. The last part of the tour will lead you to elegant Portofino, a slice of Paradise on the Liguria coast. You will have time to relax, shop and enjoy this glamorous sea town with its well-known "Piazzetta": the meeting point of the international Jet-Set.

ITIMERARY (4 DAYS)

Barbaresco & Barolo wines

Arrive at Milan airport and travel to the area of Monferrato, in the Piedmont countryside. In the afternoon drive to the town of Barbaresco for a guided visit and a wine tasting of Piedmont wines. Proceed to Barolo, where you will have a guided visit of a wine cellar followed by a wine tasting of this famous wine. Dinner in the restaurant awarded with the prestigious Michelin star. Transfer back to the hotel.

Truffle hunting

In the morning meet the trifulao (truffle hunter) and join him and his dog, Bianca, in a real truffle search. You will have a unique and unforgettable experience to recount. A guided truffle tasting, accompanied by bread, salami, local wines, cheeses and other local specialties will follow. A gourmet lunch with a "truffle menu" in a local taverna will follow. Free afternoon and transfer back to the hotel in Piedmont.

South Piedmonte wines & Portofino

After breakfast at the hotel, drive to Southern Monferrato. Visit a renewed wine cellar and have a guided wine tasting. Then enjoy a brunch with local products in the caves of the castle: wines accompanied by local products (focaccia,farinata, salami). After lunch, continue on to Portofino. With its shops, restaurants and cafes, Portofino is one of the favourite spots of the international jet set. Many luxurious shops and meeting places are in the famous "piazzetta' (Piazza Martiri). Dinner at one of the most enchanting restaurants in Portofino.

Day four

Buffet breakfast at the hotel. Return your rental car to the airport.

VILLA D'AMELIA - Benevello (CN) EIGHT HOTEL PORTOFINO - Portofino (GE)

Ligurian (Riviera) architecture and class are the main features of the Eight Hotel Portofino. The hotel is a good example of the blend of ancient tradition, modern technology and high quality service. During the renovation of the hotel, dimensions and colours have been maintained - as well as the specific decorations of the typical (Ligurian) Riviera style. The simplicity and consistency of the slate, which decorates the interior and exterior, give elegance and harmony to the house, which is located in a quiet and relaxing location.







PACKAGE INCLUDES

- · 3 nights stay in charming accommodation
- · buffet breakfasts, 1 brunch, 1 lunch and 1 dinner
- · 1 dinner in a Michelin starred restaurant
- · visits to traditional wine cellars, with wine tasting included:
- Barbaresco
- Barolo
- Barbera
- · a real truffle hunting, with tasting
- medical insurance by Mondial Assistance
- · 24 hour telephone assistance
- · information kit & map

- · all activities escorted by bilingual local guide
- · sedan car with driver

PRICES

(prices are per pax in double room; min 2 pax)

from 16/04/14 to 30/04/14 € 1035 € 1225 from 01/05/14 to 02/11/14

Single room supplement: € 555 low season; € 595 high season

5* Relais San Maurizio & Hotel Splendido price from € 1640 per pax

JAN	FEB	MAR	APR	MAY	JUN
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LIVE THE FASHION LIFE OF MILAN

Fashion, art and gastronomy. First visit the artistic treasures of Milan and get a ticket to see Leonardo's masterpiece "Last Supper". Then travel to the nearby famous wine area of Oltrepo Pavese and walk among the vineyards in company of the wine producer and lover Vittorio. Back in Milan, you can choose between either a tour through the famous fashion area of Via Montenapoleone or a gastronomic guided tour that will lead you to Via Spadari, one of the most famous gastronomic street in the city. Everything will end up with an Italian aperitivo.

ITINERARY (3 DAYS)

Unusual Milan

Arrival at Milan airport and transfer to your hotel. Afternoon at leisure to visit Milan landmarks: Piazza della Scala, Galleria Vittorio Emanuele, the Duomo and the Sforzesco Castle, one of the greatest monuments of the Renaissance period. In the late afternoon you will have a ticket to see Leonardo's masterpiece "Last Supper" and then you will enjoy an Italian aperitivo. Free time for dinner.

Milan: shopping & art

Start your day with a breakfast at your hotel. In the morning (optional) transfer to the nearby wine area of Oltrepo Pavese for a visit to a wine cellar with tasting. You will walk through the wineyards in company of the wine lover and producer Vittorio, who will then guide you in a tasting of some of its wines: Bonarda, Pinot nero, Cabernet Sauvignon to name some. Lunch in a local inn. In the afternoon return to Milan for a private guided tour through the streets and history of the famous fashion district. Walking along the spectacular Vittorio Emanuele Gallery, via Montenapoleone and via della Spiga up to the well-known Gothic Cathedral with an expert guide. Possibility to choose a private guided gastronomic tour. Savor a gournnet dinner in a fashionable restaurant in the Navigli quarter.

Third day

Buffet breakfast at the hotel. Free time and departure,





ROSA GRAND HOTEL - Milano (MI)

A stunning luxury hotel surrounded by Milan's iconic sights and attractions. It is just a few steps from the gothic Duomo Cathedral, Milan's exclusive fashion street Via Montenapoleone and the world renowned La Scala Opera Theatre. A splendid example of sophisticated design which is simply a joy to be in. This hotel of quiet luxury surprises with its original structure, large spaces and innovative, precious materials. Particularly striking is the glass roof of the lobby.



PACKAGE INCLUDES

- · 2 nights stay in a 4* hotel in central Milan
- · buffet breakfasts
- 1 italian aperitivo
- · 1 dinner in a fashionable taverna in Milan
- · ticket for Leonardo's last Supper
- 3-hours private guided tour
- 24/24 telephone assistance
- medical insurance by Mondial Assistance
- · information kit & map

OPTIONAL

- visit to a wine cellar in Oltrepo Pavese, with lunch in a local inn € 100 per pax
- · all activities escorted by bilingual local guide
- · sedan car with driver

PRICES

(prices are per pax in double room; min 2 pax)

from 07/01/14 to 05/05/14	€ 510
from 06/05/14 to 11/07/14	€ 600
from 12/07/14 to 01/08/14	€ 510
from 02/08/14 to 01/09/14	€ 445
from 02/09/14 to 31/10/14	€ 600
Single room sundement:	

€ 290 low season; € 410 high season

5* Hotel Boscolo Exedra price from € 700 per pax

JAN	FEB	MAR	APR	MAY.	JUN
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DISCOVER EMILIA GASTRONOMIC SECRETS

Join chef Massimo in the discovery of Emilia, one of the richest areas of Italy in terms of gastronomic traditions. Discover the gastronomic delights of Emilia Romagna and learn the secrets of Italian cooking with the renowned chef Massimo. Visit a traditional Parmesan cheese producer and take an excursion to the astonishing seasoning grottos where the precious culatello is aged and where you will also have the possibility to taste the mature flavours of this cured meat. You will also have the opportunity of nurturing your soul with a visit to a violin maker workshop and a private violin audition.

ITINERARY (3 DAYS)

Cremona: violins & marubini

Arrival at Milan airport and transfer to the hotel. Free time for lunch. In the afternoon, you will have the possibility to visit a violin workshop located in the historical centre of Cremona and admire the art of violin making. You will be thought that the art of making a violin has not changed much since the times when the great Cremonese masters Amati and Stradivari started their activity. Afterwards visit the Stradivarius museum and Palazzo Comunale in Cremona where you will have a 30 minutes violin audition (optional). You will stay in a relais on the banks of the Po river, hosted in a castle, where you will have the opportunity to use the bicycles, to learn how to prepare salami and the "nocino" (the traditional nuts liqueur), and, only for children, to learn how to prepare jam. Dinner in the restaurant of the relais, where you can enjoy the typical dishes of the Emiliana cuisine (optional).

Parma: Culatello experience

In the morning, you will have a cookery class with chef Massimo, who will teach you how to prepare tortellini and "ragú", the traditional Emiliana meat sauce; after the class, lunch made up of the dishes prepared together. In the afternoon, you will have a private visit to culatello seasoning grottos, with a short tasting of culatello itself that is considered to be the finest pork product in the whole of Italy, if not the world. Free time for dinner.

Buffet breakfast at the hotel. Return your rental car to the airport.

A.C. PALLAVICINA - Polesine parmense (PR)

The restorations after nearly twenty years are finally finished, and the Ancient Court Pallavicina Relais has returns to its splendor. All rooms are equipped with working chimneys, they include refined bathrooms with washbasins made by local artists, with pommels of shower made in poplar wood. In every room you can find a small bar and a larder always filled with products of the company: good Parmigiano-Reggiano, bread, salami and wine.







PACKAGE INCLUDES

- · 2 nights stay in a relais hosted in a romantic
- castle by the Po river
- buffet breakfasts
- 1 cookery class with chef Massimo
- I lunch after the class, made up of the dishes prepared together
- 1 visit to an artisan culatello production, followed by tasting
- 24/24 telephone assistance
- · medical insurance by Mondial Assistance
- · information kit & map

OPTIONAL

- · visit to a violin maker workshop, with private audition € 75 per pax
- · gourmet dinner in the restaurant of the relais € 65 per pax
- · all activities escorted by bilingual local guide
- · sedan car with driver

PRICES

(prices are per pax in double room; min 2 pax)

from 01/01/14 to 31/12/14

Single room supplement: € 235

5* Grand Hotel De La Ville price from € 495 per pax

BOOKING SCHEDULE

FEB	MAR	APR	MAY	JUN
AUG	SEP	ост	NOV	DEC
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€ 400



IT'S TIME TO TASTE PARMIGIANO REGGIANO

Spend three days discovering the king of cheese... its unique and inimitable taste will take you in a long journey through nine centuries of history, always anchored to that fertile plain called Pianura Padana. This plain stretches from the Apennines to the Po river, and you can see many farms and dairies where farmers have still a passion for things made with care, where hand-made cheese and salami are stored in seasoning rooms where slowly matures presenting us with an unmistakeable gift of nature. This tour will be an extraordinary experience in the renowed Parma area.

ITINERARY (3 DAYS)

Parma, a city rich in history and art

Individual arrival. In the afternoon, we suggest that you reach Parma to discover this town of Roman origin (optional guided tour). Welcome dinner at the relais (optional).

The king of cheese

In the early morning you will reach a nearby cheese farm where, guided by an expert, you will have the possibility to see the spectacular steps of the Parma cheese production as well as to admire the seasoning rooms with more than 18.000 cheese wheels! The guided visit will finish with a tasting of this extraordinary cheese with amazing aromas and unique texture. The rest of the morning will be focused on the Parma Ham, another king of the Italian gastronomic tradition. The only ingredients for this are top quality local fresh pork, sea salt and the sweet briny air of the Ligurian Sea. The ham is produced in Langhirano, a small foothill town in the Southern part of the Parma province. The experience will end with a brunch with local products of this area in an old winery.

Free time for dinner.

Third day

Buffet breakfast at the hotel. Return your rental car to the airport.





ANTICO BORGO DI TABIANO CASTELLO -Tabiano Castello (PR)

Tabiano Castle dates back to the 11th century and was built on the ruins of an old Roman settlement. Today, the medieval fortress has been transformed into a Relais de Charme offering exclusive living, relaxation and romance where you can forget the hustle and bustle of city life making your visit here a true "get-away". Its rooms, divided between the old guard tower and the original main residence, offer magnificent views of the countryside and the wide plains of the River Po.



PACKAGE INCLUDES

- · 2 nights stay in a relais near Parma
- · buffet breakfasts
- I guided visit to a cheese farm, followed by Parmigiano Reggiano tasting
- · I visit to a Parma Ham production
- · 1 brunch with local products in an old winery
- 24/24 telephone assistance
- medical insurance by Mondial Assistance
- · information kit & map

OPTIONAL

- welcome dinner at the relais € 55 per pax
- guided visit of Parma € 180 tot
- · all activities escorted by bilingual local guide
- · sedan car with driver

(prices are per pax in double room; min 2 pax)

€ 435

from 01/01/14 to 31/12/14

Single room supplement: € 180

5* Grand Hotel De La Ville price from € 500 per pax

JAN	FEB	MAR	APR	MAY	JUN
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AMARONE EXPERIENCE IN VALPOLICELLA

This area of Northern Italy is famous in the world for two gastronomic pearls: Amarone wine (DOCG) a typical rich Italian dry red wine & Vialone nano rice (I.G.P) an high quality rice appreciated to cook risottos. With this tour you will have the possibility to meet renowed producers of both specialities. So a visit of a wine cellar of Amarone and other wines with tasting and a visit of a rice farm with tasting of rice dishes will make really unique this gastronomic experience in Valpolicella.

ITINERARY (3 DAYS)

Relax in Valpolicella

Arrival at the airport and transfer to the hotel. Afternoon at leisure to relax in the countryside, either walking in the magnificient park of the villa or visiting one of the numerous wine cellars of the nearby Valpolicella. Welcome dinner at the hotel (optional).

All about Amarone

In the morning you will visit a rice farm and its Pila Vecia, the old pressing machine dating back from the 1650 and used to work the paddy rice and clean it from the external skin. A lunch with "rice menu" will end this experience. In the afternoon drive to a nearby village of the Valpolicella for a guided visit to a wine cellar of Amarone and a tasting of this wine famous all over the world. Today it is unanimously considered the most valuable of Valpolicella wines and one of the most important Italian red wine.

Free time for dinner.

Day three

Buffet breakfast at the hotel. Return your rental car to the airport.





VILLA GIONA - S.Pietro in Cariano (VR)

Situated in a green oasis, ten minutes from the center of Verona and Lake of Garda, is one of the most prestigious, historical mansions of the Valpolicella: Villa Giona. Surrounded by a romantic park and a "vineyard garden", the six rooms of the 16th century villa, offer you comfort and tranquility, enabling you to discover, in an original and exclusive way, a sense of relaxation and pleasure. Villa Giona wants to be just that: a great residence, where the traditional Venetian hospitality, pleasantly unites with the desire for culture, art, noble country landscape and centuries of experience in the eno-gastronomical field: the universal desire for Bonum vivere.



PACKAGE INCLUDES

- 2 nights stay in a villa in the Verona countryside
- · buffet breakfasts
- 1 guided visit of the rice farm
- · 1 lunch with "rice menu"
- 1 guided visit to a traditional wine cellar with Amarone tasting
- 24/24 telephone assistance
- · medical insurance by Mondial Assistance
- · information kit & map

OPTIONAL

- welcome dinner at the villa € 80 per pax
- cookery class with chef Gabriele followed by lunch € 155 per pax
- all activities escorted by bilingual local guide
- · sedan car with driver

PRICES

(prices are per pax in double room; min 2 pax)

from 01/01/14 to 31/12/14

Single room supplement: € 100

5* Hotel Villa del Quar price from € 490 per pax

BOOKING SCHEDULE

JAN	FEB	MAR	APR	MAY	JUN
JUL.	AUG	SEP	OCT	NOV	DEC

€ 400



THE SCENT OF THE TRADITION

Spend three days in Venice at the discovery of the origins of coffee, a precious plant whose history has always been tied up to that of the once Marinara Republic of Venice. You will have a private guided tasting of different blends of coffee in one of the oldest coffee shops of Italy, right in the centre of the city and you will experience the art of coffee, from the roasting to the blending to the grinding. To make your stay unforgettable, we propose you a guided tour through the secret passageways of the Doge's Palace and a private gondola ride, with serenade.

ITINERARY (3 DAYS)

Discovering Venice

Morning arrival at Venice airport and transfer to your hotel at a short distance from St. Mark's square. Free time for lunch. In the afternoon, you will have a private guided tour in the city often referred as 'La Serenissima'. Meet your personal guide that will accompany you to visit an unusual Venice (optional). You will make a nontraditional guided walking among the district of castello and cannaregio, discovering the obscure aspect of the thousand-years Venetian tradition. Such an old city hides, behind its fame, legends, traditions, rumors that this tour will bring to light. You will walk through tiny campielli (narrow streets) discovering the secular history of this city. A traditional dinner with "ombre & cicchetti" at a typical restaurant in Campo San Marco will end your day.

Coffee experience in Venice

Start your day with a guided tour through the secret passageways of the Doge's Palace across the Bridge of Sighs to the prisons, where the unlucky enemies of Venice were locked away. Free time for lunch, In the afternoon, visit one of the oldest coffee shop of Italy, close to the Rialto Bridge, where you will have a guided tasting of different kinds of coffees (marocchino, mocaccino, cappuccino. espresso..). Relax while waiting for your gondola ride. Free time for dinner in Venice.

Day three

Buffet breakfast at the hotel. Free time.





PALAZZO SANT'ANGELO - VENICE

This new boutique hotel overlooking the most fashionable waterway in the world welcomes guests to its intimate home away from home. Located on the Canal Grande, between the Ponte di Rialto and the Academy, with pedestrian entrance just on the canal, the Palazzo also offers its guests a boat private wharf - a rare comfort in Venice. The hotel preserves the aristocratic ambiance it had when it was a private residence.



PACKAGE INCLUDES

- · 2 nights stay in a 4* historical building at a
- short distance from St. Mark's Square
- · buffet breakfasts
- · 1 typical dinner with "ombre e cicchetti" in a traditional restaurant
- · 1 visit to the oldest coffee shop of Italy with guided tasting
- · 1 gondola ride, with serenade
- · 1 guided tour through the secret passageways of the Doge's Palace across the Bridge of Sighs
- · 24/24 telephone assistance
- medical insurance by Mondial Assistance
- · information kit & map

OPTIONAL

- private guided tour of the city € 240 tot
- · transfer from airport
- · transfer from station or Piazzale Roma
- all activities escorted by bilingual local guide

PRICES

(prices are per pax in double room; min 2 pax)

from 02/01/14 to 26/02/14	€ 445
from 27/02/14 to 04/03/14	€ 585
from 05/03/14 to 20/03/14	€ 445
from 21/03/14 to 17/04/14	€ 490
from 18/04/14 to 30/06/14	€ 585
from 01/07/14 to 28/08/14	€ 490
from 29/08/14 to 31/10/14	€ 585
Single room supplement:	

€ 290 low season; € 395 high season

5* Centurion Palace price from € 600 per pax

BOOKING SCHEDULE

JAN	FEB	MAR	APR	MAY	JUN
TOT.	AUG	SEP	OCT	NOV	DEC
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Available Not available



CUDDLE & CHOCOLATE

Take a three days relaxing break at a Tuscan Spa resort with Spa treatments, gourmet dinners and an excursion to Pisa. A guided chocolate tasting together with a relaxing chocolate massage will make your Tuscan vacation unforgettable. You will taste one of the best chocolate of the world. Then the chocolate massage not only revitalises the skin, but also has a positive effect on mental state and brings about good mood... combined with a soothing massage, this experience has rightly been described as two of life's greatest pleasures rolled into one!

ITINERARY (3 DAYS)

Chocolate massage

Arrival at Florence airport and transfer to the Spa resort, located near Pisa. In the afternoon, enjoy Spa treatments at the renowned Spa centre of the hotel. You can relax with a chocolate massage. The unique mixture of pure chocolate and a massage not only revitalises the skin and replaces lost nutrients, but also has a positive effect on mental state and brings about good humour... combined with a soothing massage, this experience has rightly been described as two of life's greatest pleasures rolled into one!!! The mixture will be heated to room temperature and, as you relax, it will be slowly poured over your body from head to toe. The treatment then continues with a soothing massage as the chocolate is smoothed all over your skin. Welcome dinner at the hotel (optional).

Chocolate tasting

In the morning spend time discovering the city of Pisa: the Leaning Tower, Campo dei Miracoli, the Duomo, the Baptistery and Camposanto, a cemetery located just North of the Duomo, which supposedly contains soil brought by Crusaders from the Holy Land (optional). Lunch in a typical restaurant in Pisa. In the afternoon, driver to a nearby artisan production of chocolate to experience the fascinating world of artisan chocolate. Discover the history of chocolate with the artisan and have a guided tasting. The chocolate of this artisan manufacturer has the whole Tuscan taste, which rejects the excessive elaborations and is based on the raw high quality materials. Free time for dinner.

Day three

Buffet breakfast at the hotel. Return your rental car to the airport.

HOTEL CALAMIDORO - Calcinaia (PI)

The extraordinary manner of the Calamidoro hotel has the appearance of an antique village. The Old Main Villa stays in the center and the dependences are around it, where you can still recognize the stables and the old hayloft. The Old Manner hosts a good part of our rooms. The main building is the first building that introduce you to Centro Torretta White, where one can find the hall, the reception, the Calandrino restaurant, the pizzeria Pane & Rose, the Aperitif Cafe, the Wine Bar steak house, the sports ground, the shop ville, the beauty and wellness centre.







PACKAGE INCLUDES

- 2 nights stay in a 4* prestigious SPA relais in the Pisa countryside
- 1 visit to an artisan production of chocolate, with guided tasting
- 1 chocolate massage
- 1 lunch in a typical restaurant in Pisa
- 24/24 telephone assistance
- medical insurance by Mondial Assistance
- · information kit & map

OPTIONAL

- welcome dinner at the hotel € 45 per pax
- guided visit to the city of Pisa € 195 tot
- · all activities escorted by bilingual local guide
- · sedan car with driver

PRICES

(prices are per pax in double room; min 2 pax)

from 07/01/14 to 31/05/14	€ 425
from 01/06/14 to 31/08/14	€ 440
from 01/09/14 to 23/12/14	€ 425

Single room supplement: € 100

5* Hotel Bagni di Pisa price from € 640 per pax

JAN	FEB	MAR	APR	MAY	JUN
ДΉ	AUG	SEP	OCT	NOV	DEC

Code: BRKS:R0

FLORENCE IN STYLE

Spend two nights in an historical building located in the heart of historical Florence, in the centre of the shopping area and within walking distance from the main monuments and museums. You will have a wine tasting in a renewed enoteca and a gourmet dinner in a restaurant overlooking Ponte Vecchio. You will also have tickets for the Uffizi Gallery and a private cookery class. The chef Sandra will introduce you to the traditional Tuscan cooking: you will experience fisthand the real tastes of Tuscany by eating dishes that you will have prepared in your hands-on class.

ITINERARY (3 DAYS)

Wine pairing

Arrival at the airport and transfer to your hotel in central Florence. Free time for lunch. Then meet your guide and have a 3-hours (optional) private guided walking tour in the city centre of Florence; you will end with Piazza della Signoria, Lungarno and Ponte Vecchio. Aperitivo in a historical winery with Tuscan wines: Chianti, Brunello and Morellino di Scansiano.

Florence art

In the morning, walk till a nearby restaurant and meet your teacher for a 3-hours hands-on cookery class on Tuscan traditional recipes. A lunch on your efforts will follow, completed with selected local wine. In the afternoon you will have reservations for an individual visit to the prestigious Uffizi Gallery. We suggest you to take an optional guided tour to Vasari corridor - a secret passageway which runs high above the streets of Florence and its famous bridge, the Ponte Vecchio. The Corridor in only accessible by advance reservation; it is a unique possibility to experience Florence in a way that only the Medici family could. Gourmet dinner in a restaurant overlooking the Arno river and Ponte Vecchio (optional).

Day three

Buffet breakfast at the hotel. Free time.





HOTEL BRUNELLESCHI - Firenze (FI)

This hotel originates from the recovered invaluable historic structures of the ancient tower named 'Pagliazza' and the medieval church of San Michele in Palchetto. Located in the middle of the historical downtown area of Florence, overlooking Brunelleschi's Cathedral, this luxury hotel is since many years one of the best and famous four star hotels in town. A lot of attractions and places of interests are within close distance.



PACKAGE INCLUDES

- · 2 nights stay in a historical building in Florence
- · buffet breakfasts
- 1 aperitivo in Florence
- · 1 private hands-on cookery class with lunch
- · entrance ticket to the Uffizi Gallery
- 24/24 telephone assistance
- · medical insurance by Mondial Assistance
- · information kit & map

OPTIONAL

- dinner in a restaurant by the Arno river € 80 per pax
- · private guided tour of Florence € 225 tot
- shopping tour € 400 tot
- · Vasari corridor tour
- · all activities escorted by bilingual local guide
- transfer from airport

PRICES

(prices are per pax in double room; min 2 pax)

from 06/01/14 to 19/03/14	€ 560
from 20/03/14 to 17/04/14	€ 650
	-
from 18/04/14 to 12/07/14	€ 725
from 13/07/14 to 04/09/14	€ 650
from 05/09/14 to 01/11/14	€ 725
from 02/11/14 to 22/11/14	€ 650
from 23/11/14 to 25/12/14	€ 560
from 26/12/14 to 31/12/14	€ 650
Single room supplement:	

Single room supplement: € 100 low season; € 200 high season

5* Relais Santa Croce price from € 745 per pax

JAN	FEB	MAR	APR	MAY	JUN
JUL.	AUG	SEP	OCT	NOV	DEC



OLIVE OIL FULL-IMMERSION

Spend two nights in a 4* magnificent Renaissance villa offering beauty, relaxation and culture near Florence. The villa is a green oasis surrounded by rolling meadows, forests, vineyards and olive trees. Here you will have a full-immersion in the olive oil history and taste: a visit to the first oleoteca of Italy with a private lecture and a guided tasting of extra virgin olive oil served with tuscan bread, a walk along olive trees and an "olive oil" dinner. You will have also the possibility to try an exciting flight in an hot-air balloon over the marvellous Tuscan hills.

ITINERARY (3 DAYS)

Discover Florence

Arrival at Florence airport and transfer to the hotel. In the early afternoon meet your guide for an optional 3-hours private guided tour during which you will have the opportunity to admire the magnificent Galleria degli Uffizi and the Renaissance treasures of the city (optional), Free time for dinner.

Olive oil experience

In the morning, you will have a cookery class on how to use olive oil in preparing diverse dishes, followed by a lunch made up of the dishes prepared together (optional). In the afternoon, you will visit the first Italian oleoteca, a special place where Paolo organizes courses on olive oil history and where you can enjoy a tasting of olive oil served with the salt-less local bread. You will also visit the nearby proprietary mill (frantoio). Dinner at the hotel with an "olive oil menu".

Hot-air balloon flight

In the very early morning, transfer to a small Chianti village located between the cities of Siena and Florence; here you will have a very emotional experience with a panoramic hot-air balloon flight over the Tuscany countryside (optional). At the end of the tour, in the tradition of hot air balloon fans, the success of the flight shall be celebrated with a typical "Tuscan merenda" that is Chianti wine and local products. Free lunch and return your rental car at the airport.





VILLA CAMPESTRI - V. del Mugello (FI)

Villa Campestri is located 6 km from Vicchio and 35 km from Florence. It is a splendid renaissance house in a particularly beautiful position, set on a hillside at 450 metres above sea level and facing across the Mugello valley. The fine hotel has been carefully restored using authentic materials and maintaining the building's original appearance. Its fascinating atmosphere echoes the history of the surrounding area which was the home of Giotto, Beato Angelico and the Medici family.



PACKAGE INCLUDES

- 2 nights stay in a 4* hotel on the hills above Florence
- · buffet breakfasts
- 1 visit to the first oleoteca of Italy, with lecture and guided tasting
- 1 visit to a frantoio (oil mill) and walk along olive trees
- · 1 gourmet dinner featuring "olive oil menu"
- · 24/24 telephone assistance
- medical insurance by Mondial Assistance
- · information kit & map

OPTIONAL

- hot-air balloon flight over the Chianti countryside € 425 per pax
- cookery class to learn how to prepare dishes based on olive oil € 70 per pax
- private guided visit to Florence € 225 tot
- tickets for the Uffizi Gallery € 25 per pax
 all activities escorted by bilingual local guide
- · sedan car with driver

PRICES

(prices are per pax in double room; min 2 pax)

from 01/04/14 to 16/11/14 € **305**

Single room supplement: € 180

5* Relais Santa Croce price from € 580 per pax

JAN	FEB	MAR	APR	MAY	JUN
JUL.	AUG	SEP	OCT	NOV	DEC



THE ANCIENT FLAVOURS OF THE TUSCAN COUNTRYSIDE

Admire the carved shapes of vineyards and olive groves, while listening to the sound of silence. Let yourself become intoxicated by a unique wine, and discover its hidden secrets. Let Chianti wine be your sweet therapy, regenerating your taste, and purifying your skin. Discover the authentic Tuscan cuisine, with the flavour of its simple meals linked to the tradition of the Chianti and to the organic products of its soil. This tour is the essence of Chianti. Guided by chef Vito you will learn how to cook a Tuscan meal and how to pair a Chianti wine with it!

ITINERARY (3 DAYS)

Siena and its traditions

Individual arrival. In the afternoon, we suggest you to devote some time to the visit of Siena where, more than in other Tuscan city, the medieval spirit lingers and over the centuries its traditions have become part of everyday life (optional guided tour).

Welcome dinner at the hotel (optional).

Tuscan cookery class

In the morning you will meet the chef who will teach you during the Tuscan cookery class. Together with the chef Vito you will assemble ingredients using ancient culinary traditions, genuine methods of preparation, and a love for tuscan cuisine. Afterwards you will taste the dishes prepared, accompanied by a good wine. In the afternoon you will have the possibility to deepen your understanding of Chianti wine. During the visit to a wine cellar, you will see the vineyards, learn about the production process and walk among the vats and barrels before finally proceeding to the guided tasting of the Chianti wines produced in that cellar. Free time for dinner.

Third day

Buffet breakfast at the hotel. Return your rental car to the airport.





BORGO CASA AL VENTO -Gaiole in Chianti (SI)

This medieval hamlet, that has been totally and carefully renovated and refurbished, is located in the heart of the Chianti Classico region, in what is known as the "castle zone" between Siena and Florence, two of the most significant historical cities of the area. The cuisine is typical of Tuscany: they strive to respect the values of tradition and authenticity and offer home-cooked food using the best local ingredients. They serve our own award winning wines, produced following the practices of organic farming.



PACKAGE INCLUDES

- 2 nights stay in a 4* relais in the Chianti countryside
- · buffet breakfasts
- 1 cookery class on Tuscan flavours
- I lunch after the class, made up of the dishes prepared together
- · 1 guided visit of a wine cellar with tasting
- 24/24 telephone assistance
- medical insurance by Mondial Assistance
- · information kit & map

- welcome dinner at the relais € 60 per pax
- guided visit of Siena € 265 tot
- · wine therapy (2 pax) € 185 tot
- · all activities escorted by bilingual local guide
- · sedan car with driver

PRICES

(prices are per pax in double room; min 2 pax)

€ 370

from 02/01/14 to 28/12/14

Single room supplement: € 240

5* Hotel Le Fontanelle price from € 710 per pax

JAN	FEB	MAR	APR	MAY	JUN
JUL	AUG	SEP	ост	NOV	DEC



GREAT WINES OF TUSCANY

Spend two nights in an elegant retreat situated on an hilltop just outside the ancient town of Montepulciano and enjoy the Tuscan gastronomy and wine tradition. You will have the possibility to know the history and the secrets of these wines directly by the words of some of the most renowned producers; they will personally conduct you in a guided tasting of the world-famous Brunello di Montalcino and vino Nobile di Montepulciano. Finally, you will relax with a private cookery class where you will learn how to cook with the great wines of Tuscany.

ITIMERARY (3 DAYS)

Nobile di Montepulciano

Arrival at Florence airport and transfer to the hotel in Southern Tuscan countryside. In the afternoon, transfer to a nearby wine cellar for a visit. A tasting of Tuscan typical products, accompanied by Nobile di Montepulciano wine will follow. Free time for dinner.

Brunello di Montalcino

Buffet breakfast at the hotel. In the morning, drive to Montalcino for a guided visit to wine cellars of Brunello, that is a must for all wine experts and lovers. This vineyard is considered among the most famous of the Montalcino area with highly regarded palates consistently ranking its wines in the top 10th percentile, with good reason. Without doubt, these wines speak of flawless quality and exhibit Tuscan typicity crafted in a modern style. Lunch in a typical restaurant in Montalcino and free afternoon for an optional walking tour of the town of Montalcino as well as of the town of Pienza, homeland of the world famous pecorino. Possibility to have a cookery class on typical dishes of the Tuscan tradition, followed by dinner together with the chef Cesare (optional).

Chianti

In the morning, drive to a castle on a hilltop in the Chianti Classico area and which has a great tradition of winemaking. Here you will taste the world famous Chianti wine, together with various products of the farm including salted meats and wild boar sausage (optional). Gourmet lunch in a restaurant awarded with the Michelin star (optional). Then return your rental car to the airport.



VILLA CICOLINA - Montepulciano (SI)

Over the centuries some patrician families transformed the Villa into their country residence, leaving behind testimony in the frescoes, coats of arms or paintings. In the main Villa elegant rooms and suites are furnished with furnitures antique making your stay comfortable and relaxing. Some rooms take their name from the panorama you can enjoy from the windows. The relaxing atmosphere of the garden and the vineyards make your stay intimate and relaxing.



PACKAGE INCLUDES

- 2 nights stay in an historical villa in Val D'Orcia
- · buffet breakfasts
- 1 visit to Vino Nobile wine cellars, with guided tasting
- 1 visit to Brunello wine cellars, with guided tasting
- · 1 lunch based on local specialties in Montalcino
- 24/24 telephone assistance
- · medical insurance by Mondial Assistance
- information kit & map

OPTIONAL

- visit to Chianti wine cellars, with guided tasting and a lunch in a restaurant awarded with Michelin star € 130 per pax
- cookery class and a dinner after the class, made up of the dishes prepared together € 125 per pax
- · all activities escorted by bilingual local guide
- · sedan car with driver

PRICES

(prices are per pax in double room; min 2 pax)

from 01/01/14 to 31/12/14 € 335

Single room supplement: € 195

5* Castello di Velona price from € 690 per pax

JAN	FEB	MAR	APR	MAY	JUN
JUL.	AUG	SEP	OCT	NOV	DEC



Code: BRKS.RT

THE SAFFRON SECRETS

Have you always wondered why saffron is so expensive? Spend two nights in a magnificent villa, situated close to Orvieto, in order to know all the secrets of the Umbrian saffron. This package is meant for people seeking an unusual gastronomic experience in the quiet of the Umbrian hills. Visit an artisan saffron production and meet the expert, Franco, who will introduce you to all the secrets of this precious spice. Have a private cookery class where you will learn how to prepare dishes using this red powder and taste the delicious Umbrian products during a gourmet dinner.

ITINERARY (3 DAYS)

Orvieto and the green Umbria

Arrival at the airport and transfer to the hotel. Free time to relax, Private guided visit to the city of Orvieto (optional), Welcome dinner at the hotel (optional).

Artisan production

In the morning you will reach the nearby village of Città della Pieve where you will have the possibility to have a private cookery class. You will prepare some typical Umbrian recipes based on saffron; lunch based on dishes prepared together will follow. In the afternoon you will visit an artisan saffron production together with our expert, Franco, who will explain the production process and will give you hints on how to distinguish real saffron from imitations. At the end of the visit you will receive a little bag of artisan saffron. The rest of the afternoon is at your leisure. We suggest you to visit the city of Città della Pieve, renowned for the saffron but also for the work of Perugino. Dinner featuring a typical Umbrian menu in a local restaurant.

Day three

Buffet breakfast at the hotel. Then return your rental car to the airport.





VILLA CICONIA - Orvieto (TR)

Villa Ciconia is located in Umbria, at Orvieto's door. The Hotel is in a XVIth century elegant villa, surrounded by a large park with centuries-old trees, just on Chiani River and Carcaione Torrent confluence. The villa construction dates back to an enlargement of a tower, named "La Turchinetta" ordered by Vincenzo Butius to Ippolito Scalza.



PACKAGE INCLUDES

- 2 nights stay in a historical villa closed to Orvieto
- · buffet breakfasts
- 1 visit to an artisan saffron production
- 1 gournet dinner with a typical Umbrian menu
- 1 cookery class: recipes with saffron, followed by lunch
- 24/24 telephone assistance
- · medical insurance by Mondial Assistance
- information kit & map

OPTIONA

- . welcome dinner at the hotel € 40 per pax
- guided visit to the city of Orvieto € 190 tot
- all activities escorted by bilingual local guide
- sedan car with driver

PRICES

(prices are per pax in double room; min 2 pax)

from 01/01/14 to 31/12/14

€ 295

Single room supplement: € 195

5* Hotel Palazzone price from € 535 per pax

JAN	FEB	MAR	APR	MAY	JUN
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UMBRIAN TRUFFLE AFFAIR

Spend a unique afternoon in the spectacular setting of Val Tiberina, a rural and green area located north of Perugia. First reach the rural house of "mamma Patrizia" for a real truffle hunting in company of the truffle picker and his dog. A rich buffet of home-made local products and wines will accompany the truffle tasting that will follow the hunting. Then experience how truffle in order to obtain products with truffle: truffle oil, truffle cream to name some. Possibility to visit the olive oil production and to have a guided tasting.

ITINERARY (3 DAYS)

Discover Perugia

Arrival at the airport and transfer to your hotel in the Umbrian countryside around Perugia. In the afternoon, transfer to Perugia for a private guided visit to the city of Perugia, known for its chocolate production as well as for its unusual urbanistic setting: escalators take people right into the acropolis (optional). Before dinner, reward yourself with an Italian aperitivo that, in the best Perugia tradition, will couple wine with local chocolate. Free time for dinner.

Truffle hunting

In the morning, after breakfast, join the trifulao and his dog in a real truffle hunting, followed by truffle tasting. Lunch with "truffle menu". In the afternoon you will have the possibility to visit an olive-oil production followed by a tasting. The olive tree has always been the undisputed symbol of the Umbrian countryside, representing not only the naturalistic aspect of the land but also its spiritual tradition (optional). Free time for dinner.

Day three

Buffet breakfast at the hotel. Free time.





ORTO DEGLI ANGELI - Bevagna (PG)

At the beginning of 1700 a Roman family, related with the great architect Lorenzo Bernini, moved to Bevagna and restore as its residence a complex propriety, constituted by an elegant palace of 1600, overlooking the remains of a roman temple and of a theatre of the I Century a.d. From then on, with little interventions, almost everything remained unchanged, and the various "antiquities" still emerge from unmistakable architectural connotations. The fourteen rooms and apartments of the hotel are all different and preserve most of their original fittings.



PACKAGE INCLUDES

- · 2 nights stay in a historical building located in the heart of an enchanting medieval village just outside Perugia
- 1 Italian aperitivo in Perugia
- 1 truffle hunting with tasting
- · 1 lunch with "truffle menu"
- 24/24 telephone assistance
- medical insurance by Mondial Assistance
- · information kit & map

- guided visit of Perugia € 185 tot
- · visit to an olive-oil production, with tasting 15
- · all activities escorted by bilingual local guide
- · sedan car with driver

(prices are per pax in double room; min 2 pax)

from 08/01/14 to 30/04/14	€ 420
from 01/05/14 to 30/06/14	€ 470
from 01/07/14 to 14/08/14	€ 420
from 15/08/14 to 31/10/14	€ 470
from 01/11/14 to 24/12/14	€ 420
MONE WATER OF BUILDING AT	

€ 200 low season: € 225 high season

5* Nun Assisi relais & SPA museum

price from € 630 per pax

JAN	FEB	MAR	APR	MAY	JUN
JUL	AUG	SEP	ост	NOV	DEC



Code: BRKS.RT

THE MAGIC OF ANCIENT ROME

Spend two nights in Rome, the "Eternal city", feeling the magic and timeless atmosphere that only this city can give; experiencing the energy of Rome at night, with piazzas full of people enjoying the old city and each other. In a private hands-on cookery class you will learn firsthand how to cook Italian home food, together with snippets of Italian way of life interlocked with the history of each dish. Complete this experience with a private guided tour of the city centre that will take you from the Colosseum to the Trevi fountain, to the Roman Forums just to name some of the places you may want to visit.

ITINERARY (3 DAYS)

Discover Rome

Arrival at Rome airport and transfer to your hotel in central Rome. Time to relax and to walk around the central Via XX Settembre, Via Vittorio Veneto and Via del Babuino for some shopping. Free time for lunch while waiting for your afternoon private guided tour of the city. Take the chance to be guided in the discovery of Rome, called the "Eternal city", by walking among roads, alleys, passing by typical taverns and hidden places, centuries-old monuments and churches. From the Colusseum to the Trevi fountain, to the Roman Forums all adds to the feeling of a city that eternally enchants and delights. Free time for dinner.

Cookery class & Vespa tour

Enjoy a sumptuous breakfast buffet to start your day. Then have a private cookery class on "Roman dishes" followed by lunch. In the afternoon take the chance to be guided in the discovery of Rome by Vespa in a "Dolce Vita" Style. Indeed, this is a chance to get to know narrow side streets of ancient Rome and the last merchants and artisans of days gone by. A tour not of the typical tourist sites, but rather of a "Secret Rome" that only our local guides can provide. Our classic Vespas let us move nimbly in the dense old city centre, optimizing your time for enjoying the sights and curiosities. Free time for dinner.

Day three

Buffet breakfast at the hotel, Free time.



HOTEL ADRIANO - Roma

Housed in an elegant 17th century building in the historic centre of Rome, Hotel Adriano is very close to the Pantheon, Piazza Navona and the Spanish Steps. It's just a few steps away from Parliament, the Trevi Fountain and from the most elegant shopping district. Managed by the Ricci Family since its establishment more than 40 years ago, the hotel has recently been renovated. With its relaxing and cozy atmosphere, the rooms are a perfect blend of design, tradition and attention to detail, providing both refined elegance and a home away from home.



PACKAGE INCLUDES

- 2 nights stay in 3* hotel in central Rome
- · buffet breakfasts
- 1 private guided visit of Rome
- · 1 cookery class, followed by lunch
- 24/24 telephone assistance
- medical insurance by Mondial Assistance
- · information kit & map

OPTIONAL

- vespa tour € 310 per pax
- · guided visit of the Vatican Museums € 380 tot
- · private audience with the Holy Pope
- Sistine Chapel private visit
- · all activities escorted by bilingual local guide
- · sedan car with driver

PRICES

(prices are per pax in double room; min 2 pax)

€ 530
€ 550
€ 530
€ 550
€ 530

Single room supplement:

€ 305 low season: € 330 high season

5* Hotel Boscolo Exedra price from € 745 per pax

JAN	FEB	MAR	APR	MAY	JUN
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THE OLIVE GROVE IN THE HEART OF TUSCIA

Spend three days in the heart of Tuscia, an historical region of Italy that comprises territories under Etruscan influence and that now coincide with the province of Viterbo, in Northern Latium. You will stay in a farmhouse that has a secular olive grove of 18 hectares with more than 1700 plants of a unique quality, the "Canino". Take the chance of tasting the flavours of this land: oil, jam and honey... A visit of Tarquinia the chief of the twelve cities of Etruria and the home of two of roman kings, Tarquinius Priscus and Tarquinius Superbus, will complete this tour through Tuscia.

ITINERARY (3 DAYS)

Tarquinia and its history

Individual arrival. In the afternoon, transfer to Tarquinia for a private guided visit to the city with its Etruscan necropolis and its museum (optional). Welcome dinner in a nearby restaurant (optional).

Gastronomic experience in Tuscia

In the morning you will have a guided visit of the farmhouse's olive grove with the owners, followed by oil tasting. The olive grove is grown with environmentally friendly techniques, that guarantee the safeguard of the ecological equilibriums: the result is a certified biological oil, D.O.P., of high-quality. Then lunch will be in a local restaurant close to the farmhouse, where a typical menu will be served. In the afternoon, you will be waited again at the farmhouse to try a new experience: you will get in touch with the world of bees and their famous product... the honey. In particular this farm produces lavender honey and the artisan will be delighted to reveal you all secrets about this complex and fascinating world. Free time for dinner.

Day three

Buffet breakfast at the hotel. Return your rental car to the airport.





LA PIANTATA - Arlena di Castro (VT)

The Farmhouse is nestled among the hills at 385 metres above sea level, just a few kilometres from the enchanting Lake of Bolsena and from the old Etruscan town of Tuscania. It stands in a breathtaking, seemingly endless landscape, wholly surrounded by nature, with the 18th century farmhouse, basking in the shadows of nine towering centuries-old oaks. In addition to the finely restructured farmhouse and the horse riding centre set in the heart of the olive grove, visitors can admire a 4th century B.C. Etruscan tomb, with its extraordinary frescoed beam ceiling.



PACKAGE INCLUDES

- 2 nights stay in a farmhouse in the heart of
- · buffet breakfasts
- · 1 guided visit to the olive grove with oil tasting
- 1 lunch in a local restaurant
- 1 guided visit to the beehives, followed by lavender honey tasting
- 24/24 telephone assistance
- · medical insurance by Mondial Assistance
- · information kit & map

OPTIONAL

- · welcome dinner € 70 per pax
- guided visit of Tarquinia € 195 tot
- all activities escorted by bilingual local guide
- · sedan car with driver

PRICES

(prices are per pax in double room; min 2 pax)

from 01/01/14 to 31/12/14

Single room supplement: € 200

5* La posta Vecchia price from € 560 per pax

BOOKING SCHEDULE

JAN	FEB	MAR	APR	MAY	JUN
TOL.	AUG	SEP	OCT	NOV	DEC

€ 330



LIMONCELLO & PIZZA ON THE AMALFI COAST

Have you ever been in a real lemon-house? Italia Gastronomica proposes you a special visit to the family-run farm of Giuseppe which stands on the green hills of the Amalfi Coast and which produces artisan limoncello. Here, they still peel the fine lemons following ancient traditions to preserve the aroma and the scent of the fruit. You will have the unique opportunity to taste the artisan limoncello directly in the lemon-house and to pick the lemons yourself. Finally you will take part in a hands-on pizza making session with the local chef "mamma Laura".

ITINERARY (3 DAYS)

Sorrento

Arrival at Naples airport and transfer to your accommodation in Sorrento. In the afternoon free time to relax, Dinner in a panoramic restaurant in Sorrento (optional).

Amalfi coast: limoncello tasting & pizza making

Buffet breakfast at the hotel. Afterwards you will reach "mamma Laura", great chef who has been preparing the pizza in her store over for years, who will guide you in the preparation of the real Napolitan pizza. Then sit together with her while tasting the pizza that you have made yourself, coupled with local wines. In the early afternoon, visit a limoncello production, where you will have the possibility to admire the plants of lemon which are used to produce the typical Neapolitan liqueur and to taste it together with the producer, Giuseppe. In the late afternoon, you will have a guided tour of Sorrento (optional). Free time for dinner in Sorrento and transfer back to the hotel.

The magic of Capri

Discover the wonderful natural and artistic island of Capri in company of a local guide (optional). From the Faraglioni rocks to the blue grotto, from the top of Monte Solaro down to the interesting Villa San Michele. Have lunch in a restaurant with a spectacular setting overlooking the famous faraglioni (optional). Transfer back to Sorrento and free time. Then return your rental car to the airport.





HOTEL ANTICHE MURA - Sorrento (NA)

Right in the heart of Sorrento, the Antiche Mura boasts a superb position in the main square "Piazza Tasso". An ideal base for exploring this amazing town and the beautiful surrounding, like Capri, Pompei, Ercolano, and all the Amalfi Coast. This elegant villa in "Belle Epoque" style, built in the 19th century and completely refurbished in 2005, combines stylish interiors, elegant traditional décor, and modern comfort in all the rooms, It is able to satisfy the customer with the highest expectations.



PACKAGE INCLUDES

- · 2 nights stay in a 4* hotel in Sorrento
- · buffet breakfasts
- private cookery class: hands-on pizza making, followed by lunch
- · I visit to an artisan producer of the limoncello liqueur, with guided tasting
- 24/24 telephone assistance
- medical insurance by Mondial Assistance
- · information kit & map

OPTIONAL

- dinner in a restaurant in Sorrento € 70 per pax
- private guided tour of Sorrento € 215 tot
- · excursion to Capri € 300 tot
- lunch in Capri € 80 per pax
- · all activities escorted by bilingual local guide
- · sedan car with driver

PRICES

(prices are per pax in double room; min 2 pax)

from 07/01/14 to 28/02/14	€ 435
from 01/03/14 to 31/03/14	€ 310
from 01/04/14 to 16/04/14	€ 380
from 17/04/14 to 20/05/14	€ 435
from 21/05/14 to 15/10/14	€ 450
from 16/10/14 to 31/10/14	€ 380
from 01/11/14 to 27/12/14	€ 310
Single room supplement:	

€ 295 low season; € 430 high season

5* Hotel Bellevue Syrene price from € 500 per pax

BOOKING SCHEDULE

JAN	FEB	MAR	APR	MAY	JUN
JUL	AUG	SEP	ост	NOV	DEC
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Available Not available





UNUSUAL SICILY

There is a corner of Sicily where the suggestions of nature now bitter and now worrisome melt with the human presence all over centuries, from the ancient beams to the greek theatres, from the tunny-fishing nets to the small towns. A journey in this corner of Italy cannot start anywhere else than in Erice, whose medieval roads merit a visit. Here you will learn how to prepare the famous "cannoli siciliani", a traditional cake. To complete this tour you will have the possibility to taste the traditional almond pastries and to visit the city of Palermo, with its colourfull food marketplaces.

ITINERARY (3 DAYS)

Sicilian wines

Arrival at Palermo airport. Transfer to the "baglio" an ancient and luxurious estate of the Florio family with a view over the Egadi Islands. Relax while drinking a welcoming aperitivo with local wines. Dinner at the restaurant of the "baglio" (optional).

Cannoli siciliani

Breakfast and depart for Marsala, Visit to one of the most important Sicilian historical winery. In the cellars there are still bottles of Marsala wine of the best vintages. Lunch on your own and free visit to the Salt Way Road between Marsala and Trapani. Here you can also admire windmills dating back to the 19th century. Transfer to Erice, the medieval hill town celebrated in ancient times as the birthplace of Venus. Guided visit to Erice and stop at the Maria Cakes Shop: she will teach you how to prepare the traditional cannoli siciliani. This cakes shop is famous in the world for its cannoli and almond pastries. Dinner in a renowned restaurant in Erice.

Third day

Breakfast and depart for Palermo. Guided visit to the historical centre: Massimo Theatre, Piazza Pretoria, Quattro Canti and the Norman Cathedral. Then visit to the street food markets: Vucciria and Capo. Tasting of famous street food: panelle, arancine, pani ca' meusa or boiled polpo (optional). For lunch we advise you to taste the specialties of Palermo at the Antica Focacceria San Francesco, the most ancient restaurant of the city. Then return your rental car to the airport.





BAGLIO DONNA FRANCA - Marsala (TP)

The hotel is located in a quiet and green area, situated amongst vineyards on the hills above Marsala. From its balcony you can enjoy the view over the Egadi Islands, The Stagnone reserve, down to Marsala and Erice. The resort still retains the charm of the original feudal dwelling. It offers its guests all the services of a luxury establishment: rooms are tastefully furnished including minibar, TV SAT, phone, bathroom with bathtube, and each has its own patio or balcony. The hotel is also close to Erice and to the most famous wine cellars Florio, Donna Fugata.



PACKAGE INCLUDES

- 2 nights stay in a luxury historic beam with view over the Egadi island
- · buffet breakfasts
- 1 aperitivo
- 1 cookery class on cannoli siciliani
- 1 visit to a typical production of almond pastries, with tasting
- 1 private guided visit to Erice
- 1 gourmet dinner in a restaurant in Erice, with view on the Egadi islands
- · 1 individual visit to saline in Trapani
- 24/24 telephone assistance
- · medical insurance by Mondial Assistance
- information kit & map

OPTIONAL

- welcome dinner at the "baglio" € 70 per pax
- · visit to wine cellars, with tasting € 35 per pax
- private guided visit to Palermo € 420 tot
 all activities escorted by bilingual local guide
- · sedan car with driver

PRICES

(prices are per pax in double room; min 2 pax)

from 01/01/14 to 31/12/14

Single room supplement: € 190

5* Kempinsky Hotel Giardino di Costanza price from € 950 per pax

JAN	FEB	MAR	APR	MAY	JUN
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AUTHENTIC SICILIAN CHOCOLATE

A town situated near the sea with many stairs between the two halves, and clouds in the sky Modica waits for you to reveal unusual views, suggestive hidden corners, wonderful late-baroque monuments and to astonish you with its smells and original tastes. Above all, you will experience the taste and the smell of one of the most famous chocolate of Italy, visiting an historical chocolate laboratory and enjoying an emotional cookery class based on a chocolate menu.

ITINERARY (3 DAYS)

Discovering Modica

Arrival at the airport and transfer to Modica. In the afternoon we suggest to visit the characteristic centre of Modica. A Baroque town in the southeast of Sicily that has been declared a UNESCO World Heritage site. Indeed following a devastating earthquake in 1693, this town was rebuilt in Sicilian Baroque style. Besides Baroque architecture, Modica is known for chocolate and its main street has several good chocolate shops. Welcome dinner at the hotel (optional).

Chocolate experience

In the early morning you will have the possibility to reach an oleoteca, a special place where you will enjoy an olive oil tasting (optional). In the afternoon, you will have a very emotional experience visiting a chocolate laboratory, one of the most antique chocolate production in Italy. In 1880, Francesco, following his father Frederico's footsteps, opened a small cake shop in the picturesque town of Modica. Francesco continued to create sweets with meticulous passion for years, preserving the art that he had grown up with and of which he had become such an outstanding master. After that, you will take part in a unusual cookery class, based on a chocolate menu, with the chef Katia's precious advices. To follow, a dinner made up of the dishes prepared together.

Third day

Buffet breakfast at the hotel. Free time and departure.





GRANA BAROCCO HOTEL & SPA -Modica (RG)

This Exclusive Boutique Hotel, built in the 17th century, is an aristocratic palace with 18th century original sicilian furniture. Located in the historic center of Modica, just a few steps from the most interesting monuments of this city - nestled among green hills - a strategic location to discover Sicily and its fascinating corners. Thanks to the SPA-Wellness Center in the ancient caves and the Restaurant in the caves with glass floor over the excavations, it is possible to live unforgettable moment of pleasure.



PACKAGE INCLUDES

- · 2 nights stay in a 4* boutique hotel in Modica
- buffet breakfasts
- I guided visit of a chocolate production followed by tasting
- 1 cookery class with a chocolate focus
- 1 lunch after the class, made up of the dishes prepared together
- 24/24 telephone assistance
- medical insurance by Mondial Assistance
- · information kit & map

- guided visit of Modica € 225 tot
- welcome dinner at the hotel € 65 per pax
- olive oil tasting € 45 per pax
- · all activities escorted by bilingual local guide
- · sedan car with driver

(prices are per pax in double room; min 2 pax)

from 07/01/14 to 31/07/14	€ 370
from 01/08/14 to 31/08/14	€ 400
from 01/09/14 to 22/12/14	€ 370

Single room supplem

€ 200 low season; € 155 high season

5* Antica Badia Hotel price from € 450 per pax

BOOKING SCHEDULE

JAN	FEB	MAR	APR	MAY	JUN
JUL	AUG	SEP	OCT	NOV	DEC
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Available Not available