



Chianti Classico Culinary Adventure

Cooking & Wine Tour in the heart of Tuscany

September 5 – 12, 2009



Join us in the heart of Tuscany for a week long journey into Tuscany's fine wines and cuisine.

Cuisine

Experience 4 hands-on cooking classes where you will learn the secrets of Tuscan cuisine from local experts.

Wine

diVino Sommeliers will teach you the art of winemaking in Tuscany and wine tasting technique with guided wine tastings and an intro to Tuscany wine class. We'll put our new knowledge to work as we visit some of Tuscany's finest wineries for private tours of wine cellars and wine tastings.

Dine

We'll taste Tuscany's best regional cuisine in private wine paired dinners catered at the villa and in carefully selected restaurants, sampling traditional local recipes and the finest gourmet fare.

Luxury

While staying at your luxurious Tuscan Villa, you'll step back in time as you are immersed in the history and beauty of this magical region.

Learn

During your culinary adventure you will be accompanied by 2 bilingual wine expert guides, who will share inside knowledge on the wines of Italy as well as arrange every detail to help you experience all the best Tuscany has to offer.

The 8 day, 7 night itinerary:

Note: final itinerary may be subject to change

Day 1 - Saturday **Intro to Tuscany, wine & cuisine**



Rendezvous at Florence airport or train station and transfer via private van to accommodations at a luxurious private villa in the heart of Tuscany.

Settle in to your accommodations in a beautiful room with private bath and enjoy free time to relax and enjoy the villa grounds and private pool with spectacular views over the surrounding countryside.

In the evening meet your hosts for a Welcome to Tuscany “mini wine course” including guided tasting of fine Tuscan wines, introduction to winemaking in Tuscany and wine tasting techniques. After our tasting class, practice your new knowledge in a gourmet private dinner catered at the villa by our chef and paired to an array of DOCG wines from Tuscany.

Includes:

- One way transfer from Florence to the villa in a private bus with driver
- Welcome to Tuscany Sommelier guided wine tasting and “mini wine class”
- Private gourmet wine catered at the villa and paired to DOCG wines from Tuscany
- Services of a bilingual diVino sommelier

Day 2 - Sunday **Cucina “Italiana” – Cooking and Italian language class at your villa – Siena by night**



After enjoying a light Tuscan buffet breakfast catered at the villa, meet your cook and your interpreter/teacher for an Italian language & cooking class. Learn basic food vocabulary to use in your cooking course as well as some basics of Italian grammar and phrases. This fun cooking and language class will be held entirely in Italian and you will learn to prepare a traditional 3-course meal including antipasto, primo and dessert. At the end of our class you will sit down to enjoy a lunch “in italiano” featuring the foods you have prepared together. Your lunch will be paired to great local wine presented by your wine expert interpreter.

In the evening transfer to the beautiful Gothic city of Siena and free evening exploring Siena with dinner on your own.

Includes:

- Tuscan buffet breakfast catered at the villa
- Cucina “Italiana” Tuscan cooking & language class at the villa
- Cooking class casual lunch with wine
- Round trip transportation to Siena in a private bus with driver
- Services of a bilingual diVino sommelier

Day 3 - Monday

Cooking class: Antipasti & Chianti Classico wine tour



In the morning enjoy a light Tuscan buffet breakfast catered at the villa before traveling to a wonderful local restaurant to start our 3 day cooking course.

In this cooking class we will explore the Antipasti of Tuscany, learning to prepare an array of traditional Tuscan Antipasti. At the end of the class you'll sit down to enjoy lunch featuring the foods you have prepared paired to great local wines.

Return to the villa and free time to rest and relax before heading into the beautiful Chianti Classico region, where we'll stop to visit one of the area's finest wineries and visit the gardens of 12th century Brolio castle, birthplace of Chianti Classico wine. After our late afternoon tour of the Chianti Classico move on to a special dinner at enoteca La Vinsantaia, where we'll enjoy an olive oil tasting followed by a tasting menu of fine locally produced products paired to olive oils from various areas of Tuscany. We'll wrap up our meal with a tasting of world famous chocolates paired to a selection of some of the world's finest (and too often underappreciated) pleasures – grappa.

Includes:

- Tuscan buffet breakfast catered at the villa
- “Antipasti” Tuscan cooking class including lunch with wine
- Chianti Classico tour with winery entrance and tasting fees
- Brolio castle gardens entrance fees
- Enoteca La Vinsantaia gourmet olive oil dinner
- Transportation in a private bus with driver
- Services of a bilingual diVino sommelier

Day 4 - Tuesday

Cooking class: pastas and soups & Montepulciano by night



In the morning enjoy a light Tuscan buffet breakfast catered at the villa before traveling to a wonderful local restaurant for day two of our cooking course featuring the pastas and soups of Tuscany. We'll learn hands on preparation of home-made pasta along with their traditional sauces. We'll also explore the ancient traditions and seasonal nature of Tuscany's delicious soups. At the end of the class you'll sit down to enjoy lunch featuring the foods you have prepared paired to great local wines.

Return to the villa and free afternoon to relax by the pool in the beautiful Tuscan countryside.

In the evening transfer to the "pearl of Renaissance Tuscany" - Montepulciano - for a free evening to explore and dinner on your own.

Includes:

- Light Tuscan buffet breakfast catered at the villa
- "Primi" pastas and soups cooking class with lunch and wine
- Transportation in a private bus with driver
- Services of 2 bilingual diVino wine expert guides

Day 5 - Wednesday

Brunello di Montalcino wine tour



In the morning enjoy a light Tuscan buffet breakfast catered at the villa before heading to the beautiful Montalcino countryside, home to Italy's most famous wine, Brunello di Montalcino. We'll meet the owners of one of Montalcino's leading estates and tour the vineyards and cellars before sitting down for a fabulous private lunch prepared with the finest local food products and accompanied by estate wines.

In the afternoon visit the breathtaking Benedictine abbey of Sant'Antimo before visiting another wonderful Brunello winery followed by free time to walk through the cobblestone streets of Montalcino and visit its 14th century fortress castle.

Return to the villa to rest and relax before heading out for a fun and casual Pizza dinner at one of our favourite local pizzerias.

Includes:

- Tuscan buffet breakfast catered at the villa
- Private Brunello winery lunch paired to estate wines
- All winery entrance and tasting fees
- Pizzeria dinner with wine
- Transportation in a private bus with driver
- Services of a bilingual diVino sommelier

Day 6 – Thursday

Cooking class: Secondi & Cortona by night



In the morning enjoy a light Tuscan buffet breakfast catered at the villa before traveling to a wonderful local restaurant for day three of our cooking course, featuring some of the region's most traditional "secondi". We'll learn hands on how to prepare some of Tuscany's most mouth watering traditional meat based recipes. At the end of the class you'll sit down to enjoy lunch featuring the foods you have prepared paired to great local wines.

Return to the villa and free afternoon to relax by the pool in the beautiful Tuscan countryside.

In the evening transfer to the Etruscan city of Cortona for a free evening to explore and dinner on your own.

Includes:

- Tuscan buffet breakfast catered at the villa
- "Secondi" cooking class followed by lunch with wine
- Transportation in a private bus with driver
- Services of a bilingual diVino sommelier

Day 7 - Friday

Rare Tuscan farms tour & San Gimignano

Gourmet seafood & Opera wine dinner at the villa



In the morning enjoy a light Tuscan buffet breakfast catered at the villa before heading out to visit 2 of Tuscany's most wonderful farms. We'll meet the owners and tour the farm of a leading Cinta Senese producer specializing in one of Tuscany's most prized local meats. We'll then head to a wonderful organic goat cheese farm where we'll learn the secrets of biodynamic agriculture and sample some of Italy's greatest cheeses. After touring the two estates we'll enjoy a walk through the farm fields on our way to a private lunch including a tasting of both farm's products and fresh garden vegetables paired to local organic wine.

In the afternoon travel to the breathtaking city of towers - San Gimignano - with free time to explore and shop before returning to the villa.

In the evening enjoy a very special farewell dinner celebration at the villa with a gourmet seafood dinner. The dinner will be paired to a Sommelier guided tasting of fantastic white wines from across Italy. To top off our farewell feast, a live vocal performance of operatic songs will accompany our meal, completing the perfect "food-wine-experience" pairing.

Includes:

- Tuscan buffet breakfast catered at the villa
- Cinta Senese and organic cheese farm tours with lunch and wine
- Private gourmet seafood farewell to Tuscany wine-paired dinner at the villa
- Sommelier guided tasting of great white wines of Italy
- Live opera vocals by Cristina - soprano
- Services of a bilingual diVino sommelier

**Day 8 - Saturday
Florence & departure**



In the morning enjoy a light Tuscan buffet breakfast catered at the villa before heading to Florence. In Florence, our local art historian will treat us to a two hour guided tour of the historic city center, followed by free time to explore and shop before heading to lunch at one of our favorite Florentine enotecas, where we'll wrap up our week in Tuscany with a delicious lunch paired to an array of great wines from Tuscany and beyond.

Travel to Florence airport or train station and departure.

Includes:

- Tuscan buffet breakfast catered at the villa
- Transportation in a private bus with driver
- 2 hour guided tour of Florence with a local art historian
- Enoteca lunch paired to Italian wines
- Services of a bilingual diVino sommelier

Note: doesn't include optional museum entrance fees

The 8 day, 7 night Culinary Adventure includes:

- 7 nights accommodations in a luxurious villa in the Tuscan countryside
- 7 light Tuscan buffet breakfasts served at the villa
- 4 cooking classes as outlined in the itinerary
- Cooking class booklets with notes and historic/cultural info on foods and recipes
- 7 lunches with wine as outlined in the itinerary
- 4 dinners with wine including 2 gourmet dinners catered directly at the Villa
- 2 diVino exclusive wine tours including winery entrance and tasting fees
- Live opera vocals at the villa for the farewell seafood dinner
- Private transportation in an airconditioned bus with driver for the duration of the trip including pick-up and drop-off in Florence*
- Restaurant gratuities for meals included in the itinerary
- Baggage assistance
- Information packets including details on local history, wineries, points of interest
- Services of a bilingual diVino sommelier who will accompany you on your journey into the fine wines and foods of Tuscany, share in depth info on the wines and foods of Italy and arrange every detail so you can sit back and enjoy the experience.

*pick up from other cities can be arranged. Extra fees may apply.

Price for the above itinerary based on a group of min 12 participants – €2,995 per person

Prices are for double occupancy, single supplement of €600 will apply

Price does not include:

Airfare, Travel insurance, Personal shopping items, Meals not specified in the above itinerary

