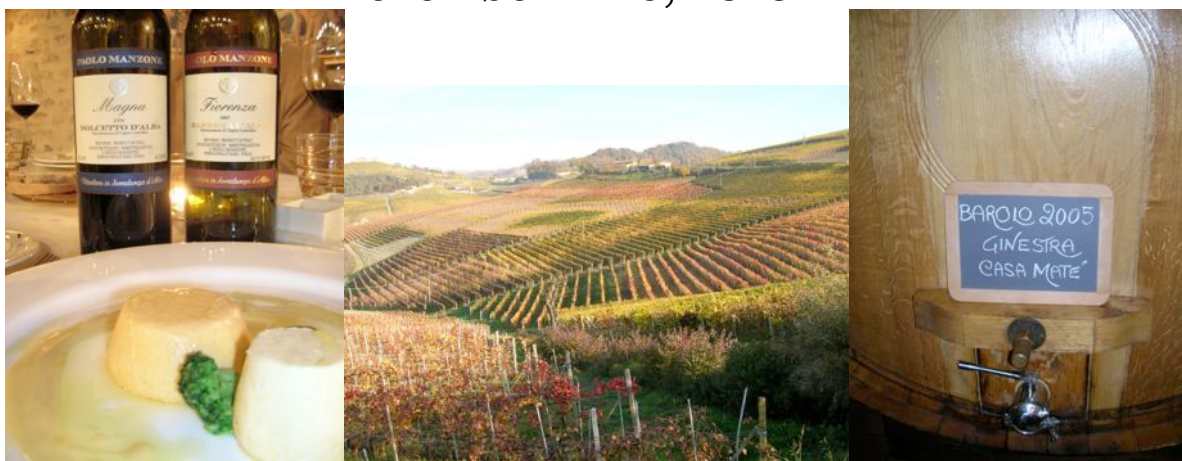




Wine Master's Piedmont

**Barolo, Barbaresco & White Truffles of Alba - 6 day Itinerary
November 1 – 6, 2010**



Luxury food & wine experience

Wine – We will visit the owners and winemakers of some of Piedmont's leading wineries, enjoying private tours of wine cellars and guided wine tastings.

Cuisine – We will sample some of Italy's finest traditional cuisine at fine regional restaurants, pairing our meals with top class local wines. We will enjoy a hands-on cooking class and a hunt for the famous white truffles of Alba in the hills of Monferrato.

History – We will step back in time as we sojourn in the breathtaking Barolo countryside, surrounded by the awe inspiring vineyards of one of the worlds greatest wine producing regions.

Experience - A bilingual diVino sommelier will accompany you throughout your journey, sharing information on the wines and history of the region, leading you through wine tastings and wine-paired meals, and taking care of the logistics and arrangements so you can relax and experience all the best Piedmont has to offer.

Day 1 – Arrival & ‘Welcome to Piedmont’ winemaker’s dinner



After meeting your guide and driver at Turin airport*, travel to one of the world’s greatest wine producing regions.

Check in to your accommodations in the heart of the Barolo wine country with free time to relax and settle in.

In the evening enjoy a special introduction to Piedmont with a Barolo winemaker’s dinner. We’ll dine with the owner of an outstanding Barolo winery and sample traditional Piedmont dishes accompanied by estate wines presented by the winemaker, providing you with inside and in-depth information on Piedmont wines.

Day 1 includes:

- ‘Welcome to Piedmont’ Barolo winemaker’s dinner paired to estate wines
- Transportation in a private van with driver
- Services of a bilingual diVino sommelier guide

*Transfers from other locations available on request. Additional fees may apply.

Day 2 – Barolo wine tour



After breakfast depart for Barolo and visit the estate of one of Barolo’s leading wineries, enjoying a private tour of the winery and tasting of estate wines. Explore the nature of Barolo Cru vineyards and native grapes as you taste wines from different micro zones and single vineyards.

After a delicious lunch of traditional Piedmont dishes paired with regional wines, visit another prominent Barolo estate, touring the cellars and tasting an array of estate wines.

Return to the hotel to relax and enjoy a free evening with optional transfer to a local restaurant or to Alba town center.

Day 2 includes:

- Winery entrance and tasting fees
- Traditional Piedmont lunch with wine
- Full day transportation in a private van with driver
- Services of a bilingual diVino sommelier guide

Day 3 – Piedmont cooking class & Barolo winery tour



In the morning visit another leading Barolo winery, enjoying a tour and tasting of estate wines. After lunch travel to one of the area's fine restaurants to learn about Piedmont cuisine and regional food specialties followed by a hands-on cooking class designed to teach you how to prepare a traditional Piedmontese meal.

Following the class have some free time to relax before returning to the restaurant to enjoy all that we've prepared together paired to great local wines.

Day 3 includes:

- Barolo winery tour and tasting
- Lunch with wine
- Piedmont cooking class followed by dinner with wine
- Services of a bilingual diVino sommelier guide
- Transportation in a private van with driver

Day 4 – Undiscovered Piedmont wine tour & truffle hunt



After breakfast journey north to the wine region of Monferrato, one of Italy's 'hidden gems', where you'll meet our dear friend and award-winning winemaker Fabrizio Iuli.

At Cascina Iuli walk through the vineyards before descending into the cellar to enjoy a barrel tasting of Iuli wines. Then head upstairs for a private home-cooked lunch at Fabrizio's home above the wine cellars paired to the full array of Iuli wines.

After lunch meet a local truffle hunter (Monferrato is the heart of the white truffle region) who will tell us about the history and traditions of the world-famous white truffles of Alba. We'll then head into the woods in the company of his amazing "truffle dog" to see the work in action.

Return to the hotel with a free evening and optional transfer for dinner at a local restaurant.

Day 4 includes:

- Private IULI winery tour with barrel tasting and private winery luncheon
- Truffle hunt with a local expert
- Services of a bilingual diVino sommelier guide
- Transportation in a private van with driver

Day 5 - Barbaresco wine tour & gourmet white truffle dinner



After breakfast depart for Barbaresco, where you will visit the cellars of one of Barbaresco's leading wineries with an in-depth tour and tasting. Then enjoy lunch at a local Barbaresco restaurant paired to regional wines.

After lunch visit another local winery to learn about the history and traditions of Barbaresco and the nature of its top Cru vineyards.

Enjoy free time to relax at the hotel before traveling to one of the region's most famous restaurants to enjoy a gourmet 'Farewell to Piedmont' dinner featuring white truffles of Alba and paired to world-class Piedmont wines.

Day 5 includes:

- Winery entrance and tasting fees
- Barbaresco lunch with wine
- Gourmet white truffle wine-paired dinner
- Full day transportation in a private van with driver
- Services of a bilingual diVino sommelier guide

Day 6 – Alba & Departure



In the morning travel to the historic town center of Alba, where you'll enjoy free time to shop and explore before heading to Turin airport for departure.

Day 6 includes:

- Transportation in a private van with driver
- Services of a bilingual diVino Sommelier guide



This 6 day itinerary includes:

- Three dinners with wine including Barolo winemaker's dinner and farewell gourmet white truffle dinner
- Four lunches with wine
- Cooking class featuring traditional Piedmont specialties
- Truffle hunt with a local expert
- All winery entrance and tasting fees
- Restaurant gratuities for meals included in the itinerary
- Daily transportation in a private van with driver including two airport transfers*
- Information packets including details on local history, winemaking and more
- Baggage assistance
- Daily services of a bilingual diVino sommelier who will share details on local culture, wine & food and take care of logistics so you can sit back and enjoy all the best Piedmont has to offer.

Prices vary according to group size, please contact us for more information.

-*Trip includes pick-up and drop-off at Turin airport. Transfers from different airports may be arranged. Prices may vary.

- Itinerary may be subject to change.

Does not include:

Airfare

Accommodations

Travel insurance

Meals other than those specified

Personal shopping items

Truffles except as included in set meals. Extra or optional truffles not included in set meals will be available at market price.

For more information, please contact "TRAVEL WITH TASTE"

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About Us:

Travel With Taste – Rosemary Pedretti & Jeanie Brown

Travel With Taste is the result of a combined effort of Rosemary Pedretti and Jeanie Brown to offer travel tailored to clients' specific requests and interests. The family-run travel agency they were affiliated with closed in 2007 and they decided to continue their love of travel planning for their clients under their own agency, Travel With Taste. Travel With Taste combines their desire to arrange specialty travel for clients to exciting destinations all around the world, and often highlights the food and wine of specific regions.

Jeanie has 15 years experience in both corporate and leisure travel; she also brings to these itineraries her knowledge of and enthusiasm for the culinary arts. She has completed culinary programs at both La Varenne in Paris and Tante Marie's Cooking School in San Francisco. Jeanie has worked as a culinary instructor, caterer, recipe tester, and has assisted many celebrity chefs.

Rosemary began her travel industry career in 1993. It resulted in a departure from the corporate business world combined with her love of travel. She is a full-service travel consultant, specializing in European independent travel. Since its inception in 1997, Rosemary was one of the original agents for KB Travel Service, a company offering travel planning using itineraries designed by Karen Brown and published in her guidebooks.

diVino & Amy Wadman

diVino (which in Italian means both "divine" and "of wine") was born out of Amy's desire to share her passion for wine and knowledge of Italy with others. diVino specializes in Custom & Wine tours in Tuscany and throughout Italy (<http://www.divinotours.com>)

Amy believes there is no better way to discover Italy than through its fine wines and traditional local food products and she also believes that the only way to truly experience Italy's wines and foods is to travel to each region and see the land, the vines, the cellars, get to know the winemakers & people, the local food products, the seasons... diVino's goal is to share this passion with travelers by creating one of a kind wine & food experiences throughout Italy.

Besides the wine & food aspect, the other characteristic of diVino is the personalized nature of each of our "tours". Each tour is a completely customized itinerary catering to individual travelers' interests and needs. In fact we like to get to know each one of you before you arrive in Italy and we look forward to welcoming you as friends visiting us here in Piedmont. To view testimonials from some of our past travelers please visit this page of our web site <http://www.divinotours.com/testimonials.html>

Amy Wadman

Amy is the owner and creator of diVino. She's a bilingual Sommelier who has been living in Italy for over 20 years. She's passionate about Italy's fine wines and foods and looks forward to sharing this passion with each one of our travelers. As a result of her experience living, working and traveling in Italy, Amy is both bilingual and bicultural which makes her uniquely qualified to share her knowledge with people who are seeking a deeper understanding of the Italian lifestyle.

Amy specializes in coordinating diVino's Custom itineraries and gourmet tours throughout Italy. She works closely with each individual traveler to handcraft experiences to fit individual travelers needs.



DiVino – Custom & Wine Tours – www.divinotours.com - info@divinotours.com
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