

# Italian Food & Wine Adventure

July 23 - August 1, 2020

Hosted by Chris Pearmund, Effingham Manor Winery



**\$3,950**

per person/double

land only

single supplement: \$1,345

Prepare for a culinary and oenological experience like no other. On this extraordinary adventure, you will travel the Italian countryside, tasting dozens of wines along the way, from Brunello di Montalcino to Chianti Classico. Learn to cook authentic Italian cuisine in Siena and Bologna, meet artisan producers of Parmigiano Reggiano, Modena balsamic vinegar, and prosciutto di Parma and sample their wares, and savor the rich history, culture, and beauty of this spectacular country.

## Price Includes:

- Arrival and departure transfers with assistant
- Welcome dinner in Rome
- Superior 4-star hotel accommodation
- Luggage handling at hotel (1 piece per person)
- Breakfast daily
- Glass of house wine during most dinners
- La Lastra Wine Experience in Siena
- Cooking class in Siena
- San Gimignano Wine Exploration
- Vino Nobile wine tasting session
- Chianti wine and olive oil tasting sessions
- Parmigiano Reggiano visit and cheese tasting
- Balsamic vinegar tasting session
- Taste of Bologna cooking class
- Farewell dinner in Bologna

Pre- and post-stay tailor-made itineraries as well as special coach and business class air fares are available on request

## Payment Information:

Reserve Your Spot **\$500**

Final Balance due April 24, 2020

\*Optional Insurance: Due February 24, 2020

**\$264 per person double**

**\$401 per person, single**



keytours.com | 800.576.1784  
11096-B Lee Highway, Suite 104, Fairfax, VA 22030



# Detailed Itinerary

## Day 1: Thu, July 23: Rome - Arrival

Meet and greet on arrival in Rome. Transfer to hotel with private English-speaking assistant. One checked bag and one carry on per person capacity. Baggage assistance at hotel: one piece per person. Check-in at the hotel starts at 3:00PM. This evening at 6:30PM we meet our assistant and driver and transfer to Piazza Navona to enjoy a welcome dinner at Alfredo restaurant. Return to hotel. Overnight in Rome. **(D)**

**Hotel:** Imperiale Hotel or similar

## Day 2: Fri, July 24: Siena & La Lastra Wine Experience

Breakfast at hotel, then depart for Siena. This stunning Tuscan city is famous throughout the world for its magical Piazza del Campo, the heart of the old town and venue for the Palio horse race, which sees the city's 17 contrade (districts) compete against each other every year. Here we will enjoy a guided city tour to see some of Siena's most beautiful sights, such as the Palazzo Pubblico, Fonte Gaia, and Duomo. After our tour, we drive through the gorgeous Tuscan countryside for the "Vine, Wine and Life" experience. During our visit to the Azienda Agricola La Lastra, organic vineyards, we will meet the wine makers and learn about all the main steps of the agronomic, phenolic and organic cycle in order to understand the complexity of the vineyard ecosystem and agriculture with low environmental impact. We will then move to the cellar where we will discover the chemical physical and microbiological processes necessary for quality production. Our journey continues in the sensorial tasting room, where we will sample a variety of outstanding Tuscan wines. **(B)**

**Hotel:** Athena Hotel or similar

## Day 3: Sat, July 25: Cooking Class & San Gimignano

Breakfast at hotel. If our group is more than 20 people, we will split the group into two cooking classes. Group #1 will enjoy the cooking class in the morning at Radda Hotel Relais Vignale (subject to chef availability) while Group #2 will depart for La Rocca, Consorzio del Vino Vernaccia di San Gimignano for a Vernaccia di San Gimignano Wine Exploration - sixteen different labels of Vernaccia di San Gimignano DOCG and Vernaccia di San Gimignano DOCG Riserva are available at the tasting table. Visitors can also taste San Gimignano DOC wines in Red, Rosé and Vinsanto, Chianti DOCG, and Toscana IGT wines, to offer the entire range of wines produced in the area.

Group #1 is transferred to join Group #2 after the cooking class is finished. Together, visit the iconic town San Gimignano in the Siena province. With its striking skyline of medieval towers, San Gimignano is famous for its medieval architecture and beautiful historic center, which is designated as a UNESCO World Heritage Site. Overnight in Siena. **(B)**

**Hotel:** Athena Hotel or similar

## Day 4: Sun, July 26: Montalcino & Montepulciano (Brunello & Vino Nobile)

Breakfast at hotel. This morning, we arrive at the charming town of Montalcino, with stunning views of the surrounding Tuscan hills. Stroll through narrow medieval streets lined with stone buildings, then visit the Cathedral of San Salvatore and the Montalcino Fortress. After walking the fortress ramparts, we'll stop at the Biondi Santi, world-famous Brunello di Montalcino vineyards for wine tasting (subject to availability). Then we continue to Montepulciano, an enchanting medieval town with Renaissance style! Perched high atop a hill, Montepulciano is full of Renaissance treasures such as the church of San Biagio. We visit Montepulciano's Duomo and the splendid Palazzo Communale. Continue to Azienda Agricola Crociani for Vino Nobile wine tasting session (subject to availability). Welcome dinner at Relais Vignale includes meeting a local sommelier to introduce some of the Radda area wines. **(B, D)**

**Hotel:** Relais Vignale, Radda in Chianti, or similar

## Day 5: Mon, July 27: Cooking Class & Chianti

Breakfast at hotel. If our group is more than 20 people, we will split the group into two cooking classes. Group #2 will enjoy the cooking class in the morning while Group #1 will do the Vernaccia di San Gimignano tour they missed on Day 3. Depart for La Rocca, Consorzio del Vino Vernaccia di San Gimignano, for a Vernaccia di San Gimignano Wine Exploration - sixteen different labels of Vernaccia di San Gimignano DOCG and Vernaccia di San Gimignano DOCG Riserva are available at the tasting table. Visitors can also taste San Gimignano DOC wines in Red, Rosé and

**B=Breakfast L=Lunch D=Dinner**

Vinsanto, Chianti DOCG, and Toscana IGT wines, to offer the entire range of wines produced in the area. Group # 2 is transferred to join group # 1 after the cooking class is finished. Group # 1 and 2 will follow the Chiantigiana (SR 222), one of the most scenic and charming roads in Italy. The route winds through rolling Tuscan hills and past thousands of hectares of vineyards that all produce the exceptional Chianti Classico DOCG (the most famous appellation of Chianti). Stop for several delicious wine and olive oil tasting sessions along the way, including Villa Vinomaggio, Greve in Chianti (known for Chianti Classico, Chianti Classico Riserva, IGT and Vinsanto del Chianti Classico DOC), and Le Fonti in Panzano in Chianti with its excellent IGT and Chianti Classico DOCG. (B)

**Hotel:** Relais Vignale, Radda in Chianti, or similar

### Day 6: Tues, July 28: Florence - Bologna

Breakfast at hotel. We depart this morning for Florence, the birthplace of the Italian Renaissance. Here we will enjoy a guided walking tour of this dazzling city's main sites, including a visit to one of its most famous residents, Michelangelo's statue of David. Then we continue to Bologna, known as the gastronomic capital of Italy. Boasting the oldest university in the western world, The city is nicknamed "la dotta" or "the learned", "la rossa", or "the red" (both for the hue of its sandstone buildings and its role as a center of the Italian Resistance during World War II), and "la grassa" or "the fat" for its mouthwatering cuisine. Take a stroll along Bologna's most notable architectural feature, the nearly 25 miles of graceful porticoes that line the city's streets. (B)

**Hotel:** Corona d'Oro or similar

### Day 7: Wed, July 29: Emilia-Romagna

Breakfast at hotel. Today, we explore the flagship products of Emilia Romagna's gastronomy. Visit a Parmigiano Reggiano producer to learn the ripening process and join a cheese tasting session. Continue to a family owned farm for lunch in a tranquil country setting. Visit centuries-old vinegar installations and enjoy a balsamic vinegar tasting. Finish out the day with a visit to a prosciutto di Parma and culatello di canossa producer, then return to the hotel. Overnight in Bologna. (B)

**Hotel:** Corona d'Oro or similar

### Day 8: Thurs, July 30: Ferrari & Lambrusco

Breakfast at hotel. Visit Maranello, where Enzo Ferrari set up his factory in 1945 and enjoy a guided tour of the Ferrari museum. We will allow 2 hours for customers interested in doing OPTIONAL Ferrari driving experience. The rest of the group can enjoy walking tour of the town and free espresso time before we pick up the Ferrari enthusiasts. Afterwards, we continue to the ancient town of Castelvetro di Modena to visit and taste its specialty: the famous, ruby red Lambrusco wine at Cleto Chiarli Tenute Agricole. Overnight in Bologna. (B)

**Hotel:** Corona d'Oro or similar

### Day 9: Fri, July 31: Taste of Bologna

Breakfast at hotel. If our group size is more than 20 people, we will split the group in two sessions, 8:30AM-11AM and 11:00AM-1:30PM. Our Taste of Bologna cooking class features traditional *tagliatelle al ragu*: flat strips of pasta tossed with the quintessential meat sauce from Bologna. The authentic sauce contains some 20 ingredients and is usually served with tagliatelle -- never spaghetti! The afternoon is at leisure to enjoy the historic downtown, followed by a farewell dinner at a local restaurant located near the hotel. (B, L, D)

**Hotel:** Corona d'Oro or similar

### Day 10: Sat, August 1: Bologna - Departure

Breakfast at hotel. Say *arrivederci* to Italy and transfer to the airport for the flight home (B)

