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ITALIAN PATHS OF FLAVORS AND DELICACIES

A selection of daily excursions to the most famous “tasting” destinations around Italy, where clients can appreciate all the delicacies that Italian cuisine and Italian territory can offer.

Furthermore, also some suggestion of itinerary of several days, some tours that will give to clients the opportunity of knowing in the depth the most renowned “thematic” location and region.

Customized Offers

TRENTINO ALTO ADIGE

MARZADRO DISTILLERY

It is located in Nogaredo a little village in Trentino region.

Main distances and places worth of visit:

Trento 25km – Milano 200km – Bergamo 160km – Verona 80km – Riva del Garda 30km.



Marzadro Family offers you a typical Trentino hospitality, which together with its collaborators will be happy to accompany you to discover the most typical Italian distillate: Grappa. Inside to welcome you, the show of copper stills, the silence of the aging rooms where the Grappa rests for years, the rooms dedicated to guided tasting and finally the store where you can choose a souvenir to share with your loved ones.

Guided tour (about 1h length):

Presentation of the Marzadro Family and historical overview. Visit to the distillery, retracing the different stages of Grappa production: stills room, storage areas, ageing rooms. Guided tasting of different types of Grappa and liquors. Trentingrana cheese and bread / grissini.

Starting from Euro 3,50 per person (more than 15 people) - Starting from Euro 5,50 per person (up to 15 people)

Guided tour with itinerant tasting (about 1h length):

Presentation of the Marzadro Family and historical story of the company.

Visit to the distillery retracing the different production phases of Grappa: room of alembics, storage areas, aging rooms. During the visit in the halls of the stills and in the aging ones we will go to taste 2 very particular grappas of our production proposing also a harmonious combination between them and the Domori chocolate.

Presentation and guided tasting of the different types of Grappa and liqueurs

accompaniment of Trentingrana with bread and extra virgin olive oil DOP Trentino of the winery and "MADONNA DELLE VITTORIE" oil mill.

Starting from Euro 9,00 per person (up to 15 people)

BRAUEREI FORST

It is located in Lagundo a little village in Trentino Alto Adige region.

Main distances and places worth of visit:

Merano 2km – Bolzano 35km – Ortisei 70km – Trento 85km – Verona 180km.



FORST Beer is an ideal meeting place for families, groups and beer lovers, perfect for a refreshing break.

Surrounded by buildings and historic facades lovingly designed where you can enjoy authentic South Tyrolean dishes in a convivial atmosphere at the Bräustüberl or the Forst Garden.

Bräustüberl is open all year except July from 10am to 11pm

You can enjoy **traditional dishes paired with beer specialties starting from Euro 28,00 per person** (special offer for group minimum 25 people).

LOMBARDIA

AVANZI (Wine Cellar and Oil Mill)

It is located in Manerba del Garda on Lake Garda (Brescia) in Lombardy region.

Main distances and places worth of visit:

Brescia 37km – Verona 53km – Mantova 78km – Milano 120km



For more than eighty years growers of the best grapes of the Lake to produce the typical wines of Garda. The love for the wines of Garda Classico and Lugana for more than three generations in continuous renewal, with over seventy hectares of property between **vineyards and olive groves**.

In the oil mill of our property we produce an extra virgin olive oil with very low acidity; the fine Extra Virgin Olive Oil Garda P.D.O. (protected designation of origin).

Guided tours are possible upon reservation (group of minimum 25 participants).

Simple tasting starting from € 7,00 per person

light lunch or lunch or dinner starting from € 30,00 per person



ROMANTICA FRANCIACORTA (Wine Cellar and Oil Mill)

It is located in Passirano little village in Lombardy region.

Franciacorta is a hilly area located between Brescia and the southern end of Lake Iseo, in Lombardy.

It is one of the Italian areas with the highest production of sparkling wine.

Main distances and places worth of visit:

Brescia 18km – Bergamo 40km – Lake Iseo 12km – Milano 84km



A unique environment and a jewel of technology, 10 hectares of vineyard completely immersed in the colors, scents and flavors of Franciacorta. Romantica Franciacorta dedicated to wine for over eighty years, produces a limited number of bottles in the Brut, Satèn and Millesimato types.

The Romantica Franciacorta wine tour will be a sensory journey through the discovery of the vineyard and its grapes, from the vinification cellar, to the aging cellars, where the precious bottles remain on the lees for a long period.

After the visit we will proceed with a tasting, with a panoramic view of the suggestive surrounding landscape, where the guided tasting of the fine local bubbles will take place.

Guided tours are possible upon reservation

Simple tasting starting from € 11,00 per person (group of minimum 10 participants).

Lunch or dinner are possible on request for group of minimum 20 participants.

EMILIA ROMAGNA

Acetaia Rossi Barattini

It is located in Formigine a little town closed to Modena in Emilia Romagna region.

Main distances and places worth of visit:

Maranello 5km - Modena 13km – Reggio Emilia 41km - Bologna 49km - Parma 68km



Inside the splendid 22-hectare estate, Lambrusco and black cherry grapes are produced.

The production of Traditional Balsamic Vinegar of Modena is part of the family's history and the PDO product is now being tasted inside the premises of the rural village with a visit to the historic vinegar factory.

In addition to the traditional PDO, Balsamic Vinegar of Modena is also produced, again using its own grapes.

Simple tasting starting from Euro 6,00 per person (group minimum 25 people – driver and tour-leader free)

Light lunch starting from Euro 20,00 per person (group minimum 18-24 people)

The Farmers' Coop. "Terre di Brisighella"

It is located in Brisighella an ancient medieval little village in Emilia Romagna region.

Main distances and places worth of visit:

Faenza 12km - Ravenna 52km – Bologna 68km - Rimini 83km – San Marino 85km

The farmers' co-op has been dealing for decades with the production and



enhancement of the extra virgin olive oil of the Vallone del Lamone an area rich in history and culture.

Each tasting is preceded by a brief explanatory introduction about the area of production of extra virgin olive oil produced in this particular area.

During the olive harvest periods (from mid-October to the end of November) it is possible to visit the working mill, while during the other months it is possible to view a video that illustrates in detail the harvesting and processing.

Food and wines tours alternatives for group minimum 20 people:

- Simple tasting **starting from € 3,00 per person**
- Buffet snack or aperitif **starting from € 9,00 per person**
- Buffet lunch "Grantagliere" complete tasting **starting from € 20,00 per person**
(possible to add a cereal and legume soup or a pasta for € 5,50 per person)

Recommended is the visit of the territory and the surrounding environment that originate these typical products.



Do EAT better “Experience” - Bologna Traditional Food Tour

Directly in Bologna, capital of Emilia Romagna region, a lab for culinary excellence.

Main distances and places worth of visit:

Bologna city center - Modena 52km - Maranello 56km – Ferrara 48km - Ravenna 80km – Firenze 110km

Food tour to taste old recipes in restaurants and food boutiques most loved by the locals. A Foody (food expert English guide) will tour around explaining each stage and the food therein. A friendly atmosphere discovering Bologna and its history through the classical dishes of Emilia Romagna regional tradition.

At least 5 rich food stops and guaranteed tastings
From Monday to Saturday for about 3h30' food tour
starting from € 70,00 per person



Tenuta Santa Croce - Monteveglio

Located in Monteveglio in Emilia Romagna region. The enchanting fortified village of Monteveglio, once the most important and impregnable Matilde stronghold in the area.

Main distances and places worth of visit:

Bologna 29km - Modena 30km - Maranello 33km – Ferrara 75km - Parma 96km Tenuta Santa Croce is one of the most important wine producers in the area of “Colli Bolognesi” of about 60-hectare, 30 of which are dedicated to the cultivation of grapes.

Tenuta Santa Croce offers the possibility to visit the estate including the vineyards and the production plant. At the end of the tour, a guided tasting of a selection of local wines will be offered.

The history of the winery, the characteristics of the local wines, the production processes and the aging methods will be told. Depending on the number of participants, the tour lasts about 90 minutes.

Basic tasting for minimum 1/5 pax starting from Euro 20,00 per person

Basic tasting for group 6/30 pax starting from Euro 11,00 per person



TOSCANA

Tenuta Torciano – Luxury Winery Heritage

It is located in San Gimignano is a small walled medieval hill town in the province of Siena in Tuscany region.

Main distances and places worth of visit:

San Gimignano 10km – Siena 40km – Firenze 50km – Pisa 83km – Arezzo 112km – Lucca 121km

Tenuta Torciano is a place of great relax, where you can savor the food and wine reality of Tuscany.



Visit to the vineyard and enjoy the beauty of nature. Tour to the cellars and explore hundreds of barriques that holds precious wines. Inside the restaurant typical Tuscan Cuisine.

Truffle hunt organized in the oak wood, beaten path in search of precious and aphrodisiac delicacy. Culinary class utilizing the truffles as well as class on how to cook a perfect pizza.

Horse back and vespa tour can be also experience in this beautiful region.

Tuscan lunch with wine tasting in winery starting from Euro 30,00 per person
Tuscan dinner with wine tasting in winery starting from Euro 45,00 per person

Private Cruise In the Mediterranean Sea

A lunch with tasting of wines and local products paired with the delights of Tuscan cuisine, all framed by the beauty and relaxing presence of the sea that will fascinate you on board the YACHT SAN LORENZO.

Tailor-made tour on request!



Helicopter Wine Tour

Arrive at the Tenuta Torciano Winery in San Gimignano with private helicopters, where you can taste the best wines and typical dishes of the Tuscan tradition. Enjoy this five-star experience in the fantastic land called Tuscany.

Tailor-made tour on request!



Dinner at the Tower

In a private tower you can celebrate your special event perfectly adapted to your needs, from exclusive entertainment options to specific catering needs. The Chigi Tower is an important Tuscan place for unique celebrations.

Rates on request!



at Tenuta Torciano you can do lots of other experiences:

- candle light Tuscan dinner
- medieval dinners
- vegetarian lunch or dinner in winery
- vegan lunch or dinner in winery
- gluten-free lunch or dinner in winery
- cooking school
- Sweet Class, Pasta Cooking Class, Pizza Cooking Class,
- ice cream making class
- ... and so much more!

Torre a Cenaia – Antica Tenuta Pitti

It is located in Cenaia a little village in Tuscany region.

Main distances and places worth of visit:

Pisa and Livorno 30km – Firenze 80km – Viareggio and San Gimignano 55km – Lucca 60km – Siena 100km.



The 1,235 acres of the estate have maintained the appearance of past centuries. The landscape of the estate embodies the perfect harmony between man and nature, which represent the classic Tuscan landscape. The vineyards, the cultivated fields, the lakes, the forest and the old farmhouses are hidden everywhere:

Torre a Cenaia is a small and ancient world to discover.

Welcome to the estate is the long avenue of secular cypresses, a Tuscan characteristic of collective imagination.

Wine tastings and craft beers combine with culinary foods made on the estate or nearby.

Torre a Cenaia is a unique experience because it is not just a farm but a small world away from ordinary stress.

SMALL TASTING starting from € 17,00 per person

Only for small groups (up to 5 people). Tasting of 3 Torre a Cenaia wines at the cellar and wine-shop, among those of our production accompanied with various Tuscan snacks.

Alternative tours (for min 8 pax):

CRAFT BEER AND TUSCAN FOOD TASTING starting from € 17,00 per person

(It takes about 2 hours)

WINE AND TUSCAN FOOD TASTING starting from € 17,00 per person

(It takes about 2 hours)

WINE, CRAFT BEER AND TUSCAN FOOD TASTING starting from € 17,00 per person

(It takes about 2 hours)

WINE & PASTA starting from € 20,00 per person

LIGHT LUNCH starting from € 28,00 per person

(It takes about 2 hours)

PITTI TOP SELECTION (NEW!!!) starting from € 37,00 per person

(It takes about 2 hours)

COOKING SAUCES LESSON AND WINE TASTING starting from € 74,00 per person

COOKING SCHIACCIATA LESSON, WINE TASTING AND CARRIAGE TOUR starting from € 45,00 per person

COOKING PIZZA LESSON, WINE TASTING AND CARRIAGE TOUR starting from € 50,00 per person



CAMPANIA

La Fabbrica della Pasta di Gragnano

It is located in Gragnano a town Campania region.

Main distances and places worth of visit:

Napoli 35km – Sorrento 25km – Amalfi/Positano 30/35km – Caserta 60km - Paestum 70km – Agropoli 90km.



Museum of Pasta, Wine and Peasant Art.

Thanks to the 19th century equipment and the many antique prints present, by a magic the customer will be brought back to the past ... "A journey through time" ... whatever options will be chosen for sure will be a success that will leave in the guests like "A pleasant and tasty lasting memory ..."

It is possible to observe how "the true artisan pasta" of Gragnano is produced "live". Step by step guests will be given a pleasant technical and emotional explanation of all the phases of the traditional, historic and impeccable processing of pasta. The moment of mixing the durum wheat semolina with the clear water of the age-old springs of Gragnano, the drawing only in bronze, the subsequent long and delicate low drying phase temperature and finally packaging, under the watchful eye of the master pasta maker Antonino Moccia, who operates daily with its 32 secrets handed down from three generations.

Guided tours and tastings are possible from February to September 2019

Tasting menu1 starting from Euro 13,00 per person (from grp. min 25 pax)
(2 types of delicious first courses water and 1/4 wine included)

Tasting menu2 starting from Euro 19,00 per person (from grp. min 25 pax)
(3 types of delicious first courses water and 1/4 wine included)

- Guided tours (with or without tasting) are possible from Monday to Friday, from 9:30 am to 4:30 pm;
- Only guided tour € 2 per person
- Guided tour € 2 per person + Tasting (the cost of the tasting package chosen among the indicated proposals always calculated per person)
- The minimum age required for access to production is 16 years
- The Tasting Room has a maximum capacity of 45/50 pax and it is important to tell us 5 days before if there are vegans, vegetarians, celiac among those present ...
- The rates indicated are for groups of minimum 25 participants (for smaller groups availability and prices on request).
- The course of the visit consists in welcoming the showroom, after which the tour takes place within the production where participants will be able to admire the entire production process of the Precious Artisan Pasta. Then follow the showroom with the illustration of pasta shapes and there will also be time to buy ... if you wish!



PUGLIA

Cantine Colavecchio

It is located in Putignano an Italian town located in the Murgia of the Metropolitan City of Bari, in Apulia region, southern Italy. It is known for its ancient Carnival, for textile manufacturing companies and for karst caves.

Main distances and places worth of visit:

Bari 44km – Castellana Grotte 5km – Alberobello 12km – Monopoli 20km - Altamura 48km - Matera 51km



The ancient Colavecchio Cellars, since 1795, have their roots in a lush, sunny territory with a mild and smiling climate to Bacchus.

Willfulness and passion characterize the work, centered on the production of genuine wines and on the sale of typical products and strictly zero km.

The company specializes in processing grapes using the most appropriate winemaking techniques.

It is possible to appreciate the nectar obtained in the characteristic tasting room, adjacent to the cellar.

The courteous and professional staff and the entire Colavecchio family have the pleasure of welcoming organized groups to accompany them on a food and wine tour in the name of the authentic and intoxicating flavors that the Apulian land can offer.

Hospitality includes a visit to the ancient Slavonian oak cellar and a taste-olfactory itinerary based on wines and local delicacies.

The visit to the cellar lasts about 30 minutes - Monday to Saturday from 9.00am to 16.00pm (upon reservation).
(for group of minimum 8 pax - below the minimum number proposed the basic cost will be increased by € 15.00 per person)

Standing buffet with tasting of typical products for minimum 8 people

BUFFET TYPE A starting from Euro 10,00 per person

Home taralli, local salami, masseria cheeses, tasting of 3 wines of your choice;

BUFFET TYPE B starting from Euro 13,00 per person

Home taralli, local salami, masseria cheeses, slice of focaccia with tomato, slice of focaccia with vegetables, tasting of 3 wines of your choice;

BUFFET TYPE C starting from Euro 16,50 per person

Home taralli, local salami, masseria cheeses, slice of focaccia with tomato, slice of vegetable focaccia, a first vegetarian, tasting of 3 wines of your choice;

BUFFET TYPE D starting from Euro 22,50 per person

Home taralli, local salami, masseria cheeses, focaccia with tomato sauce, slice of vegetable focaccia, a first vegetarian dish, typical almond cakes, tasting of 3 wines of your choice;



SICILIA

Baglio Baiata Alagna

It is located in Marsala an Italian town located in Sicily region.

Main distances and places worth of visit:

Trapani 30km – Erice 43km – Selinunte 55km – Sciacca 80km – San Vito lo Capo 71km – Agrigento 140km



The winery welcomes groups of tourists who visit the winery and offers tastings of wines and typical dishes. The tour is an excellent opportunity to experience how wine is produced.

A guided tour will allow you to illustrate the origins of the company and learn about the history of Marsala wine typical of this area.

Visitors will be invited to relax in a convenient area used for tastings and where you can enjoy a wide range of local products such as almond cakes, cheeses, local bread etc.

At the end of the tour, visitors can buy local products and wines that can also be sent directly to their homes.

Wine tasting starting from Euro 6,00 per person

Wine tasting and local foods starting from Euro 9,00 per

Food and wine experience starting from Euro 19,50 per

Italian Life Experiences TOUR

TRENTINO ALTO ADIGE - VENETO

“Essences, flavors and Italian romance” - TOUR

(basic rate for 2 pax)



Starting from Euro 1.035,00 per person

3 nights in Villa 5*** - Verona area (type Villa Cordevigo Wine Relais or similar)**

The rates includes:

Accommodation in DBL Classic in BB
1 TASTING in Tenuta Vigneti Villabella
1 FD guided tour Lake Garda
1 HD 2H in Verona

Private Transfers:

transfer VR APT – Verona area
1 day tour in Lake Garda + guide
1 half-day tour in Verona + guide (in Verona)
transfer Verona - VR APT
Night supplement +20% (from 20h00pm to 07h00am)

City tax Euro 2,00 per person per day to be paid on spot directly in hotel.



TRENTINO ALTO ADIGE

“Golf Wine & Relax in the Heart of Trentino” - TOUR

(basic rate for 2 pax)



1st day: arrival in hotel in Sarnonico after 2h00pm check-in and presentation of the territory. Welcome cocktail with canapés (sweet and savory) at the wine bar. At 7h00pm visit of the **Temple of Wine**. Presentation of the venue and selection tasting wines accompanied by local products. At 8h00/8h30pm dinner at the Michelin restaurant (three courses with water and coffee – other drinks are not included)

2nd day: Breakfast in the room. Free day using **Trentino Guest Card** or a couple of hours to spend at the **Dolomiti Golf Club in Sarnonico**.

3rd day: Breakfast in the room. Check-out.

Accommodation in DBL DELUXE ROOM in BB starting from Euro 485,00 per person

Accommodation in DBL SUPERIOR PALM in BB starting from Euro 520,00 per person

Accommodation in JUNIOR SUITE in BB starting from Euro 645,00 per person

The package includes:

- 2 overnights and breakfast in hotel 5**** Suite & Gourmet
- HD 2H pleasant walk in the mountains with English speaking guide
- 1 massage relax of 30 minutes (time to define directly in hotel)
- HD 2h1/2 at the Dolomiti Golf club (9-hole golf course – including trolley, golf car, set kit golf bag)

The package does not include:

- City tax, tips, all other extras which are not expressly mentioned in the voice “the package includes”.

ON REQUEST: other room typology accommodation in hotel, possibility of horse riding and carriage rides for min. 2 pax (60 minutes), tourist flights with helicopter for min. 2 pax (15 minutes).



EMILIA ROMAGNA

“Bologna THE FAT and the LEARNED & Ferrara the city of bicycle”

A tour of Art, History and Food - 4 days”

(basic rate for 2 pax)



1st day - Bologna the history and the motors

Arrival in Bologna. Accommodation in hotel. Meeting with the guide for the visit of the historic center: Via Independence, Piazza Maggiore, San Petronio Cathedral, Fountain of Neptune, Archiginnasio, Two Towers. Free lunch and afternoon optional visit to the Ducati Motors (factory and museum) or free time for shopping. In the evening dinner in a typical “trattoria” and night in the hotel.

2nd day – Bologna – Cooking School

Breakfast at hotel, morning dedicated to the "Cooking School Bologna" to a course of preparation of the typical products of Bologna; tortellini, tortelloni, tagliatelle with following the final lunch tasting with all cooked dishes. Afternoon free to visit the beautiful Church of Santo Stefano called "Jerusalem Italian" or the "Seven Churches" for its multiple structure. With of the bus lines you can climb up to the Basilica of St. Luke the Marian shrine, from whose viewpoint you have a 360-degree view of the city. Night at the hotel.

3rd day – Ferrara

Breakfast, transfer by train to Ferrara to visit the city of Este: meeting with guide at the train Station and with bicycles rental visiting medieval sites and the oldest street of: San Romano, Via Mazzini ex Jewish ghetto, Via delle Volte, then proceed to Piazza Trieste e Trento, the Cathedral, Ducal Palace and the Castle Este. Stop in Ancient Enoteca Al Brindisi (since 1435) for an appetizer. Afternoon visit to the Renaissance district with the Via Ercole I, Palazzo dei Diamanti, Massari Park and Piazza Ariostea dedicated to the poet Ariosto, which that is was to the Corte Este. Return to Bologna by train and night at the hotel.

4th day – Bologna – End of service

Breakfast at hotel. Release of the rooms and based on the time of flight, free time for shopping. End of service.

Price per person 2/4 people: from Euro 495,00 per person in dbl room

Price per person 5/7 people: from Euro 396,00 per person in dbl room

Price per person 8/10 people: from Euro 373,00 per person in dbl room

The price includes:

Accommodation in Hotel 4* in DBL Room in BB

Lunches and dinner as the program

Tckt Train Bologna/Ferrara round trip

City tour with guide as per program

Cooking School, food/wine tasting as per program

Rent a bicycle in Ferrara (6 hours)

The price DO NOT include:

Transport

Tips

Drinks and meals outside of the program

City tax (to pay in spot directly in hotel)

SUPPLEMENT SGL ROOM: EURO 87,00



Ferrara 2008
anno della bicicletta



EMILIA ROMAGNA

“Emilian Delicacies” - 4 days TOUR



Visit the most beautiful art cities of Emilia-Romagna & taste our greddy products!

Programm:

1. day – Arrival at the hotel
2. day – HD guide in **Modena**. Parmigiano Reggiano & Balsamico vinegar tasting.
3. day – HD guide in **Bologna**. Ice-cream tasting.
4. day – FD escursion **Rimini + Santarcangelo**. Wine tasting.
5. day – HD guide Ravenna.
6. day – HD guide Ferrara. Departure

- ✓ 5 overnights in 3*** Hotel on the Adriatic Coast
- ✓ Half-board in hotel Italian breakfast buffet dinner with 3 course menu
- ✓ 4 x HD English speaking guide (Russian speaking guide ON REQUEST)
- ✓ 1 x FD English speaking guide (Russian speaking guide ON REQUEST)
- ✓ Tasting as written in the program

Price per Person in Double room

Starting from Euro 190,00 per person – for group min. 25 people

Starting from Euro 185,00 per person – for group min. 35 people

Single supplement Euro 10,00 per room per night

1 free of charge each 25 paying people in single room

2 free of charge each 42 paying people in single room



EMILIA ROMAGNA

“Emilian Wine & Food Tour” - 5 days TOUR



A gourmet tour designed for food lovers and wine connoisseurs, tasting the best that Romagna has to offer

Programm:

1. day – Arrival at the hotel
2. day – FD excursion **Santarcangelo + Rimini**. Guided visit of the cities + wine tasting in Santarcangelo.
3. day – FD excursion **Mondaino + Montegradolfo**. Guided visit of the little hamlets + pit cheese & EVO Oil tasting.
4. day – FD excursion **San Leo + San Marino**. Guided visit of the little hamlets + typical lunch.
5. day – Departure

- ✓ 4 overnights in 3*** Hotel in Rimini, Riccione, Misano A.
- ✓ Half-board in hotel Italian breakfast buffet dinner with 3 course menu
- ✓ 3 x FD English speaking guide (Russian speaking guide ON REQUEST)
- ✓ Wine tasting
- ✓ Pit cheese + EVO oil tasting
- ✓ Lunch in farm house or restaurant 3 course menu – water & wine included

Price per Person in Double room

Starting from Euro 155,00 per person – for group min. 25 people

Starting from Euro 165,00 per person – for group min. 35 people

Single supplement Euro 08,00 per room per night

1 free of charge each 25 paying people in single room

2 free of charge each 42 paying people in single room



EMILIA ROMAGNA

“Ferrara and its Territory” - 3 days TOUR

3 days / 2 night in FERRARA & COMACCHIO

1° day - FERRARA

Arrival of clients by their own in Ferrara. Check-in in hotel 3* in city and afternoon dedicated to the visit Half-Day of the city center with English speaking Guide. During the visit stop to a local bakery where clients could assist to the workmanship of the Typical Bread of Ferrara, the “ciupeta”. In the evening Dinner with special Tasting Menu of Local delicacies in a central restaurant (reachable with a nice promenade). Overnight.

2° day- COMACCHIO

After Breakfast, transfer by their own to Comacchio, meeting with the guide and visit (HD) of the picturesque city center. Entry ticket to the local Manifattura dei Marinati (tickets included), place dedicated to the preparation of marinated eel. Typical lunch based of fish in a restaurant in city center.

In the afternoon, guided visit to the Museum of Delta Antico (tickets included). Later check-in in hotel/B&B and free dinner, overnight.

3° day – COMACCHIO – PO DELTA PARK

After breakfast transfer by their own to the Stazione Foce, meeting point for the boarding on motor-boat (tickets included) to visit the Valli di Comacchio, part of Po Delta Park. The visit will take about 2 hours. At the end, transfer to Pomposa in a winery for a tasting of “Sandy Wines” local wines together with delicacies. Free time to visit also the Abbazia of Pomposa.

END OF SERVICES.

Net RATE for GROUPS – minimum 20 pax

Accommodation in hotel 3* (1 night) in Ferrara city and hotel 3* in Comacchio area (1 night) in dbl rooms with breakfast included.

HD English Guide for visit of Ferrara- entry ticket not included

Dinner “tasting menu” in restaurant in center Ferrara

HD English Guide for visit of Comacchio

Fish Lunch in Restaurant (drinks included)

Entry ticket to Manifattura Marinati & Museum Delta Antico

Boarding ticket to visit by boat the Valli di Comacchio at 9AM

Wine Tasting in Local Winery

From Euro 185.00 per pax in dbl room

Net RATE for FIT – minimum 4 pax / 2 DBL

Accommodation in hotel 3* (1 night) in Ferrara city and B&B in Comacchio (1 night) in dbl rooms with breakfast included.

HD English Guide for visit of Ferrara - entry ticket not included

Dinner “tasting menu” in restaurant in center Ferrara

HD English Guide for visit of Comacchio

Fish Lunch in Restaurant (drinks included)

Entry ticket to Manifattura Marinati & Museum Delta Antico

Boarding ticket to visit by boat the Valli di Comacchio at 9AM

Wine Tasting in Local Winery

From Euro 235.00 per pax in dbl room



TUSCANY

“Tuscan Wine & Culinary Experience” - TOUR



Renaissance Tuscany The Ciocco Resort & Spa offers a corner of paradise in the heart of the Lucca countryside. Perched on 1,700 hectares of beautiful landscaped gardens in the Serchio Valley, the hotel is located in Castelvecchio Pascoli a little village in one of the most pristine areas of Tuscany.

Many rooms offer spectacular views of the valley. Dinners can be enjoyed in one of the three renowned restaurants and you can pamper and relax in the luxury spa or take a swim in the resort's pools. Excellent starting point for exploring the beauties of Tuscany and the most important attractions of the region.

Main distances and places worth of visit:

Barga 7km – Garfagnana 13km – Lucca 43km - Pisa 62km – Viareggio 73km – Firenze 126km.

Starting from Euro 296,00 per room per night (min. 2 pax)

The package includes:

- Accommodation in classic room DBL/TWIN with buffet breakfast
- 1 wine tasting per stay for 2 people
- 1 culinary experience (activity + lunch or dinner, beverage included), attendance Diploma and Renaissance Tuscany Apron per stay for 2 people

The package does not includes:

- City tax to be paid obligatory on spot in hotel, tips, extra in general and everything which have not been expressly mentioned in the voice “the package includes”.

Package is valid for minimum 2 nights-stay (any day of the week)



TUSCANY

“A wine and food experience – 3 days” - TOUR



Day 1st - Chianti classico wine area

9:00 Arrival at Florence Airport
9:30 Departure from the airport by private van and English speaking guide-driver
10:30 Arrival at Greve in Chianti and visit the market square
11:00 Visit to the winery Casaloste and wine tasting
13:00 Lunch at Restaurant La Scuderia in Badia a Passignano, with a Tuscan menu and wine
14:30 Walking along the vineyards at Badia a Passignano or around the small castle of Montefioralle
16:00 Visit the cellars of Setriolo and wine tasting
18:30 The clients are at their new location: Palazzo Squarcialupi <http://www.palazzosquarcialupi.com> in Castellina in Chianti or Terre di Baccio <http://terredibaccio.com/> in Greve in Chianti. Overnight at Palazzo Squarcialupi or Terre di Baccio.

Day 2nd - Siena and San Gimignano

9:00 Departure from the clients location by private van and English speaking driver
10:15 Guided walking in the town center in San Gimignano
12:30 Visit to the winery Podere La Marronaia with wine tasting
13:00 Lunch at the farm with a Tuscan menu and the wines produced by the winery
15:00 Guided visit to Siena: Piazza del Campo and the Cathedral
17:00 On the way back, when we have time, short stop in Monteriggioni
18:30 You are back to your location. Overnight at Palazzo Squarcialupi or Terre di Baccio.

Day 3rd - Tuscan cooking experience

10:00 Cooking lesson at Terre di Baccio with Handmade pasta menu.
13:00 Lunch with the products of your work and wines produced by the winery.
Private transfer to Florence airport or train station

Starting from Euro 633,00 per person sharing a double room (accommodation in bed & breakfast)

Starting from Euro 710,00 per person in single room (accommodation in bed & breakfast)

The price per person for the attached program is offered privately for 7 guests.

The price includes: all transfers with 8-seater Mercedes van, driver in English language, expert in the area and local wines, English-speaking guide in San Gimignano and Siena, all entrances, visits with tastings and meals, described in the program, with a Tuscan menu and wine, a cooking class with dinner and wine.

TUSCANY

“A wine and food experience – 4 days” - TOUR



Day 1st - Chianti classico wine area

9:00 Arrival at Florence Airport
9:30 Departure from the airport by private van and English speaking guide-driver
10:30 Arrival at Greve in Chianti and visit the market square
11:00 Visit to the winery Casaloste and wine tasting
13:00 Lunch at Restaurant La Scuderia in Badia a Passignano, with a Tuscan menu and wine
14:30 Walking along the vineyards at Badia a Passignano or around the small castle of Montefioralle
16:00 Visit the cellars of Setriolo and wine tasting
18:30 The clients are at their new location: Palazzo Squarcialupi <http://www.palazzosquarcialupi.com> in Castellina in Chianti or Terre di Baccio <http://terredibaccio.com/> in Greve in Chianti. Overnight at Palazzo Squarcialupi or Terre di Baccio.

Day 2nd - Siena and San Gimignano

9:00 Departure from the clients location by private van and English speaking driver
10:15 Guided walking in the town center in San Gimignano
12:30 Visit to the winery Podere La Marronaia with wine tasting
13:00 Lunch at the farm with a Tuscan menu and the wines produced by the winery
15:00 Guided visit to Siena: Piazza del Campo and the Cathedral
17:00 On the way back, when we have time, short stop in Monteriggioni
18:30 You are back to your location. Overnight at Palazzo Squarcialupi or Terre di Baccio.

Day 3rd - Tuscan cooking experience

Free morning
17:00 Cooking lesson at Terre di Baccio with Handmade pasta menu.
19:00 Dinner with the products of your work and wines produced by the winery.
Overnight at Palazzo Squarcialupi or Terre di Baccio.

Day 4th - Fly home

Private transfer to Florence airport or train station

Starting from Euro 715,00 per person sharing a double room (accommodation in bed & breakfast)

Starting from Euro 830,00 per person in single room (accommodation in bed & breakfast)

The price per person for the attached program is offered privately for 7 guests.

The price includes: all transfers with 8-seater Mercedes van, driver in English language, expert in the area and local wines, English-speaking guide in San Gimignano and Siena, all entrances, visits with tastings and meals, described in the program, with a Tuscan menu and wine, a cooking class with dinner and wine.

SICILY

“Sicily Wine Experience” - 8 days TOUR

***Catania – Taormina - Etna – Syracuse – Noto –
Ragusa – Acate – Agrigento – Selinunte – Marsala
salt road – Palermo – Monreale – Casteldaccia***



A wine tour in Sicily is the meeting between a unique experience in the heart of the Sicilian vineyards with high level services e unforgettable hospitality. The itinerary allows you to enjoy a well-chosen one and balanced mix of history, culture, Sicilian wineries and cuisine and every day is designed to bring fascinating, several new experiences and attractions. Only for wine lovers!

For minimum 2 pax **starting from Euro 860,00 per person** with rental car, accommodation in 4* Hotel + visit to cellars

For minimum 2 pax **starting from Euro 2.070,00 per person** with driver and guide, accommodation in 4* Hotel + visit to cellars



For further details or information contact info@larus.it

Larus Viaggi SRL – Italy Destination Company

35 YEARS
1984 - 2019