

## Food & Wine Tour Tuscany

7 days- 6 nights

September 16 –September 22, 2012

You'll feel like nobility at this elegant and exclusive Tuscan retreat. In the 1700's count Bernardini created a haven in the hills surrounded the ancient walled city of Lucca. Borgo Bernardini has been carefully restored and is filled with antiques and period reproduction furnishing.

It should be pointed out that this entire villa which rents at \$43,000 a week will be ours!

Only our private group will be lounging, sipping wine and cooking with our own private chef.



Indulge your passion for food, wine and culture in beautiful surroundings and stunning locations. In this handcrafted experience, you will not only learn to cook and present fascinating dishes but also have the opportunity to explore bustling markets, charming towns and food artisans.



### Accommodations

The villa has 14 rooms with en-suite bath and shower facilities, individually temperature controlled, linked to a central music system, and equipped with hairdryer, bathrobes and pool towels.

Reception rooms include a wine library with private collection of Tuscan wines, a card and billiard room, a domed music room with log fireplace, grand banquet room, a

large Tuscan kitchen, several comfortable lounges as well as a workout room and a free Wi-Fi.

### *Day 1*

Your transfer from Pisa and Florence are included. Arrive at the villa for alfresco lunch. Unpack and get to know your home for your Tuscan experience. We'll have a late afternoon cooking lesson with our private chef, followed by a welcome reception and dinner at the villa.



### *Day 2*

Depart on an evocative journey through Chianti rolling landscape of vine clad hills and quaint market towns offering fine specialty food such as wild boar and pecorino cheese. Enjoy a Chianti wine tasting lunch at a renowned estate.



After lunch, your Tuscany culinary vacation takes you to San Gimignano to visit Sergio Bondoli, world champion gelato maker.



Next, we will return to the villa to enjoy dinner at a family restaurant in the village.

### *Day 3*

Breakfast, then a day in Garfagnana, a mountainous area in the north of Tuscany. We will visit a local cheese producer, where you'll see (and taste!) the whole process of how to make Pecorino cheese wheel.



Lunch will be at Il Mulino, whose wonderful proprietor, Andrea, is one of the main influences in the area's

slow food movement. In the afternoon, we will return to the villa. This evening pull your sleeves up to make an Italian Pizza.



#### *Day 4*

After breakfast we all head to Pistoia market. Upon return we'll have a cooking class based on the seasonal Produce we find.



In the afternoon, we will visit the walled city of Lucca. We will visit the cellars of Enoteca Vanni (one of the top three wine shops in Italy) and then you will have free time to explore this medieval town. Dinner in a local restaurant.

#### *Day 5*

Depart to Florence .You may join a guided walking tour in the morning or choose to spend your day

shopping for leather goods or go to a museum.



We will have a meeting point in the evening to return to the villa, where you learn and taste what an Italian BBQ is.



#### *Day 6*

After breakfast, depart for a day in Cinque Terre, a stretched of protected rocky coastline with dramatically situated villages, now a world heritage site. One of the best ways to explore these unspoiled villages is by taking a

Ferry that stops at each of the villages



Tonight we will celebrate in a Gala dinner.

### *Day 7*

Head home or extend your stay!

#### ***Program includes:***

- ✓ Transfer from Pisa/Florence
- ✓ Accommodations
- ✓ Cleaning service every morning
- ✓ Cooking classes
- ✓ All food & wine consumed at the villa, wine, soft drinks, and aperitif before dinner.
- ✓ Food during scheduled excursions.
- ✓ Transportation for scheduled excursions.
- ✓ Free Wi-Fi
- ✓ Cook book with recipes and apron
- ✓ Chef Gift bag
- ✓ Graduation certificate

#### ***Program does not include:***

Travel insurance  
Flights

#### **Price**

\$3799.00 per person sharing a double room.

\$4250.00 per person staying in a single room

Space is limited for 20 participants

Guest minimum

For this program and pricing a minimum guest of 15 must be attained.