

FRIULI, VERONA, LAKE GARDA

COOKING, WINE AND HISTORY

WITH

GIANNI CESCHIA

02 OCT – 09 OCT 2016



Day 1 – 02 Oct
FRIULI

Upon arrival at Venice airport you will be met by our private English speaking assistant and transferred by deluxe minibus to Villa Luppis 4*L

Situated on the border between Veneto and Friuli Venezia Giulia Tucked into Italy's north-eastern corner, cradled among the Alps, the Venetian plains and the Adriatic sea, Friuli-Venezia Giulia has something to please everyone.

Snow-capped mountains, warm sandy beaches, rocky coastal cliffs, enchanting landscapes dotted with vineyards and castles, Roman ruins, country villas, idyllic villages, delicious food

HOTEL VILLA LUPPIS 4*Sup



and prestigious wines make this region a "small compendium of the universe" which has captured an ever growing number of travellers seeking to escape the beaten path

Arrival at the hotel, remainder of the day at leisure to rest and relax.

7:00 pm Welcome dinner at the hotel Restaurant "Lupus in Tabula" with traditional dishes and overnight (dinner includes 2 glasses of wine, mineral water and coffee)

*Day 2 -03 Oct
Cheese &
Wine tasting +
Cooking class*

Buffet breakfast in hotel.

10:00 departure from hotel.

This morning you will visit Tosoni Factory (Cheese maker), in Spilimbergo (PN) where the Curing Department for the Montasio and Tosoni's Latteria cheeses is located.

Here you will also find, a true shop of flavors, where the best typical products of Friuli are for sale, dedicated to the most demanding audience. On your way back to Villa Luppis you will stop at the **Pitars Winery** In San Martino al Tagliamento

Return to the hotel for your 1st cooking class with Gianni.



*Day 3 -04 Oct
Excursion to
San Daniele
and grapevine
nursery +
Cooking class*

Breakfast at the hotel

0900 departure from hotel

Visit of the beautiful and charming small town of San Daniele which is said to be the place where the perfect Friulan dialect is spoken and for this, it is also known as the "Little Siena" (Siena, Tuscany - the cradle of the Italian language).

The town is considered to be one of the pearls of this entire region, internationally known for its unique microclimate, the production of smoked trout and of course for the unique quality and flavor of its Prosciutto. San Daniele is also home to one of the most prestigious libraries in Italy which still preserves precious manuscripts dating back to the Middle Ages.

Another treasure found in the town's center is the Duomo with one of the most magnificent 18th century façades of Italy.



Culinary Studio

We will visit the famous Dall'Ava Prosciutto Factory (Prosciuttificio) and enjoy a **nice “prosciutto” lunch including 2 glasses of wine, mineral water and coffee.**

Before returning to the hotel we will stop at Vivai Rauscedo

The importance of Vivai Cooperativi Rauscedo in the grapevine nursery business is highlighted with a yearly production of more than 60 million grafted vine plants.

Return to hotel and 2nd cooking class with Gianni

Dinner at hotel with wine(2 glasses of wine, mineral water and coffee). Overnight.



Day 4 –05 Oct
Cooking class
+ Grappa and
wine tasting

Breakfast at Hotel

10:00 the day will start with for your 3rd cooking class with Gianni

Lunch at hotel at leisure

2:00 pm departure from the hotel for a visit of the famous Grappa Distillery Bottega , where the famous Alexander grappa is created.

Despite the technological progress, distillation is still a ritual and a poetical process and for this reason the distillation master is considered the alchemist of modern times.

Bottega is also Prosecco Producer: the staff of Distilleria Bottega includes 10 graduated winemakers who have specialized in the production of sparkling wines as well as in the distillation of grappa.

You will enjoy a special grappa and wine tasting!

Return to your hotel , **dinner includes 2 glasses of wine, mineral water and coffee)** Overnight.



Day 5 –06 OCT
Verona

Breakfast at the hotel and check out.

Transfer to Verona.

Verona is a living historic monument, a magnificent example of nature, bathed in the waters of the Adige river and immersed in a countryside of gentle hills, lush fields and lake shores.

Afternoon walking tour of the city of Juliet and Romeo.

Dinner at leisure

HOTEL ACCADEMIA 4* or similar



*Day 6 – 07
OCT
Lake Garda
and
Valpolicella*

Today your tour will begin with a visit to the magnificent Hills of Valpolicella; here you will taste wines of various typologies and enjoy a great lunch in a panoramic restaurant. Later we will continue to the striking Lake Garda. You will have time to explore some of the famous villages, historical places and medieval castles.
After the tour, you will return to your hotel where you will have some time to relax.
Dinner at leisure



*Day 7 – 08
OCT
Verona*

Day at leisure or optional excursion to Venice by train (not included in the price)

*Day 8 –09 OCT
Arrivederci!*

Transfer to Verona airport for your flight home or should you wish to extend you stay in Venice or other destinations in Italy or Europe, do not hesitate to ask us!

PER PERSON: CAD 3890.00 + air fare based on double occupancy

Single supplement \$800.00

GROUP SIZE: 12 people

HOTEL CATEGORY: 4* SUPERIOR

IMPORTANT NOTES

1. Daily Breakfast and VAT included, accommodation based on double occupancy, single supplement on request
2. Excursions, tastings and meals as per itinerary
3. Tips and optional excursions not included

TERMS AND CONDITIONS

Quotations are subject to availability at the time of booking. 30% non refundable deposit is required to confirm all bookings upon receiving the invoice. Balance is due 45 days prior departure. Please refer to our brochure for full terms and conditions. Please note that we do not accept credit cards by email.

This contract permits price increases. No price increases are permitted after the customer has paid in full. If the price increase is more than 7% (except increases resulting from an increase in retail sales tax or federal goods and Services Tax or Harmonized Sales Tax), the customer has the right to cancel the contract and obtain a full refund.

TICO Registration: 4617965 Members: ASTA, ACTA