

2019 EVOO explores the

FLAVORS OF SICILY 28th Sept - 4th October 2019

Day 1 - Arrival at the Palermo airport and transfer to our agriturismo in the countryside of Menfi in time for aperitivo and welcome dinner our host, Lillo.



Day 2 - Our day will start by visiting a grain mill that still operates under the ancient system of grinding. We will see some current applications of their flours, and yes we will enjoy some tasting, too.

Next, we drive to Planeta, a winery rich in history of the region to learn about their wines and enjoy some tastings. We end the day with a cooking class with local chef to learn some secrets of Sicilian cuisine, and then, of course, we will taste our creations at dinner.

Day 3 - We start the day with a guest favorite visit with a farm-producer of cheeses made from the milk from a protected breed of sheep. We see and taste their products. In the afternoon, we stop at a well-known winery, De Gregorio in Sciacca, to learn about the varietals in the region. Next stop, our Villa for our dinner.

Day 4 - This morning will leave the Villa and our hosts in Menfi, and we begin the panoramic drive towards the Southeastern side of the island. On the way our tour director will give us some of the history that makes Sicily so unique. An interesting stop along the way will see us through lunch. Dinner will be in Modica where we call "home" for the next few days.

Day 5 - Today we will explore the town of Modica, which is rich with Baroque influences, and more recently home to one sweet attraction of the area, a Chocolate Laboratory. Here we learn of the techniques introduced under Spanish rule. Some free time here will allow for



personal experiences and lunch before heading to our next destination, a farm which is producing, Caciocavallo, one of the DOP cheeses of Sicily. Dinner this night is

Day 6 - This morning, a late departure and short drive will take us to the small sea town of Marzamemi, once home to one of the most ancient palaces of western Sicily. It was initially used to shelter the great ships that fished for tuna, and more recently transformed to a picturesque restaurant and suite with a stunning sea view.

Herbs and spices will perfume our afternoon during a visit of a family-run farm, Gli Aromi, an amazing and inspiring herb farm that produces more than 200 different varieties of plants, most of which from the Sicilian tradition, where we enjoy our Farewell dinner.

Day 7 - Individual departures details to be decided.



TOUR FEATURES (pictures of cooking class 2015 in Menfi, Sicily)

- All land transportation in private bus according to itinerary
- English-speaking tour director
- 3 night accommodation in double room with breakfast in Agriturismo
- 3 night accommodation in double room with breakfast in Hotel
- 2 wine tastings
- 1 cheese making demo
- 1 cheese tasting lunch (local wine and water

included)

- 1 mill visit with tasting
- 1 visit at chocolate laboratory
- 1 visit at an herbs and spices farm
- 2 visits at cheese making farms
- 2 cooking class followed by meals (wine and water included)
- 5 dinners (wine and water included)
- Cultural sightseeing with all applicable taxes, service fees and entrance fees as per program



Tuition: \$3700 US

To express interest and to sign up for this tour, contact Bob and Lenore on Bob's cell phone (503-4402793).