

2019 EVOO explores the FLAVORS OF TUSCANY 5th - 11th October 2019

Oct 5th Day 1 - Meet & Greet- Our group meets in Florence, exact location TDA, for transportation to an historic villa about 18 km into the Chianti countryside in time for our welcome dinner.

Oct 6th Day 2 - We enjoy a panoramic road through the Chianti area to reach a Chianti wine producer, Ricasoli at Castello Brolio, to learn about characteristics of each grape variety they grow. We will visit their castle and taste the wines their wines. A stop in the little hill top town of Castellina will allow for personal time and lunch on our own. Allow time to stroll in the fortified little town before heading back to the Villa for our Pizza Class and dinner!



Oct 7th Day 3 - A drive through the hills and countryside takes us to one of our favorites, a local farm, where "mamma" will direct a hands-on class in making gnocchi, followed by gnocchi lunch with trimmings. After lunch we visit the hill top little town of Colle di Val d'Elsa, where renown crystal producers will allow us to explore their art. Make purchase, if desired, as we have, adding something new to our collection. There's time to enjoy some personal time here in the shops before heading to a near-by medieval wine estate for dinner.



Oct 8th Day 4 - This morning we will visit an award-winning olive oil mill in San Polo, Pruneti, to see the way the olive oil is made, and taste their award winning oils in combination with food for a professional sensorial experience. Purchases can be made and shipped. We are then transported to the pretty town of Pistoia with its colourful market square and ancient palaces to explore and shop. Dinner will see us visiting a winery, in Carmignano, that makes a "new" varietal blend of Sangiovese,

Cabernet and Merlot grapes.

Oct 9th Day 5 - Say Cheese! Once again our private transportation takes us to a small family run cheese producer. Here we will learn about the different methods of cheese production, as well as the secondary production of a favorite, ricotta. Lunch with the ricotta and other of the farm's local products will follow. Tonight's dinner will see us busy with another cooking class at the Villa.



Oct 10th Day 6 Our final field trip is also a guest favorite; we visit, Greve in Chianti, the "Capital" of Northern Chianti and its market square. Left, is a picture of Bob and Lenore on their first experience in Greve, Tuscany, 2011. Plenty of last-minute souvenir shopping and time to explore the pretty town. Or just be charmed by some local shops, like Falorni's ham boutique, where tasting wine from kiosk dispensary is possible, or drink espresso and taste traditional bakery goods at Pasticceria. Then it will be time to enjoy a panoramic drive along the Chiantigiana way back to our Villa for our farewell dinner.

Oct 11th Day 7 - Group departure by private transportation to Florence (exact locations, TBA)

TOUR FEATURES

- 6-night accommodation in double room with bathroom in historical villa
- 6 breakfasts
- Private transportation as per itinerary
- Tour director assistance as per itinerary
- 1 pizza cooking class with dinner (local wine included)
- 1 cooking class with dinner (local wine included)
- 2 dinners at the Villa including local wine
- 2 wine tasting dinners
- 1 olive mill visit
- 1 olive oil tasting and light lunch
- 1 medieval Castle tour
- 1 wine tasting at the Castle
- 1 cheese hands-on class and cheese tasting lunch
- 1 mamma's gnocchi hands-on and lunch

Tuition: \$3700 per person, double occupancy; single stipend: \$TBA

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