



ASCOLI PICENO MARCHE,

Friday October 16 to Thursday,

October 22, 2020 ASCOLI PICENO

Pictured here is Bob's Italian Family in Ascoli Piceno, Italy 2017 Don't be surprised if we meet some of Bob's cousins during this tour!

ITINERARY for Ascoli Piceno

Day 1 Friday October 16, - Some of us will fly from Milan to the Ancona

airport where we meet our travel mates and then take our local ground transportation to our hotel in Ascoli Piceno. A short stroll through the beautiful town leads us to Caffè Meletti for a welcome aperitif before we head to a local restaurant to enjoy our Welcome Dinner.

Day 2 Saturday October 17- Our first activity today is a visit to a slow-food pasta company where we learn about their tradition of making pasta. We enjoy lunch here, too. Next, some free time in a pretty coastal town on the Adriatic Sea. We enjoy a seafood inspired dinner before heading back to our hotel in the city.

Day 3 Sunday, October 19- We will not have far to go this morning to visit a local winery and enjoy some lunch there, then a drive through the hillsides to a small town, famous for its green anise, where we learn about this local plant and its products. One of the favorite recipes is biscotti, and we will learn how to make it, bake it and eat it! Finally, we end our day at a winery for a tasting paired with dinner.

Day 4 Monday, October 20- Today we visit and explore a small historic town with time for shopping on our own. In the afternoon, we attend a pasta making workshop, where we also have dinner here paired with wines from a local producer.

Day 5 Tuesday, October 21 A leisurely morning in Ascoli (lunch on our own) before gathering to learn how to make Olive Ascolane, this area's famous "street food," is a recipe from a local cook. We enjoy a casual dinner of traditional dishes with them.

Day 6 Wednesday, October 22 Beautiful sceneries of hills will accompany us while we travel to a local natural park to meet the salami maker and have our workshop with him, before enjoying lunch at his agriturismo. As in many parts of Italy, Olive oil is a big production in the Marche Region, so we are going to a family run olive oil mill to experience the making of olive oil. Back at the hotel for a little time to pack for our departure tomorrow. This evening we enjoy our farewell dinner in town.

Day 7 Thursday, October 22- After breakfast we will transfer together to the Ancona airport for individual departures.

Summary of Tour Features

6 nights lodging in double room with private baths (or plus single room stipend)

6 traditional breakfasts

1 Sausage agriturismo workshop followed by lunch with local wines

1 pasta manufacturer & demonstration with lunch

6 dinners including local wine one of which is on the Adriatic Sea includes tips

3 two winery tours

1 Cooking class making the famous Olive Ascolane

1 Olive oil mill tour and tasting

1 Green Anice slow-food workshop & tastings

-All land transportation in private bus per itinerary including tip

-English-speaking tour director assistance as per itinerary

-Taxes and entrance fees per itinerary

Tuition: €3460 per person, double occupancy (current dollar conversion=1.2);

Single stipend: \$ to be decide

To express interest or to sign up for this tour, contact us:

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