

**Itinerary**

# Tuscany

**Cooking, Food, Travel and Fun**





**Taste  
Cook  
Travel**

**Pauline Leonard  
0417 595 533  
+61 3 5968 3963**

**[www.tastecooktravel.com](http://www.tastecooktravel.com)  
[info@tastecooktravel.com](mailto:info@tastecooktravel.com)**



Day 1	Details	Snapshot
Florence	<p>I can't think of a better way of starting a food and wine adventure in Tuscany than sipping on a cold glass of Prosecco while overlooking the rooftops of Florence with the Duomo and all the city's famous landmarks laid out before us.</p> <p>Just to set the scene for our Tuscan holiday, we will take to the streets with our tour guide for a short tour (approx 1.5 hours) to show us some of the most beautiful and interesting features of this amazing and historic city. We will get some insights into the history of Florence, its warring relationship with Siena and surrounding Chianti towns, the ruling families and warlords.</p>	<ul style="list-style-type: none"> <li>▪ Florence overview with guide</li> <li>▪ Dinner</li> </ul> 
Florence	<p>Visit Apicius International Hospitality School Guided Tour of facilities Lunch in Apicius restaurant</p> <p>No hurry this morning, a late breakfast and then we are off in pursuit of some of the best food shops and markets on a 'Foodlovers tour of Florence'. Our guide for today is a local Florentine who will show us where the locals do their shopping for the choicest produce and ingredients. We will sample local food and wine, hear some great stories about Florence and anecdotal folklore and particularly its history of food and wine culture.</p> <p>A free afternoon for shopping and relaxing.</p>	<ul style="list-style-type: none"> <li>▪ Food lovers Tour of Florence</li> <li>▪ Food Tasting</li> <li>▪ Dinner</li> </ul> 
Florence	<p>Shopping tour of two of florences colourful and vibrant Markets – San Lorenzo and Sant An. We'll stock up on fresh fruit and vegetables, cheeses, prosciutto and salami, breads and all kinds of wonderful things to take to the villa for our cooking classes and meals.</p> <p>Lunch at a very typical Florentine trattoria – one of those 'low key' places that you would walk past and never notice – wonderful food and atmosphere! We then set out on the short trip to the Chianti and our villa.</p>	<ul style="list-style-type: none"> <li>▪ Shopping at the San Lorenzo and Sant' Ambrogio Markets</li> <li>▪ Lunch at trattoria for great local food</li> <li>▪ Arrive at Chianti villa</li> <li>▪ Dinner at local Osteria</li> </ul>

## Day 4

## Details

The morning starts at one of the Chianti's loveliest local markets in Panzano – it's small and picturesque and full of artisan made produce and goods.

After browsing around the market we will have a tasting in one of the area's best known butchers - prosciutto, salami and an excellent range of small goods and local produce.

Driving a short distance, we arrive at the Chianti Sculpture Park which is a permanent exhibition of sculptures created by artists from all over the world and are all perfectly integrated into the surrounding wooded area.

We will have a guided tour of this truly fascinating exhibition and finish with a cheese and wine tasting in the beautiful gardens.

We will stop at the little village of Radda for a coffee

Later in the afternoon at the villa our first cooking class, preparing for a delicious dinner at the villa tonight.

## Snapshot

- Panzano Market
- Tasting of meats and small goods
- Guided tour of Parco del Sculture with cheese and tasting
- Dinner at the villa



## Day 5

## Details

## Snapshot

### Castello di Meleto

Castello di Meleto was built by the Benedictine monks and dates back to 1269.

We have a guided tour of the castle, its staterooms, incredible furnishings and decorating. A hands-on cooking class is held in the original kitchens of the Castello and the head chef will show us some traditional and special dishes of the area.

Lunch follows in a beautifully decorated and historic dining room – this is just like stepping back into medieval times!

Some free time this afternoon and a simple dinner of house-made pizza in our villa.

- Guided tour of the castle
- Cooking Class and Lunch



### Castello di Ama

Our guide will show us the wine production and cellars and also the art collection of beautiful sculptures, glassworks, fountains and many unforgettable pieces. We will taste the wines in one of the estate's beautiful buildings where the interior is an artwork itself. We will also have an olive oil tasting and then a light lunch of some local dishes and produce.

Free time in the afternoon to relax, bike riding, or visiting local places of interest, before heading into Siena for a wander around the beautiful piazza, shops and streets. We'll meet one of the cafes surrounding Piazza del Campo, the location of the annual and frenetic Palio horserace. Dinner at a lovely restaurant hidden down a cobbled stone street.

- Guided tour of the winery and cellars
- Tour of the artwork installations
- Wine Tasting and light lunch
- Siena and dinner



## Day 7

## Details

## Snapshot

### Volpaia - Cooking Class

Our hostess at Castello di Volpaia, Giovanna Stianti is also a wonderful cook and teacher specialising in hands-on cooking classes.

Giovanna has a beautifully equipped cooking school and dining space, where she will teach us how to create a typical four course Tuscan lunch. We will be given an apron, a set of recipes and Giovanna will lead the way in showing us the secrets of true Tuscan cooking. Lunch will follow, served under the vine covered pergola.

For those not cooking, alternative activities can be arranged or you may just want to have a free morning to yourself and join us for lunch after the class. Later in the afternoon we will taste some interesting wines at Castello di Radda – some excellent Chianti Classico but also a number of different varietals grown at other estates – including a particularly good Prosecco.

A light and casual dinner at a 'local' restaurants

- Tour of Volpaia's historic cellars and olive oil production.
- Hands-on cooking class with the owner of Volpaia – Giovanna Stianti
- Lunch



The Cooking School at Volpaia

### Market, Sausage Making, Olive Oil

Gaiole in Chianti is another ancient village just minutes away from our villa and it has a very good butcher where we will buy the meat for a sausage making class and we will make some delicious sausages for a BBQ lunch.

Later in the afternoon we have a special guided tasting at an organic olive oil grove where a traditional stone wheel is still used to grind the oil from the olives.

Maybe a sensational gelati in Castellina if we can manage it before a dinner

- Gaiole for shopping
- Sausage making Cooking Class
- BBQ lunch at the villa
- Olive Oil tasting
- Dinner at the home of our hostess the Stiantis





## Day 9

## Details

## Snapshot

### Cheesemaking, Cooking, Farewell dinner

The area around Pienza is the home of Pecorino cheesemaking in Tuscany. This beautiful village sits just outside the Chianti region in the Val d'Orcia. The town of Pienza is classified as a World Heritage Site and its Renaissance streets are lined with cheese and wine shops where there is plenty of opportunity to try local produce.

We have a cheesemaking lesson and tasting at a local farm. We will see the production process and be guided through a tasting of a range of sheep and goat milk cheeses.

We will stop at one of the area's best preserved walled villages –Vertine to taste one of the area's best wines from Spaltenna and a short walk around the ancient stone buildings and towers.

The beautiful week in Chianti is coming to a close, but we have spectacular menu planned for our final dinner at the villa.

- Cheesemaking and tasting
- Wine tasting
- Cooking Class
- Dinner at the Villa



### Greve in Chianti - Florence

After packing up and our final farewells and coffees, we head off to the market at Greve. This market is famous in the area for its vast array of food, produce, clothing and household goods.

Greve is also home to the Fallorni butcher – speciality meats and salami. There is time to browse around the stalls and shops and stop for a coffee and watch the world walk by. The Fallorni family have also built a Museum of Wine in Greve which has a fascinating collection of artifacts and records of winemaking of the Chianti area.

Montfioralle is a perfectly preserved mediaeval village high above Greve and we have Lunch at a lovely restaurant that overlooks a panoramic view of the valleys and hills – just the right place for our last glimpses of the Chianti.

- Greve Market
- Lunch at Montefioralle
- Return to Florence



## Castello di Volpaia

Castello di Volpaia is a family owned and operated fortified hamlet dating back to the 11<sup>th</sup> Century. Today the little village houses historical cellars and produces award winning wines. The estate also produces olive oil, vinegars and honey.

Volpaia has a wineshop where all the wines of the estate are on tasting.

There is also a café for early morning coffee and pastry or a glass of wine later in the day sitting on the verandah watching the world walk by. The café also sells a small selection of cheese, bread and meats and some fabulous locally made cakes.

On our last visit while having coffee in the piazza, a little white van pulled up outside the café and out jumped the driver wearing a white coat and cap. He swung open the back doors and pulled out an arm load of delicious smelling bread and trotted into the café. Shortly after he drove off, one of the local ladies walked into the café bearing a tray covered with a cloth, its contents fragrant and sweet and destined to be displayed on the counter and sold to have with coffee.

There are two other restaurants in Volpaia where local Tuscan dishes and wines are served within the atmospheric walls of ancient buildings and overlooking panoramic views of the Chianti hills and valleys.

Our villa, La Pozza, is a beautiful old house located within the walls of Castello di Volpaia. It is a very comfortable villa, well restored and furnished with a beautiful kitchen and dining room. It is quiet and secluded but only a short walk to the piazza when the need arises for coffee or a glass of wine.



# TERMS AND CONDITIONS

## **PASSPORTS & VISAS**

All travellers must have a valid passport and/or Visa for international travel and many countries require at least 6 months validity from the date of return and some countries require a machine-readable passport. When assisting with an international travel booking, we will assume that all travellers on the booking have a valid Australian passport. If this is not the case, you must let Taste Cook Travel know.

## **TRAVEL INSURANCE**

Taste Cook Travel require each guest travelling on a tour organised and/or managed by Taste Cook Travel to purchase, prior to departure, appropriate travel insurance to cover your travel arrangements. Travel insurance is strongly recommended by the Department of Foreign Affairs and Trade for all overseas travel. Confirmation that all guests have current travel insurance must be provided to Taste Cook Travel 30 Days prior to departure.

## **AGENCY**

Taste Cook Travel recommend various travel related products for and on behalf of, numerous transports, accommodation and other service providers, such as airlines, coach, rail and cruise line operators, as well as all of our wholesalers. Any services we provide to you are collateral to that agency relationship. Our obligation to you is to (and you expressly authorise us to) make travel bookings on your behalf and to arrange relevant contracts between you and travel service providers. We exercise care in the selection of reputable service providers, but we are not ourselves a provider of travel services and have no control over, or liability for, the services provided by third parties. All bookings are made on your behalf subject to the terms and conditions, including conditions of carriage and limitations of liability, imposed by these service providers. We can provide you with copies of the relevant service provider terms and conditions on request. Your legal rights in connection with the provision of travel services are against the specific provider and, except to the extent a problem is caused by fault on our part, are not against us. Specifically, if for any reason (excluding fault on our part) any travel service provider is unable to provide the services for which you have contracted, your rights are against that provider and not against us.

## **LIABILITY**

To the extent permitted by law, neither Taste Cook Travel nor any of its related bodies corporate, directors, employees or agents accept any liability in contract, tort or otherwise for any injury, damage, loss (including consequential loss), delay, additional expense or inconvenience caused directly or indirectly by the acts, omissions or default, whether negligent or otherwise, of third party providers over whom we have no direct control, force majeure or any other event which is beyond our control or which is not preventable by reasonable diligence on our part. Our liability will also be limited to the extent that any relevant international conventions limit the amount of compensation which can be claimed for death, injury, or delay to passengers and loss, damage and delay to luggage. Under circumstances where our liability cannot be excluded and where liability may be lawfully limited, such liability is limited to the remedies required of us under applicable law (including the Australian Consumer Law). This liability clause is subject to your rights under the Australian Consumer Law and nothing in these terms and conditions is intended to limit any rights you may have under the Competition and Consumer Act 2010

## **CANCELLATION FEES**

Tours organised and/or managed by Taste Cook Travel are subject to your refund and remedy rights under the Australian Consumer Law. Cancelled bookings may also incur supplier fees, which can be up to 100% of the cost of the booking, regardless of whether travel has commenced. Supplier fees may also apply where a booking is changed. Where we incur any liability for a supplier cancellation fee for any booking which you change or cancel, you agree to indemnify us for the amount of that fee. Where you seek a refund for a cancelled booking for which payment has been made to the supplier, we will not provide a refund to you until we receive the funds from that supplier.

## **ITINERARY CANCELLATION OR CHANGES**

In the instance where, due to unforeseen circumstances, an activity is cancelled or changed, Taste Cook Travel will ensure that a replacement activity will be of equal interest and value as indicated in the itinerary.

## **DEPOSIT AND FINAL PAYMENT**

You will be required to pay a deposit or deposits when booking. Taste Cook Travel will advise on their final invoice as to when and how much that will be. All deposits are non refundable for changes of mind or cancellations by you (subject to your rights under the Australian Consumer Law). Some services must be paid in full at the time of booking.

## **PAYMENTS BY DIRECT DEPOSIT**

If paying via this method please direct payments to the nominated account on the Taste Cook Travel Invoice. Confirm direct deposit payment with receipt number once made.

## **PAYMENTS BY CHEQUE**

Please note that cheque payments require about 5 business days to process. If you intend to pay by this method you will need to make the payment at least 5 business days prior to the actual due date. You agree not to stop payment of the cheque even when you cancel a booking. You agree that Taste Cook Travel may apply the proceeds of the cheque to satisfy any liability you have to us, including any liability in respect of cancellation fees, before refunding the balance to you.

## **TAXES**

Airline taxes are subject to change and are confirmed at the time your airline ticket is issued.

## **SERVICE GUARANTEES**

The booking and advisory services of Taste Cook Travel come with a guarantee that they will be provided with due care and skill; they will be reasonably fit for the specified purpose; they can reasonably be expected to achieve the desired result; and they will be provided within a reasonable time. If we fail to meet any of these guarantees, you have rights under the Australian Consumer Law.

## **MONIES NOT HELD ON TRUST**

All monies paid by you to Taste Cook Travel will be the property of Taste Cook Travel and will be a debt due and payable to the travel service provider once the services to which the money relates have been provided. You agree and acknowledge that such monies will not be held by us on trust for and on behalf of you and we may hold such monies in any account as we see fit, including with our own and/or other customer monies.

## **GOVERNING LAW**

If any dispute arises between you and Taste Cook Travel, the laws of Australia will apply. You irrevocably and unconditionally submit to the exclusive jurisdiction of the courts of Australia, and waive any right that you may have to object to an action being brought in those courts.

## **PLEASE READ THIS DOCUMENT CAREFULLY, PRINT AND SIGN BELOW AND RETURN TO TASTE COOK TRAVEL**

I have read, understand and accept the information contained in this document and accept the terms and conditions of this tour on behalf of:-

Name \_\_\_\_\_ Signature \_\_\_\_\_ Date \_\_\_\_\_