



Italy Wine and Food Tours

Sicily 9 – 19 October 2012



Are you a wine and food aficionado? Would you like Master of Wine Peter Scudamore-Smith to guide you across Sicily, the pearl of the Mediterranean, in search of your sensory indulgence?

Get ready to savour amazing wines and mouth-watering gastronomic delights on Uncorked and Cultivated's Sicily Wine and Food Tour. Peter Scudamore-Smith, Master of Wine, has explored the tastes of Sicily and is able to share his experiences with you on a sensational wine and food journey.

Peter will take you through the wine regions of the east and west coasts (six provinces) for a unique and exclusive experience for lovers of wine and food. You'll discover Taormina, Modica and Trapani, the high altitude Etean slopes, visit Michelin-starred restaurants, sample the traditional reds of the south, the reincarnated whites around Trapani, modernised varieties in the south-west and have the chance to flirt with some natural and amphora wines.



What sets Uncorked and Cultivated's Sicily Wine and Food Tour apart is the introduction-only exclusive visits to wineries not generally open to the public. Better still, Peter's made sure that all of the wines tasted at the wineries and in the restaurants are available for you to purchase in Australia.

Each day you can look forward to a themed lunch or dinner to complement your winery visits. You can expect the very best history-influenced flavours of this grand island with region-specific dishes, traditional cooking styles, ingredients in season and wine varietals at each dining experience. Peter Scudamore-Smith will guide the restaurants managers in wine selection on each occasion.

We stay in luxurious old-world hotels with sweeping views of the sea, all centrally located in the cities we visit. Uncorked and Cultivated offers you quality experiences within short walking distance of your hotels. We want you to have time to explore and discover the history, architecture and traditions of Sicily including Greek temples, baroque churches and medieval fortresses when winery and restaurant visits are not programmed.

Our guests receive the best personalised attention, tasting expertise and menu explanations as numbers are limited to 12 people.





Day 1 – Tuesday 9 October

Welcome to Sicily! Uncorked and Cultivated will collect you from Catania Airport at 2pm. We then travel north to the medieval town of Taormina, settled on a hill overlooking sweeping turquoise bays below and views of Mount Etna, Europe's highest active volcano. We deliver you to your charming hotel in the centre of the town, graced with breathtaking views of the Mediterranean Sea.

Experience Taormina's perfect combination of atmosphere, history and culture with your first passeggiata. This is an elegant and lively old-world tradition of dressing smartly and taking a walk through the main street at sundown. Afterwards we will meet in the evening to dine at a local trattoria to feast on sumptuous local seafood including the house specialty stuffed fresh sardines.

Day 2 – Wednesday 10 October

Today we depart at 9am for the lava rock vineyards under Mount Etna's eastern side to Azienda Benanti at Viagrande. This is the home of Sicily's greatest living white wine. You'll enjoy a palmento visit, wine tasting and light brunch. In the afternoon, we head up to Mount Etna National Park to the viewing and ski lift. You can choose to ascend to 2000 metres for a closer view or experience its spectacular craters and walks. We return to Taormina at 5pm. Your evening is free.

Day 3 – Thursday 11 October

Peter, your personal Master of Wine will host an Etna DOC regional wine tasting when we meet at 10am. We will then indulge in lunch at a local seafood restaurant on the water. You'll experience new and innovative cuisine from a young but distinguished chef. Why not try the black tagliolini pasta with sea bass ragout, sweet chard roasted tomatoes and basil cream sauce? Your evening is free.

Day 4 – Friday 12 October

Today is yours to explore Taormina and its surrounds including the renowned Greek theatre from 300 BC, located high above a cliff overlooking the sea and Mount Etna. Be spellbound by the dramatic views while you sip a cappuccino. Meander down narrow medieval streets for pure discovery or stumble across the delights of the Greek sector in Giardini-Naxos. Why not take a chairlift to the sea levels? In the evening, we will dine at a traditional local restaurant which features eastern-Sicilian seafood, complemented by a selection of rarer Etnean wines.

Day 5 – Saturday 13 October

We depart Taormina for the south-east at 9am for a wine tasting and lunch at Azienda Agricola COS near Vittoria, a picturesque wine-producing community between the Iblei Mountains and the Mediterranean Sea. Produced here is Sicily's sole DOCG, Cerasuolo di Vittoria, the highest level in Italian wine designation grown under biodynamic principles.

Here you will witness the winemaking reversion to fermenting and ageing wine in terracotta vessels. We will then venture to the old Baroque town of Ragusa Ibla for lunch at an exclusive local restaurant known for its chef's penchant for cooking with medieval Roman ingredients. We arrive at our hotel, a palace reborn as a hotel, in Modica. Your evening is yours to wander the city of 100 bells and 100 churches.



Day 6 – Sunday 14 October

Discover the marvels of Modica with its charming Baroque architecture. Ancient medieval buildings climb steeply up either side of a deep gorge that was cut in prehistoric times. Modica is also famous for its chocolate and chocolate-based sweets.

In the evening we will dine at a famous local restaurant specialising in innovative Sicilian cuisine. Expect the freshest Sicilian produce with taste sensations such as tuna with tomato crust and rabbit in a sweet-sour sauce, paired with Peter's presentation of local Ragusa and Siracusa wines. Savour the end of your meal with bitter Modica chocolates, nero d'avola grappa and Noto passito dessert wines.

Day 7 – Monday 15 October

We depart at 9am for inland Sicily to visit the Tasca D'Almerita winery at Tenuta Regaleali in Palermo province (Vallelunga). A tasting from Tasca's diverse wine range is accompanied by favoured Palermitan appetisers: panelle (chickpea fritters) and crocchette.

Following is a lunch featuring true locovore style-Sicilian delights made on the premises. Tasca shines as a providore with a spectacular array of produce—the lamb, cheese, caponata, vegetables, ricotta, tomato sauce and extra virgin olive oil are all sourced and made on the estate. After lunch we venture forth to Trapani, an old town on the west coast. We arrive at our hotel in Trapani at 5pm. Your evening is free.

Day 8 – Wednesday 16 October

Enjoy your free day exploring Trapani and the surrounding local islands. The island of Favignana is just a short ferry ride from town. This city has a wealth of palaces, churches and medieval fortifications for you to explore. We have dinner at 7pm in a local osteria serving traditional foods paired with local Trapanese wine.

Day 9 – Thursday 17 October

Today we leave Trapani at 9am for a wine tasting and lunch at the Planeta Estate's Ulmo winery and vineyard at Lago Arancio. The Planeta family is one of the powerhouses of Sicily's wine renaissance, which spearheaded a global passion for the rich indigenous nero d'avola grape.

For lunch you'll indulge in tastings and pairings with the most traditional homemade Planeta dishes such as baccala followed by fruit salad cannoli Siciliani, all prepared by Sciacca-born Chef Anhele Pumilia. In the afternoon we travel to Agrigento to view the Valley of the Temples, one of the most important archaeological sites in the world. We return to our hotel at 5pm. Your evening is free.

Day 10 – Thursday 18 October

We depart at 10am for a wine tasting and lunch in the medieval town of Erice. The cable car will take us up to this spectacular walled hilltop town, Sicily's oldest with narrow medieval streets and closed piazzas. Enjoy the Arab influence on the local specialty of seafood couscous, or try a tuna and eggplant parmigiana. A trip to Erice couldn't be complete without a visit to the Antica Pasticceria del Convento, the historical centre where generations of nuns make wonderful pastries (genovesi pasticcini). We return to our hotel at 5pm. Your evening is free.



Day 11 – Friday 19 October

Uncorked and Cultivated's Sicily Wine and Food Tour concludes. You will be leaving at 9am for the short journey (70km) north to drop off at the airport, or central Palermo.

Tour details

The price for Uncorked and Cultivated's Sicily Wine and Food Tour (10 nights) is \$5250 per person twin share. The single supplement is \$950. This is a land-only price. Numbers are strictly limited to 12 people.

Included in the tour:

- Personalised service of tour leader by Peter Scudamore-Smith, Master of Wine, owner and director of Uncorked and Cultivated
- Accommodation in luxury four-star hotels with sea views, private facilities, air-conditioning and internet access
- Full breakfast daily and either lunch or dinner each day. Premium wine typical of the regions visited is provided with each lunch and dinner
- Wine tastings and antipasti at each winery visited
- Transfers from Catania airport and to Palermo Airport or Palermo Central. All land transfers within Sicily during the tour are by air-conditioned luxury minibus

Not included in the tour:

- Passport and visa fees
- International airfares, taxes and excess baggage
- Travel insurance
- Meals not specifically mentioned in the itinerary
- Mt Etna and Agrigento sightseeing activities
- Sightseeing and general expenses not specified in the itinerary

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Book now on Uncorked and Cultivated's Italy Wine and Food Tours

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To secure your booking, forward this booking form together with your deposit of \$600 per person to Uncorked and Cultivated, PO Box 8016, Woolloongabba Qld 4102 or fax your credit card payment to (07) 3391 1894.

1. Title: _____ First Name _____ Surname: _____
2. Title: _____ First Name _____ Surname: _____

(Names must be as per passport)

Mailing address: _____

City/suburb: _____ Postcode: _____

Telephone: _____ Fax: _____

Email: _____

Emergency contact person: _____ Tel No: _____

Room type preferred: Single _____ Double _____ Other: _____

Dietary requirements (if any): _____

SICILY Price for 2012 is \$5250 per person twin share (single supplement \$950)

Payment

I enclose my cheque (payable to Uncorked and Cultivated) for the registration of _____ participants @ \$600 per person = \$ _____

I authorise Uncorked and Cultivated to debit my credit card (details below) for the registration of _____ participants @ \$600 per person = \$ _____

Visa MasterCard Card Number: _____

Expiry date: _____ Signature: _____

(Please note the applicable credit card fee for Visa and MasterCard is 2.2%)

I have transferred to Uncorked and Cultivated's bank account (BSB: 064128 Account No: 0049 1441) for the registration of _____ participants @ \$600 per person = \$ _____

Booking Conditions: Price per person is based on twin share accommodation in luxury four-star hotels. Price is subject to availability at the time of booking and may vary due to currency fluctuations. \$600 deposit (non-refundable) per person is required at the time of booking. 50% of the price is due by 18/05/2012. Full payment is due by 17/08/2012. All prices quoted are based on current exchange rates with the Euro, and accordingly are subject to change without notice until paid for in full.

Cancellation Conditions: Cancellations must be received in writing. Cancellations advised between 120 and 60 days prior to the tour date will incur a cancellation fee of 50% of the total fee. Cancellations advised less than 60 days prior to the tour date will result in the loss of all monies paid. Uncorked and Cultivated strongly advise comprehensive travel insurance for all its clients.

Uncorked and Cultivated Responsibilities: Uncorked and Cultivated act in the capacity as agent for the suppliers of tour operation services. Transport and accommodation services and other planned activities may necessitate variations to the itinerary. Uncorked and Cultivated and other eligible parties shall not be responsible for any injury, damage, accident, loss or delay in respect of any person or property. In this clause the expression 'eligible parties' shall include any carrier, tour operator, tour escort(s) or other provider of any service in respect of a tour. These conditions of booking shall form part of the contract between the client and Uncorked and Cultivated. Every effort will be made to accommodate your preferences and requests. However, there is a possibility that not all preferences can be met.

This document forms the tax invoice when you make payment.