



Italy Wine and Food Tours

Tuscany and Piemonte 24 September – 4 October 2012



Are you a wine and food connoisseur? Would you like to experience the very best Italian wine experience on offer? Peter Scudamore-Smith, Master of Wine will guide you through your spectacular sensory indulgence.

Get ready to savour amazing wines and mouth-watering gastronomic delights on Uncorked and Cultivated's Wine and Food Tour of Italy. Taking you through the regions of Tuscany and Piemonte, Uncorked and Cultivated delivers an exclusive experience for lovers of wine and food.

Our tour is led by celebrated wine expert Peter Scudamore-Smith. Peter is a Master of Wine—recognised as the highest achievement in the global wine community. He has established strong relationships with many wineries in Italy. Allow Peter to reveal the secret highlights of Tuscany and Piemonte while encouraging your appreciation of the unique food, wine and local characters.



What sets Uncorked and Cultivated's Wine and Food Tour of Italy 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 of region-specific dishes, cooking styles, ingredients in season and wine varietals at each dining experience. Peter Scudamore-Smith will guide the ristoranti managers in wine selection on each occasion. Uncorked and Cultivated recognises the establishment in Bra, Piemonte of the Slow Food Movement. Its influence on re-discovering traditional food and local flavours is evident at the ristoranti within the wine regions you will visit.

In Piemonte we will enjoy the heady aromas of freshly-dug white truffles as the internationally-famed Tartufo festival commences. Your luxurious and elegant accommodation is located centrally in the cities of Siena, Florence and Alba within the famous wine regions (Montalcino and Maremma, Chianti Classico and Chianti Rufina and Piemonte).

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 cultural sides of these ancient cities when wine visits are not programmed.



Day 1 – Monday 24 September

Welcome to Italy! We will collect you in Central Rome at 2 pm. We then travel north to the medieval city of Siena in southern Tuscany. You'll be staying at a charming antique hotel located in the historical centre of the town.

You will be in time for your first passeggiata. This is an age-old tradition of dressing smartly and taking a walk through the city sights before sundown. Sit and stop for an espresso or a small aperitivo and soak up the atmosphere. In the evening, we take a short walk to a local enoteca where you will enjoy traditional Tuscan fare such as the Chianina fillet crusted with dried fruit and sea bass ravioli with a shellfish mousse. To complement the meal Peter will select Chianti Classicos from Barone Ricasoli, Isole e Olena and Rocca delle Macie.

Day 2 – Tuesday 25 September

We depart at 10 am and travel 70 km south-west of Siena to Angelo Gaja's Brunello property of Piave Santa Restituta in a small town near Tavernelle. Here we will have a tasting of Gaja's three esteemed Brunellos made with detail, high precision and "no compromise" investment.

We then travel 10 km to visit Castello Banfi's Cantina for a degustazione lunch in the Banfi Taverna drinking the three Brunellos of Banfi. It is recognised world-wide for its dedication to excellence and for sparking a renaissance in the art of Italian winemaking. Savour traditional Tuscan dishes such as homemade fusilli (house pasta) with pork sausage and zucchini and Tuscan sheep cheese with honey and pine nuts. The Mariani family of New York established Banfi on eight hundred hectares of modern vineyards. It is a large-scale producer of top Brunello di Montalcino (one of Italy's best-known and most expensive wines) made from sangiovese grosso, the historic grape of the Montalcino region. We will return to Siena via the medieval hill town of Montalcino. Your evening is free.

Day 3 – Wednesday 26 September

Today we depart at 9 am for the modernistic Rocca di Frassinello winery for a tour and tasting. The estate is part of the Maremma sub-region, 10 km from the Ligurian sea. This new vineyard specialises in sangiovese, with merlot and cabernet sauvignon creating a fine tannin oak harmony between one traditional grape and two international stars. Rocca di Frassinello is a joint venture between Bordeaux's famous first-growth Chateau Lafite-Rothschild and Paolo Panerai's Castellare-in-Castellina (Chianti Classico). The winery is a magnificent new facility designed to blend with the local landscape.

We depart at 1 pm to travel to Florence. You'll be staying at the Hotel Degli Orafi, a luxury hotel in the heart of the ancient town which dates back to the 13th Century. Famed as the setting for the film 'Room With a View', it is within walking distance to shops and major attractions. We will have a welcome drink on the magnificent terrace overlooking the Arno River and the Ponte Vecchio. In the evening, we will dine in a local wine bar and taste wines from the nearby Florentine hills.



Day 4 – Thursday 27 September

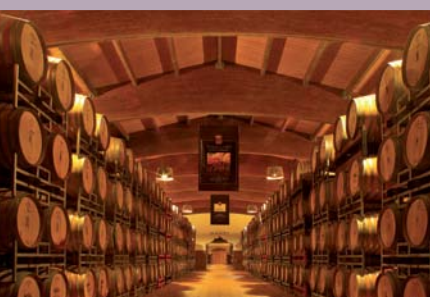
At 10 am we depart for Antinori's headline property—Tenuta Tignanello winery in Chianti Classico—for a tour and tasting of Solaia and Tignanello. This centuries-old wine estate owned by the Antinori family of Florence is one of their many properties in Tuscany, Umbria and Puglia. There is a single sector of the winery devoted entirely to Antinori's pinnacle wine Solaia. It is an original Super Tuscan, a cabernet sauvignon cabernet franc, non-sangiovese wine. Tignanello is the first new-style sangiovese designer wine of the 1980s made outside of the wine laws. This Super Tuscan, predominantly a sangiovese tasting of black fruits and integrated oak, is made in the remaining adjacent winery. You will see the gleaming new cellarage devoted to these and related brightly contemporary wines during the tour.

We take a casual long lunch in the Slow Food tradition 10 km away at a local trattoria near Greve-in-Chianti. Anticipate local traditional fare including local prosciutto, salami and cheeses paired with Chiantis including Antinori and the highly praised Super Tuscan Ornellaia, Lamaione and Cepparello. We return late afternoon to Florence.



Day 5 – Friday 28 September

From Florence we travel east at 10 am to Chianti Rufina and visit the oldest Tuscan family in the wine trade here. We arrive at Marchesi di Frescobaldi wine estate at Castello di Nipozzano for our tour (which includes their own ancient town and bottle museum), tasting and lunch. This estate has been owned by the Frescobaldi family for over 23 generations, leaders in the production of Chianti Rufina as well as six other Tuscan estates. You will be hosted in Frescobaldi's private dining room and served traditional Tuscan fare. Here we will taste Frescobaldi's famous single vineyard sangiovese Montesodi, their Super Tuscan Mormoreto, cabernet, merlot, franc and the outstanding value sangiovese Reserva, Castello di Nipozzano. We depart at 3 pm and return to Florence. The evening is free.



Day 6 – Saturday 29 September

Enjoy your free day exploring Florence, the birthplace of the Renaissance and Italy's art capital. We stroll around the corner from our hotel at 7.30 pm for a degustazione dinner at a Michelin starred restaurant. Here you will sample the epicurean wonders of a young energetic chef. Try the chestnut and cabbage braised in extra virgin olive oil and smoked rabbit with pappardelle with cream of broccoli and garlic chips. The wines served will be premium Chianti and Bolgheri Super Tuscan.



Day 7 – Sunday 30 September

We depart Florence for Alba in the Piemonte region (birthplace of the Slow Food Movement). You will travel past Genoa, experiencing your lunch as Italian motorists do at a typical auto-grill. By mid-afternoon we will arrive in north-western Italy at the Hotel Calissano, just outside the old town. Enjoy your first passeggiata in the new surroundings. Dinner will be served buffet style at the hotel. Let Peter introduce you to the nebbiolo grape with wines from the nearby Alba, Barolo and Barbaresco DOCGs (regulated vineyard designations).



Day 8 – Monday 1 October

We depart at 10 am for a focus wine tasting of cortese, dolcetto, barbera, freisa and grignolino grape varieties from leading producers. You'll enjoy your tasting in the wine cellar of the restored old farmhouse Il Vigneto. Lunch awaits nearby in the hill town of Barolo in the cantina of Charlotte and Enzo Brezza, where we will eat traditional local food in the style of the Slow Food Movement. We will be tasting the house range of wines with fourth generation winemaker Enzo. His family cantina, established in 1885, is one of the principal estates in the Commune of Barolo. They have taken the lead in fashioning a vigorously fruit-driven style with congenial tannins and supple supportive oak. We return to Alba taking a scenic drive through other Barolo-designated villages including Serralunga, Castiglione Falletto and Diano d'Alba. The evening is free.

Day 9 – Tuesday 2 October

Today we depart at 10 am for our tour and wine tasting in the famous region of Barbaresco, visiting the Produttori di Barbaresco at the "top" of the hill. This sturdy co-operative is famous world-wide for its extensive array of single vineyard Barbarescos to experience.

For lunch, we travel nearby to Treiso for a degustazione lunch at a famous Michelin-starred restaurant which has a panoramic view of local vineyards. Enjoy contemporary Piemonte flavours such as 'San Remo' shrimps fried with hazelnut crumbs, fried frog drumsticks with green 'Piemontese' sauce, and for dessert, wild strawberry wine flowered with pannacotta. Peter will select erudite Barbarescos from Pio Cesare, Michele Chiarlo, Gaja and Bruno Giacosa—wines of great balance, long flavour and silky yet drying tannins. The evening is free.



Day 10 – Wednesday 3 October

Our last cantina tour and tasting is at Pio Cesare winery leaving at 10 am. This is the last remaining property which crushes grapes within the old confines of Alba town. We will meet and taste wines with Pio Cesare, one of the descendants of the family business established in 1881 which owns 50 hectares of prime vineyards in the Barolo and Barbaresco communes. Your afternoon is free. This can be an opportunity to try your own white 'tartufo' plate as the truffle season is just commencing. Our final celebration dinner will be held in a nearby ancient castle where we will indulge our taste buds with Jerusalem artichoke pie with rachera cheese, black truffle and crunchy anchovies, agnolotti filled with veal tail with savoy cabbage and candy ginger, lamb with mustard, celery flavoured polenta and broccoli and warm hazelnut cake with ice cream. Peter will select some special bottles for our final tasting to include Barolo from Vietti, Fontanafredda, Pio Cesare and Giacomo Conterno.



Day 11 – Thursday 4 October

Uncorked and Cultivated's Wine and Food Tour of Italy concludes. You will be leaving at 9 am for the 120 km journey north for drop-off at Milan airport (Malpensa) or Milan Centro.



TOUR DETAILS

The price for Uncorked and Cultivated's Wine and Food Tour of Italy (10 nights) is \$6,250.00 per person twin share. The single supplement is \$1250.00. This is a land-only price. We are happy to coordinate other travel arrangements for you including air travel and other tours. 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 private facilities and hotel taxes and service charges
- Full breakfast daily and either lunch or dinner each day. Premium wine typical of the regions visited is provided with each lunch and dinner
- Transfers from Rome Central and to Milan airport and Milan Central. All land transfers within Italy during the tour are by air-conditioned luxury minibus
- Wine tastings at each winery visited

Not included in the tour:

- Passport and visa fees
- International airfares, taxes and excess baggage
- Travel insurance
- Meals not specifically mentioned in the itinerary
- 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

Tuscany and Piemonte 4 September – 24 October 2012

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): _____

COST PER PERSON TWIN SHARE \$6250 (SINGLE SUPPLEMENT \$1250)

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 30/04/12. Full payment is due by 26/07/12. 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.

ABN: 15 054 157 685