



## ITALY WINE AND FOOD TOUR

TUSCANY AND PIEMONTE: 21 SEPTEMBER -1 OCTOBER 2015

SIENA-FOLLONICA-MONTALCINO-CASTELLINA-GREVE-FLORENCE-ALBA-BARBARESCO-BAROLO

November 2014

For immediate release

**Take an eleven day wine and food trip through Italy next autumn-it will change your life forever. Uncorked and Cultivated's 2015 sojourn in lofty Siennese forests, cobbled Florentine streets and the foggy Langhe foothills near France's border is a not-to-be-missed odyssey.**

What is the experience? "Italy is a must. This trip ignited a passion inside me to remove the word diet and replace it with eating. The food, the history, art, wine, shopping.....An exceptional trip" says 2014 traveller and Brisbane dietician [Desi Carlos](#).

***"This is Mediterranean eating, it is a culture of food and of a healthy lifestyle. There was no sign of Paleo and no discussion of it here. Italians have lived this way for centuries, they are slim and healthy. Australia this is the answer. It was truly inspiring" says Desi.***

"These times are fun and always eventful; guests find new drinks such as taking cappuccino or espresso or just the plain chewy wine from the grape of Chianti, sangiovese" says tour director Peter Scudamore-Smith, Australian Master of Wine and exceptionally knowledgeable on the native red grapes of Tuscany.

"This was sooo good and exceeded expectations. I was hoping we might get a little bit of what you presented. Best white wine I have ever had and the reds were ok too!! Quality accommodation. I am over having ordinary-to-poor rooms. I like a bit of quiet space now. Just love long lunches "says first timer Alex Druce from the central western NSW town of Warren.

"Tuscan wine and regional food is about taking guests on stratified experiences. Eager palates start with my selected wines at entry level but by day six we have worked taste recognition and acceptance thresholds to Riservas and wines from single vineyards and the more abstract local varieties. We progress day by day through the main regions of Tuscany-Maremma, Montalcino, Chianti Classico, Bolgheri and Chianti Rufina "says Peter.

Peter Scudamore-Smith MW

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Vine · Wine · Table

“Then the plates [we take](#) (41 featured) are paired with the wines [we taste](#) (62 labels), either at a restaurant or at a producers’ table (cantina). As we are Aussies and drink white wines also in these predominantly red wine producing regions I serve vernaccia, vermentino, pinot bianco or the occasional international grape, chardonnay at meal commencement” he continues.

One visit, a long oval table lunch (prepared by the family’s chef out of the nearby garden) is in the much heralded Frescobaldi Castello where thirty generations have been connected with both the Chianti trade since the 1300s and continuous European royalty. Uncorked’s invitation-only guests walk down stone-gouged stairs lined with magic menus featuring great Chianti vintages and guest snaps of Prince Charles, Bill Clinton and swathes of dignitaries.

Tuscany is a formidable and extensive land of vinescapes, olive tree-coated hillsides, cypress tree ridges, rugged mountain slopes, hill towns and solidly-built houses. Food styles evolve from village to village (villaggio, locale or borgo); each meal has pasta though the tour directors change the shape and colour from plate-to-plate; the protein is flavoursome; pidgeon, quail, guinea fowl, rabbit, lamb, pork or the giant Florentine rib (Chianina breed).

**Uncorked and Cultivated 11 day Italy Wine and Food Tour departs Rome on September 21, 2015; AUD 6850 per person twin share (single supplement up to AUD 1200). The tour is limited to twelve persons.**

This is a specially created itinerary of Peter Scudamore-Smith and Denise Wiseman, their fifth annual Tuscany-Piemonte small group tour. Guests travel comfortably in small coaches and stay in well positioned family-owned hotels close to the city centro for after-tour activities (leisure time, shopping, enotecas, museums, and walk ways).

## Ends

*Editor’s notes: Master of Wine (one of 19 in Australia) Peter Scudamore-Smith of Uncorked and Cultivated, and his wife Denise Wiseman conduct an annual 11-day autumn wine and food tour of Italy (Tuscany and Piemonte). Denise, Italian speaking, has established personal and business links with coach owners in Florence and Alba, and with restaurant owners and chefs in all the regions and cities visited. Uncorked and Cultivated takes responsibility for the menu selection paired with the wine of each region or winemakers’ offer, so that there is original and erudite menu design and service delivery, no two plates are ever similar nor are wines (widening the experience of brands is supported). Peter personally participates in the wine theme at each group meal (all seated as a party). Wines will often be served from magnum. Plates explore the sense of origin of meal ingredients (always slice a white truffle while in Alba) and reflect the immediate seasonality so that tastes and food styles can never have a parallel in Australia. All wines can be purchased in Australia. Guests receive their menus and complementing wine lists on their return.*

*Peter Scudamore-Smith, Master of Wine since 1991, and frequent European regional wine commentator, commenced visiting Italian provinces in 2007 and has now established strong winery, brand, maker and sense of style understandings in Tuscany, Piemonte and Sicily. As a wine educator he communicates to capture the essence of native wine varietals with cultural food tastes in Italy.*

**Uncorked and Cultivated also conducts an 11 day Sicily Wine and Food Tour which departs Catania Airport on October 6, 2015; AUD 5950 per person twin share (single supplement up to \$1050). The tour is limited to twelve persons.**

Peter Scudamore-Smith MW

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## THE CURRENT DEAL – HOW TO JOIN THE TOUR

<b>Tour</b>	<b>Tuscany &amp; Piemonte Wine and Food Tour</b>
<b>When</b>	21 September – 1 October 2015   26 September – 6 October 2016
<b>Start</b>	Rome (centro)
<b>End</b>	Milan (centro or airport)
<b>Time</b>	Eleven days, ten nights
<b>Cost</b>	<b>2015: AUD \$6850 per person twin share (single supplement up to AUD \$1200)</b>
<b>Hosts</b>	Peter Scudamore-Smith MW and Denise Wiseman
<b>Cities</b>	Siena, Florence and Alba
<b>Wine regions</b>	Maremma, Montalcino, Chianti Classico, Chianti Rufina, Barolo, Barbaresco
<b>Web</b>	<a href="http://uncorkedandcultivated.com.au/tours/">http://uncorkedandcultivated.com.au/tours/</a>
<b>Information</b>	denisew@uncorkedandcultivated.com.au   +61 412 403 567
<b>Complement</b>	12 persons (maximum)-Australia-wide

Peter Scudamore-Smith MW

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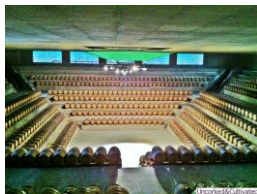
*Tignanello cellars-Chianti Classico*



*Sangiovese hillside-Castellina-in-Chianti*



*Ravioli-Chianti*



*Renzo Piano design barrel theatre-Maremma*



*Ponte Vecchio-Florence (Uffizi Gallery view)*



*Formaggio Tartufino (truffle)-Alba Market*