



Italy Wine and Food Tours

Sicily 11 – 21 October 2016



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, Siracusa and Trapani, the high altitude Etnean 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 11 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 12 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 13 October

Your morning is free to explore Taormina 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?

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 14 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 be hosted for lunch in the locanda, the original historic house located on the COS estate and savour the best local produce which the chef has sourced that morning. We arrive at our hotel in Siracusa late afternoon, a charming boutique hotel owned by a local family who share their private antique collection. Your evening is yours to wander the historical island of Ortigia, the heart and soul of Siracusa.

Day 5 – Saturday 15 October

Today we depart for the Chiamonte hills to visit the ancient Roman area Plaga Mesopotamica Sicula, home of the Gulfi family, organic maker of excellent single vineyard nero d'avolas grown in chalk surroundings which we will taste and discover. 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 travel back to Siracusa via Modica to visit the famous Antica Dolceria Bonajuto where you will taste a variety of chocolate made to a traditional recipe by the sixth generation of a famous dynasty of chocolate makers. Your evening is free.

Day 6 – Sunday 16 October

Today is yours to explore Siracusa and its surrounds including the ruins of Tempio di Apollo and the catacombs at Basilica di San Giovanni. Take a sea walk around the island of Ortigia. Stroll down Corso Matteotti for the shops and boutiques and take an underground tunnel from the Piazza del Duomo to the harbour. We will meet to dine at a traditional local restaurant which features eastern Sicilian seafood, complemented by a selection of Ragusan and Noto wines.

Day 7 – Monday 17 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 an estate 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 6pm. Your evening is free.

Day 8 – Tuesday 18 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. On our return journey, we will stop at the Segesta archaeological site which has one of the best preserved Greek temples in the world. We return to our hotel at 6pm. Your evening is free.

Day 9 – Wednesday 19 October

Enjoy your free day exploring Trapani and surrounds. This city has a wealth of palaces, churches and medieval fortifications for you to explore. Take the cable car up to the spectacular walled hilltop town of Erice, Sicily's oldest with narrow medieval streets and closed piazzas. Visit the famous La Pasticceria di Grammatico Maria who learned her skills in a convent orphanage. The island of Favignana is just a short hydrofoil ride from town. We have dinner at 7pm in a local osteria serving traditional foods paired with local Trapanese wine.

Day 10 – Thursday 20 October

We depart at 10am for a wine tasting and lunch in the historic town of Marsala with its Arab-influenced buildings and history, and piles of sea salt. We visit the cellars of Donnafugata, a modern, intriguing maker of contemporary western Sicilian table wines. For lunch we will indulge at a local seafood restaurant in front of the harbour and enjoy what chef Nino recommends according to the fresh products of the day. We meet in the hotel's lounge bar at 8pm for a farewell drink.



Day 11 – Friday 21 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 \$6325 per person twin share. The single supplement is \$1120. 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 Segesta sightseeing activities
- Sightseeing and general expenses not specified in the itinerary

Activity rating:

You need to be able to get around unassisted, go up and down stairs, carry your own luggage and walk on uneven cobblestone streets on flat ground.

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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 2016 is \$6325 per person twin share (single supplement \$1120)

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 30/04/2016. Full payment is due by 31/07/2016. 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 all clients to obtain comprehensive travel insurance.

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.