



## ITALY WINE AND FOOD TOUR 2016

26 SEPTEMBER – 6 OCTOBER 2016

CITIES VISITED: SIENA – FLORENCE - ALBA

December 2015

For immediate release

### **DATES HAVE BEEN ANNOUNCED BY PETER SCUDAMORE-SMITH, MASTER OF WINE FOR TOURING ITALY 2016**

Our Tuscany to Piedmont tour, eleven days, ten nights, is conducted from 26 September to 6 October next year.

As Peter observes, “These individually-packaged regional tours are enticing the traditional lovers of Burgundies. That might sound strange, after France, a short trip across the border though to the truffle town of Alba, finds the centre of nebbiolo growing. Pinot noir followers are now taking up escapades in the Langhe hills to discover these lithe reds made in Barolo and Barbaresco, that have similarities.

PIEDMONT TOUR HIGHLIGHTS- ALBA-BAROLO-MONFORTE-SERRULUNGA-BARBARESCO-RODDI-GRINZANE CAVOUR

On the 2015 tour guests spent a morning in the Monforte d’Alba oak forests watching the truffle dog Cita dig up the earthy aromas that surround this fabulous white delicacy. And then see restaurant owner Rossano slicing white truffles on freshly-made egg pasta tossed in butter.



**Peter Scudamore-Smith MW**

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Tuscan wine, in particular the Super-Tuscans are in the news in the big end of town. According to Cellar Watch Market Report, there is a lot of bidding activity in the Italian auction sector as investors and drinkers buy current and back vintages of Ornellaia and Sassacaia. Uncorked serves Super Tuscans in restaurant dinings to marvel at the linkage between Bordeaux varieties and local sangiovese.

“Wine from Chianti Classico and its local 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

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 26, 2016; AUD 7500 per person twin share (single supplement up to AUD 1350). The tour is limited to twelve persons.

This is a specially created itinerary of Peter Scudamore-Smith and Denise Wiseman, conducting small group tours in 2011, 2012, 2013, 2014 and 2015. 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).

#### THE CURRENT DEAL – HOW TO JOIN THE TOUR

<b>Tour</b>	<b>Tuscany &amp; Piedmont Wine and Food Tour</b>
<b>When</b>	26 September – 6 October 2016   25 September – 5 October 2017
<b>Start</b>	Rome (centro)
<b>End</b>	Milan (centro or airport)
<b>Time</b>	Eleven days, ten nights
<b>Cost</b>	<b>2016: AUD \$7500 per person twin share (single supplement up to AUD \$1350</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

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**Thumbnails** *(Please contact us for high res images)*



**Crusted pots, Montalcino**



**Cypress Entrance, Montalcino**



**Hillside, Chianti Rufina**



**Land Scene, Maremma**



**Ristorante La Ciau del Tornavento,  
Treiso**



**Truffleau, Monforte d'Alba**

**Peter Scudamore-Smith MW**

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