

FLAVORS OF TUSCANY

A Culinary & Cultural Adventure in Italy

OCTOBER 12—19, 2019

ONWARD TRAVEL 
EST. 2014



Tuscany's landscape says it all: medieval hilltop towns overlooking rolling countryside covered with grapevines and olive trees. The mountains, forests, cypress trees, wildflowers, and winding roads create the perfect backdrop for discovering one of the world's most revered destinations for culinary tradition, craftsmanship, fine art, historical preservation, and winemaking.

We'll visit Tuscany in autumn, when the olives and grapes are being picked and pressed to perfection. The locals are foraging for mushrooms, harvesting chestnuts, and swirling Chianti Classico in their glasses. It's the perfect time of year to savor some of Italy's – that is to say the world's – best wines and ingredient driven dishes such as bistecca alla fiorentina (chargrilled T-bone steak) and pici con ragù di cinghiale (hand-rolled pasta with wild-boar sauce).

Join Onward Travel for a week of culinary and cultural discovery in Tuscany. We've planned a weeklong tour with a slow food, experience driven, behind-the-scenes theme. Taste olive oil and local seasonal delicacies such as truffles and chestnuts, visit medieval towns and gothic Siena, luxuriate in a villa situated in the heart of Chianti wine country, stroll cobblestone streets with expert local guides, expand your culinary repertoire with a hands-on cooking class, dine at some great local restaurants, and laugh into the night with new friends.



IMAGINE YOURSELF...

Spending a blissful week at a photogenic villa in the heart of Chianti

Sipping Brunello at the source in medieval, fortified Montalcino

Perfecting your pasta-making (and eating) skills

TOUR HOSTS

Peggi Clauhs owned a cooking school on a farm in Bucks County, PA, where she taught cooking classes to culinary enthusiasts for nearly 25 years. Her cooking school also hosted many international adventures, inspiring her daughters Molly & Katerina to start Onward Travel in 2013. She now resides in Florida. **Viktorija Todorovska** is a wine educator and writer, formerly based in Chicago and now residing in Nice in the South of France. She is a Sommelier, fluent in Italian and author of two books on regional Italian cuisine.



Peggi



Viktorija

DON'T MISS FLORENCE!

This itinerary does not include time in Florence but it is such a fabulous, beautiful city, do consider arriving early for a few days of self-guided fun in the seat of the Italian Renaissance! Florence is walkable and photogenic... full of markets, museums, cultural sites, and great restaurants. Take advantage of our optional Florence add-on package and we'll organize your hotel arrangements at the lovely Hotel Pendini. For travelers spending 2 or 3 nights in Florence, join a private three-hour walking tour Friday morning with a delightful, engaging and informative local guide who will show you highlights of Florence and make local recommendations, plus take you to Galleria dell'Accademia to see Michelangelo's David. A sightseeing guide will be mailed in advance.

Guests who elect this package will be picked up at Hotel Pendini the morning of October 12 to commence the tour. Breakfast and private en suite room included. Inquire with Onward about upgrading to Deluxe accommodations or for triple/quadruple rates and availability.

1 Night (Oct 11-12) at Hotel Pendini

Double Occupancy, \$95/guest; Single Occupancy, \$165/guest

2 Nights (Oct 10-12) at Hotel Pendini

with Walking Tour including Galleria dell'Accademia

Double Occupancy, \$240/guest; Single Occupancy, \$385/guest

3 Nights (Oct 9-12) at Hotel Pendini

with Walking Tour including Galleria dell'Accademia

Double Occupancy, \$335/guest; Single Occupancy, \$550/guest

DAILY ITINERARY *Flavors of Tuscany October 12–19, 2019*

Welcome to Italy!

DAY 1: SATURDAY OCTOBER 12

- See Italian craftsmanship in a terracotta workshop
- Enjoy a gourmet dinner in our stone villa

Benvenuto! Welcome to beautiful Tuscany. This morning we'll organize pickups at Florence Airport and Hotel Pendini, then head straight to Chianti. The first stop: Impruneta, a Tuscan region famous for terracotta. The tradition of making terracotta in this area goes back to the 14th century and the clay and craftsmanship combine beautifully! We'll tour a workshop and kiln and then tuck into our first meal together, a leisurely lunch featuring the local food and wine. This gourmet restaurant is owned by one of our favorite local chefs.

After a short transfer, settle in for a week at our villa in the vineyards on the edge of Panzano in Chianti. If the sun is shining, relax at the villa's swimming pool this afternoon or stroll into town.

We'll gather this evening for a special *aperitivo*, tour host and Sommelier Viktorija Todorovska will lead the group in an informative wine class. Learn how to taste and evaluate wine, plus get an introduction to Tuscan wines. A seasonal gourmet dinner will follow, prepared by a local chef... his orange cake is divine and we've got the recipe! Local specialties will pair perfectly with the vino made from the grapes surrounding us. Cheers, indeed!

Meals Lunch, Dinner



Drinking in the Landscape

DAY 2: SUNDAY OCTOBER 13

- Savor a wine tasting lunch at our favorite small scale producer
- Experience Dario Cecchini's landmark steak restaurant

After enjoying the lovely breakfast spread that will be served each morning at the villa, we'll ease into the Chianti lifestyle. Walk into town to enjoy Panzano in Chianti's weekly outdoor market where the locals shop and gossip. After a leisurely morning we're off to visit Onward Travel's favorite local winemakers. Agricola Altiero is a small family operation producing excellent wines. Samuela is a fabulous cook and her signature jams pair perfectly with crostini, pecorino, and salumi. Winemaker Paolo will lead us through a tasting as we enjoy lunch in the sunshine.

Let's stretch our legs after lunch. We'll stop in Montefioralle to explore this tiny, hilltop stone village, with 360 degree views of the Tuscan countryside. You'll feel like you've landed in a movie set, but this is real life in Tuscany!

Tonight we'll head back into Panzano in Chianti for a dinner featuring an icon of Toscana: Bistecca Fiorentina. Dario Cecchini is a famous Italian butcher and at his restaurant the food is served with pride and gusto. Enjoy steak, wine, and a bit of theater as the steaks are grilled right before our eyes on the searing hot grill. *Delizioso!*

Meals Breakfast, Lunch, Dinner

Gothic and Medieval

DAY 3: MONDAY OCTOBER 14

- Stand in Siena's iconic Piazza del Campo
- Immerse yourself in charming hilltop town San Gimignano

Today we will depart after breakfast, and drive to Siena, a UNESCO world heritage sight that exploded with art and architecture in the 13th century before the Black Death struck in 1348. We'll commence our visit with an orientation walking tour by a knowledgeable and charming guide, that includes Siena's Gothic cathedral, Duomo of Santa Maria Asunta, where the beautiful mosaic floors will blow you away. Enjoy time on your own to have lunch and explore Siena.

We'll convene in the afternoon to head to our next stop: walled San Gimignano, often called Medieval Manhattan because of the skyline formed by the towers that date back to the 12th-century. Enjoy time for wandering, shopping, and some of Italy's best gelato. You're on your own this evening to enjoy dinner at one of Panzano's restaurants or a nibble at the villa.

Meals Breakfast

Val d'Orcia Beauty

DAY 4: TUESDAY OCTOBER 15

- Go back in time in Montalcino
- Find gems in the Val d'Orcia: hot springs, olive oil, and gardens

We're heading south to the Val d'Orcia, a region carved out by the Orcia river that inspires everyone from Renaissance painters to you (just wait). The valley's unique beauty was recently recognized as a UNESCO world heritage site. We will spend the morning in Montalcino, a medieval walled hilltop city with a fortress and a 16th century go-back-in-history vibe. Be sure to enjoy a glass of Brunello di Montalcino; there are many enotecas in town.

After a medieval morning, we're off to the village of Bagno Vignoni to admire the steaming waters in the central piazza. The therapeutic hot waters have been bubbling since ancient days and it's a unique site. By now you've noticed the ethereal olive trees. This afternoon, at an estate that has been making exceptional olive oils for generations, we're treated to an olive oil tasting, complete with tastes of traditional recipes. We have one more treat this afternoon: a guided visit of La Foce's renowned gardens that expertly blend Italian and English traditions and taste.

We'll drive back to the heart of Chianti as the sun starts to dip and nothing beats driving in Tuscany at the magic hour! After a busy day, we'll enjoy a relaxing dinner at the villa prepared by an Italian nonna. And of course we'll bring back a few bottles of wine from Montalcino.

Meals Breakfast, Dinner



In the Heart of Chianti

DAY 5: WEDNESDAY OCTOBER 16

- Taste wine at Fontodi; our villa is part of this estate
- Learn about Italian cuisine with an excellent local Chef

This morning we'll drive a few miles north to Greve in Chianti, a charming town with nice shops and a picturesque central square. After some time to browse, we'll lunch at an excellent pizzeria.

Midday we're back to Panzano to visit the tasting room of Azienda Agricola Fontodi. Fontodi is a certified organic estate that has been owned by the Manetti family since the 60's. Our villa is part of the Fontodi estate and we'll enjoy their wines all week. So let's go to the source and learn about their winemaking and passion.

After an educational tour and tasting, it's back to the villa because a chef is waiting. Chef Alessio will teach us how to prepare a sophisticated, gourmet menu, perfect for entertaining friends and family. His cooking is based on an education from his grandmother but enhanced by a sophisticated and elevated influence. It's a great combination! We'll work together in the kitchen to prepare a fabulous feast (homemade pasta of course) and then enjoy a fun and festive dinner together.

Meals Breakfast, Lunch, Dinner

Tantalizing Truffles

DAY 6: THURSDAY OCTOBER 17

- Hunt for truffles in the hills of San Miniato
- Enjoy local specialties at Cantinetta Sassolini

This morning we're off to San Miniato, a hilltop town that serves as the capital of white truffles. The hills around San Miniato are a prime area for truffles. You can't cultivate the elusive fungus, it grows underground, close to the roots of oak, hazel, poplar and beech trees, and is only found in a handful of places around the world. The family hosting us today has been in the truffle business for several generations and they create their own line of truffle products.

We'll meet our host for a walk through the forest with his well trained truffle-sniffing dog. The flora and fauna are lovely and hopefully we'll be successful with truffles, too! Once at their house in the countryside, we'll learn more about truffles and savor a truffle themed lunch complete with Chianti wines.

After some R&R at the villa this afternoon, we'll enjoy a delicious dinner together in Panzano at a spot recommended by the locals: Cantinetta Sassolini.

Meals Breakfast, Lunch, Dinner

La Dolce Vita

DAY 7: FRIDAY OCTOBER 18

- Find an outlet for Tuscan inspiration in a guided watercolor lesson
- Enjoy an unforgettable pizza party at the villa

Enjoy a slow morning at the villa. We'll have a casual lunch and then a local artist will arrive to lead us in a watercolor painting class. Inspiration abounds and you don't need to be an artist to enjoy this creative expression with charismatic and talented Roberto at the helm. We'll sketch and paint, and really see the surroundings.

Stroll the vineyards this afternoon, squeeze in a little more shopping, or relax. Our last dinner at the villa will be unforgettable! A talented pizzaiolo is coming to the villa tonight with a portable wood-fired oven to make us a pizza feast. You're invited to help cook and recipes will be provided. Sip a glass of bubbly while you enjoy a variety of pizzas, focaccia bread, and lemon prosecco sorbet. The pizza party of your dreams!

Meals Breakfast, Lunch, Dinner

Arrivederci!

DAY 8: SATURDAY OCTOBER 19

Our wonderful time together has come to an end. Transportation to Florence will be organized this morning. *Buon viaggio!*

Meals Breakfast

Trip Essentials

BEGINS	<p>Florence, Italy, on Saturday, October 12, 2019</p> <p>Arrival transfer provided mid-morning from Florence Peretola Airport, Santa Maria Novella train station, or Hotel Pendini.</p> <p><u>Arrival to Florence by 10:30am is preferred.</u></p> <p><i>Travelers may elect to arrive early to Florence, see "Don't Miss Florence!" section for more information.</i></p>
ENDS	<p>Saturday, October 19, 2019</p> <p>Departure transfer provided to Florence Peretola Airport or Santa Maria Novella train station. A 7am transfer from the villa will get travelers to the airport in time for international flights departing after 10am. Book a flight departing between 10am-12pm or contact Onward Travel to discuss options for other arrangements</p>
SUITABILITY & MOBILITY	<p><u>This tour includes walking for 15-30 minutes at a time, plus stairs and cobblestones.</u> Travelers may always opt out of activities they deem too physically challenging but refunds will not be provided. The villa is located a 10-minute walk from the center of town, mostly uphill, and a few stairs are required to access the villa. Note the charming bathrooms have shower/tub combos.</p>
TRIP LENGTH	8 days, 7 nights
LODGING	<p>This tour's lodging is very special: a 17th century stone villa that is part of the Fontodi wine estate. The villa is on the edge of town, just a 10-minute walk to Panzano in Chianti. The villa is surrounded by vines and garden plantings, with a peaceful atmosphere and a swimming pool. There is a wood-burning fireplace, panoramic terraces, and a tennis court nearby.</p>
TOUR DATES & PRICE	<p>October 12–19, 2019</p> <p>Double Occupancy \$3725 per traveler</p> <p>Single Supplement \$675 (please inquire, limited availability)</p> <p><i>Note that air travel is not included and a current passport is required for travel to Italy. You are welcome to pay by credit card, please add a 3% surcharge.</i></p>

Trip price includes the following:

- Airport transfers and ground transportation in Italy.
- Seven nights accommodations at a beautiful 17th century villa in Panzano in Chianti. Private en-suite rooms provided.
- Most meals: daily breakfasts, five lunches, and six dinners. We have fantastic gourmet experiences, wine included, of course!
- Onward Travel guides at your service plus excellent local tour guides.
- Activities, tastings, cooking class, admission fees, and tours as detailed in the itinerary.
- Taxes and gratuities.

Register now!

Visit onwardtravel.co to complete the registration form and submit payment.

Space is limited to only 14 travelers.

\$1,250 deposit due upon booking, balance due by August 1, 2019.

AIR TRAVEL:

The tour will start and end with transfers to/from the Florence Airport. Please confirm with Onward Travel that the tour is a "go" before booking non-refundable airfare. Contact Onward Travel for assistance. Onward Travel is happy to arrange transfers to Rome, Bologna, or other destinations at an additional cost, plus there are good train connections between Rome and Florence and Bologna and Florence.

TRIP INFORMATION *Flavors of Tuscany October 12–19, 2019*

About Onward Travel

Onward Travel is a group tour operator owned and operated by sisters Molly Crist and Katerina Dhand. Onward Travel is focused on unique, thoughtful small group tours with itineraries that are researched and pieced together carefully to ensure authentic, engaging trips that foster genuine connection to places and people. A deep love of hospitality and adventure has been in Molly and Kat's blood for generations as Onward Travel is inspired by their family's cooking school on a farm in Bucks County, PA that offered culinary-focused travel to customers for over two decades.

Tuscany in Early October

Early October is the perfect time to travel to Tuscany. Crowds are thinning and agricultural harvest is in full swing. Temperatures are pleasant, expect 60s–70s and be prepared for sunshine (and rainfall!). The villa has a pool and air conditioning, plus heat and a fireplace... depending on what we need. Onward Travel will provide detailed packing notes in advance of the trip.

Miscellaneous Travel Information

- *Passports are required for American citizens travelling to Europe. Visas are not required. Note your passport should be valid for at least six months beyond the date of travel.*
- *To determine the current exchange rate, Google "USD to EUR."*
- *Travel Protection: Onward Travel recommends that you purchase a travel protection plan to help protect you and your travel investment against the unexpected. Travel protection plans include coverage for Trip Cancellation, Trip Interruption, Emergency Medical and Emergency Evacuation/Repatriation, Trip Delay, Baggage Delay and more. For more information on the recommended plans or to enroll, contact Travelex Insurance Services at 800-228-9792 and reference location number 32-0704.*
- *For a summary of plan details on benefits, coverages, limitations and exclusions, please refer to the applicable Description of Coverage. Travel Insurance is underwritten by Transamerica Casualty Insurance Company, Columbus, Ohio; NAIC #10952. 1308294*

Get in Touch!

Contact Molly with questions or special requests:

molly@onwardtravel.co

845-293-2729

