



AMORE IN ITALY

A Culinary Adventure in Tuscany
Hosted by Amore Trattoria Italiana
OCTOBER 3–10, 2020

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 Jenna and Maurizio Arcidiacono and Onward Travel for a week of culinary and cultural discovery in Tuscany. We've planned a special 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 a country winery, luxuriate in a villa situated in the heart of Chianti wine country, stroll cobblestone streets with expert local guides, expand your culinary repertoire during cooking classes, dine at some of the region's best restaurants, and laugh into the night with new friends as part of Amore's travel and food loving community.



IMAGINE YOURSELF...

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

Savoring dinners at the villa prepared by local chefs

Standing in the center of Siena's iconic Piazza del Campo

Welcome to Italy!

DAY 1: SATURDAY OCTOBER 3

- Savor a wine tasting lunch at our favorite small scale producer
- Enjoy a gourmet dinner in our stone villa

Benvenuto! Welcome to beautiful Tuscany. This morning we'll meet at the Florence Airport and then head straight to Chianti 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! After a short transfer, settle in for a week at our villa in the vineyards on the edge of Panzano in Chianti.

We'll gather tonight on the loggia, or open air porch, to enjoy the million dollar vineyard views and a spritz. A seasonal gourmet dinner will be prepared by a local chef... his orange cake is divine! Local specialties will pair perfectly with the vino made from the grapes surrounding us. Cheers, indeed!

Meals Lunch, Dinner

Sagra & Steak

DAY 2: SUNDAY OCTOBER 4

- Celebrate the harvest at a seasonal food festival
- Experience an iconic Tuscan restaurant: *Officina della Bistecca*

Today, ease into the Chianti lifestyle. We'll walk into town to enjoy Panzano in Chianti's weekly outdoor market where the locals shop and gossip. Italians love to celebrate the bounties of the earth. Local festivals, or *sagras*, take place all over Italy to celebrate products like chestnuts, truffles, or grape harvest. Today we'll join the locals to enjoy a sagra!

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

OnwardTravel.co Based in Philadelphia, Pennsylvania and the Hudson Valley, New York

Cooking at Badia a Coltibuono

DAY 3: MONDAY OCTOBER 5

- Admire Badia a Coltibuono's special and atmospheric setting
- Lunch on a beautiful meal you helped prepare

Today we head to the kitchen of Badia a Coltibuono for an in-depth cooking class. Badia a Coltibuono is a place with a special history... the abbey was founded in 1051 and was home to some of the first vineyard plantings in the region. More recently, it was the home of the late Lorenza De' Medici, an internationally known cook, author, and authority on Italian cuisine. The estate is now owned by Lorenza's three adult children and the cooking school is in the hands of another well known Italian chef: Benedetta Vitali.

Benedetta will lead us in a hands-on cooking workshop. A highlight will be biscotti paired with Badia a Coltibuono's prized Vin Santo (dessert wine). We'll also have the opportunity to tour the 1000-year-old abbey including the impressive wine cellar and Renaissance gardens. Midday, we will dine on our creations, complemented by the estate's organic wines and olive oils.

You're on your own this evening to enjoy dinner at one of Panzano's restaurants or have a light supper prepared by the villa's housekeepers.

Meals Breakfast, Lunch, Light Dinner



YOUR HOME AWAY FROM HOME
IN TUSCANY: VILLA PECILLE

Epicurean Discoveries

DAY 4: TUESDAY OCTOBER 6

- Experience olive oil, fresh from the press
- Learn about extruded pasta and ancient grain

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.

Next we will enjoy two artisan field trips. First we will visit a local Frantoio for a tasting and demonstration on how olive oil is made and appreciated. The green olive oil is stunning and so, so delicious. Next we'll tour Pasta Fabbri, a small pasta factory where they will share their passion and art with us.

Late afternoon we're back to the villa for some R&R or a glass of wine. This evening we'll dine together in Panzano at a spot recommended by the locals: Cantinetta Sassolini.

Meals Breakfast, Lunch, Dinner

Treasures of the Forest

DAY 5: WEDNESDAY OCTOBER 7

- Hunt for truffles in the hills of San Miniato
- Roll up your sleeves and cook with Chef Jenna

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.

This evening Chef Jenna will lead us in the kitchen. Enjoy cooking, vino, and conviviality. We'll gather around the table to enjoy the fruits of our labor.

Meals Breakfast, Lunch, Dinner

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Gothic Inspiration & Medieval Manhattan

DAY 6: TUESDAY OCTOBER 8

- Visit Siena's breathtaking Gothic duomo
- Craft two delicious flavors of gelato in 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 and shopping, and then a special treat... a class at a *gelateria* considered one of Italy's best! After a full day, we'll return to the villa and have a delectable, homey dinner prepared by a local Nonna and her daughter featuring lasagna and local vegetables.

Meals Breakfast, Dinner



La Dolce Vita

DAY 7: FRIDAY OCTOBER 9

- 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 an al fresco lunch, prepared with fresh ingredients procured from the market. Help cook if you like!

As lunch concludes, 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. Late afternoon we'll walk into town for an art-inspired storytelling wine tasting experience at Accademia del Buon Gusto... hard to describe but very fun. 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. Sip a glass of bubbly while you enjoy a variety of pizzas, focaccia bread, and lemon vodka sorbet. The pizza party of your dreams!

Meals Breakfast, Lunch, Dinner

Arrivederci!

DAY 8: SATURDAY OCTOBER 10

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 3, 2020</p> <p>Arrival transfer provided mid-morning from Florence Peretola Airport, Santa Maria Novella train station, or Hotel Pendini. <u>Flights should land in Florence by 10:30am.</u></p> <p><i>Travelers may wish to arrive early to Florence and Onward Travel is happy to help with arrangements.</i></p>
ENDS	<p>Saturday, October 10, 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 3–10, 2020</p> <p>Double Occupancy \$3900 per traveler</p> <p>Single Supplement \$650 (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:

- Arrival airport transfer 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, six lunches, daily aperitivo, and seven dinners. We have fantastic gourmet experiences, wine included, of course!
- Onward Travel tour director at your service plus excellent local tour guides.
- Activities, tastings, cooking classes, 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, 2020.

AIR TRAVEL:

The tour will start and end with transfers to/from Florence Peretola Airport. Contact Onward Travel for assistance or to coordinate with other Amore in Italy travelers. Onward Travel is happy to arrange transfers to Rome, Bologna, or other destinations at an additional cost.

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:

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