



Join Chef Jenna of Amore Trattoria in Tuscany, for a blissful week spent at a villa in the vineyards. We all know Chef Jenna brings the party, and this culinary adventure is one big weeklong dinner party complete with some of the best food and wine you've ever had!

Mid October is the perfect time of year to visit Tuscany. 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. The cooler weather invites us to savor 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). And there's the opportunity to join the Montalcino townspeople for a convivial annual harvest festival, Sagra del Tordo.

We highly recommend you arrive early to enjoy a couple days in Florence (see details on Page 3). Then enjoy 7-nights at the villa, on the edge of the picturesque small town Panzano in Chianti. From there, we'll explore the region and also slow down a bit to take in the local charms.

Tuscany's landscape will speak to you: 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. *Andiamo!*

IMAGINE YOURSELF...

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

Painting the hills of Tuscany, glass of wine in hand

Perfecting your pasta-making (and eating) skills

Welcome to Italy! DAY 1: SUNDAY OCTOBER 18

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

Benvenuti! Welcome to beautiful Tuscany. This morning we'll organize pickups at Hotel Pendini and Florence Airport (travelers flying in this morning might miss the terracotta visit but we'll catch you up), then head straight to Chianti. The first stop: Impruneta, a Tuscan town 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 that makes amphora, traditional wine aging vessels.

Then, we're off to Greve in Chianti. It's a nice small town so take a walk around the main square and shops before we tuck into our first meal together. Across the street is Frantoio Pruneti, we'll visit for an educational olive oil tasting to get our palettes ready for the week. 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 in the villa'sgarden areas or stroll into town.

We'll gather tonight on the loggia, or open air porch, to enjoy the million dollar vineyard views and some wonderful Tuscan wines. A seasonal gourmet dinner will follow, prepared by Chef Mirella. Her menu is inspired by what's fresh and local, so you may see ingredients like pumpkin, porcini, and zucchini flowers on the menu. Local specialties will pair perfectly with the vino made from the grapes surrounding us.

Meals Lunch, Dinner

Cucina Italia DAY 2: MONDAY OCTOBER 19

- · Admire Badia a Coltibuono's special and atmospheric setting
- · Tour an atmospheric, underground wine cave

Because the only thing more fun than eating in Italy, is cooking in Italy... today we head to the kitchens of Badia a Coltibuono for a cooking class. First, a guided tour of the 1000-year-old abbey and Renaissance gardens, then a hands-on culinary lesson where we'll learn to prepare classical regional Italian cuisine complemented by their organic wines and olive oils. Our lovely meal will conclude with grappa and coffee in the living room.

Tonight, enjoy a free evening. We'll have a pot of soup at the villa for those who want to keep it lowkey. Or you might like to walk into Panzano and try the local winebar, Enoteca Baldi.

Meals Breakfast, Lunch

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 eateries.

Take advantage of our optional Florence add-on package and we'll organize your hotel arrangements at the lovely, central 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 the city and make local shopping and dining 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 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 17-18) at Hotel Pendini Double Occupancy, \$120/ guest; Single Occupancy, \$215/ guest

2 Nights (Oct 16-18) at Hotel Pendini with Walking Tour including Galleria dell'Accademia Double Occupancy, \$295/ guest; Single Occupancy, \$475/ guest

3 Nights (Oct 15-18) at Hotel Pendini with Walking Tour including Galleria dell'Accademia Double Occupancy, \$415/guest; Single Occupancy, \$685/guest



Drinking in the Landscape DAY 3: TUESDAY OCTOBER 20

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

This morning we're off to San Gimignano, known as Medieval Manhattan as it has a skyline of 14 towers built between the 11th-13th centuries. After some fun sightseeing and souvenir shopping, we'll head back 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!

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. Delicioso!

Meals Breakfast, Lunch, Dinner

Tuscan Inspiration DAY 4: WEDNESDAY OCTOBER 21

- · Paint the rolling vine-covered hills in view of the villa
- · Roll up your sleeves and cook with Chef Mirella

After a relaxing morning, 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. We'll sketch and paint, and really see the surroundings. Wander into Panzano for lunch and enjoy a walk or siesta this afternoon.

Late afternoon, back at the villa, Chef Mirella will join us for a handson cooking class. At its heart, Tuscan cuisine is peasant food driven by what can be easily grown or procured in the region. Add some recipes to your arsenal and benefit from knowledge and experience passed down and learned by doing.

Gothic Marvels of Siena

- · Visit Siena's breathtaking Gothic duomo
- · Another dinner party at the villa ~ enjoy Chef Laura's creative cooking

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 head back to the villa to freshen up then a local chef is coming to the villa to prepare a gourmet dinner. Chef Laura is a passionate foodie and excited to cook for us tonight!

Meals Breakfast, Dinner





La Dolce Vita

- · Spend a leisurely morning in Panzano in Chianti
- · Enjoy the pizza party of your dreams

Enjoy a slow morning at the villa...take a walk or relax by the pool. Massages will be offered at the villa this morning (from 90€, Onward will send sign up info in advance). Join Chef Jenna to walk to the nearby grocery market and then prepare a simple lunch. It's always fun to get in the kitchen with Chef Jenna at the helm! Then head to a wine tasting at 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.

We have a special dinner planned tonight! A pizzaiolo is coming to the villa 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 even dessert pizza. The pizza party of your dreams!

Meals Breakfast, Lunch, Dinner



Val d'Orcia Beauty DAY 7: SATURDAY OCTOBER 24

- · Immerse yourself in the fun of Sagra del Tordo: "Festival of the Thrush"
- · Taste one of Italy's top wines: Brunello di Montalcino

Today we head 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. Our destination is hilltop Montalcino as there is a wonderful festival this weekend: Sagra del Tordo! This is Montalcino's most important annual festival and it includes food, dance, and celebration. We will spend the day experiencing the sights and sounds of Sagra del Tordo! The colorful flags and parades are so much fun to experience.

During Sagra Del Tordo townsfolk wear traditional Renaissance costumes and compete in Tuscan folk dances, archery, and cuisine. Four food and wine tents, representing the four quadrants of the city, are set up with fabulous local foods: pici pasta, grilled porcinis, polenta, and so much more! It is an amazing culinary experience to sit outside with locals enjoying the food, wine, and convivial atmosphere - so we'll do just that. And of course we'll pair it all with Rosso di Montalcino and Brunello di Montalcino.

After a full day, we'll return to the villa for one last evening together and savor a delectable, homey dinner prepared by a local Nonna and her daughter featuring lasagna, local vegetables, and tiramisu. Toast the wonderful week we shared!

Meals Breakfast, Lunch, Dinner

Arrivederci!

DAY 8: SUNDAY OCTOBER 25

Our wonderful time together has come to an end. Transportation to Florence airport or the city center will be organized this morning based on departure times. Buon viaggio!

Meals Breakfast

DAILY ITINERARY Amore in Italy: Tuscany October 18-25, 2026

BEGINS	Sunday, October 18, 2026 Arrival transfer provided mid-morning from Florence Peretola Airport, Santa Maria Novella train station, or Hotel Pendini. Travelers flying in this morning might miss the terracotta visit but we'll catch you up. Travelers may elect to arrive early to Florence, see "Don't Miss Florence!" section for more information.
ENDS	Sunday, October 25, 2026 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. No activities are scheduled for this day.
SUITABILITY & MOBILITY	This tour includes walking for up to 20 minutes at a time, plus stairs, uneven natural terrain and cobblestones. Travelers should be able to walk a mile at a comfortable pace. If you have limited mobility, we may be able to accommodate you, but it is essential to let us know at the time of registration. Travelers may always opt out of activities they deem too physically challenging but refunds will not be provided. The villa is located a short 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.
TOUR DATES & PRICE	October 18—25, 2026 Double Occupancy \$4,850 per traveler Single Supplement \$750 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, a 3% surcharge will be added.

A Note About Our Villa...

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 ten-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 and panoramic terraces.

Onward Travel has been fortunate to bring groups to Villa Pecille since 2016. It's a magical home base in Chianti but please keep in mind it is not a hotel. All rooms are different with their own charm. Due to global warming concerns, Italian government controls when heat can be turned on, generally early November. Our shoulder season travel time means pack layers and be flexible.

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 planned, wine included, of course!
- Onward Travel Tour Director and Chef Jenna at your service plus excellent local tour guides.
- · Two hands-on cooking classes.
- Activities, tastings, admission fees, and tours as detailed in the itinerary.
- · Taxes and gratuities.

Air Travel & Logistics

Most guests fly to/from Florence FLR but there are good train connections between Rome and Florence and Bologna and Florence. Onward Travel is able to arrange transfers to Rome, Bologna, or other destinations. Please contact Onward Travel for booking assistance if you would like it.



Barbara Bandinelli is a tour guide in her home city of Florence and Onward has been working with her there for so many years we've lost count! Her fun and interesting Florence walking tours are always a highlight of our travelers' Tuscan experience.

Barbara considers herself a true Italian who loves "to talk, to chat, to eat, to drink" and she can't wait to enjoy life together in Italy with you!

Please take note of the following useful information, and view more at www.onwardtravel.co/letsgo



Once Onward Travel receives your registration form, we will send you an **invoice** with instructions to pay the **deposit**.



If you'd like to purchase **trip insurance**, we suggest Travelex. For more info, call them at 800-228-9792 or visit www.travelex insurance.com and refer to location number 32-0704.



Four to six weeks before the tour we will mail you a packet with a packing list, traveler directory and other useful info.



Make sure you know where your passport is now! For travel to Italy it should be valid for six months beyond your return date.



Visit <u>onwardtravel.co</u> to complete the registration form and submit payment.

Space is limited to only 14 travelers.

\$1,500 deposit due upon booking, balance due by July 15, 2026.





Onward Travel's cancellation policy in a nutshell:

- \$250 of your initial deposit is nonrefundable
- Cancel within 90 days and the full deposit is nonrefundable
- Cancel within $60\ \text{days}$ and 50% of total trip fee is nonrefundable
- Cancel within 30 days and the full trip fee is nonrefundable

See the full Terms & Conditions at www.onwardtravel.co/terms

Get in Touch!

Contact Onward Travel with questions or special requests: letsgo@onwardtravel.co 845-293-2729

