



# VITA ITALIAN TOURS

Specialise in personally guided small group tours to Italy



Bologna

## FLAVOURS OF BOLOGNA & TUSCANY

UP TO  
14  
TRAVELLERS

10 DAYS | 9 NIGHTS | 27 MAY - 5 JUNE 2024

The tour highlights Italy's rich cultural and culinary heritage visiting the central regions of Emilia Romagna and Tuscany. The journey through the two regions will consist of specialty lunches, dinners and winery tours.

Italy's cuisine is its culture, it is easily identifiable around the world. On tour the group will share meals 'Italian Style'; It is all about sharing food and moments together. It is a way of life, an expression of something simple, beautiful and pure.

The tour begins in Bologna, the centre of some of the world's most famous culinary delights. The journey combines the love of food with visits to fascinating medieval and Renaissance towns of Emilia Romagna and Tuscany. The tour ends in Florence after the extended stay in a luxurious villa surrounded by vineyards and olives groves situated in the heart of the Chianti Valley.

A Vita Italian Tour is a personally guided tour, which allows you to relax and enjoy your holiday in Italy. Mario, Viny and Gianni your expert tour leaders, will escort you throughout your stay and they will ensure you have a wonderful experience.

*"An excellent experience, emersing ourselves in the local lifestyle, enjoying the foodie expereince in each destination." J & C Michael (WA)*

### HIGHLIGHTS

TUSCANY

BOLOGNA

FLORENCE

MODENA

VAL D' ORCIA







Bologna

*“A foodie tour around Tuscany and Bologna - it didn't disappoint. An unforgettable holiday and we can't wait to travel with you again.” S & A Schorer (WA).*

**DAY 1 BOLOGNA (D)** Your tour leaders will meet you at the hotel in the centre of Bologna at 4.00pm, where there will be introductions and a small talk on the tour. We will then guide you on a leisurely afternoon stroll through some of the famous sites such Piazza Maggiore and the Basilica of San Petronico as well as famous towers of Bologna. Along the way there will be time to explore specialty produce shops and boutiques tasting some of the delicacies of the region. The walk will end with an early dinner in a famous traditional Bolognese Trattoria to taste some of the local specialties.

**DAY 2 BOLOGNA (BL)** Today we spend the whole day in Bologna. The morning will consist of a visit to a pasta lab to view how traditional Bolognese tortellini are made followed by lunch in a local trattoria famous for its tortellini. The afternoon/evening is free to leisurely explore this wonderful city.

**DAY 3 BOLOGNA/MODENA/REGGIO EMILIA (BL)** After breakfast we say goodbye to Bologna and make our way north-west to our home for the next two nights Reggio Emilia. On the way, there will be stops for gastronomic highlights just outside of Modena to a local dairy that produces Italy's prized Parmigiano Reggiano as well as a world famous acetaia that produces aged balsamic vinegar. Travellers will get a guided tour of both these establishments learning the production process and traditions before finishing with a sampling of the produce. Lunch will be in a famous trattoria in the historical centre of Modena. After checking into the hotel located in the heart of Reggio Emilia there is an optional walking tour of the historical centre with an aperitivo. Free evening.

**DAY 4 REGGIO EMILIA/PARMA (BL)** Today we continue to explore the culinary delights of the region of Emilia Romagna with a visit to beautiful Parma and its surrounding countryside.

First stop will be south of Parma to Langhirano a town synonymous with the production of the world-famous Parma Ham. There will be a guided tour of a local Prosciutto producer learning about the century old techniques and traditions. The tour will finish with a prosciutto ham tasting. Upon arriving in Parma there will be a guided walking tour of the city before lunch in a famous local eatery. Following lunch there will be some free time to explore the historical centre of Parma and its many boutiques before returning to Reggio Emilia in the late afternoon. Free evening in Reggio.

**DAY 5 REGGIO EMILIA/FLORENCE/PANZANO (BD)** We say goodbye to Emilia Romagna as we make our way to Panzano in the heart of the Chianti wine region in Tuscany. Our stay for the next 5 nights will be in a villa complete with swimming pool and private gardens. Before reaching Panzano, there is an unforgettable stop in the renaissance city of Florence. We start our walking tour of the city in the famous markets of San Lorenzo for a tasting tour of some of the city's and regions specialty produce. We will admire Florence's many historically landmarks before some free time to independently explore this wonderful city, shopping in the famous markets and boutiques. Then it is on to Panzano to check-in at the Villa before dinner at a local trattoria.

**DAY 6 PANZANO/RADDA/CASTELLINA (BL)** Today is a day for exploring two of the hill-top gems of the Chianti wine region. Our first stop will be Radda in Chianti, where there will be time to explore and enjoy a coffee in the medieval historic centre before making our way to Castellina where we will have a typical Tuscan lunch in a local trattoria. We then return to the villa in Panzano for an evening at your leisure.

**DAY 7 PANZANO/PIENZA (BL)** The group travel south this morning through some of the most beautiful countryside in Tuscany to the hilltop town of Pienza in the famed valley called Val d'Orcia. Pienza is famous for its beautiful town square surrounded by harmonious Renaissance style buildings. The town also boasts beautiful boutiques as well as stunning views of the surrounding Val d'Orcia. There will be a guided walking tour of the historical centre of the city with a stop for a coffee. After exploring the historical centre of Pienza, we visit a nearby winery and agriturismo that produces its own wine, olive oil and local cheese. We will have a special food and wine demonstration before sitting down to taste numerous dishes sourced from the produce made on the property. Free evening in Panzano at the Villa.

**DAY 8 PANZANO/GREVE (BL)** Today we continue to explore the Chianti region with a memorable drive experiencing the atmosphere of this part of Italy which is full of small villages and hundreds of vineyards and olive groves dotting the countryside.

We will stop for morning tea in the beautiful town square of Greve in Chianti followed by a special wine tour and lunch at one of the oldest Estate wineries in the area. Free evening in Panzano at the Villa.

**DAY 9 PANZANO/COOKING CLASS (BL)** This morning is a highlight of the tour, a private specialty Tuscan cooking demonstration at a traditional farmhouse. Using local ingredients travellers will learn some of the secrets of Tuscan cuisine with a hands on experience before sitting down together with the hosts for lunch paired with local wine. Farewell aperitivo back in Panzano.

**DAY 10 PANZANO/FLORENCE (B)** The group will enjoy the last views of the Chianti wine road on our way to Florence. The tour will end at the Florence SMN train station in the morning.

**PRICE: \$5,916**

**DEPARTURES: 27 MAY - 5 JUNE 2024**

The cost of the tour, land content only, is **AUD \$5,916 per person** in twin share accommodation. A **deposit of AUD \$500** is required to reserve a place on the tour which is non-refundable unless the tour is cancelled. The full balance is due 90 days before departure. Single supplements are available at an additional cost of **AUD \$1,048**. The tour is costed on a minimum of 6 people travelling on the tour with a maximum number of 14 people.

We recommend that you carefully read the Terms & Conditions applying to a Vita Italian Tour. Please refer to the Booking Page of our website [vitaitaliantours.com.au/terms-conditions](http://vitaitaliantours.com.au/terms-conditions)

#### ADDITIONAL INFORMATION

##### INCLUSIONS:

- All land travel in air-conditioned mini-buses.
- Accommodation for 4 nights in 4-star boutique hotels centrally located in Bologna & Reggio Emilia.
- Accommodation for 5 nights in Tuscan Villa with swimming pool in Panzano.
- 9 Breakfasts.
- 2 Dinners.
- 7 Lunches (Meals include special lunches and dinners in traditional local restaurants, osterie and private dining experiences as detailed in the itinerary).
- Regional wines and mineral water served with meals.
- Private cooking class preparing typical Tuscan meal.
- Admission to all wineries and historical sites included in the itinerary.
- Tastings of specialty produce as indicated in the itinerary.
- Personally guided tours to all towns mentioned in the itinerary.
- Services of the tour leaders throughout the tour.

##### EXCLUSIONS:

- Airfares.
- Travel insurance (it is compulsory for every traveller to have taken out a travel insurance policy in order to partake on a Vita Italian Tours). If you require, we can assist in organising a policy for you.
- Admission fees to places other than those specifically itemised in the itinerary.
- Meals on tour except when specifically mentioned in the itinerary.
- Drinks outside normal mealtimes or additional wine and other drinks in restaurants such as Tea & Coffee.
- Personal transport costs, phone calls and other personal needs.
- Accommodation Tax.

**The weather:** It is the end of spring. It can get warm during the day however the evenings are cool. For the August departure the weather is similar: generally warm days with mild nights. We recommend light, comfortable clothing, a light jacket with your favourite walking shoes. We do not place age limitations on the tour and welcome anyone with a moderate level of physical fitness. It is important to note that the countryside is undulating and hilly. Many hill-towns have their historical centres closed to traffic and therefore lots of walking is required. Be expected to spend a few hours a day at a time on your feet with breaks for sightseeing, coffee and a taste of the local produce. The program appears to be full; however, it is mixed with long restful lunches and leisure time for your enjoyment and comfort. **If you need to, you can always take time off from the organised program.**