



VIAGGI DELIZIOSI 2018

*Touring and Cooking in Tuscany
with Paula Lambert*

*April 24-May 1 * May 5-12 *
September 29-October 6 * October 10-17 **

~ Our Proposed Itinerary ~

We rendezvous at 10 in the morning in **Florence** at the **Antica Torre di Via Tornabuoni** and then depart for the glorious Tuscan countryside. Our day is filled visiting **Fonterutoli**, an impressive Chianti property, where we tour their cellars, taste their delicious wines, and then enjoy a leisurely lunch at their Osteria. This afternoon we visit the **Chianti Cashmere Goat Farm** and then drive to Le Radicchie, the lovely farmhouse we will call home for the next 7 days. Once settled we gather for *aperitivi* and then enjoy a welcome dinner prepared for us by a fabulous local chef. Delicious Chianti Classico wines from the Panzano district and other Tuscan wines accompany all our meals.

DAY 1 – The Chianti Countryside and Visit to Fonterutoli



Our Lovely Villa for the Week in the Chianti Classico Region of Tuscany



DAY 2 – Panzano, Dario & Minestrone Class



This morning we take a short drive to the neighboring town of **Panzano** to explore the local Sunday market and visit several charming shops. At lunchtime, we meet master butcher **Dario Cecchini**, famous in Italy for his grass-fed beef, and then enjoy a mid-day Sunday feast of Dario's delicious meat dishes at his iconic restaurant **Solo Ciccia**, located across from his *macelleria* (butcher shop). Our cooking class this evening features **Minestrone** and incorporates fresh produce we purchase at the market. Dinner at Le Radicchie.



DAY 3 - San Gimignano, Certaldo & Pasta Class



This morning, we explore the picturesque medieval town of **San Gimignano**, famous for its many towers, and view magnificent frescos depicting the Old Testament and New Testament Cycles that grace the *Duomo* (main church). There is ample time to climb to the top of a tower to admire the views of the surrounding countryside and to shop for linens, purses, pottery, local foods and more. You may prefer to just wander around, sample world-famous gelato, or sit at a cafe sipping a cappuccino and watching the world pass by. We have an al fresco lunch at a charming restaurant in nearby **Certaldo**, a walled town perched on a hilltop. It's the birthplace of the early Italian writer **Boccaccio**. Then it's back to the villa for rest and relaxation, followed by a hands-on pasta-making class. Dinner at Le Radicchie.



DAY 4 - Siena, Monteriggioni & Osso Buco Class



Today we drive to **Siena**, the perennial rival of Renaissance Florence, that now seems perpetually (and pleasantly) stuck in the Middle Ages. A guide shows us her favorite spots in Siena ... we learn the history of **Saint Catherine**, visit the **Duomo**, the **Piazza del Campo**, where the famous Palio horserace is held, and the **Palazzo Pubblico** with its glorious medieval frescos. Along the way, Paula introduces you her favorite Tuscan pottery and linen stores. Lunch is at a **prosciutteria** (a casual restaurant specializing in Tuscan charcuterie and cheeses) and afterwards there is free time for exploring Siena on your own. On the way back to the villa, we may stop for gelato or to explore the tiny hamlet of **Monteriggioni**. This evening we learn to prepare the perfect **Osso Buco** and have dinner at Le Radicchie.



DAY 5 - Castello di Brolio, Ceramiche Rampini, Casamonti, San Donato in Poggio and Sicelle



We begin the day at the imposing **Castello di Brolio**, where Baron Bettino Ricasoli created the formula for Chianti Classico in the 19th century. Following a visit to the chapel, the family museum and the stunning Renaissance gardens, we drive towards Radda where we visit **Ceramiche Rampini**, a tiny pottery factory where we see how their exquisite pottery is painted and fired. And, yes, there is time for shopping! We continue to **Casamonti**, an *azienda agricola* (farming estate) that produces Chianti Classico, Olio d'Oliva Extra-Virgine and **Cinta Senese** pigs. Following an interesting tour of their meat aging rooms, we sit down to a feast incorporating foods produced on the estate. This evening we go to the nearby village of **Sicelle** for a delicious pasta dinner.



DAY 6 – Greve, Montefioralle, Lamole & Risotto Class



Today, we drive to the quaint town of **Greve** where we have free time to explore the shops on the charming main piazza with its statue of local son explorer **Giovanni da Verrazzano**. We make a quick stop at her picturesque hilltop neighbor, **Montefioralle**, home for a time to **Leonardo da Vinci**. Next we cross the valley and drive up the hills past the Villa Vignamaggio, the birthplace of the **Mona Lisa**. We continue up the scenic route through olive groves to the highly-regarded restaurant in tiny **Lamole** where enjoy lunch on their beautiful terrace overlooking the Chianti hills and vineyards. The afternoon is free to walk in the vineyards that surround our villa or to simply relax. This evening we prepare Involchini. *Aperitivi* and dinner at Podere le Radicchie.



DAY 7 – Badia di Passignano, Renzo Marinai, Picnic Lunch at the Villa, and our Arrivederci Dinner

Our final day in Tuscany begins with a visit to the incomparable **Badia di Passignano** where a guide explains its history and art works including **Ghirlandaio's** recently-restored fresco, his ***Cenacolo*** (Last Supper). Next we visit the wine estate of **Renzo Marinai** for a tour and tasting of their organic, bio-dynamic Chianti Classico wines. We return to Le Radicchie for a festive al fresco luncheon. We pass the afternoon leisurely at the villa, enjoying the beauty of this very special place. Our week together culminates this evening with an exceptional dinner at the chic **Ristoro l'Antica Scuderia** where we celebrate our wonderful week in Tuscany and toast to future times together.



DAY 8 - Arrivederci Tuscany



After breakfast at the villa, we drive back to Florence for your onward travel.

The maximum number of guests per week is eight.

Our itinerary is subject to change to accommodate unforeseen circumstances and/or serendipitous opportunities.

The order the activities of the days in this itinerary is also subject to change.

\$5950 per person, includes everything ... all food, wine, lodging, tours, tips, et cetera, from pickup in Florence to drop off in Florence one week later... Plus cocktails & dinner in Florence the evening before our Week in Tuscany begins.



OUR TEAM



Nicola in the Kitchen



Paula Lambert



Tammy at the Villa



Giacomo & Albano in the Vans



George

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Access brochure online @ www.mozzco.com/travel

If you would like to join Paula for A Week in Tuscany

Please contact Paula (<mailto:paula@mozzco.com>) and ask for a Registration Form

Special weeks for special groups of 8 may be arranged (Cost may vary depending on date)

