



Abruzzo Cookery & Foodie Experience

November - April Proposal

5 Days / 4 nights
Sunday – Thursday
@ Villa Danilo

www.Abruzzo1.com

Itinerary & Details



ABRUZZO1.COM
AUTHENTIC ITALY

Please visit & contact us at
www.Abruzzo1.com
Hello@Abruzzo1.com

TANTALIZING COOKERY HOLIDAYS



TAILORED TOURS




ABRUZZO1.COM
AUTHENTIC ITALY AT ITS FINEST!

Abruzzo1.com IS THE ESSENCE OF THE
ABRUZZO REGION!

TWO HOURS AWAY FROM ROME AND NESTLED BETWEEN THE
MAJESTIC *Gran Sasso d'Italia* AND *Maiella National Parks*
AND THE SPARKLING *Adriatic Sea*, ABRUZZO IS QUITE SIMPLY
AMONG THE MOST AUTHENTIC DESTINATIONS IN ITALY.

OUR *creative, fulfilling and inspiring proposals* AT OUR
WARM AND WELCOMING VENUES OFFER UNIQUE EXPERIENCES
WITH HIGHLY PERSONALISED ATTENTION IN THE HEART OF
ITALY!

Vi aspettiamo!!



ABRUZZO BY 500 & CLASSIC CAR TOURS

WINE SAFARIS - OLIVE OIL TASTINGS - VEGETARIAN&SAFFRON MASTERCLASSES - TRUFFLE HUNTING

www.vistaprint.it

Abruzzo Cookery & Foodie Experience



November - April

DAY ONE – Sunday

Rome – Celano – Cheese Making - Villa Danilo

- **10:30/11:00am:** Meet in Rome, either at Rome FCO Airport with Host or Rome centre in front of the *Atlantico Hotel* on Via Cavour (near Termini Station)
- Our journey of discovery starts with a very scenic drive along the *Autostrada dei Parchi* as we head into the **Abruzzo** region along the most beautiful *Autostrada* in Italy through the *Gran Sasso* mountain Range
- Our first stop will be in the fascinating medieval town of **Celano**, dominated by its dramatically impressive *Castello Piccolomini*, a former *Fortress* the foundations of which date back to the XII century
- Typical lunch in the shade of the *Castello* at *Madonne delle Vigne* hosted by *Mamma Luisa and Chef Sandro*, as we talk about the intriguing history of this town that spans centuries and includes *Roman Emperors* and *Popes* enjoying glasses of *Prosecco*, *Montepulciano* and *Trebbiano*
- After lunch, we set off towards a nearby small cheese factory in the heart of the National Parks to peek on the fresh production of local *Pecorino* and *Ricotta* with a chance to make our own *fresh cheese or mozzarella* with our good hosts
- Then it will be time to reach the lovely Hotel *Villa Danilo* in **Gamberale**, in the *Maiella National Park*
- Welcome drink, presentation of staff and introduction to your *Abruzzo Cookery & Foodie MasterExperience* with *Gino, Pasquale, the Nonna* and the *Chefs*
- Exquisite dinner at *Villa Danilo* followed by a good night's rest

DAY TWO – Monday

Pasta & Sauces Cookery lesson - Olive Oil & Wine Tasting - Exclusive Dinner

- After breakfast, it will be...*sleeves up* for a morning hands-on cooking Masterclass at *Villa Danilo* with *Mamma Annina* and *Chef* to disclose the secrets of *fresh pasta, lasagna, tomato sauces* and the very best of fine *Abruzzese* and Italian cuisine.
- We will also indulge in the preparation of typical **desserts** like *pizzelle*!
- Lunch to sample the fruits of our labour sipping glasses of *Montepulciano d'Abruzzo*
- **17:00:** After lunch and in the most leisurely fashion we will head towards the nearby town of *Bucchianico* for an *olive oil tasting* experience at lovely *Francesca's* passionately restored 17th century olive mill
- Just before dinner, an Italian *Aperitivo in Piazza* with the locals
- A short stroll down *Bucchianico's* narrow alleyways and we are all in for a treat as dinner nearby will also be an indulging *wine experience*!
- Our sommelier *Claudio* will open his exclusive cantina for a wine-tasting aperitif and *gala dinner* with a delicious selection of local specialties!
- Return to *Villa Danilo* for a good night's rest after a busy day!

DAY THREE – Tuesday

Authentic Truffle Hunt - Vegetarian class at “Il Mulino” Agriturismo

- **10:00am:** This morning, an authentic *truffle hunt in the woods* with our local truffle hunter *Primiano along with his precious truffle gold diggers “Ruby” and “Miss”*
- Our destination will be our host’s most secret spots in Abruzzo to unbury the precious underground delicacy... let’s cross fingers for good luck!
- Lunch will be back at our hotel with *Risotto al tartufo*...we’ll hopefully have our own fresh truffles!
- Later this afternoon we set off to reach a special venue, our XV Century Watermill venue *“Il Mulino”* in the hilltop village of **Roio Del Sangro**, where our hosts *Chef Mirella, Chef Alessia and Pino* will entertain us in a hands-on *veggie cookery session*
- Our lesson will cover the preparation of vegetarian specialities using the best local produce, wild greens & leaves, *mushrooms and truffles*
- Dinner to follow and return to *Villa Danilo*

DAY FOUR – Wednesday

Sulmona - Market – Wine Tasting – Pizza Masterclass

- After breakfast, we head toward the classically beautiful Roman town of *Sulmona*, world renowned for being the birthplace of *Ovid*, the *Latin Poet of Love* and for its *confetti*
- A leisurely stroll through this historical village to visit its shops and its **market** in Sulmona’s busy *Piazza Garibaldi* towered by the historical *Roman Aqueduct*
- Lunch will be at the beautiful *Valle Reale Winery* in **Popoli**, where our lovely hosts will introduce us to some of the most exclusive organic Abruzzo wines in stunning surroundings!
- A walk through the vineyards before sitting for lunch accompanied by highly selected wines knowledgeably introduced and described by our hosts
- Return to *Villa Danilo*
- **6:30pm:** Evening *pizza making class*...ready to spin and bake in a proper wood-burning oven for dinner??

DAY FIVE – Thursday

Costa dei Trabocchi Discovery & Fish MasterClass - Rome

- After breakfast, time to say goodbye to our Hosts at *Villa Danilo* as we take on a lovely drive along the beautiful *Costa dei Trabocchi* to the beautiful town of **Fossacesia** and its XII century *Abbey of S. Giovanni in Venere* overlooking the stunning *Golfo di Venere* and the oldest olive tree in Abruzzo
- Today’s cooking class will be unique: our hosts will guide us through the preparation of fine, yet simple, **fish dishes**...a tantalizing gastronomic experience with *Master Chef Mirko*
- Time permitting, we will visit more of the *Costa dei Trabocchi* as we head towards the coastal town of **Ortona**, a famous port village dating back to the *Roman Empire*
- Home to *Francesco Paolo Tosti*, the Italian Composer who became *Singing Master* to the British Royal Family in 1880, Ortona features the *Passeggiata Orientale*, a lovely elevated stroll coasting the Adriatic Sea culminating with Ortona’s monumental military bastion, the Renaissance *Aragonese Castle*
- After a leisurely visit, transfer to Rome....*arrivederci Abruzzo!!*



November - April

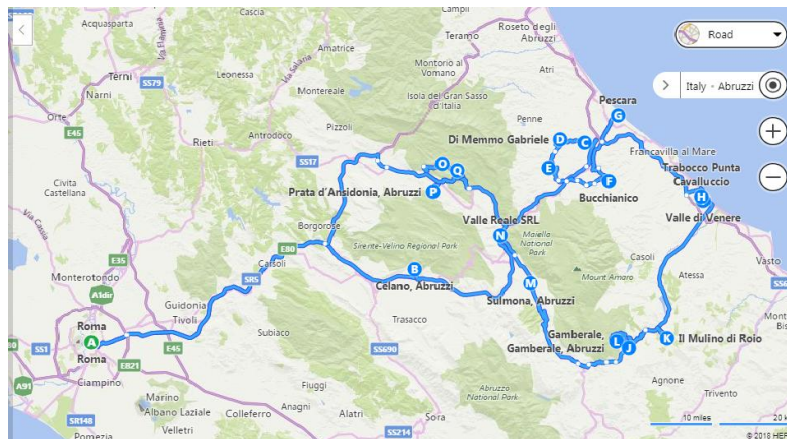
5 days / 4 nights

The perfect combination of highlights and unique culinary experiences!

Group size: 6 - 12 guests

November - April

Sunday - Thursday



6 Add-on Experiences for *SoloEscapes Personale*

Abruzzo by Supercar & Classics



Ferrari 612 Scaglietti F1

You can include a **Ferrari Experience** behind the wheel of our **Ferrari 612 Scaglietti F1**. You will have the chance to drive along winding panoramic roads and reach nearby villages to explore. Fully escorted. Duration: 2-days.

Minimum: 3 guests.

Quote on Request



Vintage Fiat 500

You can include a **vintage car experience** behind the wheel of one of our **classic Fiat 500s**! You will have the chance to drive along relaxing panoramic roads and reach nearby villages to explore. Fully escorted. Duration: half-day. Minimum: 2 guests.

Quote on Request



Italian Practice Lessons

Practise your Italian on all our experience journeys in Abruzzo! Our Italian Hosts, Chefs, Tutors and Team Partners will give you the chance to speak Italian and learn even more of the language while enjoying all our unique proposals.

Minimum: 4 guests (small group).

Active & Adventure: Cycling



Abruzzo Backroads Cycling - ABC

Enjoy the quiet and panoramic backroads of the countryside! Our Abruzzo1 backroads cycling leader will provide you with all the professional gear and equipment you will need to enjoy this experience. Departure directly from *Agriturismo La Rustica* or *Villa Danilo* and you will reach nearby medieval towns and villages!

Fully assisted with Battery Assisted Mountainbikes

Duration: 3 hours. Minimum: 2 guests.

Price: quoted upon request

Abruzzo Creative: Photography & Painting



Photography Masterclass

Why not get to grips with **your DSLR** camera and learn some secrets of perfect photography with this **Photography Masterclass**

The Masterclass can take place at *La Rustica* or *Villa Danilo* and in the nearby medieval towns and villages, covering all sorts of subjects and techniques!

Duration: 3 hours. Minimum: 2 guests.

Cameras: not provided.

Please enquire for quote.



Painting Masterclass

A tranquil afternoon sipping a glass of *Montepulciano d'Abruzzo* while admiring the lovely landscape either from the terrace at *La Rustica*, on the beach in Pescara or in the nearby medieval towns and villages with this **Painting Masterclass** conducted by Abruzzo1's very own professional artist.

Duration: 3-4 hours.

Minimum: 2 guests.

Painting material: provided

Please enquire for quote.

Venues

*Hotel Villa Danilo **** - Gamberale*



Highlights & What's included for “Abruzzo Discovery & Foodie MasterExperience– Nov - Apr”

€1695 pp

- **Guests: 6-12**
- Starting point: Hotel in Rome @ 10:30am on Day One (please [contact us](#) for arrangements)
- Ending point: Hotel in Rome on Day Five (please [contact us](#) for arrangements)
- Fully escorted by our Tour Leader and Hosts
- Accommodation 5 days / 4 nights, SINGLE ENSUITE ROOMS:
 - 4 nights at the beautiful *Hotel Villa Danilo* in the *Maiella National Park*
- **An exciting and unique journey of discovery through the very best of Abruzzo**
- Hands-on Cookery Classes at our highly selected venues under the guidance of our Chefs
- Personalized Aprons & Tools provided
- Foodie Experiences:
 - Hands on Pasta & Sauces Making with *Mamma* and Chefs
 - Pizza Masterclass
 - Fish Masterclass along the stunning *Costa dei Trabocchi*
 - Olive Oil Tasting in a beautiful olive mill dating back to the early 1700's
 - Veggie Masterclass in a stunning 15th century Watermill
 - Authentic Truffle Hunting in the woods
 - Mozzarella & Cheese making
 - Wine Tastings
 - Exclusive **Abruzzo1.com Add-ons** available on request
- Visit to medieval villages and Fortresses
- All restaurants and venues are highly selected and offer the most special **Abruzzo1 & ItaliaSpeciale Experiences!**
- All meals included as per the program with **highly selected wines from Abruzzo** as part of the *Abruzzo1 Experience*

A word on Tipping

At **Italia Speciale and Abruzzo1** our mission is to assure only the best experiences possible around Abruzzo and Italy through our highly selected network of Partners and Hosts, all committed to delivering the highest standards of knowledge and service to our guests. We do this by nature and soul, as proud as we are of our proposals and our people. Tips are never expected and always come as a nice bonus for our partners.

A token of gratitude. Ideally your Host should collect €75 eur in cash per guest on Day 3 to cover all tips that deserve to be shared among all Partners. Tips are not compulsory by any means, and should be given exclusively for high quality service.

Payment: Bank Transfer + bank charges | Credit Card via Paypal: +4.5%

Leonardo De Flaviis || Abruzzo1.com

The Nitty Gritty

Breakdown & Payment

€1695 Eur

Payment breakdown:

- €500 Eur non-refundable deposit due upon booking
- Balance due either before or upon meeting

Payment method:

Deposit:

- Bank Transfer + bank charges
- Credit Card in Italy: +2.5%
- Credit Card via Paypal: +4.5%

Balance*:

- Bank Transfer + bank charges
- Credit Card in Italy: +2.5%
- Credit Card via Paypal: +4.5%

* CASH AMOUNT REQUIRED UPON MEETING: **€500pp**

Thank you,
Leonardo

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E: info@GlobalMente.biz

BANK DETAILS for Bank Transfers

Name: GlobalMente.biz SRLS
Bank name: UniCredit (00789)
Address: Viale Abruzzo -66010 Chieti (Ch)
IBAN: IT20H0200815502000103708183
BIC/SWIFT: UNCRITM1789

BANK - FULL ADDRESS

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