



# Abruzzo Foodie & Cookery Holiday

[www.Abruzzo1.com](http://www.Abruzzo1.com)

**“Caracciolo-8”**

**Itinerary & Rome Experience**

**8 days / 7 nights**





**ABRUZZO1.COM**  
AUTHENTIC ITALY

*Please visit & contact us at*  
[www.Abruzzo1.com](http://www.Abruzzo1.com)  
[Hello@Abruzzo1.com](mailto:Hello@Abruzzo1.com)

TANTALIZING COOKERY HOLIDAYS



TAILORED TOURS



ABRUZZO BY 500 & CLASSIC CAR 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!!*



TANTALIZING COOKERY HOLIDAYS

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

[www.vistaprint.it](http://www.vistaprint.it)

ABRUZZO BY 500 & CLASSIC CAR TOURS

# Abruzzo Foodie & Cookery Holiday

Caracciolo-8

## Abruzzo to Discover!!!

Programme & Itinerary



### DAY ONE – Sunday

#### *Rome - Medieval Celano & Fortress – Winery Estate Experience - Villa Danilo*

- **10:30:** Meet in Rome at **FCO Airport**
- Our journey of discovery starts with a very scenic drive along the *Autostrada A25* 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
- Lunch in the shade of the *Castello*, as we talk about the intriguing history of this town that spans centuries and includes *Roman Emperors* and *Popes*
- Time permitting, a visit of the *Castello* and its Museums
- Then we reach the beautiful *Valle Reale Winery estate* 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 our **wine tasting** with highly selected wines knowledgeably introduced and described by our hosts
- Then it's off to our lovely Hotel *Villa Danilo* in **Gamberale**, in the *Maiella National Park*
- Dinner and night at *Villa Danilo*

### DAY TWO – Monday

#### *Pasta & Sauces Cookery lesson – Authentic Truffle Hunt in the woods & Truffle Dinner*

- This morning...*sleeves up* for a morning cooking class with *Mamma* and our *Chef* to disclose the secrets of *fresh pasta*, *lasagna*, *ravioli*, *tomato sauces* and the very best of fine *Abruzzese* and Italian cuisine.
- Lunch to sample the fruits of our labour
- Afternoon at leisure to enjoy the pool and relax
- Later this afternoon, 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!
- Dinner will be a **truffle feast** at *Villa Danilo*...with our own fresh truffles!
- A good night's rest

## DAY THREE – Tuesday

### *Morning Bread Masterclass - Vegetarian class at “Il Mulino” - Elements of Meat Pizza Masterclass*

- Early this morning, a chance to enjoy a fresh Italian bread Masterclass with our *Chef*, cooked in a wood-burning oven, *bellissimo!!*
- 10:30am: Later in the morning we will reach the nearby *Agriturismo 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, greens, *mushrooms and truffles...of course!*
- Lunch at *Il Mulino*, in the most inspiring Nature
- After lunch, guests can choose between our *Elements of Meat* Masterclass, a horseback ride through the woods or simply time at leisure relaxing by the river
- Return to *Villa Danilo*
- Evening *pizza making class*...ready to spin and bake in a proper wood-burning oven??
- Dinner at *Villa Danilo*

## DAY FOUR – Wednesday

### *La Costa dei Trabocchi - Fish Masterclass along the Adriatic Coast XII Century Abbey – The Wine Fountain - Agriturismo La Rustica Pescara Countryside*

- This morning we say goodbye to our hosts at *Villa Danilo* and head towards the beautiful and unique *Costa Dei Trabocchi* for a special Fish Masterclass
- Our fresh fish will be straight off the boats that will have just come back to port after a night in the *Adriatic Sea!*
- Our very own *Chef Mirko* and *Mamma Elisa* will guide us through the preparation of fine, yet simple, fish dishes
- Lunch will be a true feast to enjoy both the *fruits of our labour* and the *fruits of the sea* directly from the sparkling *Adriatic!*
- Visit to the nearby XII century *Abbey of S. Giovanni in Venere* overlooking the stunning *Golfo di Venere* and one of the oldest olive trees known to mankind!
- Then it's off to our charming accommodation in the peaceful surrounding and sweeping hills of the Pescara countryside, *Agriturismo La Rustica* or *Antica Dimora*
- En-route stop to visit the world's only **Wine Fountain**, a true surprise along the historical *Way of Saint Thomas* in Ortona
- Arrival at *Agriturismo La Rustica* or *Antica Dimora*
- Welcome drink aperitif and dinner and a good night's rest

## DAY FIVE – Thursday

### *Mozzarella Making–Dessert Masterclass- Hilltop Bucchianico&Olive Oil Tasting Wine Tasting Dinner*

- After breakfast, we set off to a nearby small cheese factory in the area to make our own *fresh mozzarella* with our good host *Claudio*
- Then it is back to Agriturismo La Rustica for a *Sweet Masterclass* to prepare delicious local and Italian desserts such as *pizzelle* and *Tiramisù*!
- Lunch will be locally
- Later this afternoon, we head towards the pretty hilltop town of *Bucchianico* for an *olive oil tasting* experience at lovely *Francesca's* passionately restored olive mill
- A short stroll down *Bucchianico's* narrow alleyways and we are all in for yet another treat as lunch nearby will also be an incredible *wine-tasting* experience!
- Our sommelier *Claudio* will open his exclusive *Cantina Ferrara* for a wine-tasting aperitif and gala dinner with a delicious selection of local savouries!
- Then it is back to Agriturismo La Rustica or Antica Dimora

## DAY SIX – Friday

### *Saffron Fields & Masterclass – Medieval Santo Stefano di Sessanio*

- After breakfast, we say goodbye to Agriturismo La Rustica or Antuca Dimora and head towards the *Navelli Plateau* in Abruzzo's "*Saffron Valley*", where our host *Francesco* in the XII century village of *Prata D'Ansionia* will guide us through the fields and the secrets of mastering this very precious spice, from its delicate blossom to dressing our *Risotto*
- **Saffron Masterclass** and lunch with *Chef Nello* at his restaurant nearby
- Then it will be towards the nearby fascinating medieval village of *Santo Stefano di Sessanio*
- Check in at our hotel within the **Roman Walls** of this fortified village and chance to wander around to explore the magic atmosphere of *Santo Stefano di Sessanio*
- Dinner and evening at leisure in the village

## DAY SEVEN – Saturday

### *Campo Imperatore Plateau – Pecorino d'Abruzzo & Ricotta & Cheese Tasting in Castel del Monte – Medieval Fortress – Sunset over the Gran Sasso*

- After breakfast, our destination will be the breathtaking plateau of *Campo Imperatore* as we head towards the village of *Castel Del Monte*, widely renowned for its unique "*Pecorino Canestrato*" \*
- Visit to the local cheese shop for a **pecorino cheese making session** and to see "*the birth of Ricotta*" accompanied by a *cheese tasting* with our hosts *Rosetta and Donatella*
- Lunch will be back in *Santo Stefano di Sessanio* followed by time at leisure to further explore the village
- This evening, we head up to the nearby impressive medieval *Fortress of Rocca Calascio* to observe a stunning sunset over the *Gran Sasso*.....*sipping a glass of Prosecco, of course!*
- Dinner in *Rocca Calascio*
- Return to our hotel

\***Amazing options available:** Explore *Campo Imperatore* by bicycle (all gear provided) or enjoy the views and curves **behind the wheel of a Ferrari or a vintage Fiat 500!**

## DAY EIGHT – Sunday

### *Arrivederci Abruzzo & Rome Experience*

- After breakfast, *Arrivederci Abruzzo!*
- Transfer to Rome at leisure
- In the afternoon, meet up with our very own **Carlo** at the **Colosseum** to start a half-day insightful immersion in the history and culture of *Ancient Rome*
- Guided visit of:
  - **Colosseum**
  - **Roman Forum**
  - **Piazza Venezia**
  - **Pantheon**

...a fascinating experience with Carlo as you walk through the heart of Rome and **enjoy so much more than meets the eye!**

## *VENUES*

### *Villa Danilo - Gamberale*



# VENUES

## *Agriturismo La Rustica*



## *Antica Dimora*



# *VENUES*

## *Gran Sasso National Park - Campo Imperatore*



*The medieval village of Santo Stefano di Sessanio*



*Residenza La Torre*



*Campo Imperatore: paradise!*

## Highlights & What's included for “Abruzzo Cookery & Foodie – Caracciolo-8 & Rome Experience”

2700 eur

- **Guests: min 3 / max 6**
- Starting point: Rome Airport @ 10:00am on Day One (please [contact us](#) for arrangements)
- Ending point: Rome on Day Eight (please [contact us](#) for arrangements)
- Fully escorted by our Tour Leader and Hosts
- Accommodation 8 days / 7 nights:
  - 3 nights at the beautiful *Hotel Villa Danilo* in the *Maiella National Park*
  - 2 nights at the lovely *Agriturismo La Rustica* in the sweeping hills of the Pescara countryside
  - 2 nights in the Medieval village of *Santo Stefano di Sessanio*
- **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
- Foodie Experiences:
  - Hands on Pasta & Sauces Making with *Mamma* and Chefs
  - Main Course Masterclass – *Elements of Meat Masterclass*
  - Dessert Masterclass
  - 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 15<sup>th</sup> century Watermill
  - Authentic Truffle Hunting in the woods
  - Mozzarella making
  - The *Saffron Experience*: saffron fields & saffron Cookery Masterclass
  - Wine Tastings
  - Cheese Tastings & Pecorino Cheese making
  - Half-day Walking Tour in Rome on Day 8
  - 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% | Cash: \$100 USD discount**

# The Nitty Gritty

## Breakdown & Payment

**Proposal Cost: €2700 Eur**

### **Payment breakdown:**

- €150 Eur non-refundable deposit due by ...
- 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%

#### **BANK DETAILS**

**Name:** GlobalMente.biz SRLS

**Bank name:** UniCredit (00789)

**Address:** Viale Abruzzo -66010 Chieti (Ch)

**IBAN:** IT20H0200815502000103708183

**BIC/SWIFT:** UNCRITM1789

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

*Thank you,  
Leonardo*