



Abruzzo Cookery & Foodie Experience

Michelangelo

6 Days / 5 nights

Monday – Saturday

www.Abruzzo1.com

Itinerary

€2350



ABRUZZO1.COM
AUTHENTIC ITALY

Please visit & contact us at
www.Abruzzo1.com
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



ABRUZZO BY 500 & CLASSIC CAR TOURS

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

www.vistaprint.it

Abruzzo Cookery & Foodie Experience



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Monday - Saturday

DAY ONE - Monday

Rome Airport – Agriturismo La Rustica - Pasta & Sauces Masterclass

- **10:00am:** 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, transfer to our lovely *Agriturismo La Rustica* in the peaceful surroundings and sweeping hills of the *Pescara* countryside
- **Welcome drink aperitif by the pool and under the olive trees**
- Chance to walk through the vineyards by the *Agriturismo* amid the maturing sweet fruits of *Montepulciano d’Abruzzo, Pecorino, Cococciola, Moscatello, etc...*
- Later this afternoon...**sleeves up** for a hands-on cooking class with *Mamma 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 **desserts: Tiramisù and pizzelle!**
- Dinner to sample the fruits of our labour

DAY TWO – Tuesday

Saffron Valley & Saffron Masterclass – Olive Oil & Wine Tasting with dinner

- **9:30:** departure to reach the *Navelli Plateau* in Abruzzo’s “*Saffron Valley*”, where our hosts in the XII century village of *Prata D’Ansidonia* will guide us through the secrets of mastering this very precious spice, from its delicate blossom to dressing our *Risotto*
- *Saffron Masterclass* and lunch at *Chef Nello*’s local restaurant and dinner
- Return to *Agriturismo La Rustica* and relax
- **18:15:** 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
- A short drive from *Bucchianico* to reach a beautiful winery with great Hosts to indulge in a **wine experience** over dinner
- Our sommelier will open her exclusive cantina for a wine-tasting aperitif and dinner with a delicious selection of local specialties!
- Return to our *Agriturismo La Rustica* for a good night’s rest after a busy day!

DAY THREE - Wednesday

Mozzarella Making - Costa dei Trabocchi – Fish Class –Hotel Villa Danilo

- After breakfast, we say goodbye to our Hosts at *Agriturismo La Rustica* and set off to a nearby small cheese factory in the area to check on the fresh production, with a chance to make our own **fresh mozzarella** with our good host *Claudio*
- Then, a lovely drive along the beautiful *Costa dei Trabocchi* will take us 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!!
- In the afternoon we will reach lovely Hotel *Villa Danilo* in **Gamberale**, in the *Maiella National Park*
- Welcome drink aperitif and time at leisure to enjoy the pool
- Presentation of staff and introduction to the second part of the *Cookery Holiday*
- Exquisite dinner at *Villa Danilo*
- Good night's rest

DAY FOUR – Thursday

Vegetarian class at “Il Mulino” Agriturismo - Elements of Meat Masterclass Tiramisu

- This morning we set off to reach a special venue, *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*
- Return to *Villa Danilo* with a chance to peek in the kitchen and tackle some more typical Abruzzese recipes with the *Chef*, which might include a **main course** as *agnello* (lamb), *wild boar* or delicious appetizers followed by *Tiramisù*!
- Optional activities this afternoon may include some relax at *Villa Danilo*'s little *Grotto Spa with Massage* or a personal *Yoga* session, a *Creative Painting* session, etc (booked separately)
- Dinner with our delicate preparations

DAY FIVE - Friday

Truffle Hunting – Pizza Masterclass

- 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!
- Afternoon at leisure
- Evening *pizza making class*...ready to spin and bake in a proper wood-burning oven??

DAY SIX - Saturday

Sulmona - Market – Honey tasting - Transfer to Rome

- After breakfast, we say goodbye to our hosts at **Villa Danilo** and head toward the classically beautiful Italian town of **Sulmona**, world renowned 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**
- We recommend a stop at **Fernanda** and **Giovanna's** pretty **honey-shop** by the **Piazza** for a **sweet honey-tasting** and a chance to purchase lovely and **tasty** special gifts
- Before sitting down to lunch, we will enjoy a trendy **aperitivo** sipping a glass of **Prosecco** amid the buzz of **Sulmona's** "**passaggiata sul Corso**"
- Lunch will be in one of the best restaurants in town
- After lunch transfer to Rome....**arrivederci Abruzzo!!**



Michelangelo

6 days / 5 nights

The perfect combination of highlights and unique culinary experiences!

Group size: min 5 - max 8

Active all-year-round

Monday - Saturday*

€2350 Eur pp

6 Add-on Experiences for Michelangelo:

Abruzzo by Supercar & Classics



Ferrari 612 Scaglietti F1

This afternoon can feature 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.
+€650 per person



Vintage Fiat 500

This afternoon can feature 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.

+€150 per person



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).

+€110 per person for the entire length of the proposal.

Active & Adventure: Golf and Cycling



Golf in Abruzzo

This afternoon can feature a **Golfing day** at the nearby 18-hole **Miglianico Golf Course** with our golf Pros and Abruzzo1 partners who will take great personal care of you!

+€85pp

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** conducted by Abruzzo1's very own professional British photographer, Jason? The Masterclass can take place at *La Rustica* and in the nearby medieval towns and villages, covering all sorts of subjects and techniques!

Duration: 3 hours. Minimum: 2 guests.

Cameras: not provided.

+€110 per person



Painting Masterclass

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

Duration: 3-4 hours.

Minimum: 2 guests.

Painting material: provided

+€110 per person

Venues

Agriturismo La Rustica & Costa dei Trabocchi



Cruising along La Costa dei Trabocchi

*Hotel Villa Danilo **** - Gamberale*



Highlights & What's included for Abruzzo Cookery & Foodie Michelangelo

2350 eur

- **Guests: min 4 / max 8**
- Starting point: Rome Airport @ 10:00am on Day One (please [contact us](#) for arrangements)
- Ending point: Rome Airport on Day Six
- Fully escorted by our Tour Leader and Hosts
- Accommodation 6 days / 5 nights:
 - **2** nights at the lovely *Agriturismo La Rustica* in the sweeping hills of the Pescara countryside
 - **3** nights at the gorgeous ***Villa Danilo Hotel*** 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
- Foodie Experiences:
 - Hands on Pasta & Sauces Making with and our Chef
 - Dessert Masterclass
 - Authentic Truffle Hunt in the woods
 - Fish Masterclass along the stunning *Costa dei Trabocchi*
 - Olive Oil in a beautiful XVII century olive mill
 - The Saffron Experience: saffron fields & saffron Masterclass
 - Wine Tastings
 - Mozzarella making
 - Pizza Masterclass
 - Cheese Tastings & Pecorino Cheese making
 - Market in the Roman Town of *Sulmona*
- All restaurants and venues are highly selected and offer the most special **Abruzzo & ItaliaSpeciale Experiences!**
- All meals included as per the program with selected wines

Not included

- Flights
- Gratuities

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.

Should you feel the need to share 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: +3.5% | Cash: €100 eur discount

Leonardo De Flaviis