

## **Trip to Italy from 21<sup>st</sup> to 27<sup>th</sup> October 2010**

### **Salone del Gusto - Slow Food International convention in Turin & Gourmet Experience in Tuscany**

#### **21 Oct. - Thursday - Torino Salone del Gusto and Terra Madre in Torino**

Arrival in Torino for Slow Food's biannual Salone del Gusto

participants will arrive independently from different countries, so our gastronomic experience in Italy will start in Turin, capital of Piedmont, city of Salone del Gusto/Terra Madre.

Check in hotel in the central part of Torino

At 19.00 brief meeting for the presentation of the tour program at hotel reception

We will distribute to you the entrance tickets at the Salone del Gusto for Friday and Saturday.

Dinner on your own tonight

#### **22 Oct. - Friday Salone del Gusto and Terra Madre in Torino**

Daily entrance to Salone del Gusto - Lingotto Fiere.....

Today, everybody is free to do what he/she wants do at Salone del Gusto. You will be able to taste products from all presidia Slow Food in the world and participate to all laboratories (remember to book your eventual participation to food laboratories by your self, on internet, well in advance).

At night; meeting at the hotel reception at 19.00 and ready for dinner.

At 19.30 dinner in a family style restaurant in Turin, mentioned on Osteria d'Italia guide, edited from Slow Food. Wines included

## **23 Oct. - Saturday Salone del Gusto and Terra Madre in Torino**

Daily entrance to Salone del Gusto - Lingotto Fiere.....

Today, everybody is free to do what he/she wants do at Salone del Gusto. You will be able to taste products from all presidia Slow Food in the world and participate to all laboratories (remember to book your eventual participation to food laboratories by your self, on internet, well in advance).

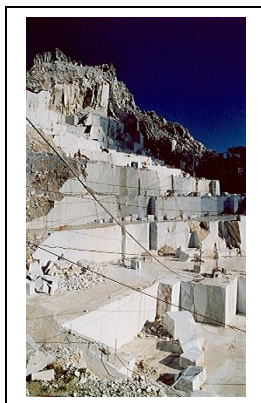
At night: meeting at the hotel reception at 19.00 and ready for dinner.

At 19.30 dinner in a family style restaurant in Turin, mentioned on Osteria d'Italia guide, edited from Slow Food. Wines included

## **24 Oct. - Sunday Torino - Colonnata North Tuscany Bolgheri and Suvereto, land of Supertuscan (coastal region of Tuscany, 60 km south of Pisa, in front of Elba Island)**

At 9.00 breakfast and departure for Tuscany. ...

From Torino to Colonnata this fantastic village on Apuan Alps in Tuscany, where quarrymen still work to extract famous *Carrara's* white marble.



Village of Colonnata

At 12.30 visiting a family factory in the village of Colonnata where there is the production of Lard of Colonnata (The Lard of Colonnata - Slow Food Presidia - is a white with a pink streak, which adds beauty and taste. Thanks to the peculiar maturation procedure, the Lard of Colonnata is a natural product, free from preservatives and colouring) [www.lardodicolonnata.org/ENGLISH](http://www.lardodicolonnata.org/ENGLISH)



At 13,00 lunch based of Lardo di Colonnata in a family style restaurant Wines included

At 15,00 drive down to the coastal region of Tuscany

At 16,30 arrival in Suvereto, a tiny medioeval village (1000 habitants) in front of Elba Island.. Suvereto Awarded Città Slow (Slow Food City)  
[www.suvereto.net/la\\_storia.html](http://www.suvereto.net/la_storia.html)



Suvereto

Check in at Il Chiostro (a medioeval convent made in the historical part of the village)  
[www.vacanzeilchiostro.it](http://www.vacanzeilchiostro.it)

At 20.30 dinner in a family style, in Suvereto menu based on Bottarga and Palamita Presidia Slow Food - Wines included

## 25 Oct. Brunello di Montalcino and Chianti Classico

At 9,00 leave Suvereto and drive toward Brunello di Montalcino wine area

At 10,15 we will stop at Frantoio Franci awarded from "Guida agli Extravergini" edited from Food as of the best Olive Oil in Italy. Tasting 4 types of Extra Vergine

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

12,30 visiting a breeding farms of Cinta Senese, wild white and black pig, presidia of Slow Food



Cinta Senese

12.00 Lunch with Cinta Senese menu with Brunello Wines Tasting

In the afternoon after departure for Chianti Classico.....

Around 18.00 check in at Hotel in Castellina in Chianti, in the heart of Chianti Classico

Dinner in a family trattoria in Castellina in Chianti wines included

## 26 Oct Chianti Classico Region

breakfast

At 10,30 in Greve in Chianti, visit one of the most ancient gourmet shop in Italy. The Antica Macelleria Falorni [www.falorni.it](http://www.falorni.it)

Tasting of the Tuscan Ham and all he bagged, products also in the version of pig of Surrounded Senese and of wild boar, from the Finocchiona to the Noble Salami of Heavy in Chianti, realized with the noble parts of the pig, still to the Salami to the Classical Chianti. Specialty: Bistecche Fiorentine di Chianina.



Lorenzo e Stefano Falorni

At 12,00 Light lunch will be organize in a butchery in the Panzano in Chianti, a fantastic experience at Macelleria Cecchini Dario



Officina della Bistecca  
[www.solociccia.it](http://www.solociccia.it)

15:00 Afternoon between Radda in Chianti and Castellina in Chianti (in the earth of Chianti region), visit to a Top winery such as: Castello di Ama or Fontodi or Castello di Fonterutoli or Isole Olena or Monteverdine or Capannelle, Castellare di Castellina

Back to Hotel and relax

At 20.30 Tonight, dinner in a very good restaurant in Chianti Classico  
Wines included

## **27 Oct**

departure to Rome Fiumicino International airport

### **Price per person:**

double room 1550 €

single room 1860 €

minimum 14 to 20 participants

Important:

(these prices are reduced for Slow Food Members of 20% of the official prices, publicized on the web page [www.fufluns.com](http://www.fufluns.com) for no-members)

### **The price includes:**

2 daily entrances of the Salone del Gusto in Turin (22nd and 23th October)

3 nights in 4 stars Hotel with breakfast in Turin  
1 nights at Il Chiostro(Convent) in Suvereto (Tuscany) with breakfast  
2 nights in 3 stars Hotel in Chianti Classico with breakfast

22nd October

1 Dinner in Osterie Slow Food in Turin + wines

23rd October

1 Dinner in Osterie Slow Food in Turin + wines

24th October

1 tasting of Lardo di Colonnata product

1 Lunch + wines

1 dinner and wines

26th October

1 cheese and salami tasting

1 lunch + wine tasting

1 wine tasting

1 dinner + wines

Filippo Magnani as guide (expert in Food and Wine for the all trip)

Bus Trasportation of 15/25 seats from Turin to Rome (from 24th October to the  
27th October to Rome Airport)

**The price does not includes:**

Airfare ticket to reach Italy and Turin, transfers from airport to hotel upon arrival-  
Transfers to different airports for people who are not flying back from Rome  
Fiumicino airport.

Baggage insurance.

**Tour Information:**

The tour is designed only for a minimum of 14 to a maximum 18 participants  
Each participants has to arrive in Turin by his/her self. (however we can help you  
giving advices and information how to reach the hotel.)

We recommend you to book the flight back to your country from Rome Airport -  
Fiumicino (bus transfer to Rome Airport the last day is provided by Fufluns  
Travel Agency.)

Participants who have to leave from other airports (instead than Rome) need to  
organize themselves for the transfer. (we can help you to organize the  
transportation)

If you need train directions, please check on the following internet web site:  
[www.trenitalia.it](http://www.trenitalia.it)

### **Booking information:**

We are now taking pre-booking reservations, since this event receives worldwide  
attention, and hotels will be in high demand.

Pre-Booking of the tour must be sent to Filippo Magnani - Fufluns Travel Agency by  
email (fm@fufluns.com) before 01<sup>th</sup> of March

Deposit of 300 euros per person must be sent before 20<sup>th</sup> April (not refundable).

Payment of the rest of the price before the 20<sup>th</sup> September (not refundable).

### **Cancellation policies:**

If the minimum number of participants it is not achieved before the 30 of March  
the tour will be cancelled or eventually modified for the people who have booked.