

# FOOD & WINE TOUR 2020

## ITINERARY



**APRIL 4 - APRIL 10 2020**

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### **SATURDAY, APRIL 4**

#### **9:30 am - Pickup at Rome FCO**

This Gothic Cathedral looms large in the center of Orvieto. With its black and white stripes surrounding it - we affectionately call it the Cathedral in Pajamas. We will walk through with our guide to learn the history of the construction and to view the artistic talent of Ugolino di Prete Ilario, Gentile da Fabriano, Beato Angelico. And not to be missed Luca Signorelli's frescoes.

#### **1:30pm - Wine Tour/Tasting/Lunch/Olive Oil Altarocca**

Emiliano will walk us through his beautiful winery where nature provides a generous land, rich in natural water springs deep in the soil where the roots dig deep and delivers a superior quality fruit. With a selection of indigenous grapes and international grapes you will enjoy the variety and quality of wines. We will taste the wines with lunch and enjoy Emiliano's olive oil.

#### **Drive to Cannara**

#### **8:00pm - Welcome Dinner**

The food of Umbria is rich in quality and simple in its execution. Chiara will prepare a meal using fresh produce from our garden, eggs from our chickens and will introduce you to the magic of an Umbrian meal.

### **SUNDAY, APRIL 5**

#### **8:00 - 9:30am Continental breakfast available in the kitchen**

#### **10:00 am - depart for Truffle Hunt**

Truffles are found throughout Umbria. We have both white truffles and black truffles. There are always truffles - depends on the time of year what type of truffles you will find. We will spend the day with Saverio and Gabriella Bianconi and their staff from Tartufi Bianconi, a prominent local truffle merchant in the town of Citta di Castello, about an hours' drive from the villa. Our itinerary will include a walking tour of the lovely borgo of Citerna, a medieval hilltown town with breathtaking views of Umbria, Tuscany and Le Marche; a truffle hunt in the countryside with a local truffle hunter and his truffle-sniffing dog Pippo; a visit to the family's truffle production facilities where we will taste and learn about the different varieties of truffles; all followed by a decadent truffle lunch

#### **4:00pm - Return to Farmhouse**

### **8:00 pm – Pizza Dinner**

After an exciting day of all things truffle - dinner will be pizza and beer at the villa. Here in the Umbrian countryside, we only use the freshest ingredients. Tell us what your favorite combinations are or leave it to the experts. With an oven temperature of 900 degrees, the perfect pizza only takes minutes to bake! Marco will prepare a variety of pizzas from savory to sweet. He will keep making pizzas until we finally call it quits. From sausage and onion to blue cheese and pear the pizzas will not disappoint. To wash it down we will be sampling Umbrian beer - or prosecco if you prefer, a perfectly indulgent end to a perfectly indulgent day.

## **MONDAY, APRIL 6**

### **8:00 - 9:30am Continental breakfast available in the kitchen**

### **10:00am Depart for Spoleto**

### **10:30 - 12:30pm City tour of Spoleto**

We will explore this ancient city in Umbria known for its music and art. We will be visiting the Romanesque Cathedral adorned by the paintings of Filippo Lippi and take in the spectacular views from this city as we walk across the Ponte delle Torri aqueduct.

### **Lunch in Spoleto**

### **3:00pm Cheese and Wine tasting at Calcabrina**

### **5:00pm - Cooking with Ernesto**

This evening we will walk into the nearby town of Cannara for a cooking class with our good friend Ernesto at his Ristorante Perbacco. We will spend 2-3 hours making pasta, stirring sauces, roasting meats and baking sweets. Ernesto boasts a culinary style that fuses the rustic simplicity of his native Cannara with big city sophistication honed in Rome. His wife, Simona, is the celebrated creative mind behind Perbacco's whimsical interior. After class, we enjoy the fruits of our labors for dinner.

## **TUESDAY, APRIL 7**

### **8:30 - 10:00am Continental breakfast available in the kitchen**

### **10:30am depart for Deruta**

Deruta is a town that is literally built around ceramics, with shop after shop of family owned and operated studios. With roots in the 13th century we will learn the history and style of painting in Deruta.

The Ribigini studio in the lower town of Deruta is a shopper's paradise - with so many shapes and sizes in an amazing array of colors and designs. Under Gerardo's gentle guidance we will have the opportunity to create our own plates combining traditional designs and our own artistic instincts. A relaxing, inspirational Day. We will enjoy a light lunch at the studio.

## **6:30pm Aperitivo in Bevagna**

## **8:00pm Dinner in Bevagna**

Our good friend Simone Proietti-Pesci has been an institution in Bevagna for years, and his newly reopened restaurant is a gustatory experience. Even his simplest dishes are highly refined, and unbelievably delicious. In this case, words won't do it justice; seeing (and tasting) is believing.

## **WEDNESDAY, APRIL 8**

### **8:00am - 9:30am Continental breakfast available in the kitchen**

### **10:00 am - Farm Tour and Wine Tasting with Life Italian Style**

From Philadelphia to Seattle to Cannara -- Jennifer McIlvaine has worked her way through many kitchens and dug deep roots in this area, marrying a local winemaker and raising a family here in Cannara. Jennifer has organized a great day for us visiting a local farm, enjoying freshly made cheese and tasting olive oil. We will visit Terre Margaritelli Winery where her husband, Federico, will tour us through his beautiful winery teaching us about the different woods and toasting methods for aging wine in barrels. We will taste his wines with a lunch prepared by Jennifer.

### **Optional pasta making or dessert with Chiara**

### **8:00pm Dinner at the House**

## **THURSDAY, APRIL 9**

### **8:30 - 10:00am Continental breakfast available in the kitchen**

### **10:30 Depart for Bastardo Tour of the Weaving Mill**

We will go behind the scenes of textile production, and it will take your breath away. From the dyeing process to watching the weaving on amazing looms, this will help you appreciate the effort and time that goes into all the Pardi products. And of course, our dear friend Augusta is a delight to get to know.

### **1:00pm - Tour/Tasting/Lunch Cantina Pardi**

The breathtaking town of Montefalco is located in the heart of the Montefalco wine region - but hosts only one winery within the old town walls. Cantina Pardi is the perfect example of family owned Umbrian wineries. With the highest regard for the land they use, the culture of the area, and the purity of their wines, the Pardi winery is the perfect place to get a feel for the true passion and elegance of Umbrian wines. We will be visiting during the harvest season. Jessica and Albertino will walk us through the fields and on to the fermentation and aging process. No better way to taste wines than with a meal - and Jessica is an amazing chef.

### **8:00pm Farewell Dinner at the Farmhouse**

To bid farewell to your time in our little corner of Umbria, we will have a farewell dinner at the farmhouse - where great food, wine and memories are shared!

### **FRIDAY, APRIL 10**

**8:00 - 10:00am Continental breakfast available in the kitchen**

**10:00am Depart for Rome FCO**

Itinerary subject to change based on availability and circumstances beyond our control\*