



Culinary Olive Oil Tour of Italy

With Emily Lycopulus
September 23 to 30, 2020



Join host and Olive Oil expert, Emily Lycopulus, on a culinary tour of Italy. Olive oil is considered the ‘liquid gold’ of Italy and features prominently in its cuisine. You will visit one of the finest olive producing regions of the country, nestled in the beautiful rolling hills between Florence and Rome. Against this breathtaking scenery, you will experience first-hand the olive growth and oil production process. You will learn to discern good olive oil by its freshness, smell, texture and flavor; and sample some of the finest olive oils in the world. You will savour unforgettable meals featuring locally produced olive oils and wines, while enjoying spectacular views of the Tuscan countryside. Your host is the author of six olive oil-focused cookbooks and is a Level 2 Olive Oil Sommelier, making her the perfect guide to this region and its exquisite cuisine.

Your package includes:

- 7 nights’ accommodation
- Meals and beverages as per the itinerary
- Tours specified in the itinerary
- English speaking guide
- Group arrival and departure transfers



Price per person land only \$4,499 based on two sharing. Limited to a maximum of 12. Hold your space with a \$1000 non-refundable deposit. Not included: airfare, personal expenses, meals not specified, and gratuities. Single supplement \$450.00. Private transfers available at additional cost for those not arriving at the same time as the group.

To book contact: Madeline Benson
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Wednesday 23 September

Canada-Rome-Castel del Piano

(D)

After your arrival at the Airport in Rome, you will be welcomed by your Tour Director. Enjoy a comfortable transfer to your hotel in **Castel del Piano**. The friendly staff of the Grand Hotel Impero will welcome you with a refreshing drink, and dinner will be served at the hotel this evening.



Thursday 24 September

Castel del Piano

(B,L,D)



The day will be dedicated to visiting the Castel del Piano area where you can experience a taste of real Tuscan life. In the morning, you will visit **Frantoio Franci**, where you will enjoy an olive oil tasting and Tuscan folklore. After lunch, you will visit a local vineyard for a wine tasting. Dinner this evening will be back at Grand Hotel Impero.

Friday 25 September

Orvieto & Assisi

(B,L,D)

You will depart for Assisi, with a stop along the way in **Orvieto** for a guided tour. Enjoy a funicular ride to Orvieto city centre. After lunch in a local restaurant, you will stop at **Dominica Fiore** for a tour and olive oil tasting. Dinner will be at the Hotel Giotto in Assisi, where you will stay for the night.



Saturday 26 September

Assisi

(B,L,D)

This morning you will explore the beautiful medieval town of **Assisi** with its geranium-hung streets, lovely views, and fountain-splashed piazzas. You will have the opportunity to visit the **Basilica of St. Francis**, named after the patron saint of Italy, a 12th-century monk who founded the Franciscan order and sparked a religious revolution.





Assisi is located in Umbria, the picturesque heart of Italy. In this area, the tradition for olive oil goes back thousands of years! Lunch will take place at a typical local farm (Agriturismo) to savor the local delicacies within an authentic atmosphere. Dinner this evening will be back at your hotel.

Sunday 27 September

Urbino, Acqualagna & Fano

(B,L,D)



Today you will depart Assisi for Fano. On the way, you will stop in **Urbino** for a guided walking tour of the city, including a visit to **Raffaello's Home Museum**. Tucked within the gently rolling hills of the Marche lies Urbino, a city rich in history and art. Urbino was once a simple village whose historic centre became the "Cradle of the Renaissance" and is a UNESCO World Heritage Site.

On the drive from Urbino to Fano, you will stop at the Furlo Gorge for some stunning photo opportunities and lunch in a local restaurant. Dinner will be at the next stop in **Acqualagna**, famous for its precious and rare truffles. You will continue to the Hotel Siri in Fano, where you will stay for the next 3 nights.



Monday 28 September

Fano

(B,L,D)



We will visit a local olive mill, **Frantoio Marcolini**, who has been producing Olive Oil since 1896. Afterwards, you will visit the charming **Villa Salvarosa**, a small local olive grove owned by your Tour Host's family, for a traditional home cooked Marche meal prepared in a participatory cooking class. Enjoy a relaxing walk to Novilara to see a traditional stone wheel olive mill before returning to the hotel in Fano. Dinner will be in a local restaurant nearby.

Tuesday 29 September

Fano

(B,D)

Day at leisure to explore the medieval walled city of Fano at your own pace. This area is one of the least touristy regions of Italy - enjoy its authentic vibe at nearby Adriatic beaches or at the local markets.

A private coach will depart at 5pm to take you back to **Villa Salvarosa** for an outdoor dinner prepared in an authentic pizza oven.



Wednesday 30 September

Fano-Bologna-Canada

(B)

After breakfast, you will transfer by private coach to Bologna for your flight back to Canada.

