

Join **Peter Simic**, Editor/Publisher of *Winestate* magazine
and Travelrite International for the

THE BEST OF ITALY WINE & FOOD TOUR

September 17 to October 4, 2016



Explore the best wine & food regions of Italy with Peter Simic.
Outstanding locations – visits to Rome, Tuscany (Siena & Florence), Emilia-Romagna (Bologna & Parma), Piedmont (Alba) and Milan, plus Cinque Terre (Portofino).



Tour leadership by Peter Simic

Peter Simic, your tour guide, is an ideal host for this trip. With a background in publishing and wine education over 25 years, his wine knowledge is vast. In addition to being the founding editor/publisher of *Winestate*, Peter was formerly the founding publisher of *Wine & Spirit* (US), manager of the SA Wine Information Bureau, and wine educator with SA Regency College. He is also a regular wine commentator in newspapers and on radio and television in all states. Peter has led a number of highly successful wine tours, including tours to France, a QE2 wine cruise and tours to Italy, Spain and Portugal.



THE BEST OF ITALY WINE & FOOD TOUR

Great fun exploring and discovering
the fine food and wine regions of
Italy with *Winestate's* Peter Simic

Tour Itinerary

Day 1 Saturday September 17, 2016

Departure

Tour members depart Australian capital cities and travel on Singapore Airlines overnight services to Rome. It will be possible for tour members to depart Australia on an earlier day – accommodation will be offered at the Rome hotel for clients arriving early. Please call for details.

Day 2 Sunday September 18, 2016

Rome

On arrival, early morning at Rome airport, the tour group will be met by a private coach and travel to central Rome for a sightseeing tour with a local guide before checking into the tour's centrally located four-star hotel. Rome, the capital of the Ancient Roman empire, is rich in monuments of its ancient history. It is a lively modern city that offers a wealth of great experiences to visitors. The tour group will come together for welcome drinks with Peter Simic before dinner. A good value local restaurant will be recommended for dinner.

Day 3 Monday September 19, 2016

Siena, Tuscany

After breakfast we will travel north by private coach to Siena in Tuscany for our first wine visit. We will make a stop in the Orvieto region with a visit to a top producer. White wine is produced using trebbiano, grechetto, drupaggio and malvasia toscana. We will see the vineyards, tour the cellars and enjoy structured tastings with Peter Simic. We will arrive in historic Siena late afternoon for an evening at leisure.

Day 4 Tuesday September 20, 2016

Siena, Tuscany

This morning we join our private coach to travel east to Montepulciano, a great Tuscan hill town. It is the home of one of Italy's most famous red wines, Vino Nobile di Montepulciano, produced from sangiovese and local varieties such as canaiolo and mammolo. We will visit key producers, enjoy vineyard and cellar tours, meet the winemakers and sample a range of wines with guidance from Peter Simic. There will be free time for an al fresco lunch, when we will be able to sample the local food and wine. We will arrive in Siena late afternoon. Restaurants will be recommended for dinner.

Day 5 Wednesday September 21, 2016

Siena, Tuscany

Following breakfast we travel south to the most famous wine area in southern Tuscany, Montalcino, home of Brunello di Montalcino. The wine is produced from sangiovese grosso, involving a long period of maturing in the barrel and then in the bottle. We will visit local producers and sample a range of wines. There will be time to explore the pleasant town of Montalcino. In the evening we will enjoy a celebration dinner at a noted Michelin-starred restaurant in Siena. An impressive menu will be served with a range of top-ranking local wines selected by Peter Simic.

Day 6 Thursday September 22, 2016

Florence

Today is market day in Siena – the local market is one of the best in Italy. There will be time to explore the market before we travel north for a vineyard visit in the well-known Chianti region located between Siena and Florence. Sangiovese is the essential variety in Chianti with many of the best producers using it exclusively. We will visit a top vineyard and enjoy structured tastings. Late afternoon we will travel on to our centrally located Florence hotel for a two-night stay. Good quality restaurants will be recommended for dinner.

Day 7 Friday September 23, 2016

Florence

After breakfast we will enjoy a short walking tour of Florence with a local guide. We will see the Duomo, the Piazza della Signoria, the Ponte Vecchio and this remarkable city's other main sights. There will be free time for lunch at leisure before we depart for an afternoon vineyard visit in Chianti. There will be time for shopping.

This evening we will enjoy a celebration dinner at a noted Michelin-starred restaurant in Florence. Fine local food will be served with a range of local wines selected by Peter Simic.

Day 8 Saturday September 24, 2016

Parma

After breakfast we travel north to Bologna, the food capital of Italy. On arrival we will visit the Bologna Earth Market. More than thirty farmers from the surrounding area sell their seasonal products. The market is organised by the Slow Food Network to sell fruits, vegetables, bread, biscuits, milk, yogurt, eggs, salami and other produce. Mid-afternoon we continue our journey north through the Emilia-Romagna wine region. The region covers



Very Special Experiences

Following the great success of previous wine tours to France, Italy and Spain, Peter Simic has arranged a series of very special visits in the historic and impressive fine food and wine areas of Italy. We will visit great Michelin-starred restaurants and vineyards that are rarely open to the public. We will enjoy fine food and sample special vintages and meet people responsible for their skillful production. It will be a unique time to meet the characters and expand our knowledge in most enjoyable and pleasant surroundings.

Great Food and Wine

We have found that tour members get a lot more out of their holiday if they are free to select their own lunch and dinner arrangements on some of the tour days. It gives tour members the opportunity to try out local restaurants – essential if they are to get to know the locals – and to eat lightly or informally on some occasions. Peter Simic and the tour manager will recommend restaurants for each of these flexible-eating meals. Full continental breakfast daily and four special celebration lunches/dinners are included in the tour package. The celebration lunches/dinners will be occasions at which we celebrate the food and wine of each region of Italy visited.

Very Comfortable Tour Hotels

We have carefully selected well-located four-star hotels (top class or very comfortable Michelin ratings) that provide good value for money. All the hotels have clean, comfortable rooms with private facilities. Some of the hotels will provide an enjoyable experience of hotels “European style”, rather than the uniformity of standardised modern hotels.

an area from south of Bologna to north of Parma. Interesting quality wines are produced from a range of grape varieties including sangiovese, barbera, croatina, sauvignon blanc, trebbiano and many more.

Parma is an important market town that was the birthplace of Toscanini. Parma is famous for two of Italy's best-known culinary delights: Parmesan cheese and dry-cured ham. Local restaurants will be recommended for dinner.

Day 9 Sunday September 25, 2016

Parma

Today we will travel to Modena home of balsamic vinegar. We first visit Mercator Albinelli, opened in 1931. Built in the art deco style, it is itself a work of art. We will see a vast array of produce. We will enjoy a tour of a small family run balsamic vinegar producer. We see how the vinegar is aged in a series of wooden barrels for a minimum of twelve years. The tour concludes with a tasting of the different varieties of balsamic vinegar, including one that sells for 110 Euro.

This evening we will delight in the food and wine of Emilia Romagna with a celebration dinner at a Michelin-starred restaurant in Parma. Peter Simic will choose a range of top-quality Italian wines that will match a fine menu.

Day 10 Monday September 26, 2016 **Santa Margherita Ligure**

Today we head south-west to beautifully situated Santa Margherita Ligure on the Portofino coast, where we will enjoy a two-night stay. Santa Margherita Ligure is a sophisticated resort that overlooks the sparkling Mediterranean close to Portofino and the Cinque Terre. Restaurants will be recommended for dinner.

Day 11 Tuesday September 27, 2016 **Santa Margherita Ligure**

After breakfast the group will travel by boat around the peninsula to the small and beautiful village of Portofino. Lunch will be at leisure in Portofino and the group will return to Santa Margherita Ligure mid-afternoon.

Day 12 Wednesday September 28, 2016

Alba

After breakfast we travel north to the Piedmont region and the delightful town of Alba, famous for its white truffles, where we will stay for three nights. The region produces a large amount of high quality DOC and DOCG wines, with barbera, dolcetto and nebbiolo the most common varieties. Italy's

most prestigious red wines, barolo and barbaresco, are made exclusively from nebbiolo and are the region's highlight wines. A vineyard visit will commence after lunch.

Day 13 Thursday September 29, 2016

Alba

After breakfast we continue exploring the fine wines of Piedmont. We head north to the Novara and Vercelli Hills region, notable for the bold reds: gattinara and ghemme, produced from nebbiolo. We will enjoy cellar tours and structured tasting sessions led by Peter Simic.

Day 14 Friday September 30, 2016

Alba

A morning to relax in Alba. After lunch at leisure we will visit a notable winery for a tour and tastings with Peter Simic.

This evening we will enjoy a celebration dinner at a local Michelin-starred restaurant. It will be a wonderful opportunity to sample great food based on local produce – we will ensure that in-season white truffles are on the menu. Peter Simic will expertly match wines for the evening.

Day 15 Saturday October 1, 2016

Milan

This morning we travel on to the grand city of Milan for a two-night stay. Milan is Italy's second largest city and the country's financial hub. After lunch we will enjoy a tour of the main sights of Milan with a local guide. Milan has many fine restaurants and this evening the tour group will come together for a farewell celebration dinner at a Michelin-starred restaurant. The food will be great, Peter will serve a range of outstanding wines as we celebrate our time exploring the food and wine of Italy.

Day 16 Sunday October 2, 2016

Milan

A free day to enjoy the many delights of Milan. Good-quality restaurants will be recommended for dinner.

Day 17 Monday October 3, 2016

After breakfast the tour group will be transferred to Milan's Malpensa Airport to join Singapore Airlines flights to Australia.

Day 18 Tuesday October 4, 2016

Australia

Arrival in Australia and the tour concludes.

THE BEST OF ITALY

WINE & FOOD TOUR

September 17 to October 4, 2016

The price for the 15-night tour is \$ 9,500 per person twin-share
International and general travel taxes
and fuel surcharges as at 1 November 2015 are \$ 950 per person
Total \$10,450 per person twin-share

The land-only price for the tour (no flights) is \$ 8,375 per person twin-share
Single supplement is \$ 1,350 per person

Please call for Business Class upgrade cost

Included in the tour price:

- Return economy-class air travel from east coast Australian capitals to Rome and return from Milan. Please call for other departure cities. Passengers will be able to extend their stay in Europe at minimal extra airfare.
- Accommodation in four-star hotels with private facilities. Hotel taxes and service charges.
- A full continental breakfast daily and four special celebration lunches or dinners with outstanding food and wine.
- Entry, tasting fees and special services at vineyards in each of the regions visited. Sightseeing and general entry fees as detailed in the itinerary.
- Tour leadership by Peter Simic, editor/publisher of *Winestate* magazine.
- Tour management by Travelrite International Pty Ltd, with an experienced staff member meeting the group in Rome.
- A Travelrite International travel bag.

Not included in the tour price:

- Passport and visa fees.
- International airport and general travel taxes.
- Travel insurance.
- Sightseeing and general expenses not specified in the itinerary.
- Items of a personal nature.
- Additional travel arrangements – these will be quoted for separately.

General information and booking conditions

International touring can involve a considerable amount of walking and stair climbing in the places visited and it is important that all tour participants have a level of physical fitness that allows them to take part in this activity without the need of assistance from others.

TOUR OPERATOR: Travelrite International Pty Ltd (ABN 64 005 817 078) is the tour operator.

TOUR PRICES: The tour prices are based on airfare, general transport, accommodation and other costs at foreign exchange rates at 1 November 2015. Travelrite International reserves the right to alter the tour price or modify the tour if any of these factors change, giving any passenger who has booked the right to withdraw with a full refund of monies paid. No alteration to the tour price will be made within 60 days of departure from Australia.

DEPOSITS AND PAYMENTS: A deposit of \$750 per person is required at the time of booking. Full payment will be required 60 days before departure.

CHANGES: After confirmation of travel arrangements, one change to travel arrangements will be provided free of charge. Subsequent changes to travel arrangements will incur a fee of \$25.00 for each change.

CANCELLATIONS: Cancellation advised more than 62 days from the date of departure from Australia will incur a cancellation fee of \$300.00 per person. Cancellations advised 62 days or less from the date of departure from Australia will result in the loss of all monies paid. Travel insurance is strongly recommended to cover the cost of cancellation fees that could result from a death in the family, illness, etc.

MINIMUM TOUR NUMBERS: The tour has been priced on the basis of a minimum number of passengers having booked on the tour 62 days prior to departure. Travelrite International reserves the right to cancel the tour if insufficient passengers have booked by 62 days prior to departure, giving a full refund of all monies paid, or offering arrangements to proceed with the tour at a modified price.

REFUNDS: The tour is based on arrangements that do not allow for any refunds in respect of sightseeing, accommodation, meals, airfare or other services not utilized after the tour has commenced.

TRAVEL DOCUMENTS: All passengers will need to be in possession of a valid passport. Passengers holding other than an Australian passport should check requirements with Travelrite International.

BAGGAGE: Economy class passengers qualify for a 23kg. airline baggage allowance.

CHANGES TO THE TOUR ITINERARY: Travelrite International reserves the right to make changes to the tour itinerary to fit in with operational requirements. Any change to the itinerary will be replaced with similar arrangements with an equal or greater value.

RESPONSIBILITY: Travelrite International Pty Ltd (ABN 64 005 817 078), is the tour organiser. Neither Nationwide News Pty Limited nor any of its subsidiaries, nor any of its newspapers have any involvement in the tour, and have no liability of any kind to any person in relation to the tour. Travelrite International acts only as agent in making arrangements with carriers, hoteliers and others for the tour. As a result, we cannot accept liability for any act or omission whatsoever, whether negligent or otherwise of those carriers, hoteliers or other persons providing services in connection with the tour over whom we have no direct or exclusive control. We do not accept responsibility for any injury, damage, loss, delay, change of schedule, or any other events that are beyond our direct control, such as, but not limited to, war, terrorism, flood, fire. Civil disturbance, acts of God, acts of Government, or any other authorities, accidents to or failure of machinery or equipment, or industrial actions. The passage contract in

The tour hotels are:

Rome – Metropole 4-star
Siena – Excelsior Jolly 4-star
Florence – Croce di Malta 4-star
Parma – Du Parc 4-star
Santa Margherita Ligure – Continental 4-star
Alba – I Castelli 4-star
Milan – Doria Hotel 4-star



use by the carriers concerned, when issued, shall constitute the sole contract between the transportation companies or firms and the purchasers of these tours. Baggage is at owners risk throughout the tour. The contract between passenger and Travelrite International shall be construed in accordance with the laws of the State of Victoria. Any action must be brought in the State of Victoria.

HOW TO BOOK: Bookings can be made by completing a booking form and sending it with a deposit of \$750 per person to:

Travelrite International Pty Ltd
423 Whitehorse Road
Balwyn, Victoria 3103

Further information can be obtained by telephoning

Toll free: 1800 630 343

Phone: (03) 8803 6868

Fax: (03) 9836 8068

Email: balwyn@travelrite.com.au

www.travelrite.com.au

ABOUT TRAVELRITE INTERNATIONAL: Travelrite International Pty Ltd (ABN 64 005 817 078) is a well-established travel company which has been marketing throughout Australia for over 30 years. It has two ATAS No A10538 accredited offices at Balwyn and Heathmont which are also accredited with IATA. As such they directly represent the major airlines of the world and all major domestic and international hotel, tour and transport operators. Travelrite International Pty Ltd is a full member of the Australian Federation of Travel Agents – AFTA.