

# ITALIAN SENSORY EXPERIENCE

## Grape and Truffle Harvest 2019 Cuisine and Culture Tour

Featuring Celebrity Chef & Cuisine and Culture Expert, Amy Riolo

8 Days/7Nights: September 20-27, 2019

“Take rest, a field that has rested bears a bountiful crop.”

-- 1<sup>st</sup> Century BCE Roman Philosopher (from Abruzzo), Ovid

### Day 1

September 20, 2019

#### Rome – Transfer to Abruzzo

Named “Italy’s new hot destination” by CNN, Abruzzo is also “The Greenest Region in Europe.” An oasis of culture and nature, this up and coming tourism destination will leave you captivated by the tastes, sights, textures, sounds, and aromas of central Italy. We will arrive in Rome and transfer via private car to the enchanting family owned and operated De Luca Winery and *agriturismo*. Located in Mozzagrogna, Abruzzo, in the Castel dei Sette region, the vineyards are situated perfectly in between the mountains and the sea, with comfortable, modern, well-appointed guest rooms. Here we’ll enjoy classic Abruzzese-style hospitality as well as gourmet food and world-class wines produced onsite. We will check in and enjoy a typical Italian *aperitivo*. Then we’ll head to Il Gusto Pizzeria – a local landmark where Pizzaiolo Costantino makes his special crust out of a mixture of 8 local and ancient grains which he leavens with a natural starter for 48-hours. We’ll enjoy a pizza workshop and dinner at the pizzeria.

### Day 2

September 21, 2019

#### Mozzagrogna/San Vito/Fossacesia/Sensory Notes Workshop

One of Abruzzo’s greatest charms is the close proximity to culture and nature that it offers. We’ll start the day with a tour of the *agriturismo* grounds including the wine-cellar, the vineyard, and the olive orchards. We’ll also enjoy a brunch of hand-made artisan bread, locally produced cheeses (some aged in the skins from the winery’s grapes), homemade marmalades, fresh, local yogurt, house-cured meats, homemade local cakes and pastries – just to name a few of the items available. Next, we’ll transfer to Fossacesia to visit the St. John in Venus Abbey. Overlooking the Adriatic Sea, grapevines, olive orchards, and gardens, the abbey’s grounds alone are enough to evoke reverie. The abbey takes its’ name from the original temple to Venus which was built on the same site in 80 BCE. The abbey is a monastery complex in the commune of

Fossacesia, built at 107 meters above sea level, it includes a basilica and the monastery proper, both built in the early 13th century on a pre-existing convent.

In the afternoon, we'll head to the marina to experience a *trabocco* – a traditional wooden fishing vessel – originally designed by fisherman to take advantage of the rough seas which are now becoming popular tourist destinations. We'll enjoy a presentation of the history and use of the *trabocco* and a leisurely lunch. Then we will return to the *agriturismo* for a Sensory Notes Workshop with Chef Amy to teach the skills needed for the upcoming wine and honey tastings and dinner.

### Day 3

September 22, 2019

#### Roccascalegna/Truffle Hunting/Honey Tasting/White Wine Tasting

Today starts with a traditional breakfast at the De Luca *agriturismo* and then we'll head to Roccascalegna to visit the famous Medieval castle, which has become the symbol of the Abruzzo region. Situated over 100m on top of the larger of a pair of limestone formations protruding from the valley floor, it was constructed on top of an existing Lombard fort in the 11<sup>th</sup> century CE, and expanded in the 16<sup>th</sup> century CE. Its restoration, begun after the 2nd World War was finished in 1996, included a great deal of Norman influences.

After touring the castle, we'll head to L'agriturismo L'alveare – a gastronomic treasure in the mountains – known for its on ground apiary and for taking local cuisine to new heights while maintaining their rustic roots. Here Chef/Proprietor Cosimo will lead us on a truffle –hunt with his team of trained dogs. Then, we'll head back to his kitchen for a “pasta alla chittara” workshop and enjoy a multicourse truffle-based lunch onsite. Later in the day, we'll head to Tornareccio to visit the Iacovanelli honey-making factory. Here we'll enjoy an artisan honey – tasting seminar.

In the evening, we'll head back to the De Luca *agriturismo* for the evening for a guided white wine tasting. In addition to the well-known Montepulciano d'Abruzzo wine, we will also experience scores of other varietals that the local cantina has to offer, as well as learn how owner/winemaker Dr. Luciano DeLuca has successfully brought many almost forgotten varietals back onto the market. The day ends with dinner in the *agriturismo*.

### Day 4

September 23, 2019

#### Atessa

Our day begins with a traditional breakfast at the De Luca *agriturismo* and then we'll head to the property's vineyards to experience the *vendemmia* – the annual grape harvest with the owners. You'll learn how grapes make their journey from the vines to

the bottles as well as ancient and cutting-edge traditions in practice at the winery. Later in the day, we'll enjoy a guided tour of the village and head to Atessa at noon. Atessa is located on top of two hills - with a gorgeous panoramic position of its 18<sup>th</sup> and 19<sup>th</sup> century buildings. The area is also home to pre-Roman ancient settlements. We'll explore the city and experience regional specialties with a liqueur and *torrone* tasting. Next, we'll experience a lecture on the local honey-based cuisine with a sampling by local chefs in a landmark restaurant. Our evening will conclude with a hands-on cooking class and dinner featuring a menu based on local olive oil and ingredients that is perfect for today's palates led by Chef Amy.

## Day 5

September 24, 2019

Lanciano

Our day begins with a traditional breakfast at the De Luca *agriturismo* and then we'll visit the city of Lanciano - known for its historic churches and nativities. We'll enjoy a tour of the Miracle of the Eucharist Church built on top of Roman ruins - and spend some time shopping. In the evening, we'll sample the *arrosticini* meat skewers and *bocconotti* desserts as well as other local specialties. At the end of the evening, we'll return back to the De Luca *agriturismo* for a guided red wine tasting/pairing experience and dinner.

## Day 6

September 25, 2019

Atessa/Rocco San Giovanni/Casoli

After breakfast at the *agriturismo*, we'll head back to Atessa for a hands-on cooking class at the Fondaco dei Domeniani again. Today's menu with Chef Amy is Classic Sauces and Beyond - you'll learn to make four traditional Italian sauces and transform them in to culinary masterpieces. In the late afternoon, we'll take a trip to the breathtaking olive orchards at Trappeto di Caprafico for a guided olive oil tasting with Chef Amy and the owner. We'll enjoy dinner in the town of Casoli... situated on a foothill of the Majella mountain, at the base of the Aventino River known for its ancient settlements as well as Norman and Lombard ruins.

## Day 7

September 26, 2019

Sulmona

We'll start the day with a traditional breakfast at the De Luca *agriturismo* and then head to the enchanting food-mecca ancient town of Sulmona, birthplace of Roman poet Ovid. We'll take a guided tour of the Medieval city, which is in walking distance from an ancient Roman wall. We'll visit the famous William Di Carlo sweet confection factory, known for its candy-covered almonds, and enjoy a confetti-flower making workshop. Sulmona is home to many confectioners, some of whom were known for hosting Jewish families during WWII. We'll experience a typical lunch made with local products (think desserts made out of custard cream –filled cake with crumbled candy-coated almonds on top). In the mood for shopping? Local linens, pizzelle-irons, and gourmet goods are also not to be missed. We'll also stop for a Ca'ffetto – a sweet brew containing ground confetti candies and espresso at the landmark Caffè Ovidio.

Later in the day we'll visit Scanno, nestled in between narrow alleys with Bourbon palaces, cafes, and shops, where we'll spend some free time exploring. Situated in the Sagittario Valley and encircled by the Majella mountains Scanno's natural heart-shaped lake was created by a feud between a white witch and a sorcerer; the lake marking the spot where the witch finally fell. Scanno's historic wealth derives from its pastoral fortunes which even allowed its inhabitants the luxury of developing the fine gold filigree jewelry craftsmanship. There is also a strong tradition of making textiles and wool in the city. Resting on a ridge in a beautiful valley, Scanno is a well-known tourist destination offering recreational, cultural, folkloric, artistic beauty, crafts, and culinary delights.

In the evening, we will return to the *agriturismo* for a farewell dinner with the owners.

## Day 8

### Roma

September 27, 2019

We'll have breakfast at the *agriturismo* and head back to Rome where the tour ends.

## \*Supplemental Rome Tour \$500

Day 8-9 (with overnight in Rome)

September 27-28, 2019

### Roma

For those choosing to spend additional time with Chef Amy and Antonio in Rome – We'll start the afternoon with a quick walking tour of Rome's ancient *centro storico*. Chef Amy will lead us through all of her favorite spots in the city. Beginning with a stroll through the famous Campo dei Fiori food and flower markets, we'll then go to the Villa

Borghese – Rome’s famous park – to stroll with the locals, eat a quick open-air bite, and enjoy the beautiful Bernini statues in the property’s museum. Next, we’ll head down the chic Via Veneto for a trip down the Spanish Steps and down Via Condotti – one of Rome’s most exclusive streets. From there we’ll go to a traditional Roman trattoria for lunch. After lunch, we’ll take in the sites at the Trevi Fountain and one of Chef Amy’s favorite bread bakeries and food shops. Finally, we’ll make our way back to the Piazza Navona to Chef Amy’s favorite coffee roaster and shop – Caffè Tazza d’Oro. After a quick “pick-me up” there will be time for touring the nearby Pantheon and Santa Maria Sopra Minerva church. We’ll head back to our hotel for a siesta before dinner and then enjoy a trip across the Tiber to Trastevere to enjoy an evening *passeggiata* with the locals.

### Tour Details

Tariff: \$2,995 per person (double or single occupancy\*) inclusive of:

- Culinary Leadership Services of Chef Amy Riolo
- Tour and Cultural Leadership Services of Antonio Iuliano, Italian Sensory Experience
- Transfers from/to Rome International Airport
- Lodging, including taxes, Abruzzo
- Daily Breakfasts, lunches, and dinners
- Private ground transportation on itinerary throughout, including driver tip
- Guided tour of Sulmona, Mozzagrogna, De Luca Winery
- 2 private hands on cooking classes with Chef Amy and resulting meals
- 2 private cooking demonstrations with local chefs and resulting meals
- A Sensory Notes Workshop
- An olive oil workshop/tasting
- A guided red wine tasting and pairing
- A guided white wine tasting and pairing
- A guided honey tasting, liqueur tasting, torrone tasting
- Other Included Meals: Street Food Tasting in Lanciano, dinners at the De Luca Winery, in Casoli, and on a *trabocco*. Lunches include a feast of local specialties at the L’alveare agriturismo, and in Sulmona.
- Above mentioned tours and tastings at various workshops and establishments.

\*Note that guests desiring a single room will not be lodging at the De Luca winery but at a nearby 4-star Hotel Castello di Sette, as the *agriturismo* only offers double occupancy. There is no price difference.

\*\*Itineraries may vary due to unforeseen circumstances.

The additional supplement trip to Rome (\$500) includes:

- Culinary Leadership Services of Chef Amy Riolo
- Tour and Cultural Leadership Services of Antonio Iuliano, Italian Sensory Experience
- Additional expert talks (schedule permitting)
- An exclusive guided “culinary walk” through Rome’s Centro Storico
- Ground transportation
- Entry to the Villa Borghese Museum
- One night accommodations in a 4-star hotel
- Lunch and Dinner on September 27, and Breakfast on September 28.

### Payment

A non-refundable deposit of \$1,000 per person is due by July 20, 2019  
Balance of payment, \$2,995 = \$1,995 per person is due by August 20, 2019

For questions, Antonio can be reached via skype @ logout.srls or via Whatsapp +39 3491995783 or via email: [info@italiansensoryexperience.com](mailto:info@italiansensoryexperience.com).  
Amy can be reached at [amy@italiansensoryexperience.com](mailto:amy@italiansensoryexperience.com).

\*Only deposits – payable to Antonio Iuliano, LOGOUT Srls” – are accepted;  
visit [www.italiansensoryexperience.com](http://www.italiansensoryexperience.com) for payment and registration procedures.

## Terms & Conditions

Cancellation Policy: Tour cancellations must be made in writing and are effective from date of postmark or email time-stamp. Cancellations made after July 20, 2019, are subject to full forfeiture of the tour price unless the tour is fully subscribed and your space is resold (in which case a \$250 handling fee will apply). Leaving the tour in progress, for any reason whatsoever, will not result in a refund, and no refunds will be made for any unused portions of the tour.

LOGOUT Srls reserves the right to cancel any tour due to insufficient enrollment that makes the tour economically unfeasible to operate or because of good-faith concerns with respect to the safety, health, or well-being of the participants. If a tour is canceled for any of these reasons, deposits will be returned minus a \$250 service fee.

This tour is limited to 12 participants.

Travel Insurance/Trip Cancellation/Overseas Medical Insurance/Emergency Evacuation coverage is highly recommended.

Meals, snacks, beverages, services, and activities not noted in the itinerary above are at the discretion and cost of the traveler.

Extra baggage fees beyond the standard allowance are the responsibility of the traveler.

Unless otherwise noted, alcoholic beverages are not included.

Fares for taxis, buses, or other transportation for independent excursions are not included.

Tips to bellhops and hotel staff for luggage assistance or other personal services are not included.

## Mutual Waiver and Indemnity Agreement

LOGOUT Srls offers its participants the opportunity to experience international travel/culinary and cultural tours. Certain potential risks to personal health and safety are associated with international travel and residence in a foreign country. You should not participate in a such a tour unless you are willing to accept the associated risks.

LOGOUT Srls cannot guarantee the health and safety of participants in a travel abroad program or eliminate all risks from travel abroad environments.

By submitting your reservation form for this program, you are agreeing to the following:

I understand that there are certain risks associated with international travel and residence in a foreign country and that LOGOUT Srls , including its director and tour leader, cannot control or eliminate these risks.

I understand that these risks may include exposure to potentially serious health and safety hazards including, but not limited to: transportation accidents, storms, floods, earthquakes, and other natural disasters, infectious diseases, inadequate medical care, remote access to medical treatment; armed insurrections; and terrorist activities.

I understand the LOGOUT Srls is not in a position to guarantee my personal health or safety during my participation in a culinary and cultural tour abroad.

I understand that LOGOUT Srls cannot monitor or control all of the daily personal decisions, choices, and activities of individual participants.

I understand the LOGOUT Srls cannot assure that U.S. standards of due process apply in overseas legal proceedings or provide or pay for legal representation for participants.

I understand that LOGOUT Srls cannot assume responsibility for the actions of persons not employed or otherwise engaged by LOGOUT Srls for events that are not part of the program, or that are beyond the control of LOGOUT Srls and its subcontractors, or for situations that may arise due to the failure of a participant to disclose pertinent information.

I understand and hereby acknowledge that I assume all risks incurred by my participation in a LOGOUT Srls international travel program.

I understand that I have the option to invite an attorney review this document and advise me of my rights.

In consideration of being allowed to enroll and participate in a LOGOUT Srls international travel program, the traveler(s) listed on the reservation form hereby release LOGOUT Srls , its director, agents, and employees from any and all claims arising out of or in any way connected with any LOGOUT Srls program and the traveler's/travelers' participation in the program, including, but not limited to the risks as outlined above.

*Italian Sensory Experience*  
*Grape and Truffle Harvest 2019 Cuisine and Culture Tour*  
September 20-27, 2019 | RESERVATION FORM

To reserve a place, please return this form and a signed mutual waiver and indemnity agreement with your non-refundable deposit of \$1,000 per person (visit [www.italiansensoryexperience.com](http://www.italiansensoryexperience.com) for payment procedures) by July 20, 2019 to:

Antonio Iuliano  
LOGOUT Srls  
[info@italiansensoryexperience.com](mailto:info@italiansensoryexperience.com)  
*Or call via WhatsApp (39) 3491995783 for more information*

Total final payment of \$2,995-\$1000 deposit= \$1,995 per person is due no later than August 20, 2019.

Name/s of Traveler/s as depicted in Passport(s)

\_\_\_\_\_

Date(s) of Birth \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ ZIP \_\_\_\_\_

Phone \_\_\_\_\_ Fax \_\_\_\_\_ Email \_\_\_\_\_

#### ACCOMMODATIONS

I wish to share a room with: \_\_\_\_\_

Double (1 shared bed)       Twin (2 beds)       Single Occupancy

#### PAYMENT

I have made my initial deposit to LOGOUT Srls Antonio Iuliano

I/We confirm that I/we have carefully read and agree to the Terms and Conditions and Mutual Waiver and Indemnity Agreement of this program, and agree to full payment to Antonio Iuliano, LOGOUT Srls via deposit no later than August 20, 2019. Each participant must sign below:

Signature (required) \_\_\_\_\_ Date \_\_\_\_\_

Signature (required) \_\_\_\_\_ Date \_\_\_\_\_