



# *Italia Speciale*

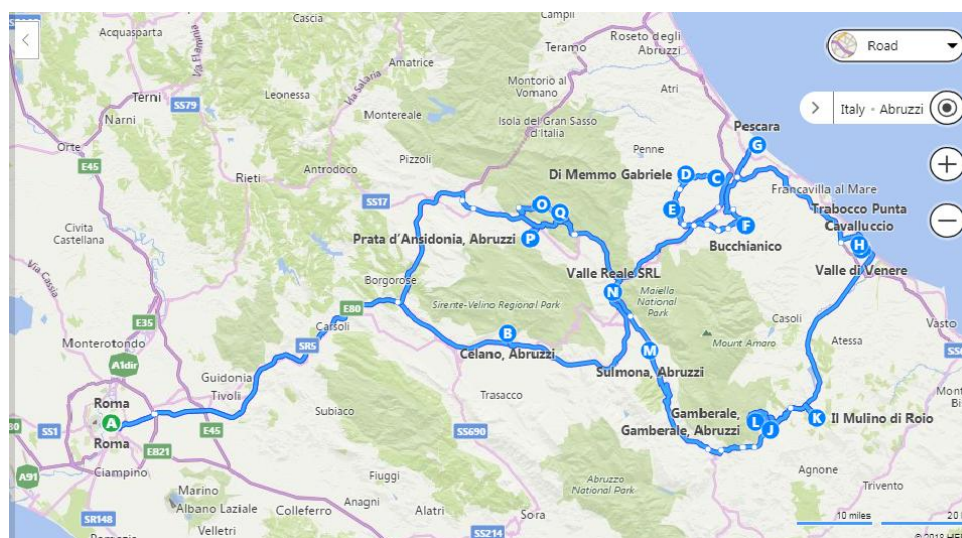
*A Classic Meets the Authentic & Undiscovered*

*Rome & Abruzzo Discovery, Cookery & Foodie Experience*

**Rome & Abruzzo**

[www.ItaliaSpeciale.com](http://www.ItaliaSpeciale.com)

*Leonardo De Flaviis*



## ***Rome & Abruzzo Discovery, Cookery & Foodie Experience***

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### **DAY ONE**

#### ***Ancient Rome – Colosseum – Roman Forum – Piazza Venezia - Pantheon***

- **Welcome to Rome!**
- In the afternoon you will meet with your very own Host at the **Colosseum** to start an insightful immersion into the history and culture of ***Ancient Rome***
- Walk through the fascinating history of the **Colosseum and the Roman Forum**, followed by a guided tour of both **Piazza Venezia and the Pantheon** ...a fascinating experience with your Host through the heart of Rome to discover and enjoy so much more than meets the eye!
- Dinner in a local *Trattoria* with Roman specialties and local wines

### **DAY TWO**

#### ***Vatican Museums – Sistine Chapel – Stanze di Raffaello – St Peter's Basilica Hidden Rome –Moses by Michelangelo***

- After an early breakfast, it will be time to meet your Host at the Vatican Museums to visit the **Vatican Museums**, including:
  - **Sistine Chapel**
  - **Stanze di Raffaello (Raphael Rooms)**
  - **Saint Peter's Basilica**
- After a light lunch break, an afternoon dedicated to the discovery of ***Hidden Rome, its secret gems!***
  - **San Clemente Basilica and its Undergrounds**
  - **San Pietro in Vincoli Basilica (St Peter's in Chains) and the Moses by Michelangelo**, universally acknowledged as of the greatest masterpieces of Italian art
- Dinner in a local *Trattoria* with Roman specialties and local wines
- Evening at leisure

## DAY THREE

### *Cookery Experience – Fountains & Piazzas*

- This morning, *sleeves up* for a cooking session at our exclusive venue near *Piazza Navona* with our Chef and Hosts to discover the most famous Roman recipes & dishes
- Lunch to sample the fruits of our labour
- After lunch, a leisurely guided walk with your Host to discover the secrets of Rome's most iconic *Fountains & Piazzas*:
  - **Piazza Barberini**
  - **Tritone Fountain**
  - **Campo dei Fiori**
  - **Piazza di Spagna and the Spanish Steps**
  - **Trevi Fountain**
  - **Piazza Colonna**
  - **Piazza di Pietra**
  - **Piazza Navona**
- Aperitivo in *Piazza Navona* to enjoy the vibrant atmosphere of Rome at its best!
- Dinner in a local *Trattoria* with Roman specialties and local wines and evening at leisure

## DAY FOUR

### *Rome – Agriturismo La Rustica - Pasta & Sauces Cookery lesson*

- **10:30/11:00am:** It will be time to say Goodbye to your Hosts in Rome as we start a journey of discovery into the unspoilt and undiscovered region of **Abruzzo**
- Our journey of discovery starts with a very scenic drive along the *Autostrada dei Parchi* as we head into the **Abruzzo** region along the most beautiful *Autostrada* in Italy through the *Gran Sasso* mountain Range
- Our first stop will be in the fascinating medieval town of **Celano**, dominated by its dramatically impressive *Castello Piccolomini*, a former *Fortress* the foundations of which date back to the XII century
- Typical lunch in the shade of the *Castello* at *Madonne delle Vigne* hosted by *Mamma Luisa and Chef Sandro*, as we talk about the intriguing history of this town that spans centuries and includes *Roman Emperors* and *Popes* enjoying glasses of **Prosecco**, **Montepulciano** and **Trebbiano**
- Then we set off to reach the charming *Agriturismo La Rustica or Antica Dimora* in the sweeping hills of the **Pescara** countryside
- *Welcome drink* aperitif by the pool and under the olive trees
- Chance to walk through the vineyards by the *Agriturismo* to learn more about the world of Abruzzo wines with a stroll through the nearby vineyards amid the maturing sweet fruits of *Montepulciano d'Abruzzo*, *Pecorino*, *Cococciola*, *Moscato*, etc...
- **6/6:30pm:** This afternoon...*sleeves up* for an afternoon hands-on cooking class with *Mamma Nicoletta* and *Chef Cristina* to disclose the secrets of *fresh pasta*, *lasagna*, *tomato sauces* and the very best of fine *Abruzzese* and Italian cuisine.
- We will also indulge in the preparation of typical **desserts** like *pizzelle*!
- Dinner to sample the fruits of our labour sipping glasses of *Montepulciano d'Abruzzo*

## DAY FIVE

### *Mozzarella Making - Nocciano - Cantine Bosco Wine Tasting & Special Lunch - Wine Tastings - Olive Oil Tasting & Special Dinner*

- After breakfast, we set off to a nearby small cheese factory in the area to make our own *fresh mozzarella* with our good host *Claudio*
- Then we reach the nearby *Cantine Bosco*, where Giovanna will guide us through their impressive Wine Museum followed by a guided tasting at the winery
- Lunch will be a very special experience in the nearby hilltop town of *Nocciano*, as our lovely hosts *Rossella and Cecilia* will prepare a unique culinary delight paired with their own *Montepulciano* red
- After lunch, return to *Agriturismo La Rustica* for a bit of relax
- In the late afternoon, we head to the hilltop town of *Bucchianico* for and **Olive Oil Tasting** followed by yet another treat as dinner nearby will also be an incredible *wine-tasting* experience!
- A short stroll down *Bucchianico*'s narrow alleyways to meet our sommelier *Claudio*, who will open his exclusive cantina for a wine-tasting aperitif and dinner with a delicious selection of local savouries tasting selected wines
- Return to *Agriturismo La Rustica* or *Antica Dimora*

## DAY SIX

### *Costa dei Trabocchi – Fish Class – Villa Danilo*

- After breakfast, a lovely drive along the beautiful *Costa dei Trabocchi* will take us to the beautiful town of *Fossacesia* and its XII century *Abbey of S. Giovanni in Venere* overlooking the stunning *Golfo di Venere* and the oldest olive tree in Abruzzo
- Today's cooking class will be unique: our hosts will guide us through the preparation of fine, yet simple, **fish dishes**...a tantalizing gastronomic experience with *Master Chef Mirko!!*
- Time permitting (exclusively in case of early departure around 8:30am), en-route stop will be the coastal town of *Ortona*, a famous port village dating back to the *Roman Empire*
- Home to *Francesco Paolo Tosti*, the Italian Composer who became *Singing Master* to the British Royal Family in 1880, Ortona features the *Passeggiata Orientale*, a lovely elevated stroll coasting the Adriatic Sea culminating with Ortona's monumental military bastion, the Renaissance *Aragonese Castle*
- Later this afternoon we will reach lovely Hotel *Villa Danilo* in *Gamberale*, in the *Maiella National Park*
- Welcome drink aperitif, presentation of staff and introduction to the second part of the *Cookery Holiday* with *Gino, Pasquale* and *Chef Emanuele*
- Exquisite dinner at *Villa Danilo* with *Montepulciano* and *Trebbiano*
- Good night's rest

## DAY SEVEN

### *Truffle Hunting - Elements of Meat Masterclass – Tiramisu*

- **09:30** This morning, an authentic *truffle hunt in the woods* with our local truffle hunter *Primiano along with his precious truffle gold diggers “Ruby” and “Miss”*
- Our destination will be our host's most secret spots in Abruzzo to unbury the precious underground delicacy... let's cross fingers for good luck!
- Return to *Villa Danilo* for some time at leisure to relax by the pool, enjoy a personal *Yoga* session or *Villa Danilo's little Grotto Spa with Massages*
- Truffle lunch at Villa Danilo with our very own precious delicacies
- Later this afternoon, chance to peek in the kitchen and tackle some more typical Abruzzese recipes with the Chef, which might include a *main course* as *agnello* (lamb), *wild boar* or delicious appetizers followed by *Tiramisù*!
- Dinner will be at *Villa Danilo*

## DAY EIGHT

### *Vegetarian Masterclass at “Il Mulino” Agriturismo - Pizza Masterclass*

- After breakfast, we set off to reach the nearby *Agriturismo Il Mulino* in the hilltop village of *Roio Del Sangro*, where our hosts *Chef Alessia, Chef Mirella and Pino* will entertain us in a hands-on *veggie cookery session*
- Our lesson will cover the preparation of vegetarian specialities using the best local produce, greens and accompanying it all with organic *Trebbiano, Cerasuolo and Montepulciano*
- Lunch will be a feast of the senses with our own preparations
- Return to *Villa Danilo* for an afternoon at leisure
- **18:30:** Evening *pizza making class* with our *own truffles* for the most elegant pizzas in the world.....ready to spin and bake in a proper wood-burning oven??
- Dinner with our creations

## DAY NINE

### *Roman Sulmona – Market Day - Wine Tasting Medieval Santo Stefano di Sessanio - Rocca Calascio Fortress & Sunset*

- **9:30am:** After breakfast, we say goodbye to our hosts at *Villa Danilo* and head toward the classically beautiful Italian town of *Sulmona*, world renowned for its *confetti*
- A leisurely stroll through this historical village to visit its shops and its **market** in Sulmona's busy *Piazza Garibaldi* towered by the historical *Roman Aqueduct*
- We recommend a stop at *Fernanda and Giovanna's* pretty *honey-shop* by the *Piazza* for a *sweet honey-tasting* and a chance to purchase lovely and *tasty* special gifts
- As the buzz of *Sulmona's “passeggiata sul Corso” (the stroll)* winds down for lunch, we head to the nearby beautiful *Valle Reale Winery* in *Popoli*, where our lovely hosts will introduce us to some of the most exclusive organic Abruzzo wines in stunning surroundings!
- A walk through the vineyards before sitting for lunch accompanied by highly selected wines knowledgeably introduced and described by our hosts
- Transfer to the fascinating medieval village of **Santo Stefano di Sessanio**, on the majestic *Gran Sasso d'Italia*
- Time at leisure to explore Santo Stefano's picturesque at your own pace
- Dinner in *Santo Stefano* and a good night's rest



## DAY TEN

### *Morning: Saffron Fields & Masterclass*

- **09:30:** After breakfast, we head towards the nearby *Navelli Plateau* in Abruzzo's "*Saffron Valley*", where our host *Francesco* in the XII century village of *Prata D'Ansidonia* will guide us through the fields and the secrets of mastering this very precious spice
- **Saffron Masterclass** and lunch with *Chef Nello* at his restaurant nearby to learn all about *Risotto*

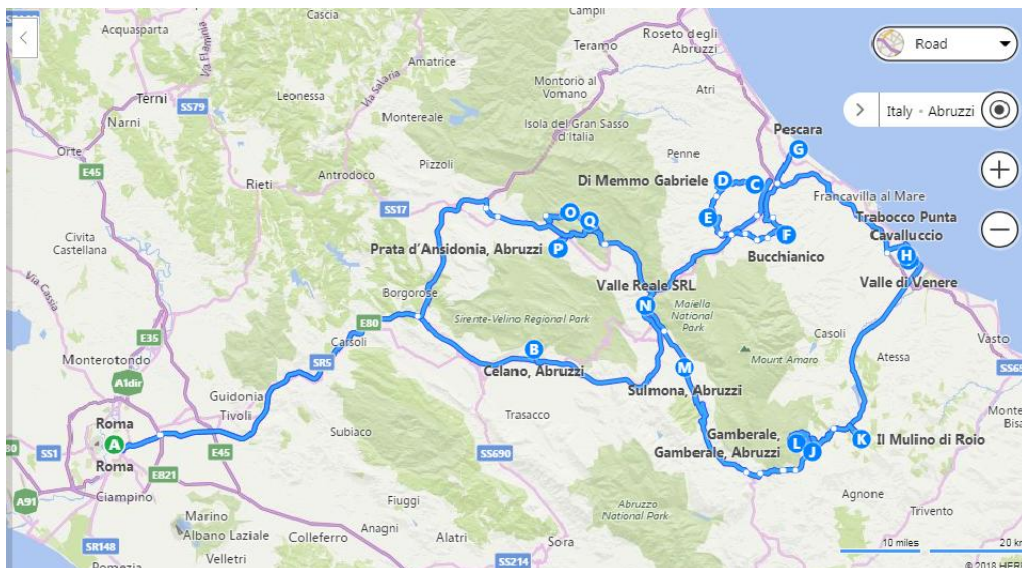
*Afternoon: Campo Imperatore - Pecorino d'Abruzzo & Ricotta & Cheese Tasting in Castel del Monte*

- **15:30:** our destination will be the breathtaking plateau of ***Campo Imperatore***, Italy's majestic alpine meadow, part of the Apennines
- With a bit of luck, we might be able to spot not only herds of sheep and horses but also the *Apennine Wolves* and *Chamois* as well as *Peregrine Falcons*
- We head towards the village of ***Castel Del Monte***, widely renowned for its unique ***"Pecorino Canestrato"***
- Visit to the local cheese shop for a **pecorino cheese making session** and to see ***"the birth of Ricotta"*** accompanied by a ***cheese tasting*** with our lovely hosts ***Rosetta and Donatella***
- Then a short drive to enjoy a Sunset over the *Gran Sasso* that will take us to visit the nearby medieval ***Fortress of Rocca Calascio*** for great views and dinner

## DAY ELEVEN

## Transfer to Rome

- After a leisurely breakfast, transfer to Rome....*arrivederci* Abruzzo!!



# Highlights & What's included

€3950 eur

- **Guests: min 5 / max 7**
- Starting point: Rome @ 14:00am on Day One (please [contact us](#) for arrangements)
- Ending point: Rome Airport on Day Eleven (please [contact us](#) for arrangements)
- Fully escorted by our Tour Leader and Hosts
- All Transfers
- **ROME EXPERIENCE:** does not include Hotels, which guests are free to arrange
- Accommodation 11 days / 10 nights: SINGLE/DOUBLE EN-SUITE ROOM ACCOMMODATION (NO single room supplement!) in selected venues that deliver a true feeling for the town & area
  - **3** nights in Rome (Hotel 3S in Rome)
  - **2** nights at the lovely *Agriturismo La Rustica* in the sweeping hills of the Pescara countryside
  - **3** nights at the beautiful *Hotel Villa Danilo* in the *Maiella National Park*
  - **2** nights in the fascinating medieval village of *Santo Stefano di Sessanio* in the majestic *Gran Sasso*
- **An exciting and unique journey of discovery through the very best of Authentic Italy**
- Hands-on Cookery Classes at our highly selected venues under the guidance of our Chefs
- Foodie Experiences:
  - Hands on Pasta & Sauces Making with *Mamma* and Chefs in Rome and throughout Abruzzo
  - Main Course Masterclass – *Elements of Meat Masterclass*
  - Dessert Masterclass
  - Pizza Masterclass
  - Fish Masterclass along the stunning *Costa dei Trabocchi*
  - Olive Oil Tasting in a beautiful olive mill dating back to the early 1700's
  - Veggie Masterclass in a stunning 15<sup>th</sup> century Watermill
  - Authentic Truffle Hunting in the woods
  - Mozzarella Making Experience
  - Pecorino d'Abruzzo Cheese & Ricotta making
  - Saffron Experience and Masterclass
  - Wine Tastings
  - Exclusive **Abruzzo1.com Add-ons** available on request
- All restaurants and venues are highly selected and offer the most special **Abruzzo1 & ItaliaSpeciale Experiences!**
- All meals included as per the program with **highly selected wines from Abruzzo** as part of the *Abruzzo1.com Experience*

## Not included

- Flights
- Gratuities

## A word on Tipping

At **Italia Speciale** our mission is to assure only the best experiences possible around Italy through our highly selected network of Partners and Hosts, all committed to delivering the highest standards of knowledge and service to our guests. We do this by nature and soul, as proud as we are of our proposals and our people. Tips are never expected and always come as a nice bonus for our partners.

Should you feel the need to share a token of gratitude, ideally your Host should collect €75 eur in cash per guest on Day 3 to cover all tips that deserve to be shared among all Partners. Tips are not compulsory by any means, and should be given exclusively for high quality service.

**Payment: Bank Transfer + bank charges | Credit Card: +3.5% | Cash: €100 eur discount**

**Italia Speciale - Leonardo De Flaviis**

# The Nitty Gritty

## Breakdown & Payment

**Proposal Cost: €3950 pp Eur**

**Payment breakdown:**

- €500 Eur non-refundable deposit due upon booking
- Balance due either before or upon meeting

**Payment method:**

**Deposit:**

- Cash Payment: *please see below*
- Bank Transfer + bank charges
- Credit Card: +3.5%
- Credit Card via Paypal: +4.5%

**Balance\*:**

- Cash payment in FULL: €100 eur DISCOUNT
- Bank Transfer + bank charges
- Credit Card: 3.5%
- Credit Card via Paypal: +4.5%

**\* CASH AMOUNT REQUIRED UPON MEETING: €500 pp**

*Thank you,  
Leonardo*

### BUSINESS ADDRESS

**GlobalMente.biz SRLS**  
Via Gran Sasso, 25  
65010 Spoltore (PE)  
Italy  
T: +39 328 4838954  
E: info@GlobalMente.biz

### BANK DETAILS for Bank Transfers

**Name:** GlobalMente.biz SRLS  
**Bank name:** UniCredit (00789)  
**Address:** Viale Abruzzo -66010 Chieti (Ch)  
**IBAN:** IT20H0200815502000103708183  
**BIC/SWIFT:** UNCRITM1789

### BANK - FULL ADDRESS

**UniCredit S.p.A.**  
00789 Chieti Viale Abruzzo  
Viale Abruzzo, 281-287 - 66013  
Chieti Scalo (CH) - Italy  
T: +39 0871 076089  
Fax +39 0871 530205

**Leonardo De Flaviis || Abruzzo1.com & ItaliaSpeciale.com**



# Add-on Experiences for *A Classic Meets the Authentic & Undiscovered*

## Abruzzo by Supercar & Classics



### *Ferrari*

You can include a **Ferrari Experience** behind the wheel of our *Ferraris*. You will have the chance to drive along winding panoramic roads and reach nearby villages to explore. Fully escorted. Duration: 2-days.

Minimum: 3 guests.

**Quote on Request**



### *Vintage Fiat 500*

You can include a **vintage car experience** behind the wheel of one of our **classic Fiat 500s**! You will have the chance to drive along relaxing panoramic roads and reach nearby villages to explore. Fully escorted. Duration: half-day. Minimum: 2 guests.

**Quote on Request**



### *Italian Practice Lessons*

Practise your Italian on all our experience journeys in Abruzzo! Our Italian Hosts, Chefs, Tutors and Team Partners will give you the chance to speak Italian and learn even more of the language while enjoying all our unique proposals.

Minimum: 4 guests (small group).

## Active & Adventure: Cycling



### *Abruzzo Backroads Cycling - ABC*

Enjoy the quiet and panoramic backroads of the countryside! Our Abruzzo1 backroads cycling leader will provide you with all the professional gear and equipment you will need to enjoy this experience. Departure directly from *Agriturismo La Rustica* or *Villa Danilo* and you will reach nearby medieval towns and villages!

Fully assisted with Battery Assisted Mountainbikes

Duration: 3 hours. Minimum: 2 guests.

**Price: quoted upon request**

# Abruzzo Creative: Photography & Painting



## *Photography Masterclass*

Why not get to grips with **your DSLR** camera and learn some secrets of perfect photography with this **Photography Masterclass**

The Masterclass can take place at *La Rustica* or *Villa Danilo* and in the nearby medieval towns and villages, covering all sorts of subjects and techniques!

Duration: 3 hours. Minimum: 2 guests.

Cameras: not provided.

**Please enquire for quote.**



## *Painting Masterclass*

A tranquil afternoon sipping a glass of *Montepulciano d'Abruzzo* while admiring the lovely landscape either from the terrace at *La Rustica*, on the beach in Pescara or in the nearby medieval towns and villages with this **Painting Masterclass** conducted by Abruzzo1's very own professional artist.

Duration: 3-4 hours.

Minimum: 2 guests.

Painting material: provided

**Please enquire for quote.**



# Venues

## *Agriturismo La Rustica*



## *Antica Dimora*





# *Venues*

## *Hotel Villa Danilo \*\*\*\* - Gamberale*





# *Venues*

## *Residenza La Torre – Gran Sasso National Park - Campo Imperatore*



*The medieval village of Santo Stefano di Sessanio*



*Residenza La Torre*



*Campo Imperatore: paradise!*