

d*lux travel

Cooking in Tuscany with Paula Lambert

trip overview

Start & Finish : Florence, Italy

Cost: € 3800 per person, double occupancy (8 days, 7 nights)

Due to the overwhelming popularity of this trip, there will be three trips offered in 2012:

5 May -12 May; 12 May -19 May; and 29 Sept - 6 Oct

Join Paula Lambert at Podere le Radicchie in Chianti
for a week-long exploration of Tuscan cuisine and culture



itinerary

- Day 1 (Sat) This morning, we will rendezvous in Florence and have a special visit of the Vasari Corridor with a local expert. Then you will have free time for lunch and a little shopping before heading out into the Chianti to settle into our villa, Podere le Radicchie. After *aperitivi* with Paula, we will sit down to our welcome dinner prepared for us by a local guest chef. (D - dinner)
- Day 2 (Sun) This morning, we take a short drive to the neighboring town of Panzano to explore the Sunday market. At lunchtime, we visit master butcher Dario Cecchini – famous in Italy for his grass-fed beef – and enjoy a burger at the restaurant next to his *macelleria*. Our first cooking class with Paula commences this afternoon, incorporating fresh produce we purchased this morning at the market. *Aperitivi* and dinner at Podere le Radicchie. (BLD – breakfast, lunch, dinner)
- Day 3 (Mon) This morning, we explore the medieval hilltown of San Gimignano. Just outside the city walls, we will visit a local producer of saffron who also happens to own the best restaurant in San Gimignano, where we will enjoy lunch. Then it's back to the villa for our second cooking class with Paula. *Aperitivi* and dinner at Podere le Radicchie. (BLD)
- Day 4 (Tues) We have a big day today as we venture to Siena, the rival of Renaissance Florence which now seems perpetually (and pleasantly!) stuck in the middle ages. A local expert will show us her favorite spots in Siena this morning, and then you will have free time for lunch followed by shopping and more exploring on your own. After a full day out, our local guest chef will prepare dinner for us this evening back at the villa. (BD)

For further information or to sign up, please contact Paula at paula@mozzco.com and 214.741.4072
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* itinerary subject to change to accommodate unforeseen circumstances and/or serendipitous opportunities!

- Day 5 (Wed) Our focus today is the Chianti, the renowned wine region between Florence and Siena. We start in charming Greve and make a quick stop at her picturesque hilltop neighbor, Montefioralle. Next we visit the Villa Vignamaggio, birthplace of the Mona Lisa and home to fabulous gardens that are a favorite of cinematographers. The villa has a wonderful winery where we will have a tasting and tour, before heading back to the villa for our third cooking class with Paula. *Apertivi* and dinner at Podere le Radicchie. (BLD)
- Day 6 (Thurs) We start today at the imposing Castello di Brolio, where Baron Ricasoli developed Chianti Classico in the 19th century. After a visit of the castle and its stunning Renaissance gardens, we drive a short distance to visit one of the top pottery makers in Tuscany producing traditional Renaissance designs. Next stop: Volpaia, a jewel of a borgo where they have been producing wine since ancient times and where we will enjoy lunch *al fresco* with beautiful views over the vineyards. This afternoon, we return to the villa for our fourth class with Paula and dinner at the villa. (BLD)
- Day 7 (Fri) Our final day in Tuscany starts with relaxing at the villa or perhaps a walk in the countryside, then a light lunch at the villa. This afternoon, we visit Monteriggioni, whose intact ring of walls holds a beautiful medieval town, complete with orchards and gardens that historically fed the town's inhabitants. Our week together culminates this evening with a celebratory dinner at Michelin-starred Osteria di Passignano, centerpiece of the Antinori estates that produce Super Tuscans *Tignanello* and *Solaia*. (BLD)
- Day 8 (Sat) After breakfast at the villa, we will transfer to Florence for your onward travel. *Arrivederci!* (B)



Clockwise from top left: Podere le Radicchie, Paula Lambert, the villa kitchen and pool and the Chianti countryside