



Ormina  
TOURS

in partnership with

THE GRAND **WINE** TOUR

LUXURY REDEFINED, DISCOVER MORE  
FOOD & WINE



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013  
CAMPAGNA FINANCED ACCORDING TO EU REGULATION N. 1308/2013



# BOOK WITH CONFIDENCE

## \$150 AUD DEPOSIT SPECIAL PER PERSON

Terms & Conditions Apply



Ross Ioppolo

### A note from our CEO

2022 was a wonderful year with all Australian state and international borders reopening after a two-year COVID-19 hiatus. Australians were finally reconnected to family, friends and our favourite world destinations through the gift of travel. There is no substitute for the visceral experience of sharing time and place with the people we love. It is what drives our sense of purpose, belief that travel is a celebration of life.

It was so wonderful to reconnect face-to-face with our global Ormina team in Puglia this year and to travel through Italy, Portugal and the UK, face-mask free with no inhibitions or concern.

Looking to 2023, Ormina Tours is bursting with expectation and excitement. Our Small Group Journeys are unique, combining the smallest group size at 10 persons, 2- and 3-night stays in boutique 4- and 5-star hotels and guaranteeing departures with just 2 guests. Notwithstanding, we are set to launch an exciting new initiative that will further challenge the paradigm of luxury small group journeys in the European market. We have also extended our partnership with The Grand Wine Tour to remain at the forefront of winery experiences in Europe and we will soon reveal new partnership's to deliver extended rewards and benefits for our guests and the clients of our preferred travel agent networks. Finally, we continue to build on our proprietary internal reservation system to strengthen our ability to construct unique world-class free and independent travel itineraries.

Welcome back and we look forward to hosting you again in the near future.

Ross Ioppolo  
CEO Ormina Tours.

## Team travels: Where we've been and where we're going



Anna Jones

"I finally made it to Puglia this year and can clearly see why it is a favourite with our clients. I especially love the boat ride from Santa Maria de Luca where we explored the sea caves and the cooking class in Ginosola. I was completely blown away with Lecce, it's such a beautiful town and a real hidden gem. The Greek Islands are next on my list, a cancelled Covid trip that I still need to rebook."

"In 2022 I travelled to Greece & Puglia for the first time. Greece exceeded all my expectations! I love history, tasting typical cuisines, and chatting with locals. I have never experienced a sunset like I did in Santorini. The Caldera view is breathtaking. Matera was also a highlight. The Sassi and stunning landscapes & to hear the stories of the local's resilience is to be admired."



Kylie Garrety

"Last spring, I was able to discover Italy's Abruzzo Region, absolutely off the beaten track. The trip focus was the wine and the gastronomy, real gems! It's surprising how much there is still to learn in my country, even after hundreds of trips across the boot. For my next future trips I would like to explore the Douro region in Portugal and discover it's amazing wines."



Sonia Speroni

"This year, I travelled and learnt more about the Tuscany region, particularly Livorno and Lucca; it was an excellent experience, formative and full of emotion. I also discovered Puglia and Matera with really good food and lovely people. My next trip will be through Belgium and Holland and I dream of visiting Canada, Central America & Australia."



Anita Carelli



Louisa Bayman

"In 2022 I travelled to Morocco for the first time, as well as France and Italy. My favourite thing to do when I travel is to try new foods, and I wasn't disappointed. I was lucky enough to discover and enjoy local experiences with close family and friends. Next year I have my sights set on Malta, Sicily, and Egypt."



# PREMIUM ACCESS

## The Best in Food & Wine Travel

The Grand Wine Tour (TGWT) is an Association of top wineries across 7 regions of Italy, offering exclusive wine tastings, Michelin-starred restaurants, boutique hotels and relais & unique activities dedicated to a luxury clientele. Focusing on the best of the best, they created the very first quality certification for Italian wineries. Their 'Mark of Excellence' distinguishes wineries that achieve the highest standards in wine tourism hospitality.



### Max Coppo, Founder & CEO

Meet Max Coppo, the Founder of The Grand Wine Tour. Max was born and bred in the world of wine to a historic wine making family. With over 30 years wine experience, his knowledge and passion make him a leader in the Italian wine tourism sector.

Our partnerships and events are made possible by:



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### Our Partnership

Since 2020, Ormina Tours has partnered with The Grand Wine Tour (TGWT) to continue to bring travellers unparalleled access to Italy's premium wineries that produce some of the country's highest rated wines. The partnership allows travellers opportunities for more exclusive in-depth experiences and access to top wine makers.

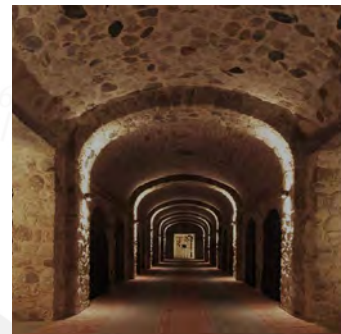
Ormina Tours is the **exclusive partner** of experiences for TGWT across the Australian and New Zealand markets, helping to build customised itineraries focused around TGWT's flagship 22 wineries.

Find at more at: [thegrandwinetour.com](https://thegrandwinetour.com)



## Flagship Wineries

### A selection of our favourites



#### Cascina Chicco Canale, Piedmont

Cascina Chicco has been making wines in the Roero for three generations since founder Ernesto Faccenda planted vineyards of Nebbiolo and Barbera in the 1950s. Their wines range from white Roero Arneis and Favorita to red Barbera, Nebbiolo-based Roero DOCG, and Barolo. The winery is a labyrinth of barrel and aging rooms, corridors for storage and wine racks, and niches excavated into bare rock for conserving historical vintages.



#### Tenuta Carretta Piobesi d'Alba, Piedmont

Founded in 1467, the winery has one of the richest and longest histories of the entire area. Today, Tenuta Carretta is a true "constellation of elegance", a whole that includes two excellent restaurants: Flavio Costa's 21.9 restaurant (one Michelin star) at the winery and Locanda in Cannubi (on the Cannubi hill) in the Municipality of Barolo. There is also the elegant 21.9 Boutique Hotel, the Villa Garassino agritourism and wine shop in Treiso.



#### Ceretto Winery Alba, Piedmont

The secret to success for Ceretto in Piedmont is owed to the exceptional soil and climate of the Langhe and the proprietors' passion and wisdom to capture this quality in the wine. Spread over 160 hectares and three estates where they produce the great flagship Barolo and Barbaresco wines. Since 2010, the vineyards are all under organic management, in accordance to a model of sustainable development that completely respects man and nature.



## Ristorante 21.9

AN EXPERIENCE WITH AN AUTHENTIC FLAVOUR

**C**hef Flavio Costa's cuisine has added innovation and prestige to a territory already rich in tradition, that of the Langhe and Roero.

He blends his Ligurian heritage with local Piedmont ingredients for a dining experience that is refreshing and unique. Products of the land are carefully selected, with a vigilant and meticulous use of raw materials of the highest quality.

The 21.9 menu is thus an exclusive mix of traditions and flavours, rich in blends of land and sea. With a contemporary cut cuisine based on local tradition, and the revival of some "symbol" dishes that have brought the Chef to the fore. The restaurant, which has been awarded a Michelin-star, is housed inside Tenuta Carretta Winery and boasts stunning 180-degree views of the vineyard landscape.

**TENUTA CARRETTA**  
A PIORRESI D'ALBA DAL 1467

## A Love of Truffles

THE DIAMOND OF GASTRONOMY

**T**ruffles are known in Italy as 'tartufo', from the Latin word 'tuber', which describes a lump. Far more like subterranean mushrooms than potatoes, they grow beneath the ground close to tree roots.

Truffles grow best in a humid, colder climate. They are found in forests throughout northern Piedmont and central parts of Tuscany as well as Umbria and Le Marche growing beneath various tree species, such as willow, poplar, hazelnut, and oak.

### DISCOVERING TRUFFLES

Our partners at **TartufLanghe** offer guests the opportunity to discover truffles all year round, thanks to the seasonality of the various species: summer truffle, autumn truffle, and white truffle. Enjoy a unique discovery in Piedmont when visiting their artisan laboratories, tasting truffles at their restaurant with tasting room, and experiencing the wonderful truffle grounds of the Langhe and Roero districts on a truffle hunt.

### ABOUT TARTUFLANGHE

Since 1975 **TartufLanghe** has been contributing to the development of gastronomic creativity. Founders Beppe and his wife Domenica, became innovative with their ideas of truffles, creating the first artisan truffle pasta in the world. Since then, the company has developed a variety of delicious new products, re-imagined to bring truffle to the broader population. From Trifulòt chocolates, to Perlage® and truffle chips, **TartufLanghe** has established a "democratic" revolution of truffles for everyone to enjoy.







Ceretto Winery



Tenuta Carretta Winery



Cascina Chicco Winery

# Luxury Food & Wine Experiences

## BAROLO WINE TOUR 1-DAY SAMPLE TOUR

Barolo is iconic. It is the "wine of kings, the king of wines," and the vineyard landscapes of this area are just as stately. In fact, the vineyards were recognised in 2014 as UNESCO World Heritage for the centuries of viticulture that has shaped the landscapes and the customs of this stunning region.

The Barolo territory is nestled in the foothills of the Alps in southern Piedmont. Explore the most prestigious crus, where the vines grow in neat rows, and the historical wineries that have turned this wine into one of the world's most prized labels.

### CERETTO

### Program Overview

- > In the morning, pick up at your accommodation in Milan, Turin or Alba region and private transfer to Michele Chiarlo Winery.
- > Premium tour and tasting at Michele Chiarlo Winery.
- > Fine-dining lunch.
- > Private transfer to **Ceretto Winery**.
- > Premium tour and tasting at **Ceretto Winery**.
- > In the afternoon, private transfer back to your accommodation in Milan, Turin or Alba region.

## TRUFFLE & WINE TOUR 1-DAY SAMPLE TOUR

A true experience of the Piedmont area is not complete without a truffle immersion. Combine a world-class food and wine experience that includes a behind-the-scenes experience of the truffle from discovery to shelf. Indulge in Chef Flavio Costa's delicious blends of Ligurian heritage with Piedmont ingredients, and delight in exploring one of the richest and longest histories of wine in the area.



### Program Overview

- > In the morning, pick up at your accommodation in Milan, Turin or Alba region and private transfer to **Tartuflanghe**.
- > Premium tour of the **Tartuflanghe** showroom, kitchens, and artisan workshops.
- > Private transfer to a truffle farm for a truffle hunting experience.
- > A rich tasting of truffle specialties, accompanied by a glass of Nebbiolo d'Alba.
- > Private transfer to **Tenuta Carretta Winery**.
- > Fine-dining lunch at 21.9 restaurant.
- > Premium tour and tasting at **Tenuta Carretta Winery**.
- > In the afternoon, private transfer back to your accommodation in Milan, Turin or Alba region.

## ROERO WINE TOUR 1-DAY SAMPLE TOUR

Roero is a small wine area in the hills of central Piedmont that is particularly known for refreshing Arneis white wine as well as bold, fragrant reds made from the region's signature grape: Nebbiolo.

Roero is the gateway to Piedmont's famed wine and cuisine; dense hazelnut groves grow in the flatlands, green forests rise on the hills, and the area's famed ochre-yellow stone are a unique terroir in their own right. Immerse yourself in the peaceful beauty of Roero and discover the region's most renowned producers of Arneis wine.



### Program Overview

- > In the morning, pick up at your accommodation in Milan, Turin or Alba region and private transfer to **Cascina Chicco Winery**.
- > Premium tour and tasting at **Cascina Chicco Winery**.
- > Fine-dining lunch.
- > Private transfer to **Tenuta Carretta Winery**.
- > Premium tour and tasting at **Tenuta Carretta Winery**.
- > In the afternoon, private transfer back to your accommodation in Milan, Turin or Alba region.

# Italian Home Cooking Experiences

PRESENTING OUR ITALIAN PARTNERS *LA CUCINA*

At Ormina Tours we aim to provide truly unique local experiences that immerse travellers in the traditional culture and contribute to the local economy. Our home cooking classes with local *cesarinas* are just one of these amazing experiences.

We work with a special community of hand-picked cooks from across Italy. They are passionate about their local foods and want to share their culture and tastes with the world. Each cook welcomes curious travellers into their own home for an immersive culinary experience!

## Meet some of our Cesarina's



### Juanita from Bari (Puglia)

Juanita loves cooking and accidentally stumbled on the home cooking community while reading the newspaper one day. She loves the idea of telling the stories of her family and the region through food. "I love being part of this huge family that is spread all over the country!"

### Anna from Genova (Liguria)

Passionate about culinary experiences for as long as she can remember, Anna says "It's so much more than just cooking... for me, it's about sharing with other, discovering recipes and hosting friends to try new things together". For 3 years Anna has been making friends globally through sharing her knowledge of food.



### Barbara from Siena (Tuscany)

Barbara loves sharing her cooking, but also her hilltop home in Tuscany with all her international guests. The at home cooking network has given her the chance to connect with the community and share her traditional recipes passed down from her grandmother.

## An Apulian Classic TO RECREATE AT HOME



### Tiella alla barese Rice potatoes and mussels

An Apulian summer specialty that fuses the earth with the sea. This amazing baked dish gives a rich flavour and texture and is a widely appreciated dish throughout the Puglia region. Meticulous preparation is as important as the cooking itself.

At the bottom of an aluminium terracotta pan, make a bed of potatoes and sliced zucchini. Drizzle it with oil, then add small tomatoes cut in halves, a few slices of onion, salt, pepper, and pecorino cheese. Flavour with parsley and minced garlic. Arrange the half-open black mussels in spokes to cover the potatoes, spreading the rice evenly over.

Repeat this procedure with all the ingredients in layers, ending with a layer of well-dressed potatoes. Finally, add water or fish stock to cover the rice by about the thickness of one's finger.

Bake at 180 degrees for 45 minutes, until the surface is golden and crunchy.

WANT MORE  
TRAVEL INFO?  
SCAN & SIGN UP TO  
OUR NEWSLETTER







San Gimignano, Tuscany



Ceretto Winery, Piedmont



Bologna, Emilia-Romagna

# COMPARE THE BEST:

WHERE SHOULD YOU PLAN YOUR NEXT TRIP?

# Food & Wine Regions

## Tuscany

## Piedmont

## Emilia-Romagna

Best for	Groups of friends & wine lovers	Fine dining, food & wine lovers, or travellers looking for a new Italian destination	Families, foodies & car enthusiasts
Food Specialties	<ul style="list-style-type: none"> <li>&gt; Florentine Steak</li> <li>&gt; Simplistic 'peasant' style foods based around vegetables, bread, &amp; pasta</li> <li>&gt; The iconic con Lampredotto Sandwich with cow stomach, fresh bread, virgin oil, salt, pepper</li> </ul>	<ul style="list-style-type: none"> <li>&gt; Truffles from Alba</li> <li>&gt; Hazelnuts</li> <li>&gt; Piedmontes Beef (Fassona)</li> <li>&gt; Cheeses: Castelmagno, Montebore , Robiola di Roccaverano</li> <li>&gt; Bra Sausage</li> </ul>	<ul style="list-style-type: none"> <li>&gt; Cured meats: Mortadella Bologna, Culatello salami, Parma ham, Prosciutto di Parma</li> <li>&gt; Cheeses: Parmigiano Reggiano cheese,</li> <li>&gt; And more: traditional balsamic vinegar from Modena and Reggio Emilia, and tagliatelle and tortellini pasta, Borgotaro mushrooms</li> </ul>
Wine Specialties	<p><b>Key wines:</b> Chianti Classico, Brunello di Montalcino, Vernaccia di San Gimignano, and Vino Nobile di Montepulciano, Super Tuscans</p> <p><b>Main Grape varieties:</b> Sangiovese, Trebbiano toscano, Merlot, Cabernet Sauvignon</p>	<p><b>Key wines:</b> Barolo, Barbaresco (Nebbiolo Wines), Moscato d'Asti, Barbera and Moscato, Gavi, Roero, Arneis</p> <p><b>Main Grape varieties:</b> Nebbiolo, Barbera, Dolcetto, Moscato</p>	<p><b>Key wines:</b> Lambrusco (sparkling red wine) Sangiovese di Romagna DOC</p> <p><b>Main Grape varieties:</b> The dominant vine varieties being Malvasia and Lambrusco, Trebbiano, Barbera, Bonarda and of course Sangiovese</p>
Why visit?	From world-class wines to refined gastronomy, a rich history and cultural heritage, Tuscany is a microcosm of all Italy's delights.	Home of the Slow-Food Movement, stunning landscapes and unique experiences that you won't find anywhere else in Italy including access to some of the best Michelin restaurants, amazing wines and truffles.	Emilia Romagna is the Region where top Italian products and names are born. The region offers a sensual blend of both natural and cultural wonders making it a fantastic of the beaten track destination that encompasses everything Italian!
Must-see locations	<ul style="list-style-type: none"> <li>&gt; Val d'Orcia</li> <li>&gt; Arezzo</li> <li>&gt; Sienna</li> <li>&gt; Volterra</li> <li>&gt; Lucca</li> <li>&gt; Pisa</li> <li>&gt; Moteriggioni</li> <li>&gt; San Gimignano</li> <li>&gt; Cortona</li> </ul>	<ul style="list-style-type: none"> <li>&gt; Turin</li> <li>&gt; Alba</li> <li>&gt; Asti</li> <li>&gt; Gavi</li> </ul>	<ul style="list-style-type: none"> <li>&gt; Bologna</li> <li>&gt; Parma</li> <li>&gt; Modena</li> <li>&gt; Ravenna</li> <li>&gt; Rimini Beaches</li> <li>&gt; Ferrara</li> </ul>
Unique experiences	<ul style="list-style-type: none"> <li>&gt; Discover Tuscan UNESCO World Heritage Villages &amp; their Medieval history</li> <li>&gt; Bagno Vignoni: Thermal baths and spa OR Saturnia hot springs</li> <li>&gt; Wine masterclass</li> <li>&gt; Cooking classes</li> <li>&gt; Villa stay (ideal for friends &amp; families)</li> </ul>	<ul style="list-style-type: none"> <li>&gt; Truffle hunting with a dog</li> <li>&gt; Dining at Michelin star restaurants</li> <li>&gt; Wine masterclass</li> <li>&gt; Day trip to the Alps</li> <li>&gt; Sightseeing and food tour in Turin</li> <li>&gt; Visit Venaria Reale, the Savoy Royal Palace, near Turin</li> </ul>	<ul style="list-style-type: none"> <li>&gt; Eataly World (FICO Bologna); The Italian Food Theme Park</li> <li>&gt; Food tour and tastings</li> <li>&gt; Visit the world famous 'Motor Valley': Ferrari, Ducati and Maserati</li> <li>&gt; Watch a performance where Pavarotti made his debut: Teatro Municipale in Reggio Emilia</li> <li>&gt; Visit "Terre Verdiane" the places of famous opera Giuseppe Verdi near Parma</li> <li>&gt; Visit nearby San Marino</li> </ul>
Getting there	<ul style="list-style-type: none"> <li>&gt; Take a day trip from Florence (approx. 1-1.5hrs drive to anywhere in Tuscany)</li> <li>&gt; Book a villa and travel around with a private driver</li> </ul>	<ul style="list-style-type: none"> <li>&gt; From Milan (approx. 1.5hrs driving time)</li> <li>&gt; From Turin or Genoa (approx. 1-1.5hrs driving time)</li> </ul>	<ul style="list-style-type: none"> <li>&gt; Fly to Bologna and travel around with a driver/car</li> <li>&gt; Fast Train from Milan (approx. 1hr)</li> <li>&gt; Drive from Turin or Genoa (approx. 2.5hrs driving time)</li> </ul>
Recommended itinerary	<p><b>Tuscany: Food &amp; Wine In-Depth</b> Or see our other range of Tuscany itineraries and Small Group Journeys on pg 19-20</p>		
No. of Days	7 Days		
Price	From \$4,290 AUD Twin Share per person		
	<p><b>Piedmont; Food, Wine &amp; Truffles</b> MAX 10 per tour</p>		
	7 Days		
	From \$5,190 AUD Twin Share per person		
	<p><b>Emilia-Romagna Regional Discovery</b> Fully customisable</p>		
	6 Days		
	From \$3,790 AUD Twin Share per person		



Piedmont



Relais Villa d'Amelia



# Piedmont: Food, Wine & Truffles

## Highlights & Inclusions

- > 6 nights in a 5-star hotel and 4-star retreats.
- > 6 breakfasts (B), 4 lunches (L), 1 dinner (D).
- > Guided sightseeing tour of Turin and Alba.
- > Truffle hunt with hunting dog.
- > Local wine appreciation master class with sommelier.
- > Aged cheese tasting paired with local sparkling wine.
- > Lunch and tasting at a renowned Barolo winery.
- > Tasting at a Barbaresco winery.
- > Degustation dinner with wine pairing.
- > Cooking class and lunch.
- > Deluxe VIP transportation as indicated.
- > Airport transfers on first and last day.
- > Note: hotel city taxes, if applicable, are not included.

## DAY 1 Turin

Welcome to beautiful Turin, the capital of Piedmont and a historically important political and cultural centre that served as the capital of the Duchy of Savoy and the first capital of the Kingdom of Italy. Transfer to your hotel from Turin airport or train station and enjoy the day at leisure.

**STAY 2 NIGHTS** Hotel Grand Sitea 5-star or similar

## DAY 2 Turin (B, L)

Discover Turin by foot with a private guide, visit Piazza San Carlo, "living room of the city", John the Baptist Basilica and Piazza Castello, dominated by the presence of both the Royal Palace and Palazzo Madama. The latter was home to the first Senate of unified Italy, while the parliament was in Palazzo Carignano, now the location of the Museum of the Risorgimento. Continue along Via Po with its expansive arcades and the Mole Antonelliana, which houses the National Museum of Cinema. Finish with a Turin aperitif "Vermouth" and a welcome lunch at Mercato Centrale, close to Porta Palazzo Market which is the largest open-air food market in Europe.

## DAY 3 Vienna – Costiglione d'Asti – Benevello (B, L)

Depart for the Piedmont countryside, Italy's picturesque region of mountains and valleys, overrun with vineyards, castles and incredible cuisine. Our regional discovery begins with a thrilling truffle hunt with hunting dog on a family property that has been passed down through generations. Unlock the mystery and allure of the truffle and enjoy the find with a light lunch, paired with local sparkling wine. Afterward, continue through Langhe, a UNESCO World Heritage listed area to check into an amazing rural retreat and relax before participating in a late afternoon wine appreciation masterclass and tasting with a sommelier. Once the seat of the Savoy Empire, Piedmont is known for Barolo and Barbaresco, the wine of kings and queens made from the Nebbiolo grape, that are among the most coveted wines in the world. The evening is yours to relax at this rural paradise.

**STAY 2 NIGHTS** Villa d'Amelia 4-star or similar

## DAY 4 Benevello – Bra – Barolo – Benevello (B, L)

Visit a family cheese business established in Bra in the 1920's and learn the secret of aging to reflect the tradition of the territory. Enjoy a cheese sampling before venturing into Barolo for a tasting and lunch on a winery overlooking the vines. In the afternoon, enjoy time to explore the town of Barolo, the namesake city for the 'king of wines and the wine of kings', before returning to the hotel to relax for an evening at leisure. One option is to partake in an unforgettable dinner in Chef Nigro's one-star Michelin restaurant with wine pairings within the hotel.

## DAY 5 Benevello – Alba – Barbaresco – Gavi (B, D)

Enjoy a guided tour of Alba, considered the capital of Langhe and formerly known as the city with a hundred towers. The town features the Romanesque Alba Cathedral, dating to the 12th century, and is home to the world-renowned Ferrero confectionery company. Enjoy time for self-discovery and an independent lunch, which may include the famed 3-star Michelin restaurant, Piazza Duomo. In the afternoon, venture to a Barbaresco winery for a tasting and an incredible view of the Barbaresco Cru hills, before continuing to Gavi to check into another amazing retreat. In the evening, visit the properties impressive cellar before enjoying a degustation dinner in its fantastic restaurant.

**STAY 2 NIGHTS** Villa Sparina 4-star or similar

## DAY 6 Gavi (B, L)

Relax in the morning before partaking in a special cooking class to learn the culinary secrets of select local dishes.

Afterward, enjoy the fruits of your labour with a celebratory closing tour lunch. The afternoon is yours to relax at the hotel or perhaps walk or cycle to nearby wineries.

## DAY 7 Gavi – Milan (B)

If not extending with us on our Tuscan Villages tour, to nearby Cinque Terre or Bologna, return to Milan for your ongoing journey.

## 2023 Departures and Pricing

STARTS	ENDS	PRICE*
Turin	Milan	Twin Share per person
21-May-23	27-May-23	\$5,190
25-Jun-23	01-Jul-23	\$5,190
23-Jul-23	29-Jul-23	\$5,190
10-Sep-23	16-Sep-23	\$5,190
01-Oct-23	07-Oct-23	\$5,190
Single supplement		\$2,600

\* All prices are listed in AUD unless otherwise stated. Prices in other currencies are available on our website.



# Family Friendly Travel Tips

GET THE MOST OUT OF YOUR EUROPEAN FAMILY HOLIDAY

Europe offers a wonderful diversity of countries from which to choose your next family holiday. Yet having the whole family with children travelling together means some extra planning! This will ensure your family trip will be a fantastic and memorable experience.

Here are some of our ultimate tips to making your next European holiday a wonderful time for everyone.

## Younger vs older kids

The age of your children should be taken into consideration when building your itinerary. The needs of a baby or toddler during your trip will be different than a school-aged child or a teenager.



## Flexibility

Being flexible with your daily schedule is important to not overtax young feet or attention spans. For example, don't plan a walking tour that covers too great a distance. A private guide for a walking tour is a better option to a larger group tour. They offer flexibility as needed. And, they can also cater especially to your child's and the whole families interests. Mix structured activities with open play time in a local park will allow the kids to let off steam and run around.

## Baby's needs

If you have a baby and need a ride to an attraction, consider a private driver as taxis may not be equipped with a baby seat. Keep your youngest children on a schedule close to what they are used to at home, such as when they eat and when they sleep. Bring their favourite toy along on the trip, and make a game taking pictures with them seeing the sites!

## Building great itineraries

Creating a travel plan that suits everyone may seem near impossible, yet getting everyone involved in the planning and lead up to your holiday will ensure everyone feels included.

## Discover and tour a new way

Add in a picnic such as in one of London's parks or near the Eiffel Tower or take one of the children-oriented museum tours such as the one offered at the Louvre in Paris. Museums can be overwhelming to kids, so special tours that offer scavenger hunts or other fun activities will help them enjoy the experience and begin to be exposed to great art and history.

## Immersive learning for the whole family

Build in an activity that helps your children learn something about the local culture in a fun way. You can often find local cooking classes and learning about traditional dishes. Or maybe a crafts tour in Florence where the kids could watch artisans at work. Consider an activity that gets the kids active while still seeing the city, such as a bike tour. You'll see the city in a new way and perhaps make some new discoveries yourself.



# Favourite Family Experiences

A SELECTION OF ACTIVITIES FOR FAMILIES IN ITALY



## Family Cooking Classes

Italy is a culinary discovery! Mix in some fun for the whole family with a cooking class. Learn to roll out the pizza dough. Choose your own toppings – perfect for fussy children. Discover the secrets of home-made gelato, and maybe a new favourite flavour. The class will end around the table, enjoying your cuisine delights together.

APPROPRIATE FOR ALL AGES



## Gladiator School (Rome)

Rome brings ancient history alive with an exploration of the marvellous Colosseum where gladiators once fought. Enrol your kids in gladiator school to give them a taste of what a gladiator's life was like! Learn of the battle strategies and fight family member against family member in an interactive and experiential learning experience.

APPROPRIATE FROM 6 - 14 YEARS



## Carnival Mask Workshop (Venice)

The Venice Carnival is the most well-known and one of the oldest festivals annually celebrated in the world with its main feature being the stunning masquerade costumes and masks. Get involved and learn about this cultural tradition through a mask making workshop, including construction, papier-mâché and decorating.

APPROPRIATE FROM 3 YEARS



## FREE FAMILY TRAVEL GUIDE

DOWNLOAD our Free Family Friendly Travel Guide with tips on planning, travelling, accommodation and more.

SCAN HERE TO VIEW



# The Douro Valley

## PORTUGAL'S MUST-VISIT WINE REGION

Located in northern Portugal, the Douro Valley is the oldest demarcated wine region in the world (since 1756) and is a UNESCO World Heritage Site. Here you can visit its charming, whitewashed 18th century winery estates known as quintas to enjoy tastings or take a cruise along the river. Seek out viewpoints like the Casal de Loivos to enjoy spectacular vistas of the surrounding landscape. Explore small winemaking villages by car or bike and sample the famous local port wines.



Learn about the region's wine heritage at the Douro Museum in Peso da Régua. Admire Lamego's baroque hilltop chapel atop its flight of blue and white-tiled steps and visit Provesende to see its ancient cottages and cobbled town square. The Douro valley is the most famous wine region, and it is here where the famous port wine is grown.



The beauty of the region, combined with the agricultural landscaping of the terraced vineyards, led to the Douro region being recognised as a UNESCO World Heritage Site.

Port is the most famous Portuguese wine, a sweet dessert wine. The red variety is grown from grapes such as Touriga Nacional and Tinta Roriz on the terraced hillsides of the Douro River Valley. The wine is fortified, meaning that partway through the fermentation process, brandy is added to the wine. This results in a higher level

of remaining grape sugar, heightening the wine's sweetness. The fortification and aging processes for port takes place in the famous port houses of the city of Porto, located at the mouth of the Douro River on Portugal's west coast.

Grapes used in the production of Portugal's red wines include Touriga Nacional (used in many ports), Tinta Roriz (one of the primary Douro Valley grapes) and Touriga Franca. White wine grapes include Alvarinho, Loureiro (used to make Vinho Verde), Arinto and Verdelho, used in the production of Madeira, and Malvasia Fina.

The stunning terraced hillsides of the Douro River have been producing the famous port wine for centuries. In the past few decades, the area is becoming well respected for dry red and white wines as well. In fact, total Douro region production is evenly split between Port and the non-fortified red and white table wines.

Portugal may be most famous for its Port and Madeira fortified wines. Yet it is gaining an international reputation for the quality of its other wines as well. Portugal has over 250 indigenous grapes! Many of these do not grow anywhere else in the world. There has never been a better time to discover Portugal and the Douro Valley.



## 6 DAYS IN PORTUGAL

Discover Portugal's greatest attractions including Lisbon, Porto and the charming villages of Sintra, Cascais, Óbidos and Aveiro across 6 leisurely days. Enjoy guided city tours, dinner and a Fado show, a traditional cruise on a Ribeiro, Port tastings and lunch and wine tasting in the Douro Valley.

Twin Share per person

from \$4,390 AUD

from \$3,590 USD



Scan to see the website for the full itinerary.



### ADD ONS SPAIN & THE ALBUFEIRA COAST

Combine with a pre-tour extension to discover Portugal's stunning Albufeira coastline or with our Best of Spain tour for a complete discovery of the Iberian Peninsula.







Food & Wine Tasting



Food & Wine, In-Depth



Tuscan Villages

## Tuscany Experiences



Travel Style	Private Itinerary	Private Itinerary	Small Group Journey (max 10) can be taken as a Private Itinerary
No. of Days	5 Days	7 Days	8 Days
Meals Included	4 Breakfasts 2 Lunches 1 Dinner	6 Breakfasts 4 Lunches	7 Breakfasts 3 Lunches 1 Dinner
Best for	Authentic Tuscany with little time to spare: experience the best of, or tailor it to your preferences.	Wine and food lovers: unique local food experiences, showcasing some of Tuscany's best wines.	Tuscany first-timers: a fantastic overview of the wine regions, historical villages, and rolling countryside with plenty of food and wine experiences, guided tours and time to unwind.
Food Inclusions	<ul style="list-style-type: none"> <li>&gt; Michelin Star cooking class</li> <li>&gt; Pecorino di Pienza cheese tasting</li> <li>&gt; Lunch in Montalcino's wine region</li> </ul>	<ul style="list-style-type: none"> <li>&gt; Chianti wine tasting lunch</li> <li>&gt; Cooking class with local produce</li> <li>&gt; Val d'Orcia wine tasting lunch</li> <li>&gt; Truffle hunting</li> <li>&gt; Cheese and truffle tasting with local wine</li> </ul>	<ul style="list-style-type: none"> <li>&gt; Welcome dinner in Florence</li> <li>&gt; Local family winery lunch with wine</li> <li>&gt; Home cooking class with a Tuscan local followed by lunch with wine</li> <li>&gt; Lunch at a Montalcino winery</li> <li>&gt; Cheese and truffle tasting with local wine</li> </ul>
Wine Inclusions	<ul style="list-style-type: none"> <li>&gt; Winery tour &amp; tasting, Cortona</li> <li>&gt; 2 x Nobile di Montepulciano red wine tours and tastings</li> <li>&gt; Brunello wine tasting lunch in Montalcino's wine region</li> </ul>	<ul style="list-style-type: none"> <li>&gt; 2 x Chianti wineries &amp; tasting</li> <li>&gt; Val d'Orcia winery tour &amp; tasting lunch</li> <li>&gt; Vino Nobile di Montepulciano tasting</li> </ul>	<ul style="list-style-type: none"> <li>&gt; Chianti winery tour &amp; tasting</li> <li>&gt; Montalcino winery tour, tasting &amp; lunch</li> </ul>
Upgrade Options	Extend your stay to spend a day in Bagno Vignoni – a charming town and a UNESCO World Heritage Site offering natural thermal waters.	Extend your stay to spend a day visiting the protected endangered villages of Pitigliano and Sorano.	Add a pre or post tour in Florence, Emilia-Romagna, or Cinque Terre. Leave on any date you choose by making this a private itinerary.
Cost PP	from \$3,790 AUD	from \$4,590 AUD	from \$7,390 AUD

**MOST POPULAR**

# Slovenian Wine

## AN OVERVIEW OF THE THE 3 KEY REGIONS

Although a small country, Slovenia has a rich winemaking tradition. The roots of Slovenian winemaking go back to the Celts and Illyrians in the 5th century BC. The diversity of grapes is influenced by its climate, due to its position near the Adriatic Sea on its western flank and the Julian Alps to its north.

Slovenia has three primary winemaking regions, Primorje in the west, Podravje in the east and Posavje in the southeast (see map). In general, white wine is more popular in Slovenia than red wine and represents almost 75% of total Slovenian wine production.

**Primorje** is in the west of Slovenia bordering Italy and the Adriatic Sea. As the most developed wine region in the country it is responsible for the most wine production. The region is heavily influenced by its Italian neighbours in terms of its wine, language, and culture. Although the Primorska region is best known for its white wines, it also produces most of the red wines coming from Slovenia. Primorska has the largest number of indigenous white grape varieties in the country. The red soil or terra rossa of the Karst is famous for its rich, ruby red, high acidity Teran wine.



**Podravje**, or the Podravska wine region, is in the northeastern and eastern portions of the country. Bordered by Austria on the north and Hungary and Croatia on the east. Podravje, referring to the valley of the Drava River, is the largest wine region in area. This region, which is responsible for about half the country's wine output, also creates mainly white wines. It consists of 95% of all wine production. Here you'll find Riesling and Traminer wines reflecting the Germanic influence. Chardonnay, Sauvignon and Pinot Blanc, and Šipon (Furmint) highlight the Hungarian wine influence, most notably produced in the hilltop village of Jeruzalem.

**Posavje** is the smallest of the country's wine regions, located in the south-central area. Named after the river Sava, Posavje borders Croatia to its south. One of the unique features of the region are the small stone cottages found in vineyards. These are often used as wine cellars and can be rented by visitors to spend the night. Posavje is Slovenia's smallest wine producing area and is best known for the Cviček made in the Dolenjska area. This blend of white and red wine is the region's specialty.

Slovenia offers an intriguing mix of landscapes and natural beauty. An exploration of its winemaking heritage adds an enchanting element to any trip to this small but lovely country.



## Slovenia Discovery | 8 Days



A tiny country nestled between the Alps and the Adriatic, Slovenia is a charming paradise that offers the pristine, glacial Lake Bled surrounded by mountains and forests, beautiful Vintgar Gorge carved by a crystal-clear river, the world's most extensive caves and a stunning coastline dotted with picturesque villages. Slovenia, simply beautiful and awaiting your discovery.

Twin Share per person from \$5,390 AUD from \$4,490 USD



Scan to see the website for the full itinerary.

### Highlights & Inclusions

- > 7 nights in exquisite 5-star hotels.
- > 7 breakfasts (B), 4 lunches (L).
- > Guided sightseeing of Ljubljana, Lake Bled and Piran.
- > Lunch & wine tasting in the Štajerska wine region.
- > Experience Lake Bled by traditional Slovenian Pletna boat with visit to Bled Island.
- > Visit Triglav National Park including Vintgar Gorge, Šum waterfall and Lake Jasna.
- > Guided group tour of Postojna Cave.
- > Visit the charming towns of Žiče, Maribor, Škofja Loka, Kranjska Gora and Piran.
- > Deluxe VIP transport including airport transfer on first and last day.
- > Note: hotel city taxes, if applicable, are not included.





# Ormina Tours

## ITALIAN JOURNEYS



### Map Reference

1	Classic Italy	7 Days
2	Highlights of Italy (North)	13 Days
3	Highlights of Italy (South)	7 Days
4	Enchanting Puglia	8 Days
5	Sicily Bella	10 Days
6	Italian Lakes & Swiss Mountains	9 Days
7	Piedmont: Food, Wine & Truffles	7 Days
8	Tuscan Villages	8 Days
9	Venice	4 Days
10	Milan	5 Days
11	Lake Como	5 Days
12	Cinque Terre	5 Days
13	Florence	4 Days
14	Emilia-Romagna	6 Days
15	Tuscany: Food & Wine tasting	5 Days
16	Tuscany: Food & Wine, in depth	7 Days
17	Tuscany: Village Stay	6 Days
18	Rome	5 Days
19	Aeolian Islands (Sicily)	5 Days
20	Sardinia	8 Days
21	Dolomites in Winter	7 Days



SCAN TO SEE ALL  
OUR ITINERARIES