EXPERIENTIAL CULINARY ITINERARY IN ITALY

Three world famous high-level Relais & Chateaux properties join hands to create this rare Itinerary based on Culinary Experiences in their destinations.

Starting from **Hotel Plaza e de Russie** located on the Tuscany seaside, going down to **II Falconiere R&C** in the unique rolling hills in the south part of the region and ended up with **Palazzo Seneca R&C** in the green heart of Italy, Umbria. If your clients arrive in Rome, you can consider this itinerary the other way round!

These three properties decided to collaborate to propose a different and **experiential way of living Italian gastronomy** – out of the beaten path focusing on the sustainable tourism, meeting the local community supporting the local products and developing a high level of gastronomy celebrated in their Michelin star restaurants.



Hotel Plaza e de Russie - Bespoke Wine Tasting

Relais il Falconiere R&C – Tuscan Cooking Classes





Palazzo Seneca R&C – Black Truffle Hunting

Do not hesitate to contact each hotels to organize a real unique holiday for your clients!



We offer a wine tour in Tuscany, during which you will taste the best wines of categories D.O.C., D.O.C.G. in the most exclusive winery. You will be helped taste Tuscan wines properly by sommeliers, who will accompany you during the entire tour, show the cellars andtell the history of the vineyard. Each wine tour includes an introduction about the history of the company, the visit of the cellar with the explanation on the wine making process from the harvest of the grapes to the bottling, the visit of the barrel room and

the historic cellar. The tour will end up in the tasting areas with the wine and olive oil tasting and the explanation of their organoleptic characteristics.

Dine under the Tuscan stars at a Michelin-starred restaurant, led by award-winning chef, Marco Bernardo. Guests enjoy the finest haute cuisine here, created with the freshest, local ingredients.

IT'S ONE OF THE EXPERIENCES AT THE HOTEL $hO' - \circ - \circ - \circ + ky \circ oo'' = 5*L$ $\dagger@k-88@$ (LU) - Tuscany - Italywww.



Renowned as the 'jewel of Viareggio', the 5-star sea-front luxury boutique Hotel Plaza e de Russie juxtaposes its historical exterior architecture with the modern luxury hospitality services and elegant contemporary furnishings of its interiors. A famed meeting place for the international jet set, the sophisticated hotel has been completely redesigned and now offers a trendy Michelinstarred restaurant and the luxurious elegance of its 44 rooms and suites, alongside the welcoming ambience of a family owned and managed establishment. Two brandnew Penthouse Suites offer the epitome of luxury, privacy and comfort with private terraces and stunning views of the sea, Cinque Terre and Apuan Alps.



Our classes celebrate traditional Tuscan recipes designed by Silvia Baracchi, Michelin Star chef and owner of Relais& Chateaux II Falconiere & Spa. You will learn to cook authentic Tuscan cuisine in focused, spirited classes in our residential style kitchen, using local ingredients personally selected by the chef following strict criteria of health, ethic use of the land. Following your cooking class you will enjoy a seated, served Lunch or dinner in our charming dining room, in which we will enjoy the food you have prepared. When you walk through the front door of our kitchen, you are walking into a house. It doesn't matter what level you are, just come along and enjoy the experience!

IT'S ONE OF THE EXPERIENCES AT R&C II Falconiere 5* Cortona - Tuscany - Italy

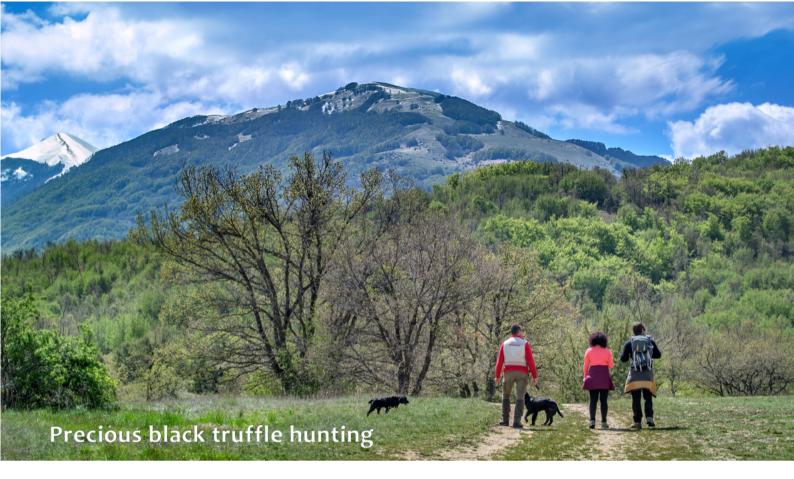
www.ilfalconiere.com

The Relais II Falconiere and Spa is a charming house kept in the heart of the Tuscan countryside, where the hills give way to the enchanting Etruscan hilltown of Cortona.

«Our enthusiasm has always has been, along with our passion, the engine of this great adventure. Our dream has become reality», tell Silvia & Riccardo Baracchi.

Their love for this land, rich in history and ancient traditions, is the foundation of the best expression of food and wine of Tuscany which inspired and guided this great dream transforming the family ancient Villa of the 17th century into a jewel of hospitality.





Immerse into an exclusive and engaging experience to keep an indelible memory of a holiday in Umbria, in the Centre of Italy. The truffle quarry is enriched with art of ricotta making. In addition to the suggestive walk in search of "black gold" in the National Park, our trusted cheesemaker will show and reveal all the secrets and the process of preparing its special ricotta - and not in his laboratory but outdoor and in the midst of nature! A unique, unmissable experience available all year long, typical and genuine at the same time! Enjoy also the picnic in the forest and be pampered by tasting typical local products.

IT'S ONE OF THE EXPERIENCES AT PALAZZO SENECA R&C 4*sup Norcia (PG) - Umbria - Italy

www.palazzoseneca.com



A home in an Umbrian Palace: a taste of the real atmosphere in the heart of the most secret part of Umbria. The search for unique materials and objects, combined with the know-how of the most renowned Umbrian craftsmen, make the Palazzo Seneca a unique destination with a family touch. Local experiences are the strongholds of the stay. They are all created with the active participation of very local producers, farmers, suppliers, artisans, nature lovers and experts.