



Italy 2024

Best of Italian wines 2024



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Italian inbound tour operator

This itinerary is completely dedicated to **DOC** and **DOCG wines**. Let's explore the area of **Lake Garda, Verona, Trentino, Franciacorta, Colli Berici and Prosecco**, and look for famous wines and small productions, walk among bubbles and oak barrels, **Venetian Villas and farms** in the nature, between modern ideas and traditional processes.

PROGRAM (8 days for small groups - 15/20 pax)

Day 1 – Arrival day

Arrival in Italy, meeting with tour leader.
Transfer to Verona, check-in at the Hotel and welcome dinner.

Day 2 – Lake Iseo and Franciacorta, Lake Garda and Lugana

This morning we move to Franciacorta, where the vineyards reach the blue waters of Lake Iseo, and the Alps reign all around. With a short boat transfer we visit Monte Isola, the largest lake island in Europe, which became famous all at once thanks to the colossal installation of Christo in 2016. We'll enjoy a lunch on the island, mountain view.
Back to mainland, we stop and discover Franciacorta wine, probably the most famous traditional method (Champenoise) in Italy. Driving back to Verona, we'll relax by Lake Garda (the second lake of today!) and enjoy a dinner at a winery, together with Lugana wine tasting.
Overnight in Verona.

Day 3 – Valpolicella wonders

Valpolicella area is made of valley and hills, which have been cultivated with vineyards since Roman times: more than 2000 years! Born at first as a sweet young wine, Valpolicella has evolved much more recently (last 60 years) in a family of wines, where taste, color and intensity increase with the aging: in inox, barrel and lastly bottle.
The kind of this wine is for sure the well known Amarone della Valpolicella. It is a DOCG product: a label which guarantees quality. Let's discover different nuances of

these local premium wine at 2 different wineries: an old Villa Veneta and a recently renovated location. The Valpolicella is not that far from Verona, consider the possibility of using the e-bike to reach it.

In the evening we'll put our hands in the dough and cook local dishes during an exciting cooking class.
Overnight in Verona.

Day 4 – Trentino Alto Adige: Spumante, Gewurtztraminer and much more

Early bus departure today: we head North!
At the feet of the Alps, where rivers flow and the valleys are green, special varieties of grapes grow and flourish, some of which even exceptionally survived to the infamous parasite Fillossera of the 19th century! In this land of castles, a lot of wines are produced: Spumante Trentodoc, Gewurtztraminer, Riesling, Muller Thurgau, Pinot Noir, Enantio, Schiava, Lagrein. Let's try them all in a special location. (And who's looking for strong alcohol shouldn't miss the local grappa!)
Bus back South, dinner and overnight in Verona.

Day 5 – EVO oil, Soave and Durello

Today we leave Verona and head East. First stop: a local mill! The greyish color of olive trees is part of the panorama. Let's discover story and taste of EVO oil, one of the most important ingredients of the Mediterranean diet.
The tiny village of Soave was recently listed among the nicest Medioeval Italian villages. The Soave white wine

produced here with Garganega and Trebbiano grapes is great not only for Summer aperitifs, but also for risottos, fish dishes, white meat, medium-aged cheeses, eggs and asparagus. The fruity Durello wine is also produced in this area, let's try it too! Transfer to the countryside of Vicenza, dinner and overnight in Villa.

Day 6 – Berici and Euganean hills: Moscato, Tai and taglio bordolese

Standing in the middle of the flat Padana countryside, the curvy profile of Berici and Euganean hills catches the eye. It is an area of nature, small villages and cultivations. Tiny productions of particular wines are to be found here: Moscato giallo Fior d'Arancio, Tai Rosso, Recioto di Gambellara, Taglio bordolese (Merlot, Cabernet Franc, Cabernet Sauvignon). Let's visit small scale wineries and relax.

Dinner and overnight in the countryside of Vicenza.

Day 7 – Treviso

The last day is dedicated to Prosecco wine, the most exported Italian wine in the world. A easy walk among large vineyards nestled between beautiful hills leads to two of the greatest wineries of Valdobbiadene region. The tasting of prosecco wine is accompanied with a lunch with the typical spiedo, spit-roasted meat, a classic in the region. The visit of Asolo adds a touch of charm to the day.

Protagonists of today: Prosecco, Pinot Grigio Delle Venezie, Lison Pramaggiore.

Let's enjoy a special last dinner together! Overnight in the countryside of Vicenza.

Day 8 – Departure

After breakfast, transfer to the airport and end of services. Arrivederci!

Services included

- 4 Nights accommodation in 4* Hotel in Verona and 3 nights in Villa in the countryside of Vicenza
- All accommodation taxes
- All ground transfers
- 7 Breakfasts
- 6 Lunches, 3 of which at winery
- 6 Dinners with local wines
- 1 Cooking class Dinner
- 1 EVO oil mill with tasting
- 10 winery visits with tastings
- Sommelier English-speaking guide
- Private bus
- Airport Pick up on arrival day
- Airport drop off at departure

Does not include

- International flights and all associated fees
- Meals other than those specified in the specific tour itinerary
- Visa and passport fees
- Travel insurance (medical travel insurance is highly recommended)
- Free time activities and sightseeing and all personal expenses
- Items of a personal nature



Hi, I'm Federica!

By your side to design the travel package that best suits the needs of your groups. Write me at federica@itineratravel.com

My notes



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Insolvency or bankruptcy insurance:

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