

Terme di  
Stigliano



Reisetipps Italia Consulting Tour Operator:  
Via Pontinia, 90 - 04100 Latina  
Tel. +39-0773-405716

Tel./Fax +39-0773-412570 - Fax +39-0773-484103  
[info@reisetipps-italia.it](mailto:info@reisetipps-italia.it) - [info@chefinitaly.com](mailto:info@chefinitaly.com) - [www.reisetipps-italia.it](http://www.reisetipps-italia.it)



# Cooking School and Tours







## Cooking School and Tours

**"Chef in Italy" cooking school and tours**, is a travel product® operated by a selected staff from Reisetipps Italia Tour operator, who aims to give the foreign travellers a real "taste and sense of Italian culture, through the discovery of Italian culinary art". We all at Reisetipps Italia Tour operator, are proud to offer our guests a unique vacation, which may also become a cultural adventure inside the amazing world of food, wine and cuisine.

Who can fail to succumb in front of a rich coloured dish of "spaghetti all'amatriciana" or at smelling an inviting dish full of "tagliatelle with truffles"? These are just a couple of examples of how sensitive can be the approach to such a huge chapter of human life..., the chapter dealing with eating and drinking...

Thinking of the multi-faced aspects of the culture of a country, we believe that the most appealing one is represented by food and cuisine. This side of people's habits and traditions affects their overall behaviour and therefore their mind-set and way of living. In Italy this assumption is even more evident, since each region of Italy may boast about a huge and rich historical heritage of culinary tradition and a wide variety of ways to approach food preparation.

All over Italy, the cooking-style, of our "ancestors" still survives in its original features. Nowadays, old recipes are still being utilized just as we did many centuries ago.

Flavours and freshness of the products of our land are almost the same, as well as our people's creativity belonging to a millenary tradition. All the above aspects really represent a cultural heritage which can be met even in our daily house-food preparation. Which and how many are the secrets of Italian cuisine?

One of them consists in the easy and quick way of cooking, with natural products, without any sophistication, always preserving the fragrance of each single ingredient. With the scope to completely answer the above question, we all at "Chef in Italy school", feel our mission to unveil the "hidden secrets" of Italian culinary art...offering our point of view about Italian way of cooking, eating and drinking, that's to say... our view of Italian lifestyle.

### OUR COOKING SCHOOL

Chef in Italy® Cooking School" carefully plans and operates "hand - on" cooking classes in Japanese, English, German and French language. All our teachers are diplomate and experienced professional chefs who have worked in international and national hotel companies.

The classes have different levels of approach (from basic to advanced), depending on our guests' knowledge of technical and theoretical tools.

The classes are normally operated inside our school at Grand Hotel Terme di Stigliano although the guests may choose a nice selection of additional packages and optional tours, which may bring the school "out" of its "borders" in order to let everybody explore further "culinary regions of Italy"...

Each class lasts approximately 5/8 hours which are broken down between morning and afternoon (lessons involve both theoretical and technical approaches). Each class is also followed by either lunch and dinner based on the lesson's subject. The menus are arranged according to a sample one which is set on the briefing's day. Wines at meals properly match the single food recipes object of the class.



## Cooking School

The Cooking School at Grand Hotel Terme di Stigliano includes a cooking and preparation area, as well as a tasting area utilised to "test" the recipes prepared during the lessons. Also available and indispensable is a large dining area utilized during the classes. On



top of that, recently built, is a cosy small "cellar", where our sommeliers teach the fascinating "wine tasting art". On request, our guests may ask to buy special wine as well as typical local products. Beside the cooking classes which can be customized on request, our school, offers a wide range of optional daily tours as well as additional cooking classes in different regions of Italy. Starting from Bracciano which is our base, we may take our guests to Veneto, Tuscany, Campania, Umbria, Emilia Romagna and so on: some of the most famous regions for cooking - rich of the finest land products as oil, wine and cheese.



## Cooking Classes



Our school offers "all inclusive packages" consisting of hands-on cooking classes from a minimum of 4 to a maximum of 15 participants. Each single PACKAGE may be chosen with reference to the different level of teaching approach and different "students" knowledge of cooking "theoretical" tools. The level range of our classes extends from basic to advanced grade.

Our classes are based on menus of the traditional Italian cuisine, with peculiar emphasis on our regional recipes. Chef in Italy can arrange special tailor-made programs for the guests who wish to focus their experience

on specific food preparation. Needless to say the school may also provide basic food production skills, by organizing single day classes for: i.e. bread making, pizza making, pasta making, sauces, fish, pastries and cakes, drinks and wine tasting.





# Our full inclusive Packages

- Each PACKAGE includes a fixed number of daily-classes at a specified level of technical approach.
- Each PACKAGE may be freely implemented with ADDITIONAL PACKAGES from 1 day to 8 days class AND / OR with OPTIONAL TOURS (please see our list below)



## BASIC LEVEL

The basic level represents the easiest and more relaxing approach to the Italian cuisine. In these classes our chefs show and explain step by step the fundamental technical tools which will enable our guests to cook the first simple dishes. More theoretical in their first phase, these classes will also demonstrate how simple and creative the Italian cuisine can be. We recommend our guests to also book additional Packages as (i.e.) pizza making or bread making, which will enhance their own basic knowledge of Italian cooking (please see Optional Packages and or Optional Tours).



## INTERMEDIATE & ADVANCED LEVEL

The intermediate and advanced level classes, aim to give our guest a deeper and more extensive knowledge on the way to produce and cook Italian food recipes. Starting from the study of each single dish, the intermediate classes will bring the guest to cook more complicated and sophisticated recipes. The guest will become more and more independent in defining the results of



their work and they will be capable to build and cook a complete menu. The advanced classes will move the teaching focus, on the variety of sauces production; on the choice of the right side dishes; on the season vegetables which may complement meat or fish. Furthermore the ultimate work will be done on the wine, cheese and desserts knowledge which can complete a sample "table-menu".



# List of Available Classes

## BASIC LEVEL ONE DAY CLASS

### ONE DAY Package

Full Day Cooking Class: minimum 4 participants  
(Duration: 8 Hours)

- Private transfers to/from the school/Hotel Terme di Stigliano
- Arrival at Grand Hotel Terme di Stigliano and welcome drink
- An amazing cooking class with our chefs: they will teach our guests some of the most gorgeous regional recipes.

**(Not included)**

**On request, overnight at the hotel.**

## BASIC LEVEL MULTI-DAYS CLASSES

### FIVE DAYS Package:

**minimum 4 participants**

lessons + accommodation + full day tour

The package includes:

- Private transfers in/out ROME Airport to the school/Hotel
- 4 nights accommodation at the Grand Hotel Terme di Stigliano SPA Resort
- 3 full days cooking lessons (morning + afternoon)
- 4 Days in full board - (lunch + dinner)
- 1 pizza making demonstration (at lunch-time) at famous restaurant/pizzeria in Rome
- 1 farewell dinner at famous restaurant in Rome or Bracciano
- Recipes
- School's GADGET
- Apron with the School's Logo
- Certificate of participation

### EIGHT DAYS Package:

**minimum 4 participants**

lessons + accommodation + full day tour

The package includes:

- Private transfers in/out ROME Airport to the school/Hotel
- 7 nights Accommodation at Grand Hotel Terme di Stigliano spa Resort
- 5 full days Cooking Lessons (morning + afternoon)
- 7 Days in full board - (lunch and dinner)
- 1 wine tour to (Matese or Avellino or Benevento vineyards)
- 1 pizza making demonstration and pizza-lunch at famous Pizzeria in ROME
- 1 farewell dinner in a famous ROME restaurant followed by Rome by Night sightseeing
- Recipes
- School's GADGET
- School's cook apron
- Chef's hat
- Certificate of participation







## INTERMEDIATE /ADVANCED LEVEL EIGHT DAYS Package "INTENSIVE"

### **minimum 4 participants**

lessons + accommodation + full day tour

The package includes:

- Private transfers in/out ROME Airport to/from the school/ Hotel
- 7 nights Accommodation at Grand Hotel Terme di Stigliano SPA Resort
- 5 full days Cooking Lessons (morning + afternoon)
- 7 Days in full board - (lunch and dinner)
- 1 wine full day tour to (Chianti Vineyards)
- 1 pizza making Class and pizza-lunch at famous Pizzeria in ROME
- 1 farewell dinner in a famous ROME restaurant followed by Rome by Night sightseeing
- Recipes
- School's GADGET
- School's cook apron
- Chef's hat
- Certificate of participation

## NINE DAYS Package: "RELAXING"

### **minimum 4 participants**

lessons + accommodation + 4 nights Package (at clients choice)

The package includes:

- Private transfers in/out ROME Airport to/from the school / Hotel
- 4 nights Accommodation at Grand Hotel Terme di Stigliano spa Resort
- 3 full days Cooking Lessons (morning + afternoon)
- 4 Days in full board - Meals (lunch and dinner) with beverages on the School's premises
- 4 Nights PACKAGE (cooking school) at client choice (please see list of Optional packages)
- Recipes
- School's GADGET
- School's cook apron
- Chef's hat
- Certificate of participation

## TEN DAYS Package:

### **minimum 4 participants**

lessons + accommodation + full day tour

The package includes:

- Private transfers in/out ROME Airport
- all the needed transfers to Tuscany and during the sightseeing mentioned below
- 7 nights Accommodation at Grand Hotel Terme di Stigliano SPA Resort
- 7 full days Cooking Lessons (morning + afternoon)
- 7 Days in full board - (lunch and dinner) with beverages on the School's premises
- 2 Overnights in Chianti Area (Tuscany)
- 2 Half Day Classes in Tuscany with local chefs with 2 lunches and one dinner
- 1 Half day guided visit to a castle with cellars and wine tasting
- 1 farewell dinner in a famous restaurant in Florence followed by sightseeing - Florence by night
- Recipes
- School's GADGET
- School's cook apron
- Chef's hat
- Certificate of participation

## Optional Packages

**ALL YEAR AVAILABLE - minimum 4 participants**

### Package (A) Sorrento Coast: the best of Campania food experience 4 Nights/Tours Cooking classes

**DAY 1:** Departure Bracciano school to Sorrento area. arrival in the afternoon, accommodation at the hotel; welcome dinner - during the dinner, briefing to illustrate the program of next days.

**DAY 2:** Transfer to Gragnano area to a "Mozzarella cheese" factory; guided visit to the factory and "cheese tasting". Guided visit to a vineyard of "Gragnano wine" and wine tasting with local products. Dinner at the hotel

**DAY 3:** Transfer to "Vico Equense" guided visit to the famous "Pizza university" for an amazing session of Pizza making, a class which will be held by the best world chefs for Pizza making!!! Dinner at the most famous PIZZERIA in Campania region: "Gigino" a neapolitan pizza maker who invented a special kind of pizza making and dressing.

**DAY 4:** In the morning cooking class at a famous restaurant, dealing with pasta specialties and local recipes. Transfer to a factory producing "Lemon Liqueur" typical local product. Liqueur tasting. Overnight and farewell dinner with Folk songs and Show at "Tasso Theatre" in Sorrento!!!!

**DAY 5: DEPARTURES**

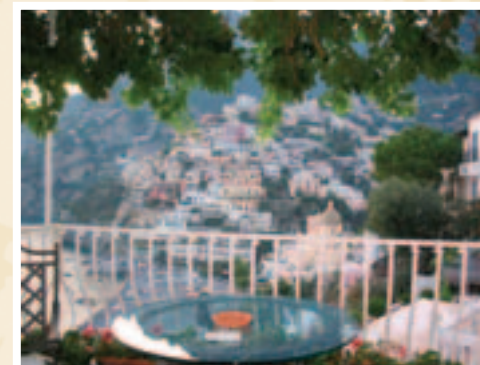
**Depending on the dates, there will be the possibility to join special "local events"**

### Package (B) Bologna and Emilia Romagna region: Tortellini, Parmesan cheese, Ferrari museum...and more! 4 Nights/Tours Cooking classes

An astounding mix of experiences in the land of "tortellini", "San Daniele Ham" and Parmesan cheese! This is the country of the Italian most respected products as Parmigiano Reggiano and "Prosciutto di Parma"! But nobody can forget another "diamond" as Ferrari racing team and Ducati motorbikes which represent Emilia Romagna Region and Italy, all over the world. We try to give you a taste of all these ingredients: who knows what a result will come out! An amazing class with experienced chefs will teach our guests some of the most gorgeous regional recipes.

**DAY 1:** Departure Bracciano school to Bologna or Parma area. Arrival in the afternoon, accommodation at the hotel; welcome dinner at the hotel. During the dinner, briefing to illustrate the program of next days.

**DAY 2:** Transfer to Modena, guided visit to farmhouse and vineyard producing the best known "aceto balsamico" (balsam-







ic vinegar). Guided visit to the cellars. Lunch in a beautiful farm-house. In the afternoon, guided visit to Parma and to a “San Daniele Ham” producer. Dinner at the hotel.

**DAY 3:** Transfer to a farm-house for cooking class with a local chef: regional recipes with “TORTELLINI and RAVIOLI”, typical regional pasta. Lunch. Classes continue in the afternoon. Dinner at the hotel.

**DAY 4:** Transfer to “Ferrari Museum”, guided visit. Transfer to a famous “pasta production factory”, for a guided tour to one of the most famous “pasta producer” in Italy. Farewell dinner in a famous restaurant in Bologna area.

**DAY 5:** DEPARTURES

*Depending on the dates, there will be the possibility to join special “local events”*

## Package (C)

### Veneto region and Valpolicella wines

#### 4 Nights/Tours Cooking classes

A nice and well balanced mix between food and drinks....this 4 overnights package is based in Verona area aiming to show our guests the most interesting sites for wine production in northern Italy. Here we'll show a wonderful landscape where VALPOLICELLA red grape is being produced. From this grape originate many kind of wines: i.e. Valpolicella D.o.c.g. red wine, Amarone, Recioto and Grappa. In the area of Garda Lake - there are many sites well known for the production of light, smooth and fruity white wines. Besides the wine production we shall approach the most typical food products in this region.

A specific class with expert chefs will teach our guests some of the most gorgeous regional recipes.

**DAY 1:** Departure Bracciano school to Verona area. Arrival in the afternoon, accommodation at the hotel (Verona area); welcome dinner - during the dinner, briefing to illustrate the program of next days.

**DAY 2:** Transfer to Illasi area, guided visit to Valpolicella production farmhouse and vineyard. Guided visit to the cellars and wine-tasting with local products. Lunch in a beautiful farm-house. In the afternoon, visit to Bardolino area on the lake. Dinner at the hotel.

**DAY 3:** Transfer to a farm-house for cooking class with a famous chef: regional recipes with pasta meat and dessert will be discussed and illustrated before being tested by the guests. Dinner at the hotel.

**DAY 4:** Transfer to Venice for a half day guided tour. Return to the hotel. In the afternoon time at leisure. Farewell dinner in a famous restaurant.

**DAY 5:** DEPARTURES

*Depending on the dates, there will be the possibility to join special “local events”*

## Package (D) A Taste of Tuscany

Tuscany is probably the best known region of Italy. Tourists say that it is so well known for his artistic treasures, but...statistics say, Tuscany is also famous to be “the vineyard of Italy”.

Well, we cannot opt for one or another of the above opinions! But undoubtedly Tuscany has got a millenary tradition in wine production and development which nowadays represents a substantial part of his economical structure.

Brunello di Montalcino, or Chianti, are wines whose name sounds familiar all over the world!

The best way to enjoy Tuscany is to have a full immersion in its green landscape and let yourself be treated with the unique harmony made of green fields, old castles, rich cellars, gorgeous tables laid with celestial food and wine...

### 4 Nights/Tours Cooking classes

**DAY 1:** Departure Bracciano school to Montecatini area, arrival in the afternoon, accommodation at the hotel; welcome dinner - during the dinner, briefing to illustrate the program of next days.

**DAY 2:** Transfer to Greve in Chianti to a vineyard and farm-house; guided visit to the cellars and “wine tasting”. Transfer to an olive oil factory - oil tasting with local products. Dinner at the hotel.

**DAY 3:** Transfer to a famous restaurant for cooking classes with a renowned chef. Cooking classes will deal with main courses and wine complements. Dinner at the restaurant.

**DAY 4:** In the morning, full day cooking class in a restaurant: classes dealing with pasta specialties and local recipes. Transfer to a nice Castle and farewell dinner.

**DAY 5:** DEPARTURES

*Depending on the dates, there will be the possibility to join special “local events”*

## Package (E)

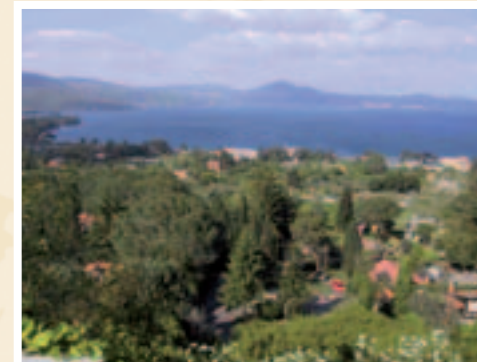
**ONE DAY: ALL OF PIZZA MAKING** (location: Rome - Pizzeria) Full Day Cooking Class: minimum 10 participants (Duration: 8 Hours). Private transfers to/from the Restaurant LOCATION. An amazing class: our chefs will teach our guests the secrets of Neapolitan Pizza.

## Package (F)

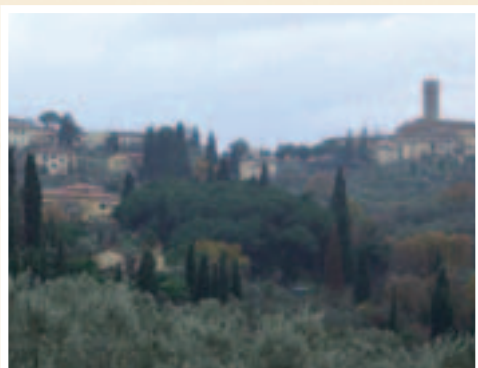
**ONE DAY: ALL OF BREAD MAKING** (location: Rome province area). Full Day Cooking Class: minimum 10 participants (Duration: 8 Hours). Private transfers to/from the class LOCATION. A classic of our cuisine history: our chefs will teach our guests the secrets of Italian Bread.

## Package (G)

**ONE DAY: ITALIAN SAUCES FOR PASTA COOKING** (location: Rome province area). Full Day Cooking Class: minimum 10 participants (Duration: 8 Hours). Private transfers to/from the class LOCATION. A must for any person approaching Italian cooking school: our chefs will teach our guests the secrets of Italian sauces.







# Optional Tours

ALL YEAR AVAILABLE

## Tour n°1

### Roman Castles Vineyards

Italian cooking style: Half Day (4 hours). Excursion in Roman Castles area (10am/2pm). Visit to a vineyard in a magnificent green area rich of the best grapes of Lazio region.

Visit to a wine cellar, wine tasting and lunch. After lunch return to the Hotel terme di Stigliano.

**Depending on the dates, there will be the possibility to join special "local events"**

## Tour n°2

### Bracciano lake and Countryside

Countryside tour

- Departure from the hotel to countryside (duration: 7 hours)
- Trip through the hillside of Bracciano, visit to a wine and oil factory with tasting.
- Visit at Castello Odescalchi in Bracciano
- Wine tasting along the route, lunch in a farm-house
- At the end of the program return to the Hotel Terme di Stigliano.

**Depending on the dates, there will be the possibility to join special "local events"**

## Tour n°3

### Full Day Tour to Chianti Vineyards

Just a few words to introduce Tuscany region: Tuscany is the "wine kingdom" an experience in this country make you feel a real taste of Italian culinary art.

Departure Bracciano: 08:00 AM (duration: approx. 10 hours)

- Private transfer to Radda in Chianti Vineyards (Greve in Chianti, Radda and Gaiole in Chianti)
- Visit to a famous Vineyard and winery: wine tasting of Chianti wines, with local products;
- Lunch in Radda in Chianti in a famous restaurant/farm-house
- Visit to Castle of Vicchiomaggio (visit to the cellars and guided tour)
- At the end of the program return to the Hotel terme di Stigliano.

**Depending on the dates, there will be the possibility to join special "local events"**

#### Not Included

**Upon request:** Optional stay for a special Cooking class at local Farmhouse or restaurant

**Upon request:** Optional overnights plus cooking classes with local chefs; ask us for detailed and tailor-made programs.

## Tour n°4

### Full Day Tour to Umbria Region: the Medieval cuisine

Umbria region is well known as the green heart of Italy. No doubt, this region is one of the richest in cultural and historical heritage. The old Umbrian medieval cooking is still alive in each domestic recipe and it is very spontaneous and rich in flavours thanks to the gorgeous products of the local nature: olive oil is the first and best one in the "hit-list".

Departure Bracciano: 08:00 AM (duration: approx. 10 hours)

- Private transfer to Perugia province;
- Visit to an oil and wine factory in Trevi/Spello/Spoleto area; tasting of Sagrantino d.o.c. wine with local products;
- Lunch in a country house in Spello/Spoleto area
- Visit to a Castle in Spoleto area and guided tour;
- class with a professor of medieval history about the medieval cuisine and food preparation
- At the end of the program return to the Hotel terme di Stigliano

**Depending on the dates, there will be the possibility to join special "local events"**

#### Not included

**Upon request:** Optional overnight in Perugia area with THEME DINNER - MEDIEVAL DINNER or ETRUSCAN DINNER

**Upon Request:** Optional stay with cooking class with local chefs at Local Umbrian restaurant/farmhouse: about Umbrian medieval cuisine. Ask for detailed tailor-made programs.

## Tour n°5

### Full Day Tour to Matese National Park

The Matese mountains region is well known for having been an ancient Roman establishment. The most famous grape of the Romanic age was the "Pallagrello" grape, still existing and nowadays carefully developed and enhanced in its quality by local wine producers; Matese region is also well known for its meat, its gorgeous mozzarella cheese and milk/dairy production. A deeper look into this beautiful world of food and culture is an outstanding experience.

Departure Bracciano: 08:00 AM (duration: approx. 10 hours)

- Private transfer to Matese region in the Mountains of National Park of Matese. Visiting Alife, Matese lake and their cheese, milk and meat products
- Visit to a Mozzarella cheese factory;
- Lunch in a local Farm;
- Visit to an oil and wine factory;
- Visit to a farm for animal selection and meat production;
- At the end of the program, return to the Hotel terme di Stigliano.

**Depending on the dates, there will be the possibility to join special "local events" as the "wild pig party" or "chestnut party" or similar. These are nice popular "fiestas" celebrating specific local food-products.**

#### Not included

**Upon request:** Optional overnight in Alife or Matese, with Medieval style dinner

**Upon Request:** Optional stays with cooking class at Local







restaurant / farmhouse: with local chefs. Ask for detailed tailor-made programs.

## Tour n°6

### Full Day Tour to Avellino vineyards

We strongly believe that no other region in Italy shows so many variety of grapes and so different wines as Campania region. This tour is really a “must” for any wine lover. The land is enchanting in itself, and the wines flavour is unforgettable. First of all, Campania region is the “kingdom” of a very special red wine: the “Aglianico” a strong sincere red grape, with a strong structure. It is the right wine to match dishes as barbecue, grilled lamb and sausages. An older production of Aglianico may be fruit flavoured thanks to the “tannic acid” withdrawn from the barrels. Another great wine is the Taurasi (from Aglianico grapes). Going on with the “hit-list” we need to mention the “Piedirosso”. It is a smooth, fruit-flavoured and elegant red wine. This is the basic grape in the blend to produce a further “great” red: the Lacryma Christi of Vesuvio. Last but not least we wish to mention the “Falerno” wine, a grape coming from Roman age - also known as the “Emperors wine”. In Campania, the guest loving wine and his culture, may also enjoy four excellent “white grapes” “Fiano di Avellino”, “Greco di Tufo”, “Falanghina” and “Coda di Volpe”.

**The present tour n° 6 and the following tour n° 7 have been dedicated to those outstanding Campanian wines.**

Departure Bracciano: 08:00 AM (duration: approx. 10 hours)

- Transfer to Avellino (Taurasi area) Vineyards and guided tour to a Taurasi factory;
- Guided visit to wine cellars and guided wine tasting with Fiano di Avellino, Greco di Tufo, Taurasi, with local products
- Lunch in a Farmhouse or restaurant
- At the end of the program return to the Hotel terme di Stigliano

**Depending on the dates, there will be the possibility to join special “local events”.**

## Tour n°7

### Full Day tour to Benevento vineyards

Departure Bracciano: 08:00 AM; (duration: approx. 10 hours)

- Transfer to Benevento vineyards by Van or Minivan, depending on the number of participants;
- Guided visit to the winery and wine tasting of Aglianico, Falanghina and Coda di Volpe wines complemented with local products and if on the right season, “chestnut tasting”.
- Guided visit to an old vineyard
- Lunch in a farmhouse or restaurant
- At the end of the program return to the Hotel terme di Stigliano

**Depending on the dates, there will be the possibility to join special “local events”.**

**Not included**

**Optional upon request:** full day medieval Lunch or Dinner with ancient music.

## Tour n° 8

### Full day to the green island: Ischia

With its abundance of vineyards, Ischia island is proved to be one of the Mediterranean largest grape suppliers. According to historical sources, the island's own name is related to winemaking: infact the Latins called it “Oenaria”, which is a derived name from the Greek word oinaria meaning 'the land of vineyards and wines'. Apart that historical details, it is a matter of fact that winemaking goes back to thousand years ago. Greeks from Euboea had been producing wine in Ischia since the 8th century B. C. The old Greeks heritage is mirrored in the way grapes are nowadays being cultivated and selected. Those Greek peoples would have never thought their winemaking methods would survive over thousand years and achieve immortality.

**Wines of Ischia island: Biancolella, Forastera, Piedirosso, Euphrosia, Per ‘e Palummo.**

**Enjoy this memorable tour:**

- Early Morning departure from our school in Bracciano towards Naples/Pozzuoli
- In Naples or Pozzuoli we get onboard the ship and proceed to Ischia
- Arrival on the island of Ischia - tour proceeds as follows:
  - (a) Wine Tour at the oldest wine cellars in Ischia. The tour consists of a visit to wine cellar and museum plus wine tasting with typical local cheese and salami
  - (b) Special Vineyard Tour - a conducted tour of a very peculiar vineyard where you can enjoy a terrific view over the island and the sea from 500 m altitude. The package includes a 700 m **rack-rail** tour of the land during which you can see the so-called “**parracine**”, the bordering dry stone walls; wine tasting and local food tasting served on the panoramic terrace.
- At the end of the tour return to Naples by ship and proceed to our school at Terme di Stigliano.

## Tour n°9

### Full day to “Campi Flegrei” (Pozzuoli - Naples)

Another very special tour to historical areas of Naples region. This volcanic area, overlooking the island of Procida, has a long history and has been described in their writings and poems by the latin “Plinio il Vecchio” as well as by the poet “Virgilio”. A land rich and fertile, which gave origin to such a huge variety of grapes which nowadays are being carefully developed and enhanced, in order to produce excellent wines.

- Early Morning departure from our school in Bracciano towards Naples/Pozzuoli
- Vineyards tours, wine tasting and lunch.
- Discovering the “Campi Flegrei” area, and the old greek trails: Baia, Pozzuoli, Bacoli
- At the end, we return to our school at Grand Hotel terme di Stigliano.







# Classical Tour of Italy

9 Days/8 Nights

This package is conceived to offer an easy approach to the Italian culinary art through the most classical of the tours, which also means a best-seller tour. The tour starts with two days spent at our cooking school in Bracciano area. The following days are dedicated to the discovery of Italian regions landscape.

Some days spent in Florence without forgetting the culinary side of Tuscany region. Some days spent in Veneto region before approaching the mysterious beauty of Venice lagoon.

**DAY 1:** Arrival in Rome and transfer to Grand Hotel Terme di Stigliano. Meeting with our assistant and during the lunch, briefing to describe the next days activities. In the afternoon cooking class with our chefs. Dinner at the hotel.

**DAY 2:** In the morning cooking class. Lunch. In the afternoon cooking class. Dinner at the hotel.

**DAY 3:** departure to Florence area. Accomodation at the hotel and ime to relax. Guided tour to Florence (3 hours). Dinner in town.

**DAY 4:** Full day excursion: Siena, San Gimignano guided tour. Lunch in a countryside farm. Visit to a wine cellar and wine tasting. Return to the hotel. Dinner at the hotel.

**DAY 5:** Departure to Verona area. Arrival and time at leisure. In the afternoon guided tour in Verona. Return at the hotel and dinner at the hotel.

**DAY 6:** Full day tour to Valpolicella region to discover the best oil and wine production. Wine tasting, oil tasting and lunch in a nice farmhouse. Late afternoon return at the hotel. Dinner at the hotel

**DAY 7:** Departure to Venice. Arrival accommodation and relax. In the afternoon guided tour of Venice. Dinner in town. Return at the hotel

**DAY 8:** Full day tour Venice lagoon islands: Murano Burano Torcello. Visit to glass hadcrafting Factories. Lunch in town. Late afternoon return at the hotel and dinner at the hotel.

**DAY 9:** Departure by bus to Rome (airport) or departures from Venice airport.

## PLEASE NOTE:

- EACH TOUR OR PACKAGE CAN BE TAILOR-MADE ON YOUR REQUEST
- Each single program can be slightly varied, implemented or adjusted
- Tours and packages are available all year round
- Individual tours are also available with extra charge.
- Prices are based on double occupancy
- Guests will get a 30% reduction on all SPA facilities and beauty treatments at Grand Hotel terme di Stigliano.

## SCHOOL'S LOCATION

*Chef in Italy® Cooking School is located into the Grand Hotel Terme di Stigliano spa Resort, a well known resort not far from Rome, nearby the beautiful lake of Bracciano. The Grand Hotel Terme di Stigliano lies just 50 Km away from the "eternal city of Rome", is a modern Hotel and Beauty farm, surrounded by beautiful botanic gardens and magnificent green fields. In its gardens are still visibile some ancient ruins of Roman establishments: the ancient Roman spa of Stigliano.*

*The Grand Hotel Terme di Stigliano, offers his guests a unique and elegant ambience with an outstanding "spa center", with thermal waters (natural sulfured waters) as well as a fitness area with swimming pools and a "full serviced wellness centre and beauty farm".*



After the whole day, spent at cooking and learning, our guests may take their time by enjoying a relaxing "massage" or by taking a bath in a thermal pools. What's better? Sauna, turkish bath, steam-grotto and more! Nearby the hotel, a horse riding centre, a golf practice area and a sailing and canoeing school, complete the outstanding facilities of our establishment.

