



Culinary experience by Chef Anthony

The Italian Elixir

"Cruising on Land"

8 Nights Culinary Adventure escorted by Chef Anthony



ARRIVAL:

This is an all-inclusive 8 nights / 9 days. All meals, private transportation, entrance fees, tours, excursions, cooking classes, winery visits and tastings local wine with every meal are included

DEPARTURE :

Pricing*:

- 2 participants: € 8,200 per person
- 4 participants: € 7,500 per person
- 6 participants: € 6,800 per person
- 8 participants: € 6,300 per person

**Pricing is per person and varies depending on group size. Larger groups benefit from a lower per-person rate.*

Welcome to an exclusive journey through the heart of Italy. Begin in Parma, the birthplace of Parmigiano Reggiano and Prosciutto di Parma. Continue to the enchanting landscapes of Tuscany, with its rolling hills, vineyards, and iconic art cities. Discover the charm of Umbria, Italy's green heart, adorned with medieval villages and stunning vistas. Prepare for an unforgettable adventure filled with extraordinary flavors, captivating beauty, and rich traditions of food and wine all escorted by your Private Chef. Departure from Rome or extend your stay in the the eternal city .

What Makes This Journey Unique?

Led by Chef Anthony, this adventure blends exclusive access with authentic experiences. Discover boutique wineries, family-run dairies, and intimate cooking classes. Local experts add depth to each stop, while every detail is tailored for a journey as unique as you are.



DAY 1: ARRIVAL

- Arrive at the airport and transfer to Parma
- Check-in hotel
- Parma City walking tour
- Welcome dinner prepared by you Private chef

DAY 2: PARMA

- Guided visit to a Parma Ham factory
- Visit Torrechiara Castle
- Lunch in a typical Trattoria
- Cooking class and dinner

DAY 3: PARMA

- Guided visit to a Parmigiano Reggiano diary
- Guided visit to a winery
- Light lunch
- Guided visit to Culatello seasoning cellar
- Dinner in a typical restaurant

DAY 4: MODENA

- Guided visit to a Traditional Balsamic Vinegar production
- Modena city walking tour
- Lunch in Modena
- Transfer from Modena to San Gimignano and check-in
- Dinner in Hotel

DAY 5: SAN GIMIGNANO

- Guided visit to a wine cellar and lunch
- San Gimignano city tour
- Dinner in vineyards

DAY 6: MONTALCINO

- Truffle hunting
- Guided visit to a winery and tasting
- Transfer from Montalcino to Umbria, check-in and dinner in hotel

DAY 7: ASSISI

- Assisi Citywalking tour
- Visit to a winery with wine tasting and picnic.
- Free time in the afternoon
- Wine cellar visit and your Private Chef dinner

DAY 8: ROME

- Transfer from Assisi to Deruta
- Guided visit to a ceramics laboratory
- Aperitivo in the art gallery
- Transfer from Deruta to Roma, check-in and dinner in a typical restaurant

DAY 9: DEPARTURE

- Transfer to the airport



Overview

DAY 1: ARRIVAL - PARMA CITY TOUR



Arrive at the airport, where your Private Chef will warmly welcome you. Travel to your first destination, Parma, lunch at a traditional restaurant and check into your hotel. In the afternoon, start a Parma guided walking tour, uncovering the city's charm and hidden corners. In the evening, enjoy a welcome dinner prepared by your Private Chef with wine pairings at this beautiful little villa in Parma. Afterward, return to your hotel and savor your first Italian night, ready to embark on your culinary adventure.

DAY 2: PARMA HAM - TORRECHIARA - COOKING CLASS



Begin your day in Langhirano, the birthplace of Parma Ham. Join a guided tour of a Parma Ham factory to learn about each step of its production and explore the fragrant seasoning cellars. After the visit, head to Torrechiara Castle, a stunning landmark overlooking the hills. Be captivated by its richly adorned rooms and breathtaking views. Enjoy a delightful lunch at a traditional trattoria. After some relaxation, join your Private Chef for an intimate hands-on cooking experience. Together, you'll prepare traditional Italian dishes using fresh, seasonal ingredients – learning techniques and secrets passed down through generations.



DAY 3: PARMIGIANO - WINERY - CULATELLO



Begin your day with a visit to a Parmigiano Reggiano DOP dairy, where you'll witness every step of the delicate process that creates the "king of cheeses." Move to a winery to explore the vineyards and delve into the winery's production techniques, gaining insights into both traditional and innovative winemaking methods. After lunch, continue to the Bassa region, where the unique foggy atmosphere sets the stage for your visit to the cellars where Culatello, the most noble and refined cured meat, matures. Return in Parma and enjoy a typical dinner in the city center.

DAY 4: MODENA - TRADITIONAL BALSAMIC VINEGAR DOP



Discover the Traditional Balsamic Vinegar producer and uncover the passion behind Emilia's "black gold." Savor tastings of balsamic vinegars aged 12 and 25 years. Next, head to Modena for a lunch featuring Tigelle, filled with Modenese cured meats and other local specialties. Explore the historic Albinelli Market, a hub of flavors and tradition since the early 1900s, known for its unique architecture. Conclude your day with a transfer from Modena to San Gimignano and a delightful dinner.



DAY 5: SAN GIMIGNANO - WINE



Begin your day with a visit to a local winery to uncover the secrets behind the region's renowned wines. Join your Private Chef to prepare a traditional Tuscan lunch using fresh, local ingredients, and savor your homemade meal paired with exquisite wines. In the afternoon discover with a guided tour of San Gimignano, a hidden gem nestled in the Tuscan countryside. End the day with a magical dinner surrounded by the vineyards of a historic wine cellar.

DAY 6: TRUFFLE HUNTING - MONTALCINO



Start your day at a tartufaia and experience the thrill of a truffle hunt as you search for these prized treasures of the land. Enjoy a delicious lunch at a traditional osteria. Next, journey to Montalcino, the historic village famed for its world-renowned Brunello di Montalcino wine. Explore the medieval streets and learn from expert winemakers who have preserved their craft for generations. Conclude your day with a scenic drive into Umbria, the heart of Italy's picturesque landscapes and dinner at hotel.



DAY 7: ASSISI - WINE

Explore Assisi, a sacred and ancient city known for its breathtaking medieval architecture and alm, mystical atmosphere. Visit a secluded vineyard at a local winery, where the owner will share the rich history of the area as you stroll through the vines. Gather a basket of local delights and enjoy a delightful picnic amidst the enchanting vineyard setting. Return to your hotel to unwind in the peaceful embrace of Italy's green heart. Later, visit a wine cellar to learn about wines crafted by expert winemakers. Conclude your journey with a special farewell dinner in the cellar, lovingly prepared by your Private Chef, celebrating the traditions and flavors of Italy.



DAY 8: DERUTA - ROME

Visit a ceramics workshop in Deruta and admire the artistry behind its renowned creations. Enjoy a relaxing aperitivo in a charming art gallery before departing for Eternal Rome. End your Italian journey with a memorable farewell dinner, celebrating your final night in this iconic city.



DAY 9: DEPARTURE



Depart from your hotel and head to the airport, bidding farewell to Italy with a heart full of unforgettable memories.





This culinary experience is brought to you by Enton Qesari, known as Chef Anthony, operating in Treviso, Italy, under The Italian Elixir brand.

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Book your Culinary adventure Now!

- [Special Dietary Requirements](#)

Chef Anthony and Maestro Travel Experience (Tour Operator) will make any reasonable effort to accommodate special dietary or allergy necessities at no additional charge. Unfortunately, we may not be able to accommodate all special dietary needs requested. Please contact us at chef@theitalianelixir.com or info@maestrotravelexperience.com before your departure to discuss your specific requirements.

- [Suggestions](#)

Chef Anthony and our local guides are always available to provide suggestions and tips to help you make the most of your free time.