

Hosts



*Charene
Beltramo*

Marketing Director

Loves Italy for: "The art and history, and the cultural insistence that we slow down and take it all in."



*Charlie
Cline*

Brand Ambassador

Loves Italy for: "The people. Italians are the warmest, friendliest most enthusiastic people on the planet, like me! What's not to love?"



*Eric
Hansen*

Tasting Room Manager

Loves Italy for: "It has to be the language. You know opera is based on the sound of Italian being spoken? How cool is that?"



*Gerre
Pickworth*

Wine Club Manager

Loves Italy for: "The wine and food! And bocce ball!"



*Teresa
Hernando*

Tasting Room Manager

Loves Italy for: "The pizza. And gelato. And olive oil. Should I keep going?"



*Charlie
Tsegeletos*

Winemaker

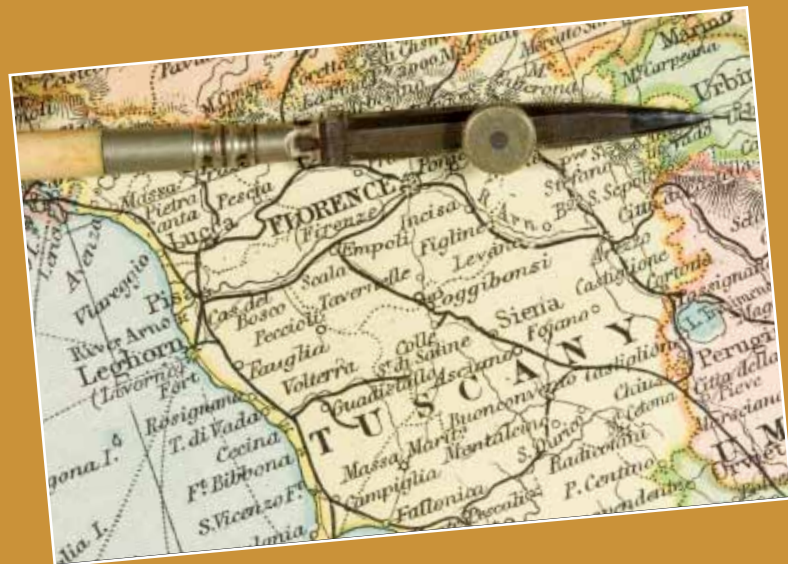
Loves Italy for: "The wine of course!"



*Bob
Kelso*

VP of Hospitality

Loves Italy for: "The tiny motorcycles."



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Price includes: Meals, guides, tours and transportation in itinerary. Airfare, additional meals and gratuities not included.

Fred & Nancy Cline invite you

"Under the Tuscan Sun" at Villa Laura



2011 Dates

May 23 – June 1

June 6 – 15

~~June 20 – 29~~ SOLD OUT

September 5 – 14

September 19 – 28

October 3 – 12

October 17 – 26

Exclusive offer for wine club members | Pricing from \$3380 per person



www.clinecellars.com/villalaura | www.jacuzziwines.com/villalaura

Viaggio



Italy. One of the most romantic destinations on the planet, and home to some of the world's most legendary art, culture and of course food and wine. Situated just minutes from the city of Cortona in Tuscany is the singular Villa Laura, best known for its feature role in the film "Under the Tuscan Sun." Fred and Nancy Cline purchased Villa Laura in 2006 and immediately began restoring the property to its full, luxuriously appointed glory. Now, for the first time, they invite guests to experience la dolce vita in and around this opulent estate. The Tuscan getaway is eight days and seven nights at the Villa for nine couples, with guided daily excursions and an English speaking host.

Day 1

Depart New York for Rome on your overnight flight.

Day 2

Arrive at the airport in Rome and be greeted by your English-speaking private assistant. On the way to Cortona, stop in Orvieto to stretch your legs and take a stroll in town on your own. Enjoy a restorative lunch, then continue on to Villa Laura where you'll have the rest of the day to relax and unwind before a group welcome dinner for all villa guests. (D*)

Day 3

Enjoy your first leisurely breakfast under the Tuscan sun! Next with your guide, begin your adventure into Umbria. Start in the medieval town of Torgiano with the Extra Virgin Olive Oil museum at its center. Then it's on to the charming countryside town of Bevagna for a tour and tasting at the olive oil mill called Nunzi. Lunch will be provided followed by a visit to Arnaldo-Caprai winery in Montefalco, known world-wide for being one of the most important wine producers of Montefalco Sagrantino wine. After the tour and tasting you'll have time to explore Montefalco, also known as "the terrace of the Umbria region." Return to Villa Laura in the later afternoon with time for some rest before dinner. (BLD)

Veni, Vini, Vici

I came, I winned, I conquered.



Day 4

It's breakfast then off to breathtaking Florence—home of Michelangelo, the Uffizi Gallery, Ponte Vecchio, and the statue of David. Your private guide will meet you there for a half-day tour of this glorious city and cultural treasure trove. Highlights include Basilica di Santa Croce and Piazza Signoria. You'll have the afternoon to yourself for lunch, shopping and sightseeing. Then it's back to Villa Laura for a festive group dinner. (BD)

Day 5

Today it's wine tasting in the region of Chianti! The first stop is Castellina with its charming town center and medieval tower. We recommend climbing to the top for a stunning 360 degree view of Castellina and beyond. By midday it's time for wine tasting at Querceto di Castellina wine estate. We start with a guided tour of the cellars followed wine tasting and a light lunch. That afternoon we'll visit the quaint medieval town of Radda, and finally the Brolio Castle, one of the most important wine estates in the Chianti Classico region. Enjoy a tour and tasting then its back to Villa Laura in the late afternoon. Dinner is at your leisure. (BL)

Day 6

The medieval walled town of San Gimignano is known for its stunning architecture and tall towers, and that's our first stop today. When we arrive you will be free to explore on your own before we go to Agriturismo il Castagnolino, a small organic farm located in the countryside beyond the village walls. In Il Castagnolino you will meet farmhouse owners Carmela and Matteo who will tell you everything there is to know about growing Saffron and making olive oil. Then it's on to Siena where we will meet our guide in front of Basilica di San Domenico and start a three hour city tour. Highlights include a visit to the Cathedral, Piazza del Campo & Palazzo Pubblico, and the historical center. We return to Villa Laura in the early evening with time for a short rest before dinner. (BLD)

Discover why Saffron is the world's most expensive spice by weight.

Day 7

Today's trip is to the Val d'Orcia region of Tuscany. We'll start in the town of Pienza where you'll have time to explore the village on your own. At noon we tour Podere il Casale, a cheese factory and farm in the countryside just outside of town. Organic since 1991, Podere il Casale is a medium-sized farm on 60 hectares (170 acres) of fields, olive orchards and forests, vineyards, sheep and goats for milk and cheese, and a small pig stable. The main cheeses produced are Pecorino, Caprino and Ricotta. Most are unpasteurized and available at different stages of ripeness. The tour and cheese tasting will be led by the owners, and followed by lunch on the terrace or in the fireplace room.

Next up is a tour and tasting at the Poliziano wine estate, a well known producer of the famous red wine Nobile di Montepulciano. Then it's on to the town of Montepulciano for a short visit before returning to Villa Laura in the late afternoon. Dinner is own your own tonight. (BL)

Day 8

It's a quick breakfast then off to Il Falconiere Relais & Ristorante set in Cortona's countryside. Once there you'll meet Michelin Star Chef Ricardo Titi for a cooking lesson where you'll learn to prepare a traditional Tuscan meal from appetizer to dessert, with recipes based on fresh seasonal ingredients. The cooking instruction will be followed by a delicious lunch featuring your creation with Chef Ricardo and accompanied by Baracchi Winery wines. After lunch enjoy a tour of the wine cellar with the owners. Later that afternoon you'll have time to explore the town of Cortona on your own, then it's back to Villa Laura for a farewell dinner with the group. (BLD)

Prepare a traditional Tuscan meal under the guidance of Michelin Star chef Ricardo Titi.

Day 9

After breakfast we say *arrivederci* to the amazing Villa Laura and head back to Rome for our early afternoon flight. (B)

About Villa Laura

Sleeps up to 18 (nine couples) with en suite bathrooms, air-conditioning, swimming pool, hot tub, pond, wood-burning pizza oven, Wi-Fi.

Originally built in 1504, Villa Laura is actually two buildings—the main villa and adjacent farmhouse. Both are completely restored and decorated in tasteful blending of traditional style with modern comfort. The recently redone kitchens and bathrooms are custom built by local craftsmen using marble and original stone where possible. All of the beautiful old terra cotta floors have been lifted, cleaned, and re-laid. Traditional Tuscan Busatti fabrics can be seen throughout, along porcelain painted antique wall lights and Baccarat crystal chandeliers. Beds are primarily four-posters made in nearby Spello, Italy by an artisan ironworker. All bedding is top of the line luxury. The walled city of Cortona and its shops and restaurants are five minutes away by car or 15 minutes on foot.

* Daily meals provided. B- Breakfast (7) L- Lunch (5) D- Dinner (5)