

TAVOLA MARKET SPRING

May 10-17, 2025



DV
Experience

Concept

Tavola Market Spring



Concept Our bespoke journeys are the culmination of over 25 years of expertise and genuine passion for the wonders of Tuscany and its distinguished gastronomy.

You will be pampered from start to finish by a knowledgeable, English-speaking Tuscan “connoisseur” who will introduce you to the finest epicurean experiences the region has to offer.

Each adventure is singularly crafted - our aim being to uncover Tuscany’s most delectable local specialties and products through meaningful interactions with food artisans and visits to authentic and prestigious destinations.

Accommodations

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Accommodations

Experience the singular charm of the Italian agriturismo, where agriculture and hospitality intertwine to create an authentic Tuscan retreat.

The hallmark of an agriturismo stay lies in savoring farm-to-table cuisine prepared with the freshest, just-picked ingredients.

This immersive escape offers travelers a portal to appreciate the bountiful natural and cultural riches of Tuscany while directly supporting local farmers.

During our journey, we will stay in two renowned agriturismo, one nestled near Siena and the other in the hills near Florence. We have cultivated relationships with both of these estates for nearly 20 years.

Transportation

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Transportation

All transportation to and from the various activities and excursions is covered, as well as transfers to and from the Florence airport at the start and end of your Tuscan experience. For air travel options, please see below under RATES.

Julie & Alessandro

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Julie & Alessandro

Alessandro is Italian, born in Belgium, and in 1999 he created Dolce Vita with the aim of helping people discover Tuscany through its unique terroir and celebrated culinary traditions.

Julie has been passionate about Italy since the age of 18, having studied in Bologna and developed an extensive knowledge of the country. Based in the United States, her love for the Italian language and culture has continued to flourish.

Together, Julie and Alessandro have combined their individual expertise and shared appreciation for the wonders of this renowned region, pouring their collective dreams and passion into their work.

Programme

DAY 1: Arrival Day and Transfer to Chianti Country Estate



Day 1 Upon arrival at Florence airport, we will transfer you to your first agriturismo where you will spend the next three nights settling into the rhythms of the countryside. Take this day to unwind - unpack your bags, relax, and acquaint yourself with the layout of this enchanting estate that will be your home for the coming days.

As the sun sets over the estate vineyards, gather for a dinner featuring organic ingredients and small-production wines that capture the essence of the Tuscan terroir.

Programme

DAY 2: Chianti Winery Tour, Tasting & Lunch and Charming Siena



Day 2 After a restful first night, your Tuscan adventure truly begins!

We'll start with a panoramic drive along the iconic Chianti roads to the prestigious Villa Geggiano estate. At this acclaimed vineyard producing award-winning Chianti Classico, a guided tour and tasting awaits before a sumptuous lunch.

Later, gain local insight into Siena from a lifelong resident, who will regale you with stories about her captivating city. Continue to enjoy Siena on your own; we will meet later in the afternoon for an aperitivo in a private palazzo with a view overlooking the Piazza del Campo.

We'll return to the estate for a meal highlighting regional flavors, overlooking Chianti's rolling hills.

Programme

DAY 3: Discover a Traditional Cheese Farm and Medieval Volterra



Day 3 A uniquely special day awaits off the well-worn tourist path, when we journey to the historic, and less visited Etruscan city of Volterra. But first, we'll uncover the secrets behind creating exceptional pecorino cheese at a local farm famed for their award-winning varieties.

Later in Volterra, a knowledgeable local guide will lead us through this overlooked gem, revealing its hidden treasures few visitors experience.

To conclude our day, we will visit a magnificent castle estate nestled below Montagnola Senese. Here the gracious owner of the castle will host us for an intimate dinner perfectly paired with distinguished regional wines from Chianti Colli Senesi.

Programme

DAY 4: Classico to Rufina: Crossing Tuscan Wine Regions



Day 4 Though difficult to depart, we must bid farewell to our charming first estate. As we make our way through the breathtaking Chianti region toward our next destination, we'll stop in Greve in Chianti to visit the famed Falorni butcher shop, which has been passing down generations of culinary mastery since 1806.

Upon arriving at our second agriturismo, you'll settle into your home for the next four nights. After lunch and unpacking, the owner herself will guide you on a tour of the estate, revealing the farm's inner workings.

As the sun begins to set, gather for dinner showcasing just-picked produce and the estate's prized wines. Immerse yourself in the natural splendor and bounty of this remarkable place.

Programme

DAY 5: Florence, Off the Beaten Path



Day 5 After breakfast, we'll board a train to Florence for a behind-the-scenes look at this fascinating city. We'll meander through local markets and meet passionate craftspeople to experience Florence through the lens of traditional artisanship and cuisine. Between cultural landmarks, we'll pause to sample regional delicacies and appreciate age-old food traditions still thriving today.

After free time to wander on your own, we'll reunite in the early evening on the terrace of a Renaissance palace for a quintessential Tuscan aperitivo, followed by an exclusive dinner, all accompanied by the family that has owned this building since the 16th century.

Programme

DAY 6: Prato and Two Centuries of Tuscan Traditions



Day 6 Today we set off for the picturesque town of Prato, renowned for its storied past and culinary delights. Led by our guide Matteo, we will stroll through Prato's enchanting streets and piazzas, uncovering this historic gem's hidden secrets.

Our first stop is the esteemed Mattei Bakery, where Cantucci biscuits have been handcrafted since 1858. We will indulge in an authentic tasting session, with the current Mattei family owner, savoring these crisp almond cookies.

Next, we will visit the magnificent Tenuta di Capezzana vineyard. Accompanied by the owners, an intimate lunch awaits amidst the estate's peaceful gardens. We will dine on mouthwatering regional specialties prepared with ingredients harvested fresh from the villa's farm.

Programme

DAY 7: Truffle Hunting and Make Your Own Wine



Day 7 After a hearty breakfast showcasing goods from the agriturismo and neighboring farms, we embark on a thrilling truffle hunt through the estate's sprawling woods. An experienced local "tartufaio" guide and his trusty canine companion lead us in search of these culinary treasures.

Later that morning, descend into the cellar for an exclusive wine making workshop crafting your personalized vintage. You'll even leave with a bottle of your own bespoke wine.

We will enjoy the fruits of our hunt during a truffle-infused lunch, perfectly paired with the vineyard's distinguished wines.

Spend your afternoon relaxing at the estate or taking part in activities like horseback riding, ceramics and/or scenic hikes through the countryside.

Programme

DAY 8: Departure Day and Transfer to Florence Airport



Day 8 After a final breakfast, we bid a fond farewell as you transfer to Florence for your journey home or optional onward travels. We will be sad to say goodbye, and hope to welcome you back soon to this unforgettable region.

Rates

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Rates : **IN DOUBLE or TWIN ROOM** : \$4450/per peson

IN SINGLE ROOM : \$4900/per peson

Price includes :

- ✓ Agriturismo (country estate) accommodations for 7 nights in a double, twin or single room with private bathroom and daily room cleaning
- ✓ All meals, including water and wine (7 breakfasts; 7 lunches; 7 dinners)
- ✓ Airport transfers and all transportation according to the program activities
- ✓ All activities based on program
- ✓ Dolce Vita Tour Leader at all times
- ✓ Sightseeing tours with private professional English-speaking guides
- ✓ All tourist fees & taxes

Price does not include :

- x International flights – we recommend booking flights through our
- x US travel partner, Walker & Hays, for the best prices, schedules and customized service.
- x Multiple arrival/departure transfers
- x Other meals not included in the program
- x Optional tours and services
- x Tips and personal expenses

(*) Ces assurances sont conseillées. Depuis le 01/01/2020, nous ne fournissons plus d'assurance annulation ni rapatriement. Il est possible de payer son voyage par carte de crédit, veuillez prendre contact avec votre organisme financier afin de vérifier si votre carte de crédit inclut une assurance annulation ou tout autre type d'assurance.

Terms & Conditions

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Article 1: Travel conditions : The precise information concerning our trips (price, single supplement, hotel category, number of meals, etc.) is detailed in our travel documents and is subject to this contract.

Article 2: Cancellation by the traveler The cancellation by the traveler must be done by sending an email to alessandro@dolcevita.be with proof of receipt by a member of the Dolce Vita Experience team.

Cancellation fees are as follows:

- More than 150 days before departure: 300€
- Between 120 and 150 days before departure: 30% of the total cost of the trip
- Between 90 and 120 days before departure: 40% of the total cost of the trip
- Between 60 and 90 days before departure: 60% of the total cost of the trip
- Between 24 hours and 60 days before departure: 100% of the total cost of the trip
- Less than 24 hours: 100% of the total cost of the trip

Article 3: Cancellation due to force majeure Cases of force majeure (pandemics, weather, terrorism, civil unrest, etc.) may make it impossible or prohibited for the trip to take place. Dolce Vita Experience will consider the following situations:

- the closure of international, national or local borders legally preventing access to the place of travel
- the closure of hotels or places where activities are to take place
- the closure of airports and therefore the inability to fly
- the requirement to quarantine on arrival at the destination

Terms & Conditions

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Article 4: Refund conditions in case of force majeure

In the event of a case of force majeure that makes the execution of the contract impossible, the traveler will have the choice between:

- postponing the trip to the following year at no extra cost; or
- obtaining a refund, as soon as possible, of all amounts already paid. In this case, an administrative fee of 350€ will be charged per booking. This fixed fee will be used to cover all the administrative expenses related to the management of the contract.

Article 5: Cancellation and travel insurance

Dolce Vita Experience does not provide travel insurance. We however highly recommend that travelers purchase their own policy.

It is possible to pay for your trip by credit card. Please contact your financial institution to check if your credit card includes cancellation insurance or any other type of travel insurance.