



7 Day Eastern Sicily Culinary Adventure With Orietta Gianjorio 23 -29 April 2019

A culinary and cultural adventure in Sicily promises to be a unique & irresistible combination of cultures wrapped in the magic of the Mediterranean. Sicily is the largest island in the Mediterranean and one of the most preserved jewels in the world! Come explore the Baroque towns of the Val di Noto including the breathtaking beauty of Ragusa where we promise you will have one of the best culinary experiences of your life. Everywhere you will go you'll be amazed by the warm hospitality of the "Siciliani" with whom you will share some of the most incredible local specialties like the fresh ricotta-filled cannoli pastry, the native Nero d'Avola wines, and unforgettable hands on meals with some local mamas!



Orietta Gianjorio

Orietta is a 3rd Level - Advanced Sommelier, a Certified Olive Oil Taster and Member of the Italian Registry, a Certified Expert in Honey Sensory Analysis and Member of the Italian Registry, a 2nd Level Chocolate Taster - International Institute Chocolier, as well as an Author and International Judge. Born and raised in Rome, Orietta has dedicated her life to food and food quality. Based in California since 2008, she has an infectious enthusiasm for culinary discovery and the place of food in our lives. Join Orietta for this wonderful adventure in a fabulous region of Italy.

**\$4499 Per person based on double occupancy
\$989 Single supplement**

Your Lodging



Masseria della Volpe, Noto

This country resort is set on a plateau and offers striking views of the coastline of Southern Syracuse. Locally-owned and family-run this property offers the best of modern Sicilian design in a historical context. The rooms are spacious. The grounds are host to a large swimming pool and outdoor jacuzzi. Massage services are available at the small spa.



Eremo delle Giubiliana, Ragusa

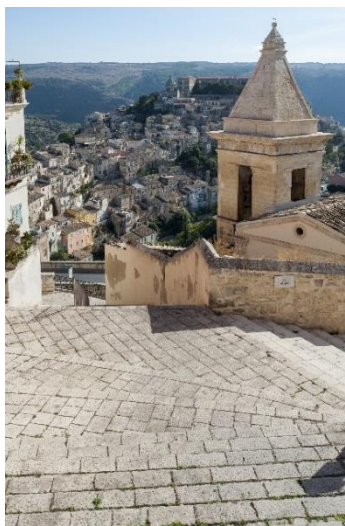
Once a residence of the Kings of Malta, this beautiful and historical hotel has belonged to the Nifosi family since the 18th century. Each room has been painstakingly restored and includes many elements of exquisite historical architecture. Located in the heart of South-East Sicily the property offers easy access to the areas many culinary delights and myriad UNESCO sites.

>>> **Tues April 23:** **Welcome to Sicily!**

Transfer from Catania Airport to check-in at your first lodging, the lovely country estate Masseria della Volpe for the next two nights. (approx. 1 hour 20 mins). This afternoon we'll take a walk around the stunning UNESCO town of Noto and visit to Corrado for granita tasting. Dinner in Noto at a local osteria.

Overnight at Masseria della Volpe (D)

We recommend a morning arrival in Catania to allow for the activities this afternoon



>>> **Wed April 24:** **The Syracuse Day**

Syracuse is one of Sicily's most famous cities and is steeped in thousands of years of history. This morning we will stroll through the farmer's market, then enjoy lunch on board a boat. This ship is the perfect way to experience the beauty of the old city from the water. After lunch visit the old quarter of Ortigia, actually an island, but still part of the city. Dinner at the hotel.

Overnight at Masseria della Volpe (B, L, D)



>>> **Thurs April 25:** **The Seafood Day**

After a lazy check out this morning we will stop in the beautiful fishing village of Marzamemi and enjoy an amazingly fresh and simple seafood lunch. Famous for its tuna fishing, this picturesque village is heavenly for its simplicity and authenticity. Next head towards Ragusa and check-in to your next hotel, the grand and impressive Eremo della Giubiliana. We'll get busy in the kitchen this afternoon with a hands-on cooking class and then feast on the dishes we have prepared together. Buon appetito!

Overnight at Eremo delle Giubiliana (B, L, D)



>>> **Fri April 26:** **The Chocolate Day**

Morning at leisure at the hotel with lunch on your own if desired. In the early afternoon we head to Modica, the chocolate capital of Sicily and a town as well known for its striking churches as for its gastronomic excellence. We will taste the chocolate made by the Bonajuto family who has been making chocolate since 1880. For dinner get busy in the kitchen with a hands-on cooking class with our friend Katia.

A self-made home cook and expert in all Sicilian cuisine, we guarantee this evening will be a true culinary highlight.

Overnight at Eremo delle Giubiliana (B, D)





Sat April 27: The Scaurati Day

Morning visit to the imposing castle of Donnafugata. Then we head to the fishing village of Donnalucata where we will be meeting local host and food expert/ cookbook author Roberta who has devoted her entire life to Sicilian cuisine and is married to talented local chef Antonio. Lunch with Roberta & Antonio. In the afternoon visit the UNESCO site of Scicli for a taste of the local "scaurati" bread-snack at the bakery. Last stop today is at a donkey farm for a chance to live the Sicily of centuries ago and get a full understanding of the history and farming culture. Dinner at the hotel.

Overnight: Eremo delle Giubiana (B, L, D)



Sun April 28: The Wine & Salami Day

Visit Chiaramonte Gulfi this morning for a stop at a local winery with picnic-style lunch on the estate. Here you will have the chance to taste the celebrated Ibleo black pig salami – delicious! This evening stroll around the wonderful city of Ragusa and enjoy dinner at the fabulous 2 Michelin star restaurant Don Serafini for a final incredible gourmet evening. Unforgettable!

Overnight: Eremo delle Giubiana (B, L, D)



Mon April 29: Farewell

Our drivers will shuttle you to Catania Airport for your flight home or onward journey. Arrivederci! **(B)**

What's Included

- A truly authentic culinary experience
- 2 nights lodging at country retreat Masseria della Volpe
- 4 nights lodging at 5 star Eremo delle Giubiana
- Peace of mind knowing you are with the most professional travel and tour company in Sicily
- Access to small local producers often not open to the public
- Walking tours of the region's most characteristic towns with certified local guides
- 7 special breakfasts
- 4 memorable lunches
- 6 extraordinary dinners*
- Individual arrival and departure transfers from Catania Airport

DAILY ACTIVITIES INCLUDE:

- Vineyard visit
- 2 outstanding cooking class
- Insider's look at making chocolate and granita
- Visits to the UNESCO sites of Noto, Ragusa, Scicli & Modica
- Dining at 2* Michelin Restaurant Don Serafini

** Please note wine is extra with some dinners and will be charged locally according to consumption*

HOW TO BOOK

Complete the "Contact Us" form at www.southernvisionstravel.com and request a place on the Eastern Sicily Tour with Orietta Gianjorio. Pay a deposit of 25% by July 31st 2018 & send us a signed copy of our participant form. 90 days before the beginning trip date, SV Travel will collect the remaining balance from the customer.

Transactions are conducted in US Dollars. Our preferred method of payment is by wire transfer into the US account of SV Travel. Checks from within the US are also accepted. For payments made by credit card a 3% surcharge is applicable.

SV TRAVEL LLC TERMS & CONDITIONS FOR APPROVED PARTICIPANTS

What's Included

Your tour price includes lodging, all breakfasts, selected lunches, and selected dinners (check the above day-by-day for specifics), SV Travel concierge service, taxes, and a fully equipped support vehicle. Gratuities for the food portion of your trip and for your trip leaders are always appreciated but are entirely at your discretion.

Price & Payment

The price for the trip is \$4449 per person based on double occupancy per room. If a participant needs a private room, they will need to pay a single supplement of \$989 per person. A 25% deposit payment is required by Jul 31st 2018. The balance payment will be due on Jan 23rd 2019. Payments can be made using US domestic checks, wire transfers or by credit card, but please note that a 3% surcharge for payments via credit card is applicable.

Cancellation Policies

Cancellation by the client

If you must cancel your trip for any reason whatsoever:

cancellations greater than 90 before departure date: 50% of the deposit refunded;

cancellations from 89 to 60 days before departure date: Loss of deposit;

cancellations less than 60 days before departure day: 100% penalty.

Please note that no partial refunds will be given for unused trip arrangements.

To cancel your trip you must notify our office in writing. Note: we highly recommend contracting sufficient cancellation insurance.

Replacement

If you cannot travel as planned, you have the right to send someone in your place, provided that SV Travel is notified within 4 days of the departure date. SV Travel can object to the above replacement if the replacement does not satisfy the requirements for participants. Requirements could include being above 18 years old or having no mobility issues. In such case, the cancellation conditions will apply. The original contract is not affected by replacement, but any resulting additional costs will be charged to the client. SV Travel is not responsible for any possible non-acceptance of the above replacement by any other organizers or agents involved with the tour.

If Orietta Gianjorio, due to unforeseen circumstances cannot participate in this culinary program, SV Travel reserves the right to replace Guest Expert with a reasonable substitute. Participants will not receive any refund due to this substitution.

Cancellation by SV Travel

SV Travel reserves the right to cancel a group tour in cases where the necessary minimum number of participants has not been reached. In the case of cancellation by SV Travel for this reason, participants will receive a 100% refund of any monies already paid. Participants will be notified in writing no less than 5 months prior to the beginning of the trip.

Exchange rate price adjustment clause

If the exchange rate between USD and Euro on the due date for your balance payment is more than 1.20 then SV Travel reserves the right to adjust the tour price accordingly for every percentage point above the 1.2 rate.