

SEDUCTIVE SOUTHERN SICILY

May 30th - June 6th 2022

TASTE AND SAVOR TRAVELS - SIGN UP HERE: NWALDECK@TASTEANDSAVOR.COM

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Brilliant Blue Skies and Sea
Fabulous Food and Extraordinary Wine
The Slice of Italy You Have Been Missing
Incredible History
The Trip of a Lifetime

Here's what one of our happy travelers said about his trip with us: "It was the perfect balance of organized activities and leisure time. Getting insights from both the hosts and the locals meant that we got to see and learn about all things food, wine and culture that tourists would never discover!"

- Seven Nights/Eight Days with a Small Group of Amazing Travelers
- Fully Escorted Tour with Expert Food and Wine Instruction
- 2 Nights in Ortygia, 2 Nights in Ragusa, 2 Nights in Etna, a final wonderful stay in Catania
- 8 Delicious and Amazing Breakfasts, 6 Lunches and 5 Dinners paired with Local Wines
- Personal Interaction with Winemakers, Locals, Merchants and Chefs

- All for \$3900 Double Occupancy per person (single supplement \$500)





Sicily, the largest island in the Mediterranean is a magical place worthy to be explored and experienced in every aspect. You'll join a small group of interested travelers for 8 days and 7 nights dedicated to Sicilian wine and cuisine with stops along the island's most important and characteristic southern towns. From wineries like COS and Planeta to fun and interesting cooking classes from native Sicilians, to the famous almonds and lemons of the area and of course the incredible wonders of architecture and culture of this land.

SEVEN BEAUTIFUL Sicilian NIGHTS, EIGHT DAYS

to enjoy the best of Southern Sicily

The Wine: Visits to wineries where winemakers themselves will greet us and treat us to the best they can offer; Nerello Mascalese, Nero d'Avola, Cattanarato, Grillo, Frappato and more. We'll explore the entire range of wine, from local consortiums to world fabulous vintners. You'll return with a solid appreciation of the grapes, the wines and the winemakers of Sicily.

The Food: We'll enjoy beautiful artisan foods from Mt Etna to Noto, Modica to Ortigia with lots of delicious stops along the way for pistachios, almonds, granita and more. (Did you know Sicilians often eat ice cream for breakfast?) We'll taste the fabulous cheeses of Sicily like Ricotta, Pecorino, Ragusa, the incredible vegetables and fruits that acquire their flavor from the deep rich soil of the island, the seafood...OH the seafood, and feast in a variety of different restaurants. You'll also get the opportunity to learn and make your own Sicilian specialties. All our meals will be paired with the best local wines – maybe even breakfast!

The Culture: Sicilia is ancient and its beauty and age is shown everywhere on the island. It's much different than mainland Italy and alike in many ways as well. Byzantine, Arab, Roman and Norman rule over Sicily has led to an incredible blend of cultural influences in arts, music, literature, cuisine and architecture. We'll let the people of this magical island tell you their stories, through food, wine and experiences.

YOUR Hosts

Healthy Chef Partyologist

Nancy Waldeck presents over 100 wine and food events every year, having fun translating the craft of pairing to eager audiences. A holder of the WSET 3 certificate from the Wine and Spirits Education Trust, since 2015 she has shared her enthusiasm for travel, food and wine by leading small groups to interesting destinations. **Demet Guzey Ph.D** writes about food history and culinary travel, lectures at *Le Cordon Bleu* in Paris, and teaches *Food and Culture* at USAC Verona. She has a Ph.D. from University of Massachusetts, a Diploma in Gastronomy from University of Reims, and a Level 3 certificate from the Wine & Spirit Education Trust. Demet lives in Verona with her husband and son and hosts frequent culinary courses in the area.

"You just couldn't put a trip together like this on your own."

Signup:

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