

PREMIER TOURS & TRAVEL

EXPLORING TUSCAN WINES & CULINARY EXPERIENCES WITH CHEF BOB WAGGONER

April 28-May 9, 2020 and May 8-May 19, 2020
11 Nights From \$5775 if booked by July 15, 2019*;
Based on Double Occupancy
Single Supplement: An additional \$1800
Deposit: \$1000/person
Limited to 18 people per week

Enjoy a once-in-a-lifetime tour of Tuscany's villages and cities and enjoy the finest Tuscan wine and epicurean offerings under the guidance of one of the most highly acclaimed chefs in the United States and France, Chef Bob Waggoner.



Traverse Tuscan cities, villages and vineyards under the tutelage of Chef Bob. Indulge in a Pecorino cheese tasting and a charcuterie tasting at small, local farms, and stroll through vineyards, and feast on chefs' dinners

with him, as well as local esteemed chefs. Relax and refuel at your rustic-yet-modern farmhouse in the Val D'Orcia region.

Space for May 8-19, 2020 is limited due to the popularity of this experience, so we've added an additional week, April 28-May 9, 2020. Call Judy at 843.237.9903 or email judy@premiertravels.com today.

PREMIER EXPERIENCES, PREMIER ADVANTAGE

- English-speaking Premier Director and local Premier representatives
- Airport meet and greet
- Private transfers
- 7-night stay in luxury villa with pool near Pienza and Montepulciano, Italy
- Maid Service daily
- 3 Nights stay in the lovely Brunelleschi Hotel or similar in Florence, Italy
- 10 Breakfasts; 4 Lunches; 3 Chef Dinners with Chef Bob; 2 Chef Dinners with a local Tuscan chef; 1 Collaboration Chef Dinner; 1 Welcome Dinner in Florence, Italy, 2 Optional Cooking Classes with Chef Bob
- Hand-selected cheese, charcuterie, and olive oil tastings, and a private wine tasting with Sommelier Kljadi Belaj
- Curated tours and experiences, including entrance fees and taxes
- Internet (where available)
- 24/7 Premier support
- Tourist Tax and VAT

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DAY-BY-DAY ITINERARY

Day 1

Depart United States for Rome, Italy

Day 2 – Rome, Orvieto, Contignano

Arrive **Rome International Airport** in the AM

A private transfer will be waiting for you for travel to your villa. Depart **Rome** and travel through the rolling hills, olive groves and vineyards of the beautiful Tuscan countryside where a stop will be made to visit the beautiful town of **Orvieto**. As you stroll along the main street, you will see nice, small shops and taste some of the local produce. Experience a typical Italian lunch in a local trattoria, stroll the picturesque alleyways and see amazing views of the countryside from this lovely village.



Following lunch, continue to Villa Casa Crete. After time to settle in and rest from your travels, all will gather for a Welcome Wine and Cheese reception. Observing the preparations for your dinner while enjoying the wonderful wines of Tuscany, makes for a truly memorable first evening in beautiful Tuscany! Buon Appetito! **Welcome Wine and Cheese Reception and Welcome Tuscan Chef's Dinner at the villa.**

Day 3 - Pienza

Wake up to breakfast and the amazing views of the **Val d'Orcia region** of Tuscany, a UNESCO World Heritage site. Spend the morning on a guided tour in the lovely town of **Pienza**, known as the "ideal city of Renaissance" and sits amidst gentle, undulating hills and wonderful natural landscapes. The central Piazza Pio II is framed by 15th century buildings like the **Pienza Cathedral** and Piccolomini Palace. The latter was Pope Pius II's summer residence and features a roof garden with valley views. To the west is the Pieve di Corsignano a Romanesque church with a circular bell tower which dominates the landscape viewed from afar. This picturesque village enjoys a strategic position standing high atop a hill, dominating all the Orcia Valley with extraordinary views. **Pienza** is known for its famous pecorino cheese and offers many shops for tasting. There will be time for exploring and shopping on your own in the many fantastic shops and quaint cafes in which to stop for lunch. Join Chef Bob on a visit to the local pecorino cheese shops to select the finest varieties of pecorino cheeses. Upon return to your villa, enjoy a tasting of the varieties of aged pecorino cheeses. **Included Dinner with Wine Pairing offering 6 different wines; Osteria La Porta, La Cantina in Monticchiello, Tuscany.**

Day 4 - Siena

Your day begins with a step into the past that takes you to the city of **Siena** with its narrow back streets, fortified houses, medieval towers, tiny piazzas, and lesser known churches rich in masterpieces. Walk around the **Palio de Campo**, where a bare-back horse race has taken place for centuries in the main square, the Campo, while continuing to stroll past the many cafes, bars and shops. Note the fan-shaped

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central square where you will view the Palazzo Pubblico, the Gothic town hall, and Torre del Mangia, a slender 14th century tower with sweeping views from its distinctive white crown. This tour takes you behind the scenes into the neighborhoods (called Contradas) with the church and museum, which give an understanding of the spirit and the fascination of this event. After your tour, you will enjoy a gelato tasting at La Vecchia Latteria or similar. Choose lunch and/or shopping on your own, before meeting your driver to return to your villa. Savor a glass of wine, while the Tuscan Chef demonstrates the unique **“art of pasta making.” Opportunity to observe the “art of pasta making” and Chef’s Dinner with Tuscan Chef and Chef Bob.**

Day 5 - A Visit to Agricola Fontanelle, Vineyards, Chianciana Terme, Tuscany

Your relaxing morning begins with a short drive over winding roads that meander through the countryside and offer magnificent vistas at every turn to arrive at Agricola Fontanelle, owned by the Rosati family, known for their attachment to culture of the land and hospitality. The excellent D.O.C.G Chianti wine, exclusively from the owner’s vineyard, is intentionally limited and the choice of looking after small areas of land containing the best characteristics of soil, have awarded the owner with high quality wines that are among the more traditional Tuscan classics, but well-structured and complex; the charcuterie comes from their cured pork meats that come only from Cinta Senese pigs, renowned for its meat, such as prosciutto and salame. Lunch with wine from the Rosati brothers’ vineyard will be in the Old Town at their specialty shop. Upon returning to the villa, roll your sleeves up for a unique and fun evening in the kitchen!

Pandemonium in the Kitchen! - A Cooking Challenge (a surprise ending!) Italian Chef along with “nuovi amici.”

Day 6 – Podere Il Casale Farm

Today, visit a 300-year-old Tuscan farmhouse located on top of one of the renowned rolling hills of Tuscany with a breathtaking view of the town of Pienza, the medieval village of Monticchiello and Mount Amiata and the Orcia Valley. This organic farm property, **Podere Il Casale**, is a small farm with animals and a dairy, where you will learn about the making of **Pecorino di Pienza** cheese and taste the distinctive differences created by the aging process. They also boast of very fine goat cheeses as well. Enjoy the cheese tastings with wine processed from the grapes in the vineyards on the farm, followed by lunch in their restaurant. The afternoon will be free to explore at leisure and enjoy the villa. You may choose to join Chef Bob on a visit to the local market to select the finest and freshest ingredients for your optional cooking class. **Optional Hands-on Cooking Class and Chef’s Dinner with Chef Bob.**

Day 7 – Montepulciano - Cortona

After breakfast, your morning travel begins with a tour of the medieval town of **Montepulciano** set atop a narrow ridge of volcanic rock that combines Tuscany’s superb countryside with some of the region’s finest wines. Make your way up the steep and winding walkways that lead to the narrow streets, where you will arrive at the Piazza Grande, the heart of Montepulciano and the focus of the city. Stop in the middle of the square or near the lovely fountain and feel the unique atmosphere offered by the Plaza surrounded by the Duomo, the Palazzo Comunale, the Palazzo Tarugi and the Palazzo Contucci. Historic cantinas right within the walls, which have been dug out underneath the prestigious palazzos, make for a nice stop for a glass of wine. Visit the **famous Thursday market** in the old town at the top. The marketeers arrive early with their draped stalls and rows and rows of fresh vegetables, aromatic herb stalls and forays of olives, breads, oils and cheeses that will be touted at every turn. Experience the

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market with Chef Bob, as he selects the freshest ingredients for your dining experience. We continue our walk to Cantina Fattoria della Talosa for a wine tasting of their Vino Nobile di Montepulciano, including lunch in the famous Talosa Cellars, which date back to the 16th century. The brick passageways contain a series of vaults and niches where the barrels are placed. Inside the Historic Cellar, there are huge oak barrels where Vino Nobile di Montepulciano is aged. After lunch, we make our way to the town of **Cortona**, made famous in the movie, "Under the Tuscan Sun". In **Cortona**, there will be time for enjoying a bit of history combined with time for shopping in the many wonderful art galleries and shops.

Optional Hands-on Cooking with Chef Bob

Chef's Dinner with Chef Bob.

Day 8 – Montalcino

For your last day in Tuscany, visit a vineyard near **Montalcino** and taste the Brunello wines. The town's fame derives from its production of one of Italy's finest red wines known as **Brunello di Montalcino**. Brunello, a diminutive of Bruno ("brown"), is the name that was given locally to what was believed to be an individual grape variety grown in **Montalcino**, and the name Brunello evolved into the designation of the wine produced with 100% Sangiovese. Today, it is one of Italy's best-known and most expensive wines. Following your wine tasting experience, there will be time for browsing the shops and strolling the streets of **Montalcino**, a town whose history dates back to the Etruscan and Roman periods.

Wine Tasting Experience at the Villa with Sommelier, Klajdi Belaj (Private Sommelier to George Lucas, Producer/Director) and Chef Bob's Farewell Dinner; "pairing the food with the wines of Tuscany."

Complimentary wines.

Day 9- Transfer to Florence

Private Group Transfer to the Brunelleschi Hotel or similar for 3 nights. The historic location of the Brunelleschi Hotel inside the oldest tower of the city of Florence and the medieval church, will allow you to immerse yourself in enchantment and mystery of Renaissance Florence. **Welcome Dinner at a local, typical Italian restaurant; Wines and alcoholic beverages available for purchase.**

Day 10 - Florence

Wake up to breakfast and an amazing view of the city of **Florence**, the birthplace of the Renaissance. Today, embark on a guided walking tour of Florence's Renaissance heart, followed by a visit at the **Galleria dell' Accademia** to see works by many of the greatest artists of the 14th and 15th centuries to include Michelangelo's famous sculpture of *David*. The rest of the afternoon will be free to explore Florence on your own. Florence is filled with Renaissance riches to include the **Duomo** and the 14th century **Ponte Vecchio**, framing delightful views of the Arno River. **Dinner on your own.**

Day 11 - Florence

This morning visit the **San Lorenzo Market** with your guide. The Market runs along several streets surrounding the **Mercato Centrale**. File between the hundreds of stalls on either side of the street with vendors **selling pottery, clothing, souvenirs and various leather goods**. This is a great place to **find gifts** to bring back to your friends and family. After your shopping experience at the outdoor market, you may choose to visit **The Centrale Market**, which is a **two-level food market** making up the second half of the San Lorenzo Market. The **Mercato Centrale** is in a beautiful building designed by Giuseppe Mengoni, a famous architect. Enjoy lunch at one of the many food vendors or wander to find the perfect Osteria to savor local Italian wine and cheeses. Be sure to sample the gelato on your walk about! The

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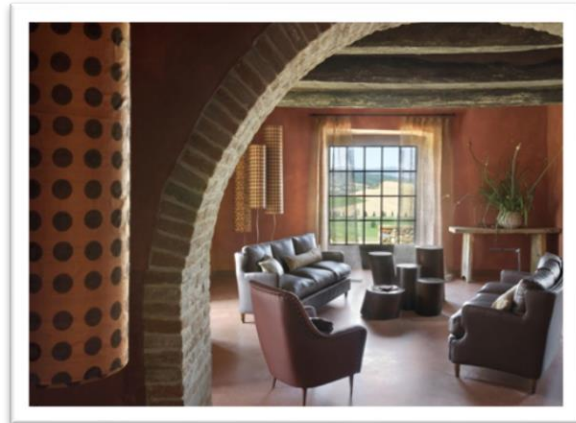
rest of the day is free to discover Florence with its many shops at your leisure or choose a dinner venue to enjoy the best Tuscan cuisine in one of the many restaurants available. **Dinner on your own.**

Day 12 – Transfer to Florence International Airport for flight to United States.

PLEASE NOTE: AIRLINE TICKET COSTS ARE NOT INCLUDED; We highly recommend purchasing travel insurance. If you decide to purchase travel insurance, we are happy to help you with that. If deemed necessary, this itinerary may be altered at the discretion of Premier Tours & Travel, Inc. ****Limited Space Available.** The rate will be based on confirmation of a minimum of 16 participants. **Please call Judy at 843-237-9903 or 843-359-9593 to request a brochure or to confirm your reservation.**

VILLA CASA CRETE ACCOMMODATIONS

Casa Crete is a superb and stylish farmhouse with extensive outdoor areas, set in one of Tuscany's most spectacular locations, immersed in Val d'Orcia's enchanted countryside. Each corner is characterized by rustic, understated elegance and unique country-style furnishings that are enhanced by sophisticated, creative touches such as the ceilings' wooden beams whitewashed in pastel colors and the antique terracotta floor tiles. The property has a main villa and a charming annex, an ancient barn, and both have been fully renovated and splendidly furnished and decorated. All bedrooms are en suite with fully renovated and modern baths. Surrounded by the typical Val d'Orcia clay hillocks, you can enjoy stunning 360° views over the valley and its hill towns. The common areas are spacious and beautifully furnished and decorated in a unique style. You will marvel at the hilltop villages, castles and vineyards and sip the celebrated red wines of Montepulciano, while soaking up the Tuscan countryside.



ABOUT CHEF BOB WAGGONER



Chef Bob received his formal training with Michael Roberts at Trumps in Los Angeles from 1981 to 1983, and later in France at a constellation of Michelin-rated restaurants with chefs Jacques Lameloise, Charles Barrier, Pierre Gagnaire, Gerard Boyer and Mark Meneau. At 23, he took on his first chef position at the private club "Members" in Caracas, Venezuela. Chef Bob Waggoner returned to France at age 24 to become chef of the Hotel de la Poste in Avallon for three years. Then, in 1988 at age 26, in the town of Moneteau in Burgundy, he became the first American

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chef to own his own restaurant in France, the much acclaimed Le Monte Cristo. He is one of the few Americans to be Knighted with the "l'Ordre du Mérite Agricole" from the Government of France. In 1991, Waggoner was offered the opportunity of Chef de Cuisine with Chef Jean-Pierre Silva, the two-star Michelin, at Le Vieux Moulin in Beaune, France. After 11 years in France, he returned to the States in 1993 to cook at the award-winning Turnberry Isle in Florida, before joining The Wild Boar in Nashville, where he earned the restaurant a coveted AAA Five-Diamond Award and the Grand Award from Wine Spectator. He finally found his way to Charleston where he was Executive Chef of Charleston Grill at Charleston Place for a dozen years. Every year, Chef Bob was at the Charleston Grill, it was awarded AAA Four-Diamond and the Mobile Four-Star award, and in 2001-2005 he was nominated four times for The Beard Foundation "Best Chef Southeast" award. Always well regarded as a media-savvy chef, he has won an Emmy for his television show "Off the Menu" with Turner South. He also hosted 2 cooking shows with **PBS, U Cook with Chef Bob and Sing for Your Supper with Chef Bob**. Currently, he is the owner of "**In the Kitchen with Chef Bob Waggoner**" where he hosts cooking classes in a relaxed, casual, and sophisticated atmosphere. With his easygoing nature, he can teach anyone the culinary tips and techniques for "how it's done" in the finest restaurants.

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Booking Form

To confirm your reservation, please complete and return this form by July 15, 2019 with a non-refundable deposit of \$1000/per person and payable to Premier Tours and Travel, Inc. Please send completed form and payment to Maria Cartwright, Premier Tours and Travel, by mail: 10729 C Ocean Highway 17, Pawleys Island, SC 29585; or call 843.237.9903 to make a deposit payment by credit card and email completed form to judy@premiertravelsc.com . **PAYMENT IN FULL is DUE by February 15, 2020**

Participant #1

Full Name as it appears on ID

Address

City State Zip

Telephone (home)

Telephone (cell)

Email

Participant #2 (if applicable)

Full Name as it appears on ID

Address

City State Zip

Telephone (home)

Telephone (cell)

Email

Accommodations and Hotel Room Preference:

Two Single Beds One Queen Bed

TOTAL PACKAGE RATE PER PERSON: \$5775

Single Supplement: \$1800 (additional)

Deposit Due: \$1000 per person

ALL GROUND TRANSPORTATION, TAXES, AND SERVICE FEES ARE INCLUDED IN YOUR PROGRAM PACKAGE

****TRAVEL INSURANCE: YES NO**

Premier Tours and Travel strongly suggests travel insurance.

PAYMENT METHOD

Please charge my credit card for the amount of \$ _____ Enclosed is a check for \$ _____

AMEX MasterCard Visa

Credit Card Number Expiration CVC

Credit Card Billing Address

City

State

Zip

Signature

For any questions regarding your reservation, please contact Maria Cartwright or Judy Gaither at 843-237-9903 or email to: maria@premiertravelsc.com or judy@premiertravelsc.com

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General Terms and Conditions

Premier Tours and Travel, Inc. ("Agency") represents and is an agent for carefully selected tour operators, destination management companies, transportation services, hotels and restaurants, all of which are disclosed principals and independent contractors. The Agency is not responsible for any injuries, damages or losses to any traveler in connection with mechanical or construction difficulties, social or labor unrest, adverse climatic conditions, diseases, terrorist activities, or any unnamed actions, omissions or conditions outside the Agency's control. By registering for this program and embarking upon his/her travel, the traveler voluntarily assumes all risks involved in such travel, whether expected or unexpected. Traveler is hereby advised of such risks and advised to obtain appropriate insurance protection.

Special Events and Tours

All components, services, and suppliers related to this itinerary have been selected by the client, including selected private events, experiences, and entertainment. The Agency is solely acting as the tour / event coordinator and under the guidance of the incoming land supplier(s), the selected tour operator(s), and the client. If there are any discrepancies between the terms of this agreement and the terms of any other agreement between the suppliers/tour operators and the client or group, referring to the client or group party to this itinerary/contract only, then the terms of this agreement shall govern.

Hotel Bookings

Hotels are selected by the client, with the guidance of the Agency, tour operator, and incoming suppliers. Hotels are paid in advance for the client / group and are **non-refundable after payment is made.**

Package Itinerary and Inclusions

The confirmation provided to the client sets out the package inclusions. Services not described in the Confirmation are not included in the package. The confirmation sets out the Tour Package Itinerary. Times indicated may vary depending on third-party supplier confirmation and matters beyond its control and/or the control of the Agency. The Agency and/or its independent tour operators and incoming land suppliers reserve the right to modify programs and itineraries (including arranged sightseeing, accommodations, aircraft, trains, vessels, and so forth) at any time due to unforeseen circumstances, "force majeure," and/or other circumstances beyond their control. They could include but are not limited to: Delay in departure due to flight disruption, closure of a hotel, strikes, riots, natural occurrences, decisions by state governments of tourist organizations that force alterations to a planned itinerary, its duration, time spent in a city and/or requiring the need to remove a city or part of from the itinerary. The Agency reserves the right to cancel, modify, alter, or substitute all or any part of the services when necessary or advisable without incurring any liability. Should this occur, the Agency, agrees to provide the best reasonable alternative available. Every effort is made to operate itineraries as planned, but alterations may need to be made to accommodations, activities, and so forth after the final itinerary has been issued.

Program Director Group Policy

The group must have a designated representative or program director accompany the tour from beginning to end as a Group Escort. The Group Escort's responsibilities will include but are not limited to:

- Collecting for hotel/restaurant incidental charges incurred by guests prior to departure; charges not collected will be the responsibility of the client / group
- Arranging luggage pulls time / group check-in
- Ensuring that all vouchers are presented to suppliers at the beginning of each service

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Deposits

Premier Tours & Travel, Inc. and independent tour operators/packages **require(s) a non-refundable, non-transferable, deposit.**

Gratuities

Gratuities for the guides, drivers, and other service providers encountered (e.g., bellman, concierge, server) are not included and are at the discretion of the client.

Payments Terms

Client / group balance shall be paid to the Agency for the purchase price for all bookings no later than 90 days prior to the tour departure. If full payment is not received prior to the designated due date, the respective booking(s) for any and/or all spaces on the tour may be cancelled at Premier Tours & Travel's sole discretion.

Travel Insurance

Should the unexpected occur, the Agency strongly recommends being protected prior to and during client travels to ensure the client's travel investment and well-being are protected. If the client wishes to purchase travel insurance, please see our website www.premiertravelsc.com or call our office at 843 237 9903.

Cancellation

In the event of cancellation by the client, the following will be assessed prior to departure: **60 days or less – 100% non-refundable.**

Should the client wish to cancel any travel arrangements, the client must notify the Agency in writing. **Please note that deposit or full payments are non-refundable.**

Alterations by Client

If the client requests any amendments to travel arrangements once the booking has been confirmed, **an amendment fee of \$250.00 per alteration will be charged.** If the client requests any changes in services or accommodation once travel commences, the Agency will do everything possible to accommodate the request, however, the client will be liable for any cancellation / retention charges that may be levied for the previously booked service and/or for any costs incurred to secure revised arrangements. No changes of any kind may be made by the client within 60 days of travel. All prices quoted are based on current rates in effect at time of brochure printing and are subject to change. We will remain consistent with the scheduled itinerary to the best of our ability, but it is not guaranteed as some changes may be outside of our control (see Package Itinerary and Inclusions).

Refund Policy

There is no refund for the unused portion of a partial trip if a client does not complete all confirmed days of travel. No refunds will be made because of airline delays, unused services, and/or other acts beyond the control of the Agency. The Agency strongly recommends that clients / guests acquire trip cancellation insurance.

Liability

Group Travel, The Group agrees that the Agency, notwithstanding any other terms or conditions of this agreement, is not responsible for any claims, losses, damages, costs, or expenses arising out of injury, accident or death damage, loss or delay of baggage or other property, or delay, inconvenience or loss of enjoyment resulting from any cause beyond the reasonable control of the Agency, including but not limited to: mechanical breakdowns, fire, theft, civil disturbances, strikes, government actions, weather and other factors and causes beyond its control.

Documentation Required for Travel: Passports, Visas, and Client Responsibilities

For international travelers, a passport with at least six months validity beyond completion of travel is required. **The client accepts full responsibility for obtaining all travel documentation, including but not limited to passport, entry visas, and**

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permits prior to commencement of travel, and is solely responsible for any consequences resulting from missing or defective documentation. Any information or advice given by the Agency regarding visas, vaccinations, climate, what to pack, baggage, and so forth, is purely advisory and provided as a courtesy. The Agency is not responsible of any errors or omissions within the information provided by third parties. Visas may be required to travel to the client's chosen destination and U.S. citizens should consult with the appropriate Consulates and Embassies. It is the responsibility of the individual traveler to secure the proper documentation prior to commencement of travel.

Flight arrival and departure and Air Services

International airfare may be purchased through the Agency for travel originating in the United States. By using Premier Tours & Travel services, the client agrees that the Agency, in purchasing, selling or otherwise arranging air transportation, is acting only as the client's agent and is not liable or responsible for any accident death, personal injury, illness, property damage, delay or other loss or expense of any act of God, or any actions or omissions (including any failure to provide services) or default of, any carrier. All carriers are independent contractors and are not owned, managed, controlled or operated by the Agency. The client's airline ticket constitutes a contract between the client and the airline (and not with the Agency / Premier Tours & Travel), even if purchased through the Agency. The Agency is not liable for, and does not assume responsibility for or accept claims with regard to seat assignments, name changes, schedule changes, flight changes, missed connections, cancellations, claims for a refund or reimbursement of airline ticket fees, or any other loss or expense incurred by the client for any reason whatsoever (including, without limitation to bankruptcy, insolvency, reorganization of a carrier or similar relief from creditors) when purchasing or using the carrier's services.

If the client misses a connection, cancels or changes his/her/their flight and the flight does not arrive within one hour of scheduled transfer time, it is the client's responsibility for securing transfers to the client's destination.

Luggage Handling & Restrictions

For Domestic Travel, please check with the applicable airline carrier for luggage restrictions.

Due to space restrictions, we ask that the client please limit checked luggage to one suitcase per person weighing no more than 50lbs. (23 Kg) Luggage exceeding the maximum restrictions is subject to expensive overage fees or is at risk of being left behind. Many airlines are now charging fees for checked luggage, regardless of the number of bags.

Although every effort is made to handle guests' luggage carefully, we cannot be responsible, assume liability or accept claims for loss or damage to luggage and personal effects due to breakage, theft, or fair wear and tear through hotel airline and group carrier handling. It is important to have adequate insurance to cover these eventualities. For additional information with regards to luggage, please contact the individual carrier.

Airline Seat Reservations

Due to the different policies and/or charges regarding client seat preferences, types of aircraft, and so forth by airline company, please contact the airline directly.