

TASTES OF TUSCANY-

A Journey of Flavors, Vineyards & Timeless Elegance

Escorted tour: 18 - 31 May 2026



Space is
limited
**BOOK
TODAY!**



**An immersive 14-day Food & Wine experience
through the heart of Tuscany with hosts Nick from Marrow &
YOU Travel & Cruise Orewa!**

INCLUSIONS:

- Tailored itinerary for small group tour, crafted exclusively for YOU Travel Orewa & Marrow.
- Longer stays in Florence, Siena, and Val D'Orcia
- Private coach transfers, seamless day-to-day transport, and a scenic Florence–Bologna train journey
- Guided explorations of Florence, Siena, Montepulciano, Pisa, Lucca, Bologna, San Gimignano, Val d'Orcia, Arezzo, and Assisi with expert local guides
- Exclusive entry to monuments, basilicas, wineries, and artisanal estates
- A welcome feast at Dario Cecchini's famed Officina della Bistecca
- Restaurants personally chosen to highlight unique culinary experiences.
- A hands-on Tuscan cooking class with an estate lunch
- Curated wine and cheese tastings in Chianti, Pienza, and Montalcino
- Private cellar visits, countryside trattoria meals, and regional dining experiences
- All guides, concierge support, and arrangements seamlessly handled
- Opportunity to extend this tour to suit your own independent travel arrangements.

From \$13,899*pp twin share | \$3,399* single supplement

Trip Itinerary:

Tuscany Journey of Culture, Cuisine & Countryside 18th–31st May 2026

Day 1 – Monday, 18 May 2026

Arrival in Tuscany | Private Transfer to Florence 5 Nights

Benvenuta - Welcome to Tuscany! Upon arrival in Bologna, a private coach will escort you through the rolling Tuscan hills to the Renaissance jewel of **Florence**.

Check-in to your boutique hotel in Florence, your home for the next 5 nights. Join fellow travelers this evening for a welcome aperitivo. A perfect introduction to Florentine life.

Day 2 – Tuesday, 19 May 2026

Florence Discovery | Orientation Tour & Leisure Time

Wander the romantic streets of Florence with a private guide, uncovering its rich heritage, churches, leather shops, world-famous artisans, and iconic landmarks like the Ponte Vecchio, and Arno River. Learn the best of Florence's culture and history as well as all you need to know on restaurants, best gelato, food and wine. Some free time before heading to an iconic Florentine restaurant for dinner, Il Latini. **(B, D)**

Day 3 – Wednesday, 20 May 2026

Tuscan Icons | Full-Day Tour of Pisa & Lucca

Travel through Tuscany's storied landscape on a full-day guided tour. Explore Pisa's Cathedral, Baptistry, and Camposanto Monumentale. Optional climb of the Leaning Tower for panoramic views. Continue to the enchanting medieval charm of Lucca, a walled medieval treasure where we will have lunch at a traditional trattoria. Return to Florence in the afternoon. **(B, L)**

Day 4 – Thursday, 21 May 2026

Tuscan Cooking Class in the Countryside

Savor the soul of Tuscany during a culinary journey beginning at Florence's vibrant central market, before heading to a private estate in the Tuscan hills for an intimate, hands-on cooking experience. Cook side-by-side with an expert chef, learning authentic techniques passed down through generations. Craft a four-course Tuscan feast, and gather at a communal table to enjoy the fruits of your labor, with local wines and stunning countryside views. Return to Florence, full and happy. **(B, L)**

Day 5 – Friday, 22 May 2026

Bologna by Train | Gourmet Delights & Cultural Wonders

Take a scenic train ride to Bologna, the culinary capital of Italy. Embark on a guided food and culture tour through cobbled streets and historic markets. Sample local delicacies including Mortadella, Parmigiano, Balsamic Vinegar, and chocolate. The enogastronomic tour takes place entirely within Bologna's historic centre, ensuring visits to key points of interest such as the Baptistry, Cathedral and Theatre. Some free time to explore before returning to Florence. **(B)**

Day 6 – Saturday, 23 May 2026

Rolling Hills & Renaissance | Florence to Siena (via Panzano). 4 Nights Siena

Leave Florence behind and journey deep into Chianti wine country, stopping for a rustic yet unforgettable lunch at Officina della Bistecca in Panzano, led by world-renowned butcher Dario Cecchini. This is what Nick (Marrow) has been looking forward to! After lunch continue to Siena and check-in to our hotel, where we will be for the next 4 nights. **(B, L)**



Chianti Vineyard (Estate Tour & Wine Tasting)

Day 7 – Sunday, 24 May 2026

Siena Walking Tour | History, Architecture & Sweet Treats

Uncover Siena's majestic heart during a guided walking tour of its cathedrals, the historic Piazza del Campo (site of the Palio horse race). Sample local sweets like Ricciarelli and Panforte at a traditional Italian pastry shop. Learn about the rich history and vibrant culture of Siena and Tuscany and discover hidden gems that only locals know and that make Siena a UNESCO World Heritage site. Afternoon at leisure, before meeting for dinner at a local restaurant. **(B, D)**

Day 8 – Monday, 25 May 2026

Chianti Charm | San Gimignano & Monteriggioni

A day of wine, views, and medieval beauty as you journey through the Chianti region enjoying vineyards, white roads, cypresses and rolling hills – the very heart of Tuscany. Stop for a vineyard tour with tasting and learn about the estate history. Explore Monteriggioni's fortress village before lunch with wine pairing at a local farm estate. In the afternoon we continue to San Gimignano, famous for its Medieval towers, another beautiful Unesco World Heritage Site. Free time to stroll the cobbled streets. Make sure you try the Gelato in the central Piazza, from a world-champion gelateria. Return to Siena late afternoon. **(B, L)**

Day 9 – Tuesday, 26 May 2026

Arezzo Day Trip | Art, History & Roman Echoes

Travel to Arezzo, a lesser-known gem brimming with Etruscan roots and Renaissance glory. With a local guide take a leisurely walk through historic sites, cathedrals with famous frescoes and Roman ruins, finishing at the ancient Roman Amphitheater. Enjoy lunch at a charming trattoria, before returning to Siena in the afternoon. **(B, L)**

Day 10 – Wednesday, 27 May 2026

Siena to Val D'Orcia | Visit Montepulciano 4 Nights Pienza

Drive to Val D'Orcia, and check-in to your hotel for the next 4 nights. After lunch a guide will lead a captivating walking tour through the historic village of Montepulciano. The tour starts in Piazza Grande, and continues along the quaint main streets, lined with artisan shops and centuries-old architecture, before descending into one of Montepulciano's most fascinating historic underground wine cellars. Learn about the rich heritage of Vino Nobile di Montepulciano while sampling this delicious wine. **(B)**



Pecorino Cheese Experience

Because no one sees the world like **YOU**.

Itinerary continued:

Day 11 – Thursday, 28 May 2026

Pecorino Cheese Experience

Visit a working dairy for a hands-on demonstration of traditional pecorino cheese production using raw milk. After the demonstration enjoy a three course lunch including wine. The afternoon will be at your leisure.

(B, L)

Day 12 – Friday, 29 May 2026

Day trip to Assisi

Embark on a breathtaking journey to Assisi, the spiritual heart of Umbria. Visit the Basilica of Saint Francis and explore the town's Roman ruins, churches, and historic squares before lunch in Piazza del Comune, for some typical Umbrian dishes. After lunch you'll be awed by 13th and 14th century frescoes by the greatest painters of the era.

(B, L)

Day 13 – Saturday, 30 May 2026

Explore Val D'Orcia

A picturesque drive through the rolling hills of Tuscany. Hear stories and historical insights about the region, enhancing your understanding and appreciation of Val D'Orcia's rich heritage. Explore the enchanting towns of Pienza and Montalcino. Visit local artisan workshops, trying the local wine and cheese, before savoring a delicious farewell meal in Pienza. (B, L)

Day 14 – Sunday, 31 May 2026

Bid farewell to Tuscany as you enjoy a private transfer to the airport.



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Your Hosts:

Your hosts Kiri Martin & Mandy Herd are Directors of YOU Travel & Cruise Orewa and have hosted many escorted tours over the years. The legacy business has been in Orewa for 49 years, so you know you are in the hands of professionals. They look forward to sharing their passion for travel with you on this unforgettable journey of culinary delights and Tuscan treasures!

Nicholas Thomson -

Born and raised on Auckland's Hibiscus Coast, Nick's passion for food began early and has grown into a career spanning more than twenty years. His craft has taken him across New Zealand, Australia, the UK, and Europe, where he worked alongside some of the world's most celebrated chefs, including Fergus Henderson, Michael Van de Elzen, and Gill Miller. Today, Nick brings his wealth of culinary knowledge and global experience to his own butchery, Marrow in Orewa, Auckland—continuing to share his love of food with creativity, skill, and flair.

INCLUSIONS:

- All accommodation in Boutique hotels including breakfast
- 5 nights in Florence
- 4 nights in Siena
- 4 nights in Val D'Orcia
- Sightseeing as specified in itinerary
- Meals as specified in itinerary
- Cooking class in Tuscany
- Pecorino cheese-making experience
- Wine tastings as specified
- Expertise & knowledge of local guides as well as Nick (Marrow Butchery) & YOU Travel & Cruise Escorts

*AIRFARE OPTIONS AVAILABLE ON REQUEST!

Exclusions

- International and domestic flights
- Travel insurance
- Meals & drinks beyond what is specified on itinerary as included.
- Personal expenses (souvenirs, additional snacks/drinks)
- Tips for guides and drivers (at guests' discretion)
- Additional wine or food beyond tastings and prepaid menus

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Book with YOU Travel & Cruise Orewa

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Orewa

Terms and Conditions: Prices are per person, in NZD, subject to availability, and changes. Space is limited and tour is based on minimum numbers. For further details and travel conditions visit YOU Travel & Cruise Orewa or contact us on phone or email listed above. Whilst every care is taken to accurately present the information & pricing we reserve the right to correct any errors or omissions.