



Veneto

... Typical products and recipes ...

VENETO 7 NIGHT LUXURY SPA, GOURMET & PROSECCO TOUR

ITINERARY:

Lake Garda - Padova - Treviso - Cortina d'Ampezzo



PROSECCO



RADICCHIO ROSSO



MONTASIO CHEESE



GRAPPA

VENETO - From Lake Garda to the Dolomites, from the Valpolicella to the Prosecco vineyards, from the cities to the countryside, this tour leads you to the discovery of some of the most famous Italian cities, wines and products.

And we didn't leave out your well-being, by choosing some of the most luxurious spa hotels.

... *Typical products and recipes* ...



EXTRA VIRGIN OLIVE OIL
GARDA DOP



ASIAGO CHEESE



VALPOLICELLA WINE



TIRAMISU



VENETO - PROSECCO VINEYARD



LAKE GARDA



VERONA - JULIET HOME



VALPOLICELLA WINE TASTING



PADOVA



TREVISO



SPA HOTEL

VENETO 7 NIGHT LUXURY SPA, GOURMET & PROSECCO TOUR

7 nights/8 days

Overnights in:

LAKE GARDA for 2 nights

PADOVA for 1 night

TREVISO for 2 nights

CORTINA D'AMPEZZO for 2 nights

SERVICES INCLUDED & HIGHLIGHTS:

7 night accommodation in 4 star spa hotels with breakfast- 7 dinners - 6 lunches -Valpolicella wine tasting - Prosecco tasting.

Tastings of: Montasio and Asiago cheese, tiramisù, polenta, radicchio rosso trevigiano and more.

Guided tours of: Lake Garda, Verona, Padova, Treviso and Cortina d'Ampezzo.

DAY 1: BERGAMO TO LAKE GARDA 109KM

Arrival in Bergamo airport, transfer to Lake Garda and accommodation in Spa hotel.

Time to relax in the Spa area of the hotel or to enjoy the peace and the view of the lake. Dinner in hotel.

DAY 2: EXCURSION TO LAKE GARDA AND VERONA

Breakfast in hotel.

Full day excursion on the Lake, along one of the most impressive roads in Europe.

Lunch in restaurant. Our tour brings us to the romantic city of Verona, where the events of Shakespeare's Romeo and Juliet took place.

Back to the hotel for dinner.

DAY 3: LAKE GARDA TO VALPOLICELLA AND PADOVA 125KM

Departure to Padova. On the way to the beautiful city stop to visit a Valpolicella vineyard and to taste, among others, the famous Amarone wine.

Lunch in restaurant overlooking the vineyards.

Arrival in Padova and guided tour of the city centre. Time for shopping.

Accommodation in hotel and dinner.

DAY 4: PADOVA TO TREVISO 62KM

Breakfast in hotel and departure to Treviso.
Visit to the city centre and lunch in the restaurant where the tiramisu was invented.
Our Prosecco experience begins.
Accommodation in spa hotel in the Prosecco region. Welcome prosecco and dinner. Entrance to the spa area and discount on spa treatments are included.

DAY 5: PROSECCO TOUR

Breakfast in hotel.
Tour of the Prosecco Superiore Docg hills, stop to visit a vineyard and tasting Prosecco.
Entrance to a beautiful Villa Palladiana and to the Museum of Prosecco.
Lunch based on the delicious dishes of the area.
Visit to a Montasio cheese factory with tasting.
Return to the hotel to relax in the spa area and dinner.

DAY 6: PROSECCO AREA TO CORTINA D'AMPEZZO 115KM

Breakfast in hotel.
Departure to Cortina d'Ampezzo, situated in the breathtaking UNESCO World Natural Heritage Dolomites.
Visit to the cheese boutique and lunch based on zero mileage products.
Accommodation in spa hotel.
Free time for spa treatments, outdoor activities or to discover the beautiful city centre of the "Queen of the Dolomites". Dinner in hotel.

DAY 7: CORTINA D'AMPEZZO

Breakfast in hotel.
Full day dedicated to guided outdoor activities.
Meeting in a refuge for lunch, enjoying the finest traditional dishes from a breathtaking vantage point, with the majestic Dolomites right in front of you.
Farewell aperitif in city centre and dinner in hotel.

DAY 8: CORTINA D'AMPEZZO TO TREVISO 140KM

Breakfast in hotel and transfer to the airport.



PROSECCO AREA & WINE TASTING



A VILLA PALLADIANA



MONTASIO TASTING



LANGHE AREA

MARCO & MAURIZIO

Their personal highlights from Molise

*"This is our land.
Our roots and our soul belong to this marvelous undiscovered region.
Can't wait to see you here!"*





Veneto

... Not to be missed ...

Not to be missed



HOT BATH & PROSECCO

HOT BATH & PROSECCO UNDER THE STARS

Enjoy a long, hot soak while you sip Prosecco under a starry sky, with the majestic Dolomites right in front of you - one of the most enticing and romantic proposals of all, a giant fir-wood barrel, which comfortably accommodates six, right outside a refuge in Cortina. You can relax in the hot tub, heated constantly by a wooden stove, while enjoying the crisp mountain air and a breathtaking view.



PROSECCO

PROSECCO!

Bubbles, bubbles and bubbles again!!! Enjoy drinking the most beloved Italian sparkling wine in the beautiful, green region where it is produced.

AMARONE WINE TASTING

Amarone is considered to be the most prestigious wine of Veneto and one of the "most Italian" big reds. Made with Corvina, Corvinone, Rondinella and Molinara grapes, a very particular tradition is used to make Amarone, with a late harvest and the "appassimento" (drying of the grapes) for the whole winter. The result is a very powerful, full bodied, ripe and alcoholic personality. It will be a unique wine tasting experience.



AMARONE WINE

News



FLAVOUR OF ITALY BRINGS CORTINA D'AMPEZZO TO IRELAND FOR THE FIRST TIME

The Flavour of Italy Group hosted a very exclusive event organised by the Tourism Office of Cortina d'Ampezzo.

The special venue for the occasion was Pinocchio Italian Restaurant in Ranelagh.

Some of the most important travel operators and travel journalists attended the event.

The chefs from Pinocchio restaurant designed a unique menu for the occasion, a

4-course meal with delicious references to the local cuisine of Cortina D'Ampezzo: the Italian culinary tradition met some great Irish ingredients such as venison and wood pigeon.

The night was a great success, presenting Cortina d'Ampezzo to the Irish market for the very first time. During the event there was a presentation of Cortina d'Ampezzo, exclusively situated in the heart of the magnificent UNESCO World Natural Heritage Dolomites. Many prizes were given out, including a stay for 2 in Cortina, one for the winter and one for the summer.

Once again the Flavour of Italy Group marked its leading position in promoting Italian culture in Ireland.

Just
FOR YOU!

Send us a postcard from the Strada del Prosecco and you will get a FREE GLASS OF PROSECCO AT PINOCCHIO RESTAURANT IN DUBLIN!

Pastissada di manzo

This is one of the tastiest Veneto dishes, originally from Verona. It's a beef stew, cooked with herbs and spices after a long marination in red wine.



SERVES 4 PEOPLE

INGREDIENTS:

boneless Irish beef 1kg

sliced lard 50g

butter

1 finely chopped onion

1 diced carrot

1 diced rib of celery

finely chopped flat parsley 1tbsp

sprig rosemary

sage leaves

nutmeg 1 tsp

salt

black pepper

extra virgin olive oil

1 glass of good Italian white wine

vegetable broth (1l water, 1 carrot, 1 rib o celery, 1 onion)

METHOD:

Put the meat in a bowl, together with the wine, one chopped onion, diced carrot and celery, parsley, rosemary and spices.

Put in the fridge and let it marinate a day, turning it occasionally.

Remove the meat from the marinade, dry it and save the liquid.

Using a thin-bladed knife, stick the meat repeatedly and slip half of the lard into the cuts. Tie with string and insert sage leaves under the string.

In a sauce pot big enough to comfortably hold the meat, heat the butter and fry one finely sliced onion with the rest of the lard.

Add the meat turning it continuously until golden. Add the marinade.

Turn the meat from time to time. Add vegetable broth if needed.

Serve the sliced meat accompanied by its blended cooking sauce.

