

## COOKING & WINE VACATION IN THE BEAUTY OF TUSCANY 2017



### . . . immerse yourself in the passion of Italian and Tuscan cooking

Created to offer you a unique and rare opportunity to live and experience the real life in Tuscany and to provide the best possible culinary vacation for our clients. MangiarDivino combines taking you to stay in amazing private villas in one of the most beautiful areas of Tuscany, Chianti Arezzo.

Our cooking lessons are relaxed, fun and hands-on. They take place in the kitchen of the villa, with everyone working in a group with the chef. As we only take small groups, up to 8 participants, everyone can really get involved. Chef Fabrizio with his skills and experience, will bring you all the passion for cooking and Tuscan tradition, while creating recipes using fresh, seasonal ingredients.

Italian food is simple but tasty and the recipes you'll learn are ones you can bring home and create in your own kitchen with ingredients that can be found mostly everywhere.



**Travelling Solo:** This cooking holiday makes a great singles holiday as it is the perfect opportunity to meet like-minded people and there are no single supplements for a private on suit single bedroom or full apartment.

**Suitable for all :** Suitable for all levels from beginner cooks to intermediate chefs

Minimum age 18 (*under 18s accepted accompanied by an adult family responsible*)

### Non participating guests welcome :

For people and partners who are not interested in our cooking classes, can spend the day enjoying the surroundings and relax or have fun in one of the many activities: playing golf, tennis, mountain biking, take a hike, book a massage or just enjoy the absolute peace and quiet; and then join the group at dinner time as well as joining in the excursion.

**Languages spoken:** English – Spanish – Italian

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### ABOUT CHEF FABRIZIO



*My only goal "through my cuisine", is to make you fall in love with the rich Tuscany traditions, like I do..*

*Ensuring you an unforgettable Vacation*

*Buon appetito ....Chef Fabrizio*

Born in Arezzo Tuscan, in a family producing Chianti and olive oil, Fabrizio quickly fell in love with Tuscany's flavours as a child and learned his cooking skills from his first tutors mother and grandmother. Today, he works as a chef and holds cooking classes in Tuscany, crafting handmade food with the organic and in season ingredients Tuscan cooking is famous for. His goal? Making you love the region as much as he does through food.

As well as working as a **private chef at home** in your holiday villa, Fabrizio A stint in Bournemouth working as head chef. has left him fluent in English, while his foodie travels elsewhere.. mean he can combine traditional Tuscan flavours with dishes from around the world as well thanks his long experience as chef in many country around the world and the collaboration with experience chef. Fabrizio is also fluent in Spanish and of course, Italian.

Tuscan tradition handed down through generations: Handmade food and the use of organic products in season.. Foundations or bases of the traditional Tuscan cuisine.... and the healthy Mediterranean diet.

All this should not be lost..

*I am ready to convey these my passions and knowledge to all food lovers.*



Fabrizio and the aid of professional partners, offers to all lovers of good food , wine and history , all-inclusive holiday in a stunning locations in the beautiful area of Chianti Aretino



**Travelling Solo:** This cooking holiday makes a great singles holiday as it is the perfect opportunity to meet like-minded people and there are no single supplements for a private on suit single bedroom or full apartment.

**Suitable for all :** Suitable for all levels from beginner cooks to intermediate chefs

## OUR LOCATIONS

### *Villa Le Rose the holiday farmhouse in Tuscany*

A quiet and cosy atmosphere on a typical green Tuscany chianti Area nestled in the rolling hills surrounding the ancient city of Arezzo.

The holiday villa Le 3 Rose Farmhouse offers 4 comfortable apartments , fully furniture. A lovely peaceful location with panoramic views over the city of Arezzo, where "on your leisure " you can relax at the scenic swimming pool with an excel-



lent glass of local Chianti wine, or enjoy excursions in beautiful surroundings of the villa, with its rolling hills worked meticulously with olive trees and vineyards which produce an excellent Chianti wine.. [more info www.le3rose.it](http://www.le3rose.it)

*Villa Rossi Mattei* luxurious sixteenth century relay, divided into 6 large independent apartments with high-end finishes in noble Tuscan style .

The villa is located on the archaeological hill of Castelsecco, in the immediate vicinity of Arezzo city centre, reachable on foot (1 km).

It is the ideal place to pass unforgettable vacations to the standard of the relax, comfort and charm. will satisfying every requisite for a pleasant and unforgettable



stay in Tuscany.. [More info www.villarossimattei.com](http://www.villarossimattei.com)



## <ON SITE COOKING LESSONS>



Learn traditional dishes of Tuscan and Italian traditions, thanks to the wide selection of menu we can involve while having fun, beginners to intermediate chefs who can learn and use new cooking techniques.

You will learn to prepare all the essential of a Italian meal, passion for reviving Tuscany historic recipes and giving them a contemporary twist: appetizers, breads and pizza, soups, homemade pasta accompanied by sauces, meats, vegetables and desserts.

**Vegetarians and vegan cuisine:** Our vegetarian and vegan friends, will be satisfied of the best. With the support and expertise of the chef we prepare tasty and choreographic dishes.

**Gluten Free Friends:** For all those people who suffer from celiac disorders, chef Fabrizio will put his experience to prepare a fantastic meal gluten free without sacrificing taste and flavours of traditional Tuscan cuisine.

Master chef Fabrizio will follow you step by step explaining the richness and quality of local products That Tuscany produces. For this reason we suggest that the groups do not exceed 10 people.

### Price:

<i>2 pax</i>	<i>4 pax</i>	<i>8 pax</i>
<i>80,00 € a pax</i>	<i>70,00 € a pax</i>	<i>60,00 € a pax</i>
<i>Extra people who join lunch or dinner 35,00 € a pax</i>		
<b>The Programme includes:</b> <ul style="list-style-type: none"> <li>• 4 course cookery lesson followed by meal</li> <li>• Transfer to your location (within 60 km)</li> <li>• All the necessary tools for cooking</li> <li>• Prosecco wine testing break with same finger food</li> <li>• Cookery class of approximately 4 hours</li> <li>• All fresh – organic ingredients</li> <li>• 1gt Wines (Red – White - Rosé)</li> <li>• Recipe book</li> <li>• Coffee, Limoncello or Amaretto</li> </ul>		<b>Extra Service On Request</b> <ul style="list-style-type: none"> <li>• Table ware mice en place (10€ a pax)</li> <li>• Transfer to your location long distance (to be evaluated )</li> <li>• Professional waitress ( 40,00€ )</li> <li>• Cleaning all your dish until the end of the event ( 30,00€)</li> </ul>



**Schedule time:** Morning course beginning at 10.00am. Afternoon course beginning at 4.00pm. Usually the classes last 4 hours.

**Location:** Our cooking lessons can be organized At your holiday villas or directly in our location in Arezzo (Tuscany).

**Product Warranty :** we provide organic vegetable from our gardens, use vegetables in season from our own vegetable garden and local markets. all ingredients you will use will be purchased in the morning before the course from our trusted suppliers to guarantee top quality and freshness.

### <COOKING VACATIONS ALL INCLUSIVE>



Our cooking holiday born to offers you a unique and rare opportunity to live and experience the real life in Tuscany and to provide the best possible culinary vacation services for our clients; combines taking you to stay in amazing private villas



We offer a number of different food itineraries and excursion, witch are customizable according to your wishes and needs; to suit participants of all cooking levels from novice to the expert and discover unspoilt places and traditions of an ancient past.

### WHAT WE OFFER ON YOUR COOKING HOLIDAY IN ITALY:

You will be cooking, dining, wining, relaxing and exploring the treasure of the 4 valley of AREZZO having fun and sleeping at a stunning villa with pool. During your cooking holiday you will not only learn some great new techniques or exploring unspoiled place , you will also have the chance to make friends for life. It's the perfect way of learning to cook great food while discovering the regional culture and cuisine.

- Fun and relaxing atmosphere
- Professional hands on cooking classes in small groups
- Organic ingredients used during your cooking classes in Italy
- We happily accommodate guests with dietary restrictions
- Environmentally friendly Tuscan villas
- Plenty of time to explore Tuscany
- English speaking Native Italian chefs
- No commuting between cooking school and accommodation
- Half day excursions - wine tour – city escape - truffle tour etc..



- *Holiday packages can be customizable and extensible according of customer requirement*
- *Food intolerance and vegetarian options are welcome*
- *The program may change slightly based on seasonality and availability of the cellars*

## 4 Days 3 Nights Cooking And Tours Vacation All Inclusive

Simplicity are the fundamentals of Tuscan cuisine. We will use: legumes, bread baked in a wood, cheeses, vegetables and fruits in season and EVO oil of our production. country recipes handed down for generations: a great heritage of the Mediterranean diet to be preserved .

During the cooking classes you will learn "with the support of the chef Fabrizio" a wide range of traditional Tuscan recipes, from soups, hand made pasta such as pappardelle, pici and meat or fish dishes after which at the end of your meals, a delicious dessert as tradition cookies with almonds and chestnut honey "Cantucci" Panna cotta, zuppa inglese and much more... The right key, is to use local ingredients of the season, simply and cooked just right, to bring out every flavor apotheosis of Tuscany cuisine: a feast of colours, a dance of tastes! Roll up your sleeves and learn hands-on.

### Itinerary 4 days 3 night cooking holidays

#### Day One welcome aperitif- cooking lesson ( lunch - dinner)

Meeting at the Arezzo train station or at the villa where you can enjoy typical welcome aperitif buffet with Prosecco wine testing .

In the late afternoon around 4-5 pm your first cookery lesson with chef Fabrizio, in Which you will prepare the evening meal.

#### Day Two city escape tour ( Breakfast - lunch - dinner)

Following breakfast, cultural tour in the most picturesque locations in Arezzo area lunch included at typical local restaurant (Drinks included).

Return in the villa for Dinner with a delicious crispy pizza menu prepared by the chef

#### Day Three cooking lesson and free time ( Breakfast - lunch - dinner)

After breakfast your final hands-on cookery lesson, followed by lunch In the afternoon

you will have free to relax by the pool or take a stroll in the magnificent surroundings of the villa.

Return to the villa for the an Exclusive dinner prepared by the chef.

#### Day Four A Warm Arrivederci ( Breakfast )

After breakfast and some time to relax, we take you back to the Arezzo central train station.

#### Included in the programs

- 3 nights on suite bedroom or apartment
- 2 hand-on cooking lessons
- Daily Meals with drinks and breakfast
- Enjoy wonderful excursions to the historical sites of international importance, with lunch or dinner included at typical Restaurants
- wine tour in a prestigious winery in the chianti area
- complementary Transfer to from train station
- All tax

**RATE** *Single travelers 800 euro per person  
1600, based on two people traveling together.  
2200 based on three people traveling together.  
2800 based on four people traveling together*





### 6 Days 5 Nights Cooking And Tours Vacation All Inclusive

MangiarDivino provides visitors with a unique and rare opportunity to live and experience the real life in Tuscany. You will learn to prepare all the essential components of an Italian meals, with passion for reviving Tuscany historic recipes, and give them a contemporary twist, using local fresh ingredients of our production.. chianti, olive oil, organic vegetable and more.... . You can dive, hands-on, in the regional culinary traditions technique and discover places where history and nature has taken its course, through guided tours and excursions; the perfect stress free cocktail, all inclusive



### Itinerary 6 days 5 night cooking holidays

#### Day One: arrival ( lunch - dinner)

Meet at the Arezzo train station at your scheduled time (for free transfers included in your holiday), or if you driving at the villa, where you will enjoy a welcome aperitif snack buffet with Prosecco wine testing, prepared for you , after . An introduction with the staff of the villa ...a chance to get to know each other and talking about the itinerary. Tonight an exclusive dinner, prepared for you, by chef

*Overnight: Private Apartment*

#### Day Two: first cooking lesson and wine tour ( Breakfast - lunch - dinner)

Following breakfast, your first cookery lesson where you can engage yourself in the art of Tuscan and Italian cuisine with the aid of an expert Tuscan chef.....enjoying the results for lunch.

In the afternoon Wine tour in a prestigious winery ..Famous for its chianti superior and chardonnay white wine.

Return to the villa for dinner with a delicious crispy pizza and calzone Menu, prepared for you by the chef.

*Overnight: Private Apartment*

#### Day Three: City break Tour and free time ( Breakfast - lunch - dinner)

Following breakfast, a cultural tour in the historical city Arezzo. Lunch included at a local trattoria Toscana , (drinks included)

Free Afternoon to relax by the pool with good glass of wine or walking in the magnificent scenery around the villa, through vineyards, olive groves and woodland.

Dinner will be in the villa restaurant point, served for you

*Overnight: Private Apartment*

#### Day Four: Second Cooking Lesson ( Breakfast - lunch - dinner)

After breakfast, you will have some free time to relax by the pool or take a stroll in the magnificent surroundings of the villa.

Light lunch will be served in the gazebo by the pool

In the afternoon, we will prepare a delicious dinner during your second cooking lesson.

*Overnight: Private Apartment*

#### Day Five: Cooking Lesson And Historical Tour ( Breakfast - lunch - dinner)

After breakfast, you'll enjoy your final cooking lesson and lunch together.

in the afternoon we will leave the villa for the second excursion, we will visit one of the oldest cities of the European continent, worldwide heritage Cortona the Etruscan city, also famous for being the protagonist of the movie Under the Tuscan Sun Dinner included at a local restaurant (1 drink included).

*Overnight: Private Apartment*

#### Day Six: A Warm Arrivederci ( Breakfast )

After breakfast, and same time for relax you'll be taken back to the Arezzo central train station for a warm ARRIVEDERCI!!!!

#### Included in the programs

- 5 nights private apartment
- 2 hand-on cooking lessons
- Daily Meals with drinks and breakfast
- Enjoy wonderful excursions to the historical sites of international importance, with lunch or dinner included at typical Restaurants
- wine tour in a prestigious winery in the chianti area
- complementary Transfer to from train station
- All tax

#### RATE

**Single travelers 1200 euro per person**

**2400, based on two people traveling together.**

**3400 based on three people traveling together.**

**4400 based on four people traveling together**

## 8 Days 7 Nights Cooking And Tours Vacation All Inclusive

### Itinerary 8 days 7 night cooking holidays

#### Day One: Arrival ( lunch - dinner)

Meet at the Arezzo train station at your scheduled time (for free transfers included in your holiday), or if you driving at the villa, where you will enjoy a welcome aperitif snack buffet with Prosecco wine testing, prepared for you , after . An introduction with the chef Fabrizio and the villa host ..Marina...a chance to get to know each other and talking about the itinerary.

Tonight an exclusive dinner, prepared for you, by chef

*Overnight: Private Apartment*

#### Day Two: First Cooking Lesson And Wine Tour ( Breakfast - lunch - dinner)

Following breakfast, your first cookery lesson where you can engage yourself in the art of Tuscan and Italian cuisine with the aid of an expert Tuscan chef.....enjoying the results for lunch.

Free Afternoon to relax by the pool with good glass of wine or walking in the magnificent scenery around the villa, through vineyards, olive groves and woodland.

Return to the villa for dinner, prepared for you by the chef.

*Overnight: Private Apartment*

#### Day 3: City Break Tour ( Breakfast - lunch - dinner)

After breakfast, head out with your guide to tour the most picturesque locations in Arezzo. There, your guide will give you background history to every location and give you ample time to take photos. Have lunch in a historic Tuscan trattoria (drinks included).

Dinner will be in the villa restaurant point.

*Overnight: Private Apartment*

#### Day 4: Wine Tour And Cooking Lesson ( Breakfast - lunch - dinner)

After breakfast, engage in your second cooking lesson where delving into the art of Tuscan and Italian cuisine with the aid of an expert Tuscan chef, then enjoy what you prepared.

In the afternoon, take a Wine tour in a prestigious winery famous for its chianti superior and char-donnay white wine. Afterwards, return to the villa for a delightful chef-prepared crispy calzone – pizza dish.

*Overnight: Private Apartment*

#### Day 5: Free Day With Cooking Lesson ( Breakfast - lunch - dinner)

After breakfast, enjoy your third cooking lesson and lunch with the chef.

Spend the afternoon at your leisure before returning for dinner prepared by the chef.

*Overnight: Private Apartment*

#### Day 6: Market Tour And Cooking Lesson ( Breakfast - lunch - dinner)

Enjoy breakfast, then take a tour one of the most famous Tuscan markets for its organic products.

Lunch will take place during the tour to the market, tasting local and typical products Tuscan street food accompanied by a good glass of wine.

In the late afternoon, you'll prepare a typical dinner in your fourth cooking lesson again with the help of a professional Italian chef.

*Overnight: Private Apartment*

#### Day 7: Historical Tour With Cooking Class ( Breakfast - lunch - dinner)

After breakfast, participate in your final cooking lesson. With your new-found confidence, you and the experts will prepare a typical Sunday lunch, using more advanced cooking techniques.

In the afternoon, take a guided tour and pay a short visit to the Etruscan hamlet, Cortona. Enjoy dinner in the evening at a typical local restaurant.

*Overnight: Private Apartment*

#### Day 8: Departure ( Breakfast)

After breakfast and some time to relax, your guide will accompany you back to the Arezzo central train station.

**RATE** Single travelers 1600 euro per person  
3000, based on two people traveling together.  
4300 based on three people traveling together.  
5500 based on four people traveling together

## Chef At Home Facilities

**Private chef at home ...** Why go to a restaurant, when the chef can come to you? Taking care of everything from start to finish Enjoy Gourmet Experiences with a private “chef in Tuscany” for all your special occasion

Simply sit back and relax as gourmet meals are skilfully prepared for you using the freshest local ingredients. With a personal in-house chef, you can enjoy unique experience of five star cuisine in the comfort of your vacation rental



**Professional chef at home Fabrizio** will come to the villa and cook a full menu from the appetizer to the dessert in the comfort of your home. You have a wide selection of menu and options to choose – the chef can also elaborate a personalized proposal according to any special taste: Food intolerance, allergy and theme dinner. You just need to sit and enjoy a tasty menu. Please contact us with your requirements and I'll be delighted to send you some proposals.....

We will bring all the necessary ingredients, cook and serve your meals and even clean up afterwards. All you have to do is sit back, maybe enjoy a glass of wine to anticipate the amazing gastronomic experience that's on the way!







Whether you are after an intimate fine dining, dinner party, wedding reception or a sensational soiree, Chef in Tuscany Mangiardinovino it's the ideal solution.

Enjoy Gourmet Experiences with a private "chef in Tuscany" for all your special occasion :

- Wedding receptions up to 70 dinners
- Theme dinners party
- Aperitifs & Buffet
- Home delivery meals
- Breakfast for groups
- Kids menu



Expert and Talented private chefs will come at your chosen venue and will bring all the necessary top quality ingredients, cook and serve your meals and even clean up afterwards.

Your satisfaction is my business....



## Our Wine Tours & Excursion

With a small surcharge you can customize your vacation with extra tours



### A full immersion in the Tuscan wine tradition!

With the aid of our cooperation partners, expert sommeliers and prestigious wine cellars, we give you the opportunity to immerse yourself in the culture and traditions of Tuscan wineries; fantastic experience for all lovers of nature, history, food and Tuscan wines; have the chance to visit some breath-taking landscape and historical places.

**Chianti shire wine tour - Montalcino wine tour - Montepulciano wine tour**

### Extra virgin olive oil tour

discover the properties, history and ways that surrounds this ancient juice, essential ingredient of Mediterranean cuisine! Visiting a medieval villages of great historical interest, places that have given rise to the Florentine renaissance and admire the work of Piero della Francesca and Andrea della Robbia; visiting a preserved 15th century olive oil mill in a charming Tuscany country side, enjoy tasting and discovering the different characteristics of various olive oils and derivatives.....

### Etruscan hamlet tour

Visit one of the oldest cities of the European continent, worldwide heritage Cortona the Etruscan city, also famous for being the protagonist of the movie Under the Tuscan Sun (lunch - dinner at local restaurant, drinks included)

### Medieval saracen tournament

Unique and magnificent, historical re-enactment of the Saracens of Arezzo (half day)

Dates: June-September

Note: the ticket will have to be confirmed at least 1 month in advance

### Chocolate tour

For all lovers of sweet..... tour in a world famous prestigious local firm for producing chocolate and derivatives

### Holly monastery tours

Our monastery tour was created to raise awareness of famous sites, sacred to the Christian religion, places of worship and stays of St. Francis of Assisi. Step back into the middle age, meeting and conversing with the Franciscan monks who still live in isolation and peace of the monasteries in Tuscany

### City break escape

**Arezzo city – Siena city – Florence city**



**For more details and price please contact [info@mangiardivino.com](mailto:info@mangiardivino.com)**

## How to book

Dear Customer do not hesitate to contact me if you require any information's and details , I will be please to contact you as soon as possible



[info@mangiardivino.com](mailto:info@mangiardivino.com)

[fabmerli@gmail.com](mailto:fabmerli@gmail.com)



**+ 39 327 015 8492**



[fabrizio.mangiardivino](https://www.facebook.com/fabrizio.mangiardivino)



**FABRIZIO MERLI**

## PAYMENT POLICY

To Finalize your confirmation you should pay a 30% deposit , invoice will follow

This can be paid by credit card or bank transfer.

The rest of the balance can be paid comfortably at your arrival in Villa

## CANCELLATION POLICY

A) Any cancellations must be received in writing (by e-mail, fax or mail).

B) Cancelled bookings will be subject to penalties as follows:

From the moment of reservation until the day of arrival will be charged a penalty equal to 30% of the entire stay.



[www.mangiardivino.com](http://www.mangiardivino.com)