



Ciao Travelers!



We have very exciting news!

**Announcing the
A'Tavola 2024 Fall
Culinary Tours!**

For Italy -

**Once again we will focus on
the landscapes of Central
Tuscany, from Florence to
the North to Siena to the
South and beyond.**

Class of 2023 - Italy One!



**2024 TOURS -
Travel with us as we experience first hand that which inspires us!**



EXPLORING TUSCANY - ITALY 2024

Arriving Sunday October 6th - Departing Saturday October 12th
(7 days, 6 nights)

Our country Villa is set in the rolling hills of the Chianti region! This years Italy adventure will again find us at our favorite Villa near Greve located South of Florence and North of Siena in the heart of Tuscany.



It is perfectly situated to explore the enchanting medieval hilltop villages in the region.





The view from our balcony of the running of the Palio in Siena in 2018 .

You will be met at the Florence airport by our team and travel South to our villa near Greve.

Upon your arrival, and after settling into the Villa, a local chef will prepare a traditional welcome dinner for us as we begin our week together. During your stay we will venture out every day to explore in our private coach with an expert local guide.

Central Tuscany is our home. The Villa is secluded near Greve in Chianti and is very well located. From there we will visit the best of the hilltop villages, and much more including spending a day in Siena with our friend Camilla who is Sieneese and has been guiding for 35 years. Camilla makes Siena come to life!



Our friend Gabriel and his wife are pictured here. Gabriel has been driving us in Italy for over 10 years

Each day we will be dining at our favorite Cafes and Osterias, celebrating the time honored tradition of gathering together at table to enjoy the food of the region.

Our visits include outdoor markets, wineries, butcheries and specialty shops as well as artisan workshops and small museums.

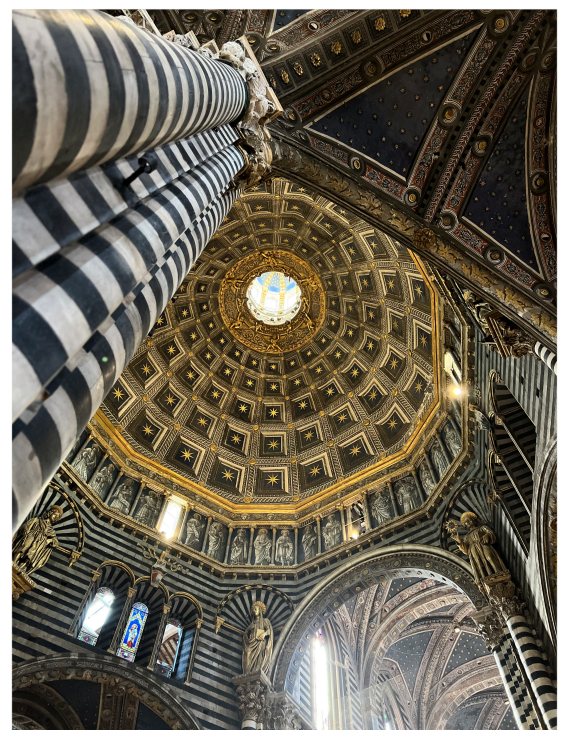
We love visiting the fabulously beautiful churches of Europe as well and learning much of the local history from our guides.



**Since 1898 the “Berkel” slicer
has been the
Gold Standard for any serious
kitchen in Italy**



**From
magnificent
Domes in
ancient
cathedrals to
glorious
produce in the
Market stalls.
You will
experience
both of those
and much
more as well.**



None of our tour days can be described as “typical”. Our experiences range from day long cooking classes to strolls through outdoor markets along with easy walking tours of the local villages.



One of our Cooking Class groups in Panzano, Italy 2018

Throughout the year we continue to develop the daily detailed itineraries adding various activities as we confirm them. Each traveler will receive the complete tour itinerary well before our departure date.

Class of 2023 - Provence



THE ROMANCE of PROVENCE - 2024

Arriving Friday October 18th - Departing Wednesday October 24th
(7 days, 6 nights)

We will rendezvous with you at the TGV Train station near Aix En Provence (15 minutes from Marseille airport or an easy bullet train 3 hours from Paris). You will be met by our team and travel to our Villa outside of the charming village of L'isle sur la Sorgue which is famous for its regional Antique Market on Sundays which we will attend. Upon your arrival, and after settling into the Villa, a local chef will prepare a traditional welcome dinner for us as we begin our week together.





Lisa and Linda, who is one of our many “frequent flyers”, at a medieval amphitheater in Provence.

We will venture out every day to explore in our private coach with an expert local guide. The South of France is home to us and we know it well. It is our goal to share as many of our favorite experiences of the Luberon region with each of you.



A perfect opportunity to pick up some Ostrich eggs at the market.



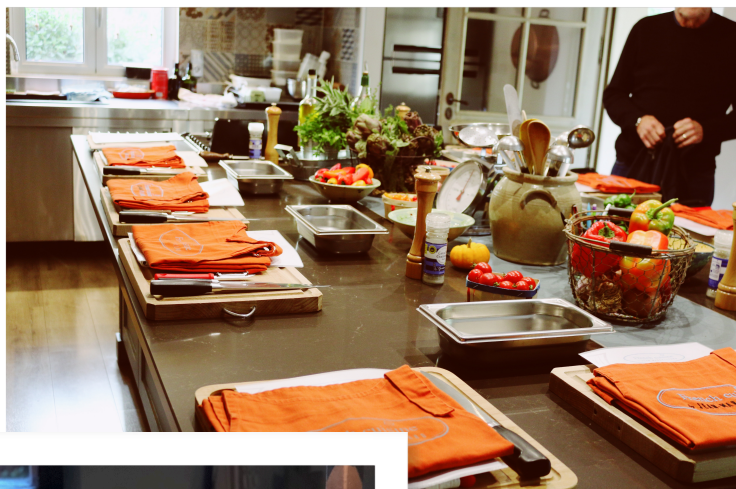
Provence is known for many things. We will take you to Apt which is the home of the largest outdoor market in the South of France and has been continuously operating for over 900 years. Of course we will also tour wineries an olive mill, artisan workshops and much more!



While enjoying the breathtaking landscapes of Provence, our local guides will familiarize you with the customs and history of the region by visiting some of Luberon's medieval villages, churches and much more.

Experiencing Provence through the eyes of a local guide allows for a deeper understanding of the culture and history of the region.

A cooking class is tradition for our groups in Provence and is guaranteed to be a memorable part of the trip - a true immersive experience.



Detailed itineraries for both Tuscany and Provence are being finalized and will be available prior to departure. We hope to travel with you this Fall during one of our 2024 experiences

2024

TOUR DATES AND PRICING

EXPLORING TUSCANY - ITALY 2024
Arriving Sunday October 6th - Departing Saturday October 12th
(7 days, 6 nights)

THE ROMANCE of PROVENCE - 2024
Arriving Friday October 18th - Departing Wednesday October 24th
(7 days, 6 nights)

INDIVIDUAL TOUR PRICING - ITALY - Villa in Tuscany
\$7,495.00 per person / Double Occupancy
Single Supplement \$2,500.00 (Availability for Single bookings are very limited)

INDIVIDUAL TOUR PRICING - FRANCE - Villa in Provence
\$7,495.00 per person / Double Occupancy
Single Supplement \$2,500.00 (Availability for Single bookings are very limited)

PAYMENT SCHEDULE:

At time of reservation: 50% due

July 5, 2024 remaining 50% due

NOTE - Bookings are not confirmed until payment is received.
We do not "Hold" otherwise available rooms.

CANCELLATION FEE SCHEDULE:

Schedule of Cancellation Fees -

Cancellation within 30 days of registration date - Cancellation Fee - 25% of trip cost

Cancellation beyond 30 days of registration: Cancellation fee - 100% of trip cost

NOTE - If cancelling 120 days or more before the start of tour we will provide a 50% credit of the cancellation fee toward the cost of another ACT tour if booked within 2 years. No credit issued for cancellations within 119 days or less of tour start date.

No exceptions will be made.

There is no refund or credit for leaving a program early or for arriving late.

TOUR PRICE INCLUDES:

- * 7 days / 6 nights lodging in a private Villa
- * Accommodations most always include en-suite bathrooms
- * All breakfasts / all lunches & all dinners with local wine / gratuities
- * Small group travel / typically around 16 guests
- * Snacks and Beverages at the villa
- * Private transportation / Van or Coach & Driver for all excursions
- * Local Guides / Various Private Tours
- * Entrance Tickets
- * All excursions listed in detailed itinerary

****NOTE-**

This promises to be a wonderful trip for all; however, flexibility and a spirit of adventure are always appreciated! We will do our very best to stick to the itinerary but we may have to make changes due to weather or any unexpected situations. You will receive the final itinerary before the trip begins.

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TOUR DOES NOT INCLUDE:

- * Air Transportation.
- * *Travel insurance for your trip. (we highly recommend)*
- * Anything that is not specified to be included
- * Any personal related expenses or travel related expenses outside of the scheduled itineraries.
- * Any wine or other alcoholic beverages that are not presented during scheduled meals.
- * *Optional additional* tips to restaurants, tour guides or drivers. ACT will tip all service providers. Additional gratuities are given at the sole discretion of each individual traveler.

To Book Your A'Tavola 2024 Culinary Tour -

You may request registration forms by e mail or by phone and / or schedule an in person appointment for booking your tour.

Contacts -

Peter Peterson - e mail - peterpeterson@icloud.com

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or

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or

Lisa Peterson - e mail - lisa@atavolaboise.com