

# Maria's Cookery Course

Hands-on cooking lessons

## Five Day Culinary Experience



*This is our best selling class. If you want to get down and dirty with our Hands-on class, come to this one. We peel, we bash, we chop, and we cook together. At the end, we sit down and enjoy the meal with a nice glass of wine together. Class includes the main menu, soup, appetizer, snacks or dessert.*

*Class length is about three hours. We limit only 6-8 students per session. Make sure to reserve the class early. The classes are small enough to accommodate cooks of all levels and are ideal for small groups of family and friends.*

*A half-day excursion is organized with visits to a fish market of Chioggia. It also includes wine tasting at a vineyard near Padua, time for shopping and sightseeing.*

*It is also possible to bring along a non-participating partner who can spend the day enjoying the surroundings, sightseeing or playing golf and could then join the group at dinnertime and join in the excursion.*

### **Program: 6 nights - Sunday to Saturday**

**Sunday: Arriving & Welcome Dinner** Arrival at Tenuta Castel Venezze. Time to mingle with the other guests and welcome dinner offered by the family. Introduction to the program.

**Monday: 1st Cooking Class and wine tasting course** Get ready! Today we're going to start making pasta using techniques and recipes handed down through generations of local women. Lunch at the villa. In the afternoon you will meet our Sommelier Mario for a wine tasting course. There will be a focus on the nearby regions of the Euganean Hills and the Valpolicella, to prepare you for your upcoming excursions.

### **Maria's Cookery Course**

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This wine tasting covers four wines, all paired with a small appetizer or abats faim (mainly local cheeses and cured meats). You will study each wine in depth as you discuss the names, colors, aromas, tastes, food pairings, serving temperatures, best ages, alcohol levels and geographical areas. Dinner at the villa.

**Tuesday: 2nd Cooking Class and Wine Tour to Bagnoli Doc** Hands-on cooking lesson on meat, fish and herbs or vegetables and starters. Lunch at the villa. After lunch we'll have a wine tasting at Il Dominio di Bagnoli where you'll taste the famous Friularo (red dry wine), will be back at 6.30 pm. Dinner at the villa.

**Wednesday: 3rd Cooking Class and wine tour to Colli Euganei** Hands-on cooking lesson on meat, fish and herbs or vegetables and starters. At the end, we sit down and enjoy the meal together. In the afternoon you are going to tour the Colli Euganei wine zone where you can visit a famous winery and have a wine tasting led by Mario Piccinin, a professional Italian sommelier. Dinner at the villa.

**Thursday: Fish Market Visit in Chioggia & Cooking Lesson** We depart early for Chioggia today. First, we will visit the Mercato Centrale, the main food market, and then take ample time for sightseeing and shopping. Cooking lesson and lunch today will be at one of Chioggia's oldest and best trattorias. Afternoon at leisure. Tonight we will enjoy dinner at the villa.

**Friday: Valpolicella wine tour** Departure from Tenuta Castel Venezze at 9.30 am for driving towards the Valpolicella one of the most important wine zones of Italy. Visit to the Villa Monteleone Vineyard, where you will visit the vineyards and the cellar, finishing with a tasting and light lunch in their charming garden (weather permitting). Afterward we will drive through the lovely Valpolicella countryside to arrive at the Cantina Mazzi, which has been run by the same family for over 100 years. Our visit will include cellar visit and wine tasting. Your personal guide for the day is Mario Piccinin, certified Sommelier. Dinner at the villa.

**Saturday: Departure** Breakfast, transfer to airport or train station, departure.

### **Program Prices:**

Program Prices Rate per person/based on double occupancy: **Euro 1.280.00**

Single supplement Euro 150.00

Non-participating guest, double occupancy: Euro 600.00

### **Program Includes:**

- Six nights accommodation with private bathroom.

- 4 cooking lessons on Monday, Tuesday, Wednesday and Thursday from 10:30 am to 2 pm. and all meals, including wine.
- A wine tasting course
- Excursion to Chioggia for Fish market visiting and one cooking lesson in a local restaurant.
- Wine tasting tour in Bagnoli.
- Wine tasting tour to Colli Euganei
- A one day wine tour to Valpolicella
- Airfare and transfer for the airport are not included. For your convenience, we recommend renting a car.

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