



Sunday – Morning / Afternoon – Arrival

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Arrival of guests at the airport and private transfer to the estate.

Check-in at the estate.

Personalized welcome, room assignment, and free time to settle in, relax in the garden, or take a walk among the olive trees.

Late afternoon – Welcome Aperitif

Welcome aperitif served outdoors, featuring local wines and small traditional tastings

(bruschetta with new olive oil, artisan pecorino cheeses, and cured meats).

A first convivial moment to get to know one another.

Evening – Dinner

Dinner prepared with fresh ingredients from the estate or local producers.

Presentation of the weekly program and culinary activities.

A relaxing evening in the quiet of the countryside.

Monday – Civita, the dying city and Wine Experience

08:30 – Breakfast at the Estate

A rich breakfast with homemade cakes, yogurt, fresh fruit, artisanal jams, and local products.

09:30 – Departure for Civita di Bagnoregio

Transfer to “the dying city,” a truly unique place in the world.

- ▣ Visit of Civita di Bagnoregio
Civita is a small village perched on a tuff hill, reachable only by a long pedestrian bridge.
- During the visit you will explore:
 - narrow medieval alleys
 - ancient golden-stone houses
 - the main square with the Church of San Donato
 - breathtaking views over the surrounding clay cliffs
- A timeless place, perfect for photography and contemplation.



12:30 – Wine Tasting Lunch & Cooking Class at Cantina 3 Botti

Guided tasting of local wines (mineral whites, full-bodied reds, and refined labels), paired with:

- a selection of cured meats and cheeses
- traditional first and second courses
- homemade dessert

- ▣ A convivial atmosphere among barrels, cellar aromas, and stories from the producer.

Free time to relax.

17:30 – Antipasti Class

Hands-on cooking class to prepare traditional appetizers: gourmet bruschette, stuffed vegetables, classic meatballs, savory flans, and regional recipes.

Evening – Dinner

A convivial dinner enjoying the dishes prepared during the class.

Tuesday – Palazzo Farnese & Main Courses

08:30 – Breakfast at the Estate

09:30 – Departure for Palazzo Farnese (Caprarola)

Visit of Palazzo Farnese

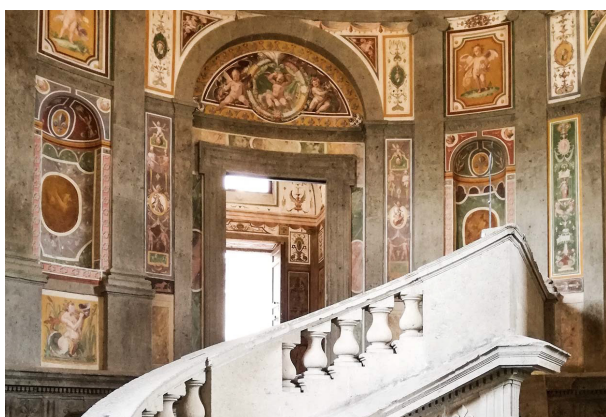
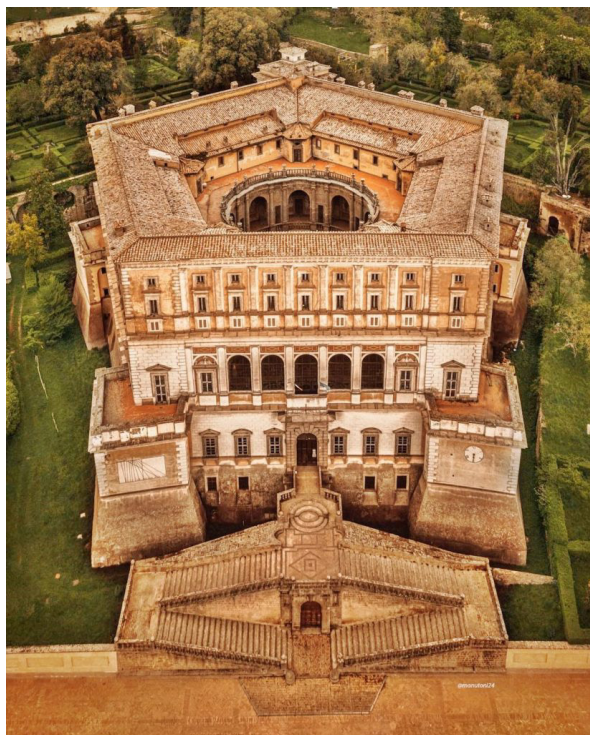
A Renaissance masterpiece designed by Vignola.

Palazzo Farnese is a majestic pentagonal residence.

During the visit you will explore:

- the monumental circular courtyard
- the Scala Regia, a spectacular architectural masterpiece
- frescoed halls featuring myths, geographic maps, and astronomical cycles
- Italian-style gardens with fountains and water features

An immersion into the grandeur of Italy's noble families of the 16th century.



12:30 – Traditional Lunch in a Local Restaurant

Typical Tuscia dishes such as pappardelle with wild boar, mushroom fettuccine, and rustic main courses prepared according to tradition.

Afternoon – Return to the Estate

Free time for rest or a walk in nature.

17:00 – Cooking Class: Traditional Main Courses

Lesson focused on regional main dishes: fresh pasta, braised meats, countryside recipes, and grandmother-style specialties.

Evening – Dinner

Tasting of the dishes prepared during the class, in a warm and homely atmosphere.

Wednesday – Canino Oil Mill and Cooking Class with Extra Virgin Olive Oil (Evo)

08:30 – Breakfast at the Estate

A relaxed breakfast before diving into a day dedicated to extra virgin olive oil and high-level cuisine.

09:00 – Arrival in Canino and start of the program

In the heart of ancient Etruscan land, birthplace of one of Italy's finest EVO oils.

09:00 – 10:30

Introduction to high-quality olive oil (from field to mill)

A deep dive into:

- olive cultivation
- harvesting
- milling processes
- aromas, flavors, defects, and strengths
- differences between excellent and common oil

10:30 – 11:15

How to taste olive oil & how to taste a dish

Tasting of 5 company EVOs + 1 commercial oil

A guided sensory experience to understand aromas, balance, defects, and quality differences.

11:15 – 12:00

Menu design: how a menu and a dish are created

How to build a dish around EVO: pairings, structure, balance, and coherence.



12:00 – 14:00

Hands-on Cooking Class

Preparation of dishes designed during the morning session, focusing on techniques to enhance EVO.

14:00 – 16:00

Lunch

A convivial lunch featuring the dishes prepared during the class.

16:00 – 17:00

Debriefing & Review

Guided reflection on what was learned, techniques, questions, and EVO insights.
Return to the estate.

Thursday – Terme dei Papi & Pizza Day

08:30 – Breakfast at the Estate

09:30 – Departure for Terme dei Papi (Viterbo)

Relax at Terme dei Papi

A morning in the monumental thermal pool of 40°C spring water. Possibility of:

- relaxing baths
- natural mud treatments
- ▣ • additional treatments (upon request)
- time in the thermal park

A historic oasis of physical and mental regeneration.

12:30 – Lunch in a Nearby Trattoria

Simple, genuine dishes prepared with local ingredients and special wine tasting

Attention: Upon request, it is possible to replace the morning at the Thermal Baths with a guided tour of Viterbo's Historic Center.



Afternoon – Return to the Estate

Rest and free time.

17:30 – Pizza-Making Class

- ▣ Dough preparation, rising, stretching, traditional and gourmet toppings.

Pizzas baked in the estate's wood-fired oven.

Evening – Pizza Party

A joyful evening tasting your pizzas, with music under the stars.



Friday – Etruscan Tarquinia and Pastries Day

08:00 – Breakfast at the Estate

Slightly earlier breakfast to allow for departure.

09:00 – Departure for Tarquinia

Visit of the Etruscan Tombs (UNESCO)

Access to ancient underground tombs decorated with extraordinary frescoes:

- banquets and dances
- hunting scenes
- mythological creatures

Colors still vivid after 2,500 years.

Tarquinia Archaeological Museum

Located in Palazzo Vitelleschi, it houses sarcophagi, statues, ceramics, and artifacts illustrating Etruscan life.

13:00 – Lunch in a Traditional Restaurant

Coastal cuisine: fresh fish, Lazio specialties, and local desserts.



Afternoon – Return to the Estate

17:30 – Pastry Masterclass

Lesson dedicated to traditional desserts: cookies, crostate, tiramisù, ciambelloni, and local specialties.

Evening – Farewell Dinner

A celebratory dinner with refined dishes, selected wines, and a warm atmosphere to conclude the week.



Saturday – Farewell

08:30 – Shared Breakfast

A final breakfast together, sharing photos, memories, and impressions of the week.

Airport transfer