



GROVE & VINE IN ITALY

WITH DAN AMATUZZI AND NICHOLAS COLEMAN

an olive oil and wine exploration

VILLA MONTECASTELLO

MAY 20-26, 2019

tuscany



Join culinary experts and childhood friends, Sommelier, Dan Amatuzzi and Oleologist, Nicholas Coleman, in the beautiful Tuscan countryside for a New York Times recommended week of unforgettable and in-depth culinary exploration. At the 1000 year old Villa Montecastello, Dan and Nicholas will expand on their wildly successful olive oil and wine tasting events, and open the doors to local artisans and farmers lives.

Dan Amatuzzi

Wine expert, Dan Amatuzzi, will be your guide through the vineyards of some of Tuscany's best boutique wineries in Montalcino, Chianti and San Gimignano, while sharing his in-depth knowledge of Italian wine and Tuscan varietals. Nicholas Coleman, one of America's leading olive oil experts, will tour the groves with you, and teach you all there is to know about the olive.

Dan's tenure at famed New York restaurants Del Posto, Jean Georges, Babbo, Otto, and Eataly have shaped the foundation of his wine experiences and expertise. His website, wineforthestudent.com, is based on wine and spirits education, featuring interviews with winemakers, regional grape descriptions, and wine recommendations. Dan's most popular publication, *A First Course in Wine*, is a comprehensive guide to understanding and enjoying wine. In 2011, Zagat named Dan as one of New York's rising "30 under 30" culinary stars, and in January 2013, Forbes named Dan as one of the nation's "30 under 30" to watch in the food and wine industry. Dan has been featured in *Food and Wine Magazine*, *The New York Times*, *The Wall Street Journal*, *Bloomberg Radio*, *Cosmo Radio*, *WGN Chicago*, *NBC's Today Show*, and Fox's *Good Day* enthusiastic wine tasting host.

Nicholas Coleman

Nicholas is an international olive oil expert, educator, speaker and co-founder of Grove and Vine, a bespoke full-service olive oil procurement center. He has taught oil courses for The International Culinary Center, Zagat's Master Class, Bon Appetit, The Institute of Culinary Education, Cornell, Yale, NYU and Columbia University, Platinum Country Clubs and to Joe and Lidia Bastianich's critically acclaimed chefs and sommeliers nationwide.

Nicholas finished top of the class from The National Organization of Olive Oil Tasters (ONAOO) and was Chief Oleologist at Eataly from 2010-2017, during which he opened four stores with the company and trained thousands of employees. He has been a judge at The New York International Olive Oil Competition and the Sol D'Oro Southern Hemisphere Competition in Santiago, Chile.

His expertise has been featured in *The New York Times*, *GQ*, *Esquire*, *Food & Wine*, *Vice*, *land*, *The Los Angeles Times*, *La Cucina Italiana*, *Real Simple Magazine* and *Lucky Peach* among others. He is an honorary member of the International Order of Disciples of Escoffier and a professor for the International Culinary Center's olive oil sensory certification course in New York City, California and London. Over the past decade he's built and maintained relationships with producers all over the world, culminating to his appointment on the advisory committee for the Yale Olive Institute.

Learn more about Dan and Nicholas' collaboration www.groveandvine.com

Villa Montecastello, a working organic farm and olive orchard, will be the setting for the class. The villa has been immaculately renovated to offer its visitors an authentic luxury experience in Tuscany centered around food and wine. Located one hour south of Florence, the Villa is surrounded by olive groves, with vineyards and nature reserves at its base. Your week spent in this storybook setting will be complemented by clean farm to table eating, cooking with ingredients just picked from the garden, magical day trips and so much more!





Itinerary

Day 1 // Arrival to Villa Montecastello, light lunch upon arrival. Time to relax, explore and freshen up. Sunset prosecco reception and welcome dinner at Villa Montecastello.

Day 2 // Breakfast. Welcome orientation. Introduction to olive oil, followed by farm fresh olive oil focused lunch at Villa Montecastello. Afternoon Intro to Wine class with a focus on the local area of San Gimignano. Depart for San Gimignano boutique winery tour and tasting. Dinner out at a local trattoria.

Day 3 // Breakfast. Introduction to Montalcino wines. Depart for Montalcino for a tour and tasting of Brunello at a boutique winery. Lunch in Montalcino with unbeatable views of the countryside. After lunch, depart for Siena to spend the afternoon exploring this UNESCO Heritage Site before having dinner at one of the best restaurants in the city.

Day 4 // Breakfast. All day trip to Florence with free time to explore and lunch on your own. Return to Villa Montecastello in the evening for pizza making in a restored 1000 year old outdoor oven under the guidance of a local pizzaiolo. Enjoy local artisanal beers.

Day 5 // Breakfast. Introduction to Chianti wine and olive oil. Depart for a tour and tasting at 2 wineries in Chianti with lunch at the winery. Free time to explore a small Chianti town. Dinner at a restaurant in Chianti.

Day 6 // Breakfast. All about olive oil. Tasting and tour of the olive groves and small on site olive press. Visit to the local large press to see how oil is made. Picnic lunch in the grove. Afternoon cooking class highlighting olive oil, followed by dinner of our own creation.

Day 7 // Breakfast, good-byes and departure for airports.



The Details

Villa Montecastello will be your private Tuscan oasis during this week long retreat. We invite you to immerse yourself in the sights and sounds of nature, eat to your heart's content, and to relax by the pool with a glass of Prosecco and soak in the sprawling views of the Tuscan countryside.

This adventure will immerse you in the joys of Italian culture, introduce you to new perspectives on food and wine, and inspire your love for wine and olive oil for years to come. Dan and Nicholas will guide you during this hands-on week, sharing their own personal views and extensive knowledge on wine and olive oil, and lead you through the simply amazing and flavorful experience of living a week in Tuscany to the fullest.

The week includes 6 overnight accommodations at Villa Montecastello, 6 breakfasts, 5 lunches, 6 dinners, all local transportation as described in the itinerary including airport pickup and drop off at Florence airport. Daily breakfast buffet includes locally baked goods and produce, fruit, coffee, tea and juice. Also included are all of the materials for cooking classes, wine and olive oil tours and tasting. Unlimited bottled water (sparkling and flat) at villa. House wine with lunch and dinners from our expertly curated house selection, plus all fine wines for tastings and winery tours. Not included in pricing: Airfare, all extra beverages, additional transportation outside of itinerary.

Each room is uniquely furnished with the utmost attention to detail. All rooms offer luxury hand ironed linens, hand made olive oil soap and shampoo, fresh cut flowers and air conditioning. Villa Montecastello offers 8 room options of varying sizes and pricing, each is filled with beautiful antiques, warmth and charm. The Villa Montecastello has many shared sitting areas both inside and out, and a library filled with books about Italy, food and wine. It is the perfect home base for our trip.



Pricing

Leccino Luxury Suite // \$6100 per person for double occupancy: *The largest apartment offering the most comfort and space with one bedroom with Queen bed, a private living room with pull out sofa bed, fireplace, livingroom area, kitchen and large ensuite bathroom*

Frantoio Suite // \$5800 per person for double occupancy, \$6300 per person single occupancy: *Our most romantic room, beautifully appointed with a King size canopy bed and en suite bathroom with claw foot tub.*

Pendolino Studio // \$5500 per person for double occupancy, \$6000 per person for single occupancy: *A charming studio with Queen bed, private en suite bathroom and kitchenette.*

Foresteria Bedroom // \$5500 per person for double occupancy, \$6000 per person for single occupancy: *A beautiful large bedroom with King bed or two Twin beds and private en suite bathroom.*

Moraiolo Bedrooms #1 & #2 // \$5200 per person for double occupancy, \$5700 per person for single occupancy: *Cozy and lovely rooms with private bathrooms across the hallway, just a few steps outside the room. Bedroom #1 has the option for a King bed or two Twin beds. Bedroom #2 has a Queen bed.*

Frantoio Bedrooms #1 & #2 // \$4900 per person for double occupancy, \$5400 per person for single occupancy: *Well appointed and roomy bedrooms share an extra-large bathroom with separate room for shower and toilet for additional privacy. Bedroom #1 has a Queen Bed and Bedroom #2 offers the option of King or two Twin beds.*

50% deposit is required to secure your booking, 50% balance is due four weeks before arrival to Italy. Deposit payment can be made by Credit Card (Visa, Mastercard, American Express or Discover) or Personal Check made payable to Montecastelli Selections.

To book visit www.buonascuola.org // call (973)327.2336 // email amie@montecastelli.com

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