

Italy Is a Perfect Place for Gourmets

As the year 2014 rolls into full speed, interest in culinary tours of Italy is gaining considerable momentum.

Italy's exceptional cuisine has long been a source of inspiration for chefs around the world and is one of the first countries to brand itself as a gourmet destination. Recently, local tour operators have introduced interesting additions that include wine pairings, food tastings, and unique cooking courses to their itineraries.



Eating and Cycling

There has also been a noticeable departure from traditional pasta dishes towards a more tailored and customized special-interest fare. For instance, Ciclismo Classico, who has special interests in bicycle travel, has enlisted Chef Jody Adams of Massachusetts to accompany a week-long bicycling and foodie tour of Sardinia.

Food is held in high regard in Sardinia and is a common link that bonds the community together and connects them to the land. Chef Adams will introduce guests to traditional handmade pastas, specially cured meats, savory local cheeses, Montiferru, Seada cake, regional wines, and more.

The tour will include an assortment of informative, hands on cooking demonstrations from Chef Adams, a cheese-making demonstration put on by local shepherds, and a memorable full course dinner prepared by the Chef at the Villa Asfodeli.

The summer of 2014 culinary cycle tour combines a variety of local foods, eating, and cycling roughly 180 miles across the island. The roads will take guests along the enchanting coast of south Sardinia where guests will experience its spectacular beaches and explore the archeological site of Barumini. The road also winds through green pastures as well as the impressive olive groves of Montiferru.



Tourcrafters Slow Food Tour

This culinary tour focuses on the pleasure and enjoyment of slow food, a welcome reprieve from the invasive fast-food restaurants that currently populate the global landscape. Instead, slow food directs its attention to the fresh, locally produced and sourced ingredients that are cooked to order using traditional styles and techniques.

This week-long culinary experience includes a cooking class, several regional wine tastings, local cheese tastings, and a tremendous variety of welcoming traditional dishes of Tucson. All participating wineries, restaurants, farms, and artisans featured in the culinary tour have been previously approved by the Italian Slow Food Presidia, which is a not-for-profit organization in support of the slow food movement.

The Escorted Tourcrafters Slow Food Culinary Tour departs next spring, summer, and fall. It is a magnificent tour that includes luxurious accommodations at four star hotels, extraordinary daily breakfast buffets, exceptional traditional meals, regional wines, as well as four individual wines tasting of the best Slow Food Tucson wines.



Artisans of Leisure's New Series

These culinary tours include unique experiences such as exploring the seemingly endless supply of street foods found at Palermo's Market, visits to local olive oil estates, local farms, private vineyards, and more. Enjoy upscale accommodations, daily exceptional food-related excursions, local guides, private drivers, and more.

This company also offers custom food-themed tours to neighboring Malta, Italy's mainland, Greece, and other areas in the region.

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