



LUXURY WINE TOUR TO VENETO

Valpolicella and Amarone, Soave and Franciacorta,
plus total immersion in La Dolce Vita

October 12th – 16th 2025

— Hosted by Robin Kick MW —

US\$ 5,995 *per person*

This is a great tour for lovers of Italian wine, lovers of Italian food, lovers of history and culture, and lovers of all the good things in life. You could call it La Dolce Vita tour!

Hosted by a knowledgeable and entertaining Master of Wine, this hedonistic 5-day tour will provide you with VIP welcomes at the region's most prized estates, plus the chance to see the sights and soak up the atmosphere in this beautiful and historic part of Italy. We take a maximum of 20 wine lovers as guests.

COME AND DISCOVER

AWESOME AMARONE with private tastings at Zyme and Tommasi, lunch at Marilisa Allegrini's fabulous Villa della Torre, and dinner at Masi.

SOPHISTICATED SOAVE with a VIP visit to Pieropan, lunch at Gini, and an afternoon in the "most beautiful small town in Italy"

SPARKLING FRANCIACORTA at Cantina Berlucchi, the originator's of Italy's top quality alternative to Champagne.

BREATHTAKING VIEWS over the famous Lake Garda and Lake Iseo.

MEDIEVAL TOWNS AND VILLAGES including romantic Verona, Sirmione and Bardolino.

STAR TREATMENT with 5-star accommodation as well as two meals at Michelin-starred restaurants.



FINE VINTAGE

www.FineVintageLtd.com

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YOUR HOST



ROBIN KICK, MW

ROBIN is originally from the Chicago area and currently resides in Lugano, Switzerland. At an early age she became passionate about wine. She pursued studies in Burgundy and at the Université du Vin in the Rhône Valley before moved back to the United States to work as a wine auction specialist at Christie's in Beverly Hills.

After four years in the auction world, she returned to Europe to prepare for the Master of Wine exams, which she completed in 2014. In the process she became a specialist on Italian wines. She speaks Italian and lives within a short drive of many of the classic regions. She also has a soft spot for Burgundy and is often called on to judge both Italian and French wines at major competitions. Known for her fun, friendly, and approachable style, she loves inspiring others about wine, food, and travel. A tour with Robin is something to get excited about!

PRICE

US \$5,995

The cost is per person, based on double occupancy at the hotels. This price includes all accommodation, visits and tastings at wineries, all meals unless during the free time, all wine at meals, local transport, and taxes. Flights and travel arrangements to/from Verona and Milan, items of a personal nature, and travel insurance are not included. We recommend that you contact your travel agent to arrange travel insurance. If you are travelling by yourself there will be a single supplement of US \$700.

The payment schedule per person is:

At Time of Booking: \$250 non-refundable booking administration fee. The price (US \$5,995) includes the non-refundable deposit.

120 days before start: Remaining deposits (plus single supplement if applicable)



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ITINERARY | DAY 1

SUNDAY OCTOBER 12TH – VERONA

Please make your own travel arrangements to Verona. We will meet at 5pm in the lobby of the 5-star Hotel NH Palazzo in the heart of Verona, which will be your base for the next 4 nights.

NH Collection Palazzo Verona, Via Adua 6/8, Verona

<https://www.nh-hotels.com/en/hotel/nh-collection-palazzo-verona>

Tel : +39 045 8062311

5:30PM – INTRODUCTION AND TUTORED TASTING OF DIFFERENT VENETO WINES

Veneto produces the most wines of any region in Italy, so we propose to kick off with a gentle orientation session. Following a meet and greet, your Master of Wine will take you on a guided tour of the region's wines, illustrated with a tasting of some classic examples. A little bit like first day at school, but much more fun!

BOTTEGA DEL VINO

One of the great traditions of Italy is “La Passeggiata”, the leisurely walk through the city centre streets, before and/or after dinner, with family and friends, a chance to see and be seen. Our Passeggiata begins with a quick stroll from the hotel towards our first destination, the legendary Bottega del Vino, a wonderfully atmospheric wine bar where wine producers and wine lovers from all over the world meet whenever they are in Verona. Here we join the locals for the obligatory early evening aperitif, before another short walk in search of dinner.

<https://bottegavini.it/en>

WELCOME DINNER AT RESTAURANT IRIS

Don't worry, we already know our dinner destination, and it has a Michelin star. Housed in a 15th century palace, chef Giacomo Saccheto proposes an elegant and refined take on the authentic, regional cuisine of the Veneto, in a sumptuous setting. To add to the pleasure of our first meal together, we will be joined for dinner by two local producers, ready to share with us their wines and their stories.

<https://irisristorante.it/en>



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ITINERARY | DAY 2

MONDAY OCTOBER 13TH – VALPOLICELLA

9.30 AM – Depart Hotel

A 40 minute drive from Verona brings us into the heart of the Valpolicella Classico vineyard area.

ZYME

Built in and above an ancient stone quarry, the eye-catching Zyme winery is a marvel of architectural prowess. The wines marry cutting-edge modern winemaking with the historic traditions of the region, including the ancient grape drying techniques necessary for production of the famous Amarone and Recioto styles.

<https://www.zyme.it/en/>

VILLA DELLA TORRE – MARILISA ALLEGRINI with lunch

The Allegrinis have been quality leaders of the Valpolicella wine region for 500 years and are among the most famous wine families not just of Italy but the world. We get to experience their fine wines and warm hospitality – including lunch - within the magnificent surroundings of the Villa della Torre, a medieval country estate built along the lines of an ancient Roman villa, now owned and run by Marilisa Allegrini. In 2017, she was the first Italian woman to appear on the cover of Wine Spectator, the world's most important and influential wine magazine.

<https://www.marilisa-allegriini.com/en/family>

<https://www.villadellatorre.it/en>

VISIT ARTISANAL OLIVE OIL PRESS

After lunch, we can take a break from wine and discover another outstanding Italian nectar, extra virgin olive oil. Our visit to an ancient artisanal olive oil press will allow you to learn the secrets behind the centuries-old production process.

Then, back to Verona in good time for a free evening that will allow you to explore further the city, or just relax at the hotel.



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ITINERARY | DAY 3

TUESDAY OCTOBER 14TH – LAKE GARDA

10 AM – Depart Hotel

In terms of outstanding natural beauty and amazingly preserved medieval architecture, Lake Garda and its surrounding villages are simply unrivalled. Don't forget to bring your camera today!

BORGHETTO SUL MINCIO

Less than one hour from the bustle of Verona, lose yourself in the timeless tranquility of this medieval village built on and around water. It would be a true shame to be so near to such places without making time to stop and soak up the unique atmosphere here.

SIRMIONE

On to another “wow” destination, Sirmione, world famous for its beautiful old town and castle built on a promontory jutting out into Lake Garda. After exploring the sites and shops, we will relax over a typically Italian light lunch of pizza and salad, before boarding the iconic Lake Garda ferry.

FERRY BOAT ACROSS LAKE GARDA TO BARDOLINO

Difficult to think of a better way to experience Lake Garda than to cross it on the famous ferry to Bardolino. The majestic azure lake narrows as one heads north, mountains rising from the banks as the snow-capped Alps loom behind. An hour of enchantment later, we arrive at Bardolino, a delightful wine village perched on the banks of the lake, another of those magical places you just don't want to leave. But the day is not over yet, it's time for wine...

TOMMASI VITICOLTORI

Established in 1902, Tommasi is firmly established at the top table of Valpolicella producers, and their Amarone Classico has been the benchmark of the style for generations of North American wine lovers. Tommasi is also a great source for the lesser-known local wines of Lake Garda: Lugana, Bianco di Custoza and Bardolino. These hidden gems are light, fresh and vibrant, and well worth discovering.

<https://www.tommasi.com/?lang=en>

MASI with dinner

Last visit of the day showcases a truly great family success story. From their origins as grape growers back in the 18th century, Masi has grown into one of the biggest private wine companies in Italy, while remaining entirely family-owned and run. Company president and head-of-family Sandro Boscaini is known internationally as “Mister Amarone”, and staying for dinner here will allow us to enjoy some of his very special bottles of Amarone, taking the time to appreciate these richest and most intense of Italian wines as they should be appreciated, unhurried, with fine food and excellent company.

<https://www.masi.it/en/>



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ITINERARY | DAY 4

WEDNESDAY OCTOBER 15TH – SOAVE

2 PM – Depart Hotel

After all those big Amarone reds - and a morning off to recover, relax and enjoy Verona - we turn our attention to Soave, arguably Italy's most famous white wine.

VISIT SOAVE VILLAGE AND CASTLE

Soave is not only a great wine, it is also a historic town, winner of “the most beautiful small town in Italy” competition. So we thought it appropriate to offer a chance to visit the town: its impressive 14th century castle, its medieval winding streets, its shops and cafés, plus dreamy views over the luscious Veneto plain below.

PIEROPAN

Leonardo Pieropan was among the first to realize the potential to make truly fine, worldclass wine from the white Garganega grape grown on the best hillside sites here in what is called the Soave Classico, an appellation reserved for the highest quality vineyards in the district. He launched the very first single-vineyard white wine bottlings in Italy, and they remain the references for a fascinating style of white that manages to be complex and flavorful while remaining fresh and light at the same time. Yet another Italian magic trick!

<https://www.pieropan.it/en>

GINI

In a region loaded with history, Gini could be among the oldest winegrowers of all, having worked their land since the 16th century. Current custodians Sandra and Claudio Gini represent the 15th generation to run this family business. Anchored in tradition, the estate is nonetheless a leader in bringing change, having pioneered organic viticulture in the service of purer, more expressive wines.

<https://www.ginivini.com/eng/index.php>

DINNER AT VILLA DE WINCKELS

Our day in the Soave district concludes with dinner at the magnificent Villa de Winckels, a very special place hidden in the hills, close to Verona but another world entirely. Originally a monastery dating from the 11th century, no expense has been spared in the restoration of this historic country house estate, and the restaurant serves classic regional dishes in opulent dining rooms, accompanied of course by more great Italian wines.

<https://villadewinckels.it/en/>



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ITINERARY | DAY 6

THURSDAY OCTOBER 16TH – FRANCIACORTA

10 AM – Depart Hotel

Finally, it's time to pack up and check out, this is our goodbye to Verona, as we head west from the Veneto into neighboring Lombardy for a sparkling finish to our tour.

GUIDO BERLUCCHI ESTATE

Franciacorta is Italy's answer to Champagne. It is made from Chardonnay and Pinot. It is made in the same time- and labor-intensive manner as in Champagne, with extended secondary fermentation in the bottle to ensure finesse and complexity. And it was first created here at the Guido Berlucchi estate back in 1961, so this is the logical place to come and discover Italy's finest sparkling wines.

<https://www.berlucchi.it/en/>

RISTORANTE DUE COLOMBE

By happy coincidence, we find Franciacorta's best restaurant, the Michelin-starred Due Colombe, just 300 yards away. Chef Stefano Cerveni's cooking is celebrated for marrying tradition and creativity, promising a fabulous, unforgettable final meal together.

<https://www.duecolombe.com/>

LAKE ISEO

You will already have spotted Lake Iseo as we drive into Franciacorta. Smaller and less hyped than Lakes Como and Garda, it is nevertheless one of the loveliest lakes in Northern Italy, and the perfect place to walk off lunch, rest and reflect on the intemporal beauty of Italy. We invite you to experience this moment of blissful peace before the coach assures the last leg to Milan city center.

Drop-off around 6pm at the Worldhotel Cristoforo Colombo, Corso Buenos Aires 3, 20124 Milan

Tel : +39 022 940 621

Price: \$5,995 US per person based on double occupancy.

There is a \$700 US per person single supplement.

Space is limited to 20.



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