



MONTEVERDI
CASTIGLIONCELLO DEL TRINORO
TUSCANY

Monteverdi announces the launch
of a Cooking Academy

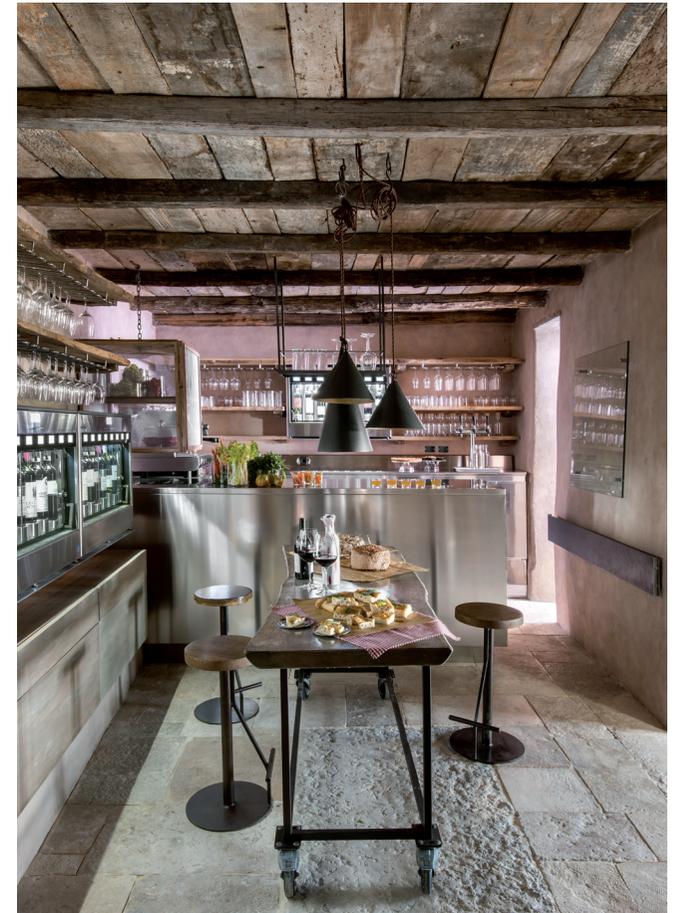
MONTEVERDI

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TUSCANY



Monteverdi Tuscany is delighted to announce the launch of a new Cooking Academy in the idyllic hilltop village of Castiglioncello del Trinoro.

Celebrated chef Giancarla Bodoni, a pioneer in the organic, farm-to-table cookery movement, will work with guests to teach the style of authentic Tuscan cuisine for which she and Monteverdi are known for. Working alongside the Executive chef of Monteverdi's critically acclaimed restaurant *Oreade*, guests will be instructed in Bodoni's distinguished school of cooking.





The five-day academies will take place twice in 2015, with Spring and Autumn editions that are tailored to the produce and traditions of the respective seasons. Both academies will include daily cookery classes where guests will learn to master the art of making the local pici specialty, a traditional form of pasta enjoyed throughout the region, and the preparation and cooking of wild boar, eaten during the autumn season in Tuscany. Guests will dine in some of the region's finest restaurants and excursions will be made to some of the foremost culinary destinations, including to famed wineries in Montepulciano and Montalcino, renowned olive oil producers, and in autumn, to woods where guests will forage for their own truffles. The week will culminate with a five-course menu prepared by Bodoni.



Guests of the Cooking Academy will reside for five nights at the luxurious Monteverdi, a collection of three exquisitely restored villas and a boutique hotel, described by the *New York Times* as the 'ultimate romantic Tuscan idyll... outrageously plush... gorgeous, comfortable and amazingly romantic'.

For wine lovers, Monteverdi Tuscany will host a wine festival tour over the Benvenuto Brunello di Montalcino in February 2016. The six-day tour will include wine tasting, vineyard tours, and cooking lessons. Two full days will be spent at the Benvenuto Brunello festival, at which the 200 Brunello vineyards present their new 2010 Vintage and 2009 Riservas, with over 1,000 wines to taste.



Giancarla Bodoni

Giancarla Bodoni is the Executive Chef at Monteverdi and was instrumental in planning and opening Monteverdi's restaurant *Oreade* which has received critical acclaim since opening in summer 2013. Bodoni was Head Chef and Co-Founder of the much-acclaimed Miami restaurant *Escopazzo*. For more than two decades, Bodoni has been hailed a pioneer among female chefs - leading the organic, raw-food, farm-to-table movement.

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Artisans and Artists are born with an insatiable desire to express their emotions through their crafts. The culinary arts are no different! When I'm mentally and emotionally committed to a project, it is always a smoother ride toward my goal. At one point in my career I realized that I was able to express all aspects of creativity into cooking. That was the defining moment of my career, when I found real meaning and joy in my profession. But the greatest realization; what truly changed my view. What gave it an even higher purpose was when I found CERTAINTY in my belief that all forms of expression have one and one only inspiration: LIFE!

Too often we fail to model our best teacher. It's all there for us to pick and choose. Colors, scents, music... taste... it's all there... we just need to listen... truly listen.

That was my wake up call! So, I decided to go back to the basics: the purest, best ingredients I could find and never compromise again with that aspect! I decided to distance myself and even help campaigning against all farming methods that were not safe and that altered the nutritional values of our base products... only ultimately to arm our health. I mean all of them! All animal farming products, fruits and vegetables, as well as all other ingredients. No additives, no artificial flavorings or colorings, nothing at all goes to your table or mine, unless I don't have total knowledge and trust in it. All I want is to serve you great food, night after night! Food that looks, smells and tastes so good, that you have no way to explain it to your friends. You are, simply going to have to take them back with you. Some of Chef Giancarla's client roster includes: Rachael Ray, Gloria Estefan, Mariah Carey, Kevin Spacey, Peyton Manning, Joshua Bell, Mario Batali, Cameron Diaz, Janet Jackson, Bono, Steven Tyler, Oliver Stone.

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Monteverdi Cooking Academy

The Monteverdi Cooking Academy will take place between 2-7 April 2015 and 26-31 October 2015.

Price per couple euro 8.500 (based on two sharing).
Price for single euro 6.500.

Price includes:

- 5 nights in luxurious Monteverdi;
- Daily Breakfast;
- Cooking seminars and meals following cooking classes;
- Wine tours;
- Food and wine seminars;
- Transportation to and from wineries, and activities included in the itinerary;
- Final degustation dinner and live music.

Price does not include:

- Transportation to and from airport;
- Lunches;
- Dinner at *Oreade* on Day 1;
- Alcoholic beverages;
- Additional activities such as massages and spa treatments and guided tours.



Monteverdi Wine Festival Tour

Monteverdi Wine Festival Tour will run in late February 2016, dates to be released.

Price per couple euro 10.000 (based on two sharing).
Price for single euro 7.000.

Price includes:

- 6 nights in luxurious Monteverdi;
- Wine Festival admissions;
- Brunello Wine tastings;
- Cookery lessons;
- Transportation to and from Rome Fiumicino airport.

Monteverdi Cooking Academy

Spring Session

April 2- 7th, 2015

Day 1

Guests arrive and settle in.

7 pm Welcome Complimentary reception.

Guests can book their dinner reservations at *Oreade*.

Day 2

Visit to Montepulciano and wine tasting tour at Avignonesi winery to experience Vino Nobile di Montepulciano.

Lunch at Montepulciano.

Guests can enjoy shopping in this beautiful town.

Cooking seminar begins at 5 pm.

"Wild Thing" Guests will learn how to prepare the different parts of the wild boar.

Students will learn the different uses for the various parts of the animal as well as learning several cooking techniques .

Dinner will include guest wine maker Caterina Dei and the dinner will focus on the pairing of food and wine.

Day 3

Visit to the sheep's milk cheese farm and cheese seminar.

Visit to the stunning town of Pienza.

Guests will enjoy lunch in Pienza.

Cooking seminar begins at 5 pm.

"Pasta, pasta, pasta" Guests will learn pasta making techniques and the history of pasta making. We will learn how to make the traditional Tuscan pici, to ravioli and gnocchi along with different sauces to accompany the pastas.

Dinner at Monteverdi.

Day 4

Visit to Montalcino for a wine tour at Casanova di Neri winery to experience Brunello di Montalcino.

Guests will enjoy lunch in this beautiful historic town.

Cooking session begins at 5 pm.

"It's all about the dough" Guests will learn about the principles of bread and pizza making and learn about a series of versatile toppings for a great pizza.

Guest speaker: Olive oil seminar.

Pizza dinner with the personalized pizzas you make.

Day 5

Visit to Bagno Vignoni where guests can indulge in thermal baths and choose from a variety of treatments.

Guests will enjoy lunch at Bagno Vignoni.

Cooking seminar begins at 5 pm.

Guest speaker: A seminar in honey conducted by one of Europe's renowned authorities in the subject, Mr. Marco Valentini.

"Sweet valley" Guests will learn how to prepare various desserts, from the classic "crostate" to decadent chocolate desserts, including the "world's best tiramisu".

Grand Tasting dinner at *Oreade* followed by live music.

Day 6

Breakfast at *Oreade*.

Guests depart.





Monteverdi Cooking Academy

Fall Session

October 26-31, 2015

Day 1

Guests arrive and settle in.
7 pm Welcome Complimentary reception.
Guests can book their dinner reservations at *Oreade*.



Day 2

Visit to Montepulciano and wine tasting tour at Valdipiatta winery to experience Vino Nobile di Montepulciano.
Lunch at Montepulciano.
Guests can enjoy shopping in this beautiful town.
Cooking seminar begins at 5 pm.
"Wild Thing" Guests will learn how to prepare the different parts of the wild tuscan deer.
Students will learn different curing and cooking techniques for the various cuts of the animal including a scrumptious ragu.
Dinner will include guest wine maker, the dinner will focus on the pairing of food and wine.

Day 3

Visit to the "Frantoio" in Montalcino where the olive oil is pressed.
Visit to Casanova dei Neri Winery in Montalcino to experience Brunello.
Lunch in Montalcino.
Cooking seminar begins at 5 pm.
"Pasta, pasta, pasta" Guests will learn pasta making techniques and the history of pasta making. We will learn how to make the traditional Tuscan picci, to ravioli and gnocchi along with different sauces to accompany the pastas.
Dinner at Monteverdi.



Day 4

Relaxing day in Castiglioncello.
Guests can enjoy activities such as, biking, trekking, horseback riding, spa treatments, massages or simply a relaxing read in our Library Bar, Enoteca or garden.
Cooking session begins at 5 pm.
"It's all about the dough" Guests will learn about the principles of bread and pizza making and learn about a series of versatile toppings for a great pizza.
Pizza dinner with the personalized pizzas you make.

Day 5

"Truffles!" We will head out into the forests of the Val d'Orcia for some truffle foraging.
Lunch.
Cooking seminar begins at 5 pm.
Guest speaker: A seminar in honey conducted by one of Europe's renowned authorities in the subject, Mr. Marco Valentini.
"Sweet valley" Guests will learn how to prepare various desserts, from the classic "crostate" to decadent chocolate desserts, including the "world's best tiramisu".
Grand Tasting dinner at *Oreade* followed by live music.

Day 6

Breakfast at *Oreade*.
Guests depart.

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Monteverdi Tuscany, located in the medieval village of Castiglioncello del Trinoro, Tuscany, and equidistant from Rome and Florence, is comprised of a collection of luxury villas and a boutique hotel. The villas and hotel are breathtakingly beautiful stone structures built on foundations dating from the 11th Century – each sensitively restored with timeless, European-style design and 21st century amenities and guest services that include an outdoor swimming pool, a state-of-the-art fitness centre featuring Technogym equipment, flat-screen televisions, a full-service concierge, and free wireless internet. The Monteverdi experience anchored in a philosophy of holistic wellbeing can include private yoga classes, in-room massages and treatments, and meals prepared by a private chef. Monteverdi Tuscany is a sensory experience: from food and wine to art exhibitions and concert performances, guests can savour every dimension the village has to offer.

MONTEVERDI TUSCANY
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