

# Enjoy the Hospitality

The hotels we have selected also represent the opportunity to taste the sense of hospitality and history of the area to which they belong and are often inserted in ancient palaces, medieval villages or noble villas.





## Taste the flavours

Whilst the Tuscan kitchen is an authentic expression of a simple peasant culture with local produce playing the key role in ingredients, the outcome is delicious.

Restaurants with international influences are rare in Tuscany, and you are therefore more likely to experience true authentic recipes.

# Programme

- 5 nights accommodation in Double room 4\* hotel
- Daily breakfast
- 1 dinner at the Hotel's Restaurant (beverage included)
- 4 dinners in selected local restaurants in the area (beverage included)
- 1 full day wineries visit with lunch
- 3 Green Fees
- Guided tour in Florence (3 hrs)





#### Ugolino Golf Club

The new course was designed by an Englishman and an Irishman, Cecil Blandford and Peter Gannon. They used the natural contours of the Chianti hillsides to produce an outstanding golf course, that winds through the vineyards of autochthonous grape varieties, olive groves, maritime pine trees and broom shrubs.

The course is not very long, yet it demands a high degree of golfing expertise. The greens are small and well defended by bunkers.

The sloping fairways also present a great challenge. To play on the Ugolino course does not mean simply indulging in a game of golf, it means wandering through a landscape of great natural beauty, surrounded by olive groves and orchards. It is an unforgettable, uplifting experience.



### Le Pavoniere Golf Club & Country Club

This is a 19th century villa situated on one of Leopoldo dei Medici's estates.

Twenty years ago, the club was founded thanks to the passion of a number of golfers wishing to create their own course.

Since then, it has been painstakingly restored and many services have been added. Today, in order to enrich and beautify the surroundings, we have planted 1,800 native tree species and created flower beds around the water obstacles, greens and tees.

In this way, when you are playing, you will feel as if you are in a real natural oasis!

#### Royal Golf La Bagnaia

Finally opened 18 holes of pure emotion! The Royal Golf La Bagnaia Course is the first Tuscan, 18 holes designed by renowned architect Robert Trent Jones, Jr. It is a Par 71, which is 6,101 metres long, covering an area of 1300 hectares, perfectly harmonized within the gently rolling hills of Siena. The Tuscan landscape is a typical example of Inland Links, which refer to the Scottish Highlands with the "Rough" that waves in the wind.

The course is enhanced by beautiful lakes and a majestic Club House, where you can enjoy a unique view on all 18 holes and the towers of Siena.

Playing on this course is made unique and exciting not just thanks to the mastery of Trent Jones, but also to the incredible views across nature and the medieval city of Siena that are available from every hole.





# DISCOVERING CHIANTI CLASSICO (full day tour)

Explore Chianti region, visit wineries and enjoy Chianti Classico wines.

Sommelier Fabio (a local wine expert) will introduce you to the region of Chianti, its landscape and the wines that are produced. He will pick for you at least 2 significant wineries in different communes to taste their wines and experience yourself the variance of style among Chianti wines according to the territory.

You will have the possibility to buy wines that match your taste and benefit of the advice of Fabio (the local wine expert) about bargains or relevant labels. You will have a local lunch at a winery or restaurant, enjoying typical food.







#### Fabio Ceccarelli - Somellier

Born and raised in Tuscany, I've always been into food and wine and decided to become a sommelier. In a few years, I transformed my passion into a job.

I have several professional partnerships. I work with a part-time contract to promote Italian wines at the Airport of Florence's main shop. I use to hold lessons about wine and wine pairing to Italian students in Tuscany. I teach "Wines of Italy" to foreign students at an International Institute in Florence. I also cooperate with tour operators to create wine tours in Tuscany.

I am a contributor to Sommelier Toscana magazine and I am a regional editor of the annual wine book VITAE (published by the Italian Sommelier Association). I use to taste professionally 1000 wines per year.

I also obtained the Level 3 Award in Wines of the WSET and the suitability award to become an extra-virgin olive oil taster.



### Terms and conditions

#### **INCLUSIONS**

- Private transfers with Mercedes VAN
- City visits with Private Guide
- · Guest support 24h
- · Breakfast included in all the hotels
- Green fees
- Dinners

#### PACKAGE EXCLUSION

- Airfare
- Meals and Beverages if not specified in the program.
- Items of personal nature.
- Optional Green fees & Buggies
- Travel Insurance.
- Gratuities
- Tourist taxes per person to be paid at the hotel
- All items not included in the inclusions

The choice of the locations and any variations to the program are made by the management/organisation depending on the relative availability and/or in the event of bad weather conditions.

The program may be subject to change due to organisational logistics.

Please let us know if you suffer from allergies, intolerances or any other major medical conditions or follow any particular dietary regimes (vegetarian, vegan, etc.)

All the I4G Experiences have been conceived by Italy4golf yet are developed and managed by selected local tour operators to make sure you get the most out of your golfing holiday.

#### Booking & Payment (to be confirmed )

Booking Confirmation by payment of 20% of the amount.

Balance Within maximum 30 days from the beginning of the stay.

Cancellation Fees Up to 30 days no Fee

From day 30 to 15 50% From day 14 100%

#### Operating Partner

L.T.P. Travel by BTS Group Italy s.r.l. - Luxury Travel Via Pier Capponi 87- Firenze CF e PI 06738150488 N. REA FI-652370 Mondial Assistance Insurance Policy N° 188814

# Italy4Golf

Italy4golf is an innovative start-up business that is establishing a network of golf clubs, hotel facilities, wine and food companies and Italian cultural-touristic enterprises in order to propose a varied.

complete and appealing tourist offer to foreign golfers.

Therefore, Italy4golf's aim is to promote Italy overseas by proposing solutions and integrated pathways linking the Golf, Hospitality, Wine and Food, Entertainment and Culture sectors.

If INTERESTED in this Experience, mail to : experiences@italy4golf.com

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www.italy4golf.com







