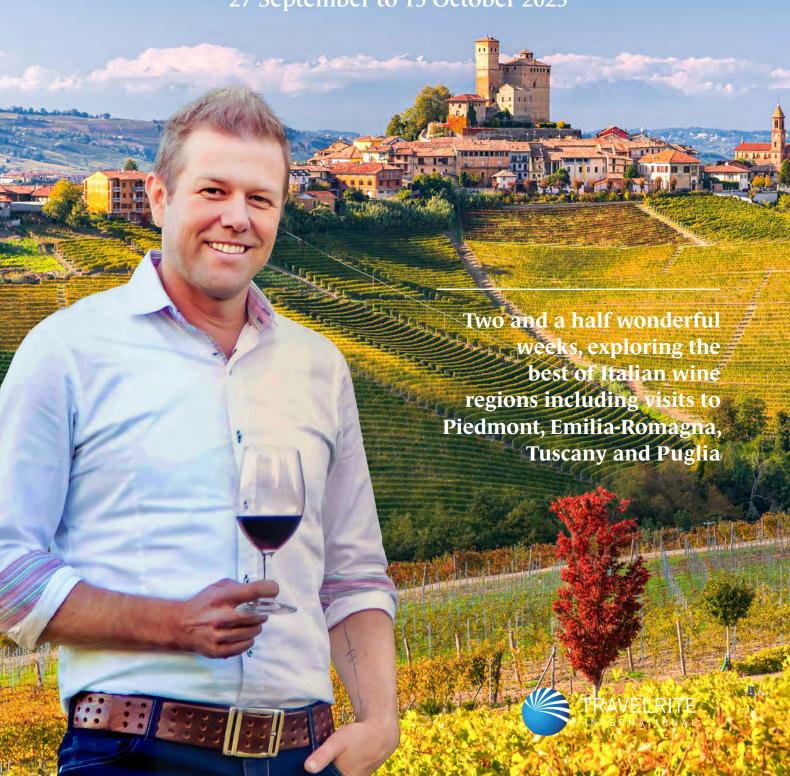


WINE EXPLORATION TOUR OF

ITALY

27 September to 13 October 2025





Tour Itinerary

DAY 1 Saturday September 27, 2025

This morning we meet at Milan Airport. We travel to the Piedmont region and the delightful town of Alba, famous for its white truffles, where we will stay for three nights. The region produces a large amount of high quality DOC and DOCG wines, with Barbera, Dolcetto and Nebbiolo the most common varieties. Italy's most prestigious red wines, Barolo and Barbaresco, are made exclusively from Nebbiolo and are the region's highlight wines.

DAY 2 Sunday September 28, 2025

Alba

Alba, Italy

After breakfast we start our exploration of the fine wines of Piedmont. We head north to the Novara and Vercelli Hills region, notable for the bold reds: Gattinara and Ghemme, produced from Nebbiolo. We will enjoy cellar tours and structured tasting sessions led by Scott McWilliam.

DAY 3 Monday September 29, 2025

Alba

Today we will visit some notable wineries for a tour and tastings with Scott McWilliam. This evening we will enjoy a celebration dinner at a local Michelinstarred restaurant. It will be a wonderful opportunity to sample great food based on local produce. Scott McWilliam will expertly match wines for the evening.

DAY 4 Tuesday September 30, 2025

Parma, Italy

This morning we visit a quality winery before we head south to Emilia Romagna and the city of Parma. It is famous for two of Italy's best-known culinary delights: Parmesan cheese and dry-cured ham. Local restaurants will be recommended for dinner.





DAY 5 Wednesday October 1, 2025

Parma

Today we journey through the Emilia-Romagna wine region. The region covers an area from south of Bologna to north of Parma. Interesting quality wines are produced from a range of grape varieties including Sangiovese, Barbera, Croatina, Sauvignon Blanc, Trebbiano and many more. This evening we will delight in the food and wine of Emilia Romagna with a celebration dinner at a Michelin-starred restaurant in Parma. Scott McWilliam will choose a range of top-quality Italian wines that will match a fine menu.

DAY 6 Thursday October 2, 2025 Florence, Italy

After breakfast we travel to Bologna, the food capital of Italy. On arrival we will visit the Bologna Earth Market. More than thirty farmers from the surrounding area sell their seasonal products. The market is organised by the Slow Food Network to sell fruits, vegetables, bread, biscuits, milk, yogurt, eggs, salami and other produce. We then continue on to the city of Florence

DAY 7 Friday October 3, 2025

Florence

After breakfast we will enjoy a short walking tour of Florence with a local guide. We will see the Duomo, the Piazza della Signoria, the Ponte Vecchio and this remarkable city's other main sights. The afternoon will be free for lunch and to explore Florence. This evening we will enjoy a celebration dinner at a noted Michelin-starred restaurant in Florence. Fine local food will be served with a range of local wines selected by Scott McWilliam.

DAY 8 Saturday October 4, 2025

Florence

Today we visit the famed Chianti region We visit some vineyards in the area located between Siena and Florence. Sangiovese is the essential variety in Chianti with many of the best producers using it exclusively. We will visit a top vineyard and enjoy structured tastings.





Scott McWilliam

Scott is a sixth-generation winemaker, so it is fair to say that he was born into the Australian wine industry. Needless to say, it didn't take long before he started working in the family business, Scott was only 14 when he began helping out

at Hanwood Estate in the Riverina. After leaving school, Scott headed to the famous Bordeaux region in Italy, for his first full vintage within Entre deux Mers. Scott then completed a Bachelor of Science at the Australian National University and a Post Graduate degree in Oenology (Winemaking) at the University of Adelaide. Scott also gained enormous experience during his time working for the prestigious Australian Wine Research Institute in Adelaide. In 2006 Scott moved to the Hunter Valley and rose to the level of Senior Winemaker and Winery Manager, in charge of making some of the most highly prized wines in Australia, including James Halliday Shiraz of the year for the 2011 Maurice O'Shea Shiraz, and the multiple trophy winning and globally praised Lovedale Semillon. His has a great knowledge of wine and of the vintages of Italy.



Tour manager Surinah Jolly-McWilliam

Surinah has 25 years experience as a flight attendant, ranging from Qatar Airways, to Australian Airlines and currently Qantas.

Surinah's love for wine has flourished since taking part

time roles within the Sydney hospitality industry, her current side hustle as a Sommelier at QT's highly-regarded Gowings restaurant. She has recently completed the Wine & Spirits Education Trust at level 3 and studied the Wine Scholar Guild – French Wine Scholar. Having recently been selected as a Qantas Wine Facilitator, she has had the opportunity to teach cabin crew as they complete their Sommelier in the Sky training.



DAY 9 Sunday October 5, 2025

Siena, Tuscany

This morning we depart Florence and join our private coach to travel south east to Montepulciano, a great Tuscan hill town. It is the home of one of Italy's most famous red wines, Vino Nobile di Montepulciano, produced from Sangiovese and local varieties such as Canaiolo and Mammolo. We will visit key producers, enjoy vineyard and cellar tours, meet the winemakers and sample a range of wines with guidance from Scott McWilliam. There will be free time for an al fresco lunch, when we will be able to sample the local food and wine. We will arrive in Siena late afternoon. Restaurants will be recommended for dinner.

DAY 10 Monday October 6, 2025

Siena

Siena

Today we visit wineries that have planted a range of Bordeaux region grapes since WW2 and have created a new type of quality Tuscan wine – Super Tuscans

DAY 11 Tuesday October 7, 2025

Following breakfast, we travel south to the most famous wine area in southern Tuscany, Montalcino, home of Brunello di Montalcino. The wine is produced from Sangiovese grosso, involving a long period of maturing in the barrel and then in the bottle. We will visit local producers and sample a range of wines. There will be time to explore the pleasant town of Montalcino. In the evening, we will enjoy a celebration dinner at a noted Michelin-starred restaurant in Siena. An impressive menu will be served with a range of topranking local wines selected by Scott McWilliam.

DAY 12 Wednesday October 8, 2025 Foggia, Puglia

Today we travel from Siena to Foggia in the Puglia region of Southern Italy.





DAY 13 Thursday October 9, 2025

Lecce, Puglia

Today we travel first to the Bari area. In the province of Bari all around the Castel del Monte, built by Emperor Frederick II, high-quality wines from the variety Nero di Troia are grown. Nero di Troia often combines with Sangiovese and Montepulciano to make a great wine. We visit wineries in this area for tastings before heading to the city of Lecce. Lecce is known for its spectacular Baroque buildings dating to the 17th and 18th centuries.

DAY 14 Friday October 10, 2025

Lecce

Today we travel to the province of Taranto, in the area around Manduria, where will visit winieries that produce Primitivo wines. Primitivo wines are characterized by a harmonious spicy aroma reminiscent of cinnamon, cloves, black pepper, and dark forest fruits. This evening we have a celebration dinner in a Michelin starred restaurant made with local ingredients in Lecce.

DAY 15 Saturday October 11, 2025

Lecce

Today we visit wineries that grow the Negroamaro grape in the Salice Salentino Rosso region not far from Lecce. We also visit some wineries producing the white Verdeca grape.

DAY 16 Sunday October 12, 2025

Rome, Italy

This morning we take the train from Lecce to Rome. On arrival into Rome we are transferred to our hotel.

DAY 17 Monday October 13, 2025

Departure

After breakfast the tour group will be transferred to Rome Airport for flights to Australia and elsewhere. The tour concludes.



Included in the tour price:

- Accommodation in three and four star hotels with private facilities.
 Hotel taxes and service charges.
- Breakfast daily and four special celebration lunches and dinners.
- Entry and tasting fees and special services at vineyards in each of the regions visited. Sightseeing and general entry fees as detailed in the itinerary.
- Tour leadership by Scott McWilliam.
- Tour management by Surinah Jolly-McWilliam.

Not included in the tour price:

- Airfares
- Passport and visa fees.
- Travel insurance.
- Sightseeing and general expenses not specified in the itinerary.
- Items of a personal nature.
- Additional travel arrangements
 - these will be quoted for separately.

General information and booking conditions

International touring can involve a considerable amount of walking and stair climbing in the places visited and it is important that all tour participants have a level of physical fitness that allows them to take part in this activity without the need of assistance from others.

TOUR OPERATOR: Travelrite International Pty Ltd, (ABN 64 005 817 078) is the tour operator.

TOUR COSTS: The tour costs are based on general transport and accommodation costs at 1/10/24. Travelrite reserves the right to alter the costs if any of these factors change, giving any passenger that has booked the right to withdraw with full refund of monies paid or modify arrangements. No alterations to price will be made within 60 days of the start of the tour.

DEPOSITS AND PAYMENTS: A non-refundable deposit of \$900 per passenger is required at the time of booking. Full payment will be required 75 days before departure. A 1.5% administration fee will be charged on payments made by credit card.

CANCELLATION CONDITIONS: Cancellations within 75 days of departure will result in the loss of all monies paid. Cancellation outside 75 days from departure will result in a cancellation fee of the deposit.

TRAVEL INSURANCE: Travel insurance is recommended to cover the costs of cancellation fees due to illness, death in family etc.

MINIMUM TOUR NUMBERS AND CONDITIONS: The tour has been priced on the basis of a minimum number of passengers having booked 75 days prior to departure. Travelrite reserves the right to cancel the tour, giving a full refund of all monies paid or offer arrangements to proceed with the tour at a modified cost. Travelrite reserves the right to change advertised entrances if necessary for the smooth operation of the tour.

REFUNDS: The tour is based on arrangements that do not allow for any refunds in respect to sightseeing, accommodation, meals, airfare or other services not utilized after the tour has commenced.

RESPONSIBILITY: Travelrite International Pty Ltd. (ABN 64 005 817 078) is the tour organizer. Travelrite acts only as an agent in the making of arrangements for hotels, transportation, restaurants or any other service and does not assume any liability whatsoever for any injury, damage, death, loss, accident or delay to person or property due to an act of negligence or a default of any hotel, carrier restaurant company or person rendering any services included in the tour, or by act of God. Further no responsibilities are accepted for any damage or delay due to sickness, pilferage, labour disputes, machinery break-down, quarantine, government restraints, weather, terrorism or other causes beyond their control. No responsibility is accepted for any additional expense, omission, delays, re-routing or acts of any government authority. The passage contract between the carriers concerned, when issued, shall constitute the sole contract between the carriers and the purchasers of this tour and/or the passengers. The right is reserved to withdraw any tour and/or make such changes in the tour as may be found desirable or necessary for the convenience of the parties and the proper carrying out of the tour. This contract shall be construed in accordance of the laws of the State of Victoria, Australia and any legal action must be taken in the State of Victoria.

DELAYS AND UNFORESEEN EVENTS: You engage Travelrite International to book this tour on your behalf and you acknowledge that Travelrite International acts as your agent for the purpose of making contracts between you and the various providers of accommodation, transportation and other services that comprise the tour. Travelrite may without reference to you provide or make available to you, or may as your agent engage any third party to provide or make available to you, any good or service which Travelrite reasonably believes is necessary for your benefit to maintain the tour itinerary, repatriate you or otherwise accommodate, transport or sustain you in circumstances in





which the tour itinerary fails wholly or partly for any reason. You appoint Travelrite International your attorney for this purpose. You agree to pay Travelrite any cost thereof and you indemnify Travelrite in respect of any cost it incurs in this regard. Travelrite advises you to obtain travel insurance generally including in respect of the risk that any such good or service may become required.

HOW TO BOOK: Bookings can be made by completing a booking form and sending it with a non-refundable deposit of \$900 per person to:

Travelrite International Pty Ltd 423 Whitehorse Road Balwyn, Victoria 3103

Further information can be obtained by telephoning

Toll free: 1800 630 343 Phone: (03) 8803 6868 Email: sales@travelrite.com.au www.travelrite.com.au

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