

Itinerary – France & Italy, March 20 – April 20, 2012

March 20, 2012 (Tuesday) Delta #5098 Asheville(AVL) to ATL 5:59 pm – 7:03 pm; #22 ATL – CDG (Paris) 9:45 pm – 11:20 am. Conf # HGR8MS (Tom) and HGR8PB (Jane). Cell phone unlock code is 451684.

March 21 (Wednesday) arrive Paris at 11:20 am. Train into town to [Hotel Des Arts Bastilles](#) - conf. # J64PYM; 72€/nt twin classic room. 2 rue Godefroy Cavaignac; angle 87 rue de Charonne; 75011 Paris; Tel : 33(0)1 43 79 72 57; E-mail : artshotel.bastille@wanadoo.fr; Metro : Charonne (line 9) or Ledru Rollin; 15 min from Lyon train station; free wi-fi, hair dryer; check-in 2 pm, check-out noon, cancel 2 days prior w/o charge.

March 22 (Thursday) hang out in Paris; eat at [L'Ebauchoir](#); 43-45 rue de Citeaux, 75012 Paris 01 43 42 49 31; Metro line 8 – Faiderbe-Chaligny; open 12:00 – 14:30 and 20:00 – 23:00; concert at La Sainte Chapelle (4 boulevard du Palais) at 19:00 or Mozart and Hayden at Notre-Dame at 20:00. (www.classictic.com)

March 23 (Friday) pick up EuropCar at Paris Bastille reservation #915758682, 88 rue de la Roquette (near Voltaire Metro stop), pd in advance \$298.96 (cancel up until 8 am), +33 (0) 825011331, and drive to Normandy (linkparis.com for tour options). Check into Hotel de la Marine, quai du canada, 14117 Arromanches les Bains, +33.02.31.22.34.19, WWW.hotel-de-la-marine.fr, cancel by 72 hrs in advance, free wi-fi.

March 24 (Saturday) Normandy tour; dinner at Hotel de la Marine.

March 25 (Sunday) drive Caen to La Rochelle (4 hrs 21 min) Check into Comfort Hotel Francois 1er, conf #87584163, free parking, +33 05 46 41 28 46, 13-15 Rue Bazoges, La Rochelle, <http://www.hotel-francois-1er-la-rochelle.com/>, 60€ / nt for twin room (booked thru expedia); 3:00 pm checkin, checkout at 11:30, free wifi, hair dryer, TV, cancellation policy is 48 hrs in advance.

March 26 (Monday) La Rochelle

March 27 (Tuesday) La Rochelle to Cognac (1 hr 15 min) to Rouffignac St Cernin (2 hrs 15 min) holiday cottage, 4:00 pm check in; <http://www.holiday-rentals.co.uk/p811684>, Karen +33(0)553 350199 or +33 (0)684 354273; 170€/wk. (pd 170€ for week via Paypal, 100€ cash damage deposit upon arrival), free wi-fi, hair dryer.

March 28 (Wednesday) to Sarlat market

March 29 (Thursday) to Bordeaux – 10:00 am tasting at Chateau Talbot (St Julien 4th growth) Saint-Julien-Beychevelle, +33.556.732.150, contact is Marisol, 6 € per person, chateau-talbot@chateau-talbot.com;

3:30 pm tasting at Chateau Prieure-Lichine (Margaux) 34 avenue de la 5eme Republique, Cantenac, +33.(0)5 57 88 36 28, contact is Audrey Viroleau, a.viroleau@prieure-lichine.fr.

March 30 (Friday) to caves

March 31 (Saturday) canoe trip?; reconfirm request to tour Parmigiano dairy on April 10 with sezionemo@parmigiano-reggiano.it

April 1 (Sunday) hike? <http://www.slowtrav.com/france/hiking/luberon.htm>

April 2 (Monday) Dordogne to Toulouse (2 hrs 40 minutes), check into Aerel Toulouse Blagnac Aeroport, 4 Rue Dieudonne Costes, Toulouse, France, +33-58-1973020, may cancel up to 2 days prior, thru venere.com, res IHR12865643, 49€, free wi-fi, free parking. Aerel hotel is next to the Radisson. If you get lost, follow signs to the Radisson. From the airport, go on to the very large roundabout in front of the airport. Take the exit that goes straight away from the airport, towards Toulouse. Almost straight away, turn right down a curving road that is only wide enough for one vehicle. (This turn has many signs on it. One of them is for the Radisson hotel.) You will find yourself on Rue Dieudonne

Costes. The Aere hotel is on the left, before the Radisson, which is stylish and expensive-looking. It is easy to walk between the hotel and the airport. It takes about ten minutes.

April 3 (Tuesday) turn in rental car at Toulouse airport; fly to Milan – 10:10 - 11:30 am; EasyJet 33€ ea. Conf #EJD1S2M, no checked bags, add checked bags online before flight for 11€/ bag; public transportation from airport to city center; check into Hotel Garda, via Torriani 21, phone +39-02-66982626; Reservation # IHR12299583, fully cancellable 1-877-214-4288 or email customer.service@venere.com ; visit Last Supper? Sforzi Castle? Dennis & Sheila leave AVL at 2:21 pm on Delta #5584 to ATL, arriving 3:28 pm. Flight Delta #238 leaving ATL 5:30 pm for AMS.

April 4 - train to Florence (2 hr, leaves about 1/hr, 53€ ea) –bus line D from Stazione Galleria (direction Piazza Ferrucci) to Bardi stop (after Pitti Palce stop) – leaves every 10-15 minutes, takes 15 minutes to Bardi stop; to apartment Euridice (1st floor of old oratory of S. Mary Magdalene; at 70 Via Costa San Giorgio, be sure to look for number 70 in blue, not red. Owner is Mrs Cristina Consigli Mancini, info@residenzalafonte.com , 0039 055 660745, 0039 3403682177 (30 minutes 10 Euros pp bus to city center). Pd 165€ already for apt. Pay owner 900€ + 200€ secure deposit on arrival. (Booked with Barbara Anselmi, phone 0039 055 09 448 09; mobile 0039 329 846 3570, http://www.florenceandtuscany.com/scheda.php?id_app=204). Dennis & Sheila leave AMS at 10:25 am on Delta #8148 arriving Florence at 12:15.

Concert possibility: St. Mark's Church: Italian Opera Love Duets (www.classictic.com) at 20:30.

April 5 – **Arte Firenze (Uffizi) Context tours at 9:00 am** – 12:00 pm. Meet your docent in front of the gelateria at #5 Via Vacchereccia. Via Vacchereccia is a small street that enters Piazza Signoria right next to Caffè Rivoire. The gelateria is across the street from Rivoire and has a sign for "Caffè Mokarico." Mom arrives Amsterdam ... phone number 00-447937077862

April 6 – good Friday; **Michelangelo Seminar** with Context Tours at 10:00 am – 1:30 pm. Meet your docent in front of the Casa Buonarroti, which is located at Via Ghibellina #70. This is located just north of Santa Croce and just east of the Bargello Museum, near Teatro Verdi. You are prepaid for the walk and for the ticket and reservation fee at the Accademia, but not for the other museums. You will need to purchase tickets for these (usually the Casa Buonarroti and/or the Bargello) during the walk. Your docent will help to facilitate this. We recommend you bring cash to purchase these tickets (roughly 10 euro per person).

April 7 –

April 8 – Easter - St Marks English Church sung mass at 10:30? www.stmarksitaly.com , via Maggio 16, +39.055.294764; lunch **Trattoria Omero** (reservation confirmed) Via Pian dei Giullari 47, Località Arcetri (Firenze) Tel +39.055.220053; Piazza Ferrucci (situated on the southern banks of the Arno river close to S. Niccolò) you should take the Viale Michelangelo all the way up to the Michelangelo Square, proceed after the square until you get to the crossing with Via Giromontino following the signs to Via Pian dei Giullari where you find us in number 47.

April 9, Monday - Get Hertz rental car, €363.35; pick up at 9:00 at Via Maso Finiguerra 33. Florence(Firenze), **Phone** : 055 2398205, **Hours of Operation:** (Seasonal Location) Apr to Oct: Mo-Sa 0800-1900, Su 0800-1300 // Nov to Mar: Mo-Fr 0800-1900, Sa-Su 0800-1300. **Call Alberto Cantarelli at +39-329-7149847 with the tag number** to get parking permit for overnight.

to Bologna for tour of university and lunch; then to Modena

3:00 pm Tour **Villa San Donnino** balsamic vinegar home, Strada Medicina 25, 41010 San Donnino, contact Davide Lonardi, contatti@villasandonnino.com, +39 340 2579734, Close to Modena, Continue along: A1 / E35 / E45, take the exit towards: MODENA SUD. Head towards MODENA/SS9 – VIA EMILIA – MARANELLO – SASSUOLO – BOLOGNA

CASTELFRANCO EMILIA. Close to San Donnino, continue along: SP623 and turn left Strada Medicina (0.2 mi), continue along Strada Medicina, the Villa is on the left side.

Visit Museum of Parmigiano Reggiano, Via Volta 5, Soragna, +39.0524.596129,
prenotazioni.parmigiano@museidelcibo.it;

Visit museum of Longhirano, prosciutto museum, Via Bocchialini, 7, Langhirano, +39-0521.864324,
prenotazioni.prosciutto@museidelcibo.it

Modena to Reggio, stay at Cantarelli B&B, 3 Monzermone St., Reggio Emilia. +39-329-7149847; 70 € / room incl breakfast; <http://www.cantarellibandb.com/eng/parcheggio.php>, contact is Alberto Cantarelli,
info@cantarellibandb.com.

April 10 Tuesday

8:15 – 10:00 am Tour parmigiano dairy. Latteria Villa Sesso Centro (Sesso is a district of Reggio Emilia) at the corner of Via Misellia (via Fernidando Miselli, 4) and via Zamboni. **Contact Anne Melioli, cell +39.333.816.75.70,**
<http://www.enoone.com/visite-guidate.php>, info@enoone.com Tour is free and in English. Tour Reggio and / or Parma.
Confirm 10 days prior. Lunch in Parma?

Tour Parma (prosciutto factory I contacted is on vacation).

Return to Florence

Concert possibility: La Boheme excerpts at St Marks at 20:30 (€30-36 each)

April 11 – check out of Euridice; drive to Montepulciano. (Agriturismo directions: toward Highway A1 - exit Chiusi / Chianciano Terme. Follow the signs to Montepulciano (about 20 Km. driving). From the town centre (exactly from the parking below the CONAD supermarket) keep on driving for 3 Km. direction Cervignano. Arrive at Agriturismo Il Sasso - Via dell'Antica Chiusina, 8.; phone 39 0578 716875; cell 339 2413381; e-mail: info@agriturismoilsasso.toscana.it ;
<http://www.agriturismoilsasso.toscana.it/appartamenti.en.php> , Frantoio apt., contact is Nicoletta, price is 460 Euros inclusive.

April 12, Thursday – Montepulciano market day in the am; Contucci Cellars, Via del Teatro 1, +39 0578 757006, info @contucci.it; **Avignonesi Winery - 3:00pm** tour and tasting 15€ per person; 53045 Valiano di Montepulciano, 055 0776780; capezzine@avignonesi.it; Lorenza Ceretti, +39 0578 724304 or 055 0776780; Montepulciano, dinner at **La Grotta** (closed on Wednesdays), 0578 75 74 79, Via San Biagio 15, ristorante.lagrotta@tiscali.it ;
www.lagrottamontepulciano.it; reservations at **7:30 pm**.

April 13, Friday – Volterra 2:00 pm Visit Alab' Arte <http://www.alabarte.com/> – alabaster workshop Via Orti di Sant'Agostino, 28 and shop at Via Don Minzoni, 18; phone +39 0588.87968; sent email requesting demo. Guarnacci Etruscan Museum - <http://www.turismo.intoscana.it/allthingstuscan/tuscanyarts/volterra-guarnacci-etruscan-museum/> at Via Don Minzoni, 15 open 9am – 1:30 pm (7 pm in summer); La Vena di vino Bar <http://www.lavenadivino.com/> Via Don Minzoni, 30 +39 81 491 0588 ; 6-7 pm Volterra tour meet at Piazza Martiri della Libertà (also the town's main bus terminal) located above parking lot number 1 - the town's only underground parking lot. 10 € per person, no reservations needed. Volterra is about a 2 hr drive from Montepulciano toward the west.

April 14, Saturday – Montalcino wine tasting.

Caparzo winery – 11:00 am (€10 per person), contact is Ewa Forslund, eva@caparzo.com, +39-0577-848390/847166

Tenuta Vitanza winery - contact Lyllian Mele (sales@tenutavitanza.it) during the first week of April to pick a date and time;

April 15, Sunday – maybe visit the Enoceta di Piazza in Montalcino, Via Matteotti n. 43 – open 9 am – 8 pm daily for winetasting.

April 16, Monday – lunch suggestions “Re di Macchia” or “Osteria Porta al Cassero” in Montalcino or “ Il Pozzo “ or “Il Leccio” in Sant’ Angelo in Colle; 2:30-4:30 pm winery Ciacci Piccolomini d’ Aragona; 17€ each for 5 wines; contact is Martina Frullanti +39 0577 835616

April 17, Tuesday – Maremma area (2.5 hr drive each way). 11:30 am wine tasting at Poggio Nibbiale; Near Scansano. Directions: drive from Scansano towards Magliano, after 8 km pass “La Pieve” on left and “Fontanile” on right; go about 200 meters and look for road mark “km 82,5”, shortly after it there is a long fence which ends with a gate, on the right side of the road is a sign saying “Poggio Nibbiale”, turn right onto this gravel road and get to the winery after 500m. If you reach the town of Pereta, you have gone 2 km too far.

April 18, Wednesday – check out of Agriturismo; drop Dennis and Sheila at train station in Chiusi; hotel Rome Marriott Grand Hotel Flora, Via Vittorio Veneto, 191; conf #81248426, phone 39-06-489929; dinner at Al Fontanone Piazza Trilussa, 46; 00153 Rome, Italy; 06 581 7312; opens at 7:30 pm on Wed.

Return rental car to Villa Borghese, Viale del Galoppatoio 33, Rome (Roma), IT; Location Type Corporate ; Mo-Fr 0800-1900, Sa-Su 0800-1300; Phone Number 06 321 68 86

April 19, Thursday – Context Tour of Vatican at 8:00 am – 12:00 pm; meet docent (Giovanni Terzulli) outside Trattoria da Paolo at #104 Viale Vaticano, across street from entrance to Vatican museums. 01 58 97 75 08 Context Rome phone. lunch in Rome; Take Leonardo Express Airport Train from Termini Station platform 25 to FCO airport – departs every 30 minutes at 36 & 52 minutes past each hour. Takes 20 minutes. EasyJet #4248 to Paris Orly 5:50 – 7:50 pm (Reservation #EJBTRD5). Take Air France shuttle or RER to CDG airport and then get free shuttle to Marriott). Airport transfer info: Air France shuttle – leaves every 30 minutes from 6h00 to 22h30; 16€ each; takes about 1 hour; buy ticket from driver, departs Orly Sud exit K or Orly West Arrival level exit D. Train option - Buy your ticket at the RATP's Orlyval/Orlybus booth in the terminal, then go up the escalator to the elevated train station. Keep the ticket with you throughout the journey. (You'll need it for the turnstiles at Antony and to exit the RER.) Since we're connecting from Orly to Charles de Gaulle Airport, buy an Orlyval/RER ticket to CDG-Roissy and board a B3 train at the Antony RER station. (Other B trains don't go to CDG.)

Take free shuttle to the Marriott (Res #80340244, phone 33-1-34385353).The shuttle operates from Terminal 2, everyday from 5am to 00.30, approximately every 20 minutes From Terminal 1 or Terminal 3 go to station "Terminal 2/TGV-RE" Train Station - 20 minutes transportation.

April 20, Friday Delta #21 CDG to ATL 1:30 pm – 5:20 pm; #5330 ATL to AVL 8:55 pm – 9:52 pm

April 26, Thursday Pick Dennis and Sheila up at AVL airport, flight #5098 from ATL, arriving 6:39 pm

Restaurant info:

Florence

Trattoria Omero €€ * TA3.5, Via Pian dei Giullari 47, Località Arcetri (Firenze) Tel +39.055.220053, <http://www.ristoranteomero.it/>; 45 minute walk uphill from Ponte Vecchio, Wed – Mon 12-3:30, 7:30-10:30; suggested for lunch and upstairs; salami, steak or veal chop

VECCHIA BETTOLA €€ * TA4.0- Viale Vasco Pratolini 50124 Firenze (Toscana), Italy +39 055 224158, <http://www.allavecchiabettola.com/>; 15 minute walk west of apt., Tue-Sat 12pm-2:30pm, 7:30pm-10:30pm, steak or osso bucco, no coffee.

Ristorante Enoteca Pane e Vino; Piazza di Cestello 3R; [+39 055 247 6956](tel:+390552476956); [Www.ristorantepaneevino.it](http://www.ristorantepaneevino.it)
Restaurant with recommended wine list and many wines to choose from.

Trattoria Mario € * TA4.5, Via Rosina 2r, 055 218550, http://trattoria-mario.com/index_english.html, Open for **Lunch only**. Seating from 12:00 to 3:30, Monday through Saturday, closed holidays. Cash only. Near train station and central market

Caffe Italiano €€ TA4.0, Via Isola delle Stinche, 11/R, Tel. +39 055 289080 – 289368, http://www.caffeitaliano.it/inglese/home_html.asp, across river from apt., T-Sun 12:30-3, 5:30-11; wood-fired oven – roast pork, veal, lamb chops.

Cibreo Teatro del Sale €€ * TA4.0, Via dei Macci 111r, +39-055-200-1492, 30€ each, self-serve courses, includes show in evenings. 7:30-11:00pm daily.

PIZZERIA ANTICA PORTA * TA3.5, Via SENESE 23/R - [Tel. 055 220527](tel:055220527), <http://www.pizzeria-anticaporta.com/>, at porta romana, T-Sun 7:30pm – 1am

Ristorante Boccadama €€ TA4.0, PIAZZA SANTA CROCE 25/26r, (39) 055 243640 <http://boccadama.com/>
Lunch 11:00 - 15:00, Dinner 18:30 - 22:30, roast lamb, chocolate torte, cheese, salami. 5-10 minutes across river and east of apt.

Osteria Antica Mescita di San Niccolò € TA3.5, Via di San Niccolò, 60r, 055 234 2836, Mon – Sat 12-3:00, 7:30 – 12:00; request ground floor seating, soups, wild boar – don't get pasta. Close to apt.

Ristorante La Mangiatia € TA4.0, Piazza San Felice 8-10r(Via Romana) 055/224-060
http://www.ristorantelamangiatoia.it/index_eng.htm ; T-Sun 12-3, 7-10pm, roast chicken, veg, lasagna. Far side of pitti palace.

Riflessi Restaurant €€ TA5.0, Via Cavour 86 <http://www.ristoranteriflessi.com/eng/index.htm> Phone +39 055 5522688,

Zeb TA5.0, Via San Miniato, 2, 055 2342864 Via San Miniato 2r, Th – T, 9:30 am – 8:00 pm, close to apt and sells take out stuff also.

Vini e Vecchi Sapori TA 5.0, Via dei Magazzini 3r, 055-293-045

The following were recommended by Lori Siegel:

Trattoria Cibrea- we love that one, no reservations and cash only; 4* on TripAdvisor; Via de Macci 122r, 055-234-1100

Quattro Leone- food was good- house wine not so much; 4.5* on TripAdvisor; Piazza della Passera, 055-218562, probably need reservations

Cammillo Trattoria – 4* on TripAdvisor, 57r Borgo Sant Jacopo, 055-212-427.

Trattoria Sostanza- good food with community tables, no atmosphere, cash only, 4* on TripAdvisor, Via Pocellana 25r, 055-212691. Reservations, steakhouse.

Acqua al 2- very hip- we enjoyed – 4* on TripAdvisor, via della Vigna Vecchia 40R, +39-0550284170. Reservations recommended, www.acquaal2.it

Specialty Shops, Markets

Rivoire, coffee, hot chocolate, Piazza della Signoria angolo Via Vacchereccia, 4R Tel. 39055214412 – 39055211302, <http://www.rivoire.it/> , 8 am – 12:30am. Hot chocolate w whippedcream cappuccino.

Dolcissimo, chocolate, Via Maggio 61r, 055 2396268, M-F 9-1:30, 4-7:30, sat 9-1:30.

Dolce & Dolcezze * TA4.5 – dessert, Piazza Beccaria 8r, T-Sat 8:30 – 8:00; Sun 9-1, 4:30-7:30. 20 min. NE of apt.

Carrozza – gelato, Piazza del pesce 3-5, 11 am – 1am; across Ponte Vecchio.

Le Volpi e L’Uva – wine bar/shop, Piazza de’ Rossi 1r, 39 055 239 81 32, http://www.levolpieluva.com/Le_volpi/Prima_en.html , Monday through Saturday 11:00 am – 9:00 pm, close to apt. – just west. Serves food with wine.

Mercato Centrale –market- Piazza del Mercato Centrale, M-Sat 8-2pm. North by train station

Mercato Sant’ Ambrogio – market * –Via Dei Macci, Piazza Lorenzo Ghiberti, Mon – Sat 7:30 – 1:30. Across river & east.

Montepulciano Region

*******Ristorante Le Logge del Vignola:******* **Via delle Erbe, 6, Montepulciano, Tuscany.** This restaurant was probably the most outstanding meal of this trip. Reservations are a requirement--particularly for dinner as it is a small establishment with only about 10 tables. The food preparation and presentation were outstanding. Although, there is a tasting menu, we chose to order ala carte. The service was impeccable and polished but never obtrusive or overwhelming--just totally sophisticated. When you make your reservation, request the table by the window--the best in the house in terms of location, separation from other tables, etc. On a nice night when the window can be open, it is a really neat place to be. We also ate at the well-known La Grotta and felt that Le Logge was by far the better of the two. 39-0578717290; leloggedelvignola@virgilio.it

******Osteria del Leone:****** **Piazza del Moretto, Bagno Vignoni, Tuscany.** HIGHLY recommended. The Leone has been an eating establishment of one kind or another for centuries, undergoing many transformations. The most recent occurring in 2002 when the new partners, Nico, Edgar and Becky, who have been chefs, food and wine buyers and restaurant managers in London, decided to pool their talents and open the del Leone under new management. These three talented restaurateurs have created a quality restaurant with a varied menu of chef's creations and traditional dishes; have redesigned the interior, creating a series of small, intimate dining rooms as well as an absolutely pleasurable terrace area; built an impressive wine list, including the wines of Avignonese (there's a family connection with this great Italian winery) and have created an ambience that is what I would call "casually elegant." We ate here twice this trip and had good meals both times--one time was absolutely phenomenally excellent. The risotta with asparagus and truffles was out of this world. The service was warm and personable without being overbearing. It is well worth taking the drive from Montepulciano, Pienza or Montalcino to dine here. You might want to arrive early to peruse their small shop across the street which has a small but quality selection of bottled vegetables, superior pastas, professional knives, wines, and other specialty items. <http://www.il Leone.com> , 39-0577-887300; info@il Leone.com.

*****La Porta:*** Via del Piano, 3, Monticchiello, Tuscany.** This is a small, intimate enoteca in a little hamlet about 7 km from Montepulciano, towards Pienza. We ate here two years ago and enjoyed it enough to return this trip. We were not disappointed. The woman owner is an absolute doll who really takes an interest in customers even though many are tourists whom she will never see again. The first time we went, having heard that we had just arrived and had no food in our apartment, she plied us with pastries for breakfast the next morning. This time she spent several minutes talking with our 5 year-old grandson and then providing him with a heaping bowl of gelato for dessert. But---the food, you say? What about it? Wonderful! Many locals do eat here because it is good. The traveler who finds it is fortunate. La Porta specializes in local products and food such as pici and some game animals. The ambience is friendly, warm, etc. It is quite casual. There is a nice deck-dining area overlooking the beautiful countryside. The hamlet is fun to stroll around in either before or after dining. Reservations at dinner are highly recommended. On a weekend you won't get in without one. Closed Thursday. **39-0578-755163** e-mail: rist.laporta@libero.it

***La Grotta: Across from San Biagio Church outside of Montepulciano, Tuscany.** This is a frequently highly recommended restaurant; however, I felt that it was overpriced with a dining area that lacked warmth and charm--fancy, "fine dining" tones but cold. I understand that the patio dining area is very pleasant. I was also unimpressed with the quality of service. With that said: the menu offers a variety of creative dishes with unusual combinations and the food was good but certainly not approaching the best we have had in Italy. The Le Logge in Montepulciano, recommended above, far outshines La Grotta. They are both in the same price range--expensive. I need to emphasize again though that many, many people rave about La Grotta. I would not go there again as there are other places in the area that I truly enjoy--most of them much less expensive. Closed Wednesday Phone 0578 75 74 79; **Tel: 39-757-607** <http://www.lagrottamontepulciano.it/restaurant-montepulciano-tuscany.en.php> , tasting menu 48 € per person.

A Gambe di Gatto Via dell'Opio nel Corso, 34, Montepulciano, 0578 757431; #1 restaurant in Montepulciano per tripadvisor

Possible places to stay

Sarlat Le Jardin B&B; 70 – 80 €; <http://www.lejardin-sarlat.com/index.html>, 14 Rue Du JArدين de Madame, Sarlat, info@lejardin-sarlat.com, +33 (0)553 292267

Chateau de Regagnac; 70-100€; (0)553 632 702 M. Pardoux Serge, Regagnac, France; Bergerac is located about 87 km east to Bordeaux via the D 936. Head east from Bergerac on D 660 for 27 km to Beaumont. Then take D 25 east to Cadouin and turn right on D2 toward Montpazier ; then take the 3rd small road on the left and follow signs to Regagnac.