

Friuli-Venezia Giulia Wine Tour 2019

Friuli-Venezia Giulia Wine Tour Highlights

- Discover the fascinatingly different areas of Lison Pramaggiore, Valdobbiadene, Colli Orientali dei Friuli and more.
- Taste wines made from local grape varieties: Verduzzo, Friulano and Picolit as well as international classics such as Pinot Noir, Pinot Grigio, Merlot and Cabernet (Sauvignon and Franc).
- See Prosecco in a totally different light
- Meet a wonderful mix of family growers and larger estates in a stunning mix of locations.
- Based in Bassano del Grappa for four nights.
- Comprehensive tastings at every visit, and four fabulous tasting lunches or dinners.

Read about the wine tour I ran to [Verona in 2010](#), and the tours I ran to [Sicily in 2017 and 2018](#).

Tour dates

24th – 28th April 2019

26th – 30th June 2019

The April tour is full, and the June tour is filling fast, so please [contact me](#) to check availability

Outline Itinerary

Wednesday

From the Meeting Point at Venice Airport (see Flight Transfers below) we will take a coach to our hotel in Bassano del Grappa. Dinner that night will be taken in a local restaurant near the hotel.

Thursday

The first full day of the tour explores Prosecco and the famous towns of Treviso and Valdobbiadene. This will be a chance to understand how the wine is made and find some truly stunning examples from boutique producers as we navigate the Prosecco trail. Dinner at leisure.

Friday

We head east close to the Austrian and Slovenian border as we explore the Colli Orientali. Some of Italy's top producers reside here such as Livio Felluga, Jermann and Specogna. Top class whites and fascinating reds await us here. Dinner at leisure.

Saturday

We head south to Lison-Pramaggiore DOC to explore some serious reds. Cabernet Sauvignon,

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Merlot and Malbec will all feature and give yet another diverse perspective to the region. Final night dinner together at a top local restaurant near to our hotel.

Sunday

The tour ends after breakfast. If time permits we may be able to fit another visit en route to the airport. We will provide a transfer to Venice airport to coincide with flights as detailed (see Flight Transfers below).

Note: the Itinerary may be changed at Tim Syrad Wine Tours discretion so as to facilitate the smooth running of the tour and to accommodate great opportunities for visits or tastings that may become available.

Key Tour Information*

*** The Key Tour Information specifies what you should expect from the tour, no matter how far ahead you book. As additional information is published on the website, it will be advised to clients who have booked and the daily itinerary will be finalised in the weeks leading up to the Start Date.**

[Download the Key Tour Information as a pdf.](#)

Pricing

- £1,049 per person based on 2 people sharing a double/twin room.
- £100 supplement for single occupancy of a double room.
- £100 discount for bookings made before 1st January 2019, and paid for 8 weeks before departure.

Price includes:

- Transport from the Meeting Point at Venice Airport to the hotel in Bassano del Grappa on Wednesday 24th April/26th June, and to the Departure Point at Venice Airport on Sunday 28th April/30th June.
- 5 days (including arrival and departure days)/4 nights bed and breakfast in good quality hotel.
- Coach for all activities in the itinerary.
- Three full days of visits and tastings.
- Six visits/tastings, including wineries in Colli Orientali, Valdobbiadene and Lison-Pramaggiore.
- Approximately 12 wines will be tasted each day.
- Four lunches/dinners with local wines.
- All local taxes and service charges.
- The services of Tim Syrad as your Wine Tour manager and Wine Guide.

It is a condition of my accepting a booking that you will take out appropriate travel insurance - please see our Terms and Conditions Section 8.

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[Terms and Conditions are available here](#) or on request.

Please note flights are not included in the price. Many of my clients prefer to extend their holiday before or after my tours, so I let people make their own flight arrangements

Flight Transfers

Our Meeting Point and Departure Point is Venice airport (VCE). I will arrange transfers to/from our hotel to correspond with the following flights offered by British Airways. If you arrive on the Gatwick flight then you will need to wait for the transfer until the Heathrow flight arrives.

Outbound on 24th April & 26th June: Gatwick (LGW) and Heathrow (LHR) to Venice (VCE)

BA2582: Departs LGW 0715 - Arrives VCE at 1025

BA0578: Departs LHR 0855 - Arrives VCE at 1205

Inbound on 28th April & 30th June: Venice (VCE) to Gatwick (LGW) and Heathrow (LHR)

BA2585: Departs VCE 1715 - Arrives LGW at 1830

BA0579: Departs VCE 1730 - Arrives LHR at 1850

Please contact me if you would like to discuss travel options, for example flying to or from a different airport or making the journey by rail or driving or joining us at the hotel. I cannot arrange travel for you, but I can advise on what might work best.

How to book this tour

Please contact me by phone or email, or use the enquiry form on the [Contact page](#) on the website to check availability. If I confirm a place is available, please complete the [booking form](#) and send it to me with your deposit. A deposit of £100 is taken at booking to reserve your place, the balance must be paid 8 weeks before the tour starts.

If you don't have travel insurance arranged for the dates of the tour at the time you are booking you will need to provide me with details (name of insurer, policy number, 24 hour emergency telephone numbers) before the tour starts.

Once I have confirmed a tour is proceeding I advise clients to arrange flights and confirm travel arrangements to me. **Please do not arrange flights before I have confirmed your place and that the tour is proceeding.**

More about my Friuli-Venezia Giulia Wine Tour

Friuli-Venezia Giulia stretches from coastal flatlands up to the Julian Alps. On our tour our focus is on the higher altitude, cool-climate areas, where the Friuliano and Picolit grapes create refreshing but aromatic wines, and the Glera grape achieves the acidity required to make fine fizz. In the Colli Orientali del Friuli, on the border with Slovenia, Sauvignon Blanc comes into its own, while the local Refosco grape produces glorious red wine with a superb minerality. Of

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course, international varieties such as Pinot Noir, Merlot and the Cabernets (Sauvignon and Franc) are well represented too.

The region's reputation depends on a small number of small-scale producers who have focussed on low yields and high quality. My focus on all my tours is to get to know the region through its people, and we will meet dynamic people who are growing the grapes and making the wine, and discover how they produce shining examples of dry and sweet white wines, reds for drinking young and laying down, and of course Prosecco.

Prosecco has been on a journey from poor man's champagne to a serious fizz. We will see how the Charmat method, whereby the second fermentation takes place in tank and the filtered wine is bottled under pressure, can be deployed to produce wines with bubbles as fine as champagne's, and aromas as complex; such wines should never enter a Bellini cocktail! The finest Prosecco is made in the area of Conegliano-Valdobbiadene, and we will travel the Prosecco trail through the 13 towns and villages making up this DOCG.

Italy provides the classic opportunity to understand how local gastronomy evolves with local wine. Friuli Venezia Giulia cuisine combines Friulian peasant food with the influence of Venice and its Slavic and Austrian neighbours. Pasta, polenta and breads made from wheat, rye and barley flour, or even pumpkins, provide accompaniment for vegetables, meat or seafood. A variety of cured meats are produced, and everyone must leave room for dessert: dried and candied fruit, nuts, cinnamon, chestnuts and chocolate. Whether we are enjoying a glass of fizz outside or appreciating some serious red wine at the table, I can guarantee that food and wine matching will be a highlight of the tour.

In Bassano del Grappa we will enjoy picturesque Romanesque surroundings, with views to the mountains, and a good choice of eateries for our free evenings.



Prosecco vines



Valdobbiadene



Colli Orientale

More about Tim Syrad Wine Tours

Since 2001 I have escorted over 100 groups of people on tours to wine regions in Europe and

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the New World. My clients keep coming back year after year because in addition to tastings and visits we really do meet the people who make the wine and tend the vines.

I pride myself in offering tours that are informative, imaginative and enjoyable. I keep group sizes manageable so that we spend our time appreciating our visits, not getting on and off the bus or queuing for the loos! I personally escort all of my tours, and I ensure as much as possible of the money my clients pay is spent on great food and wine, and good hotels.

I believe you can combine appreciating fabulous wine with relaxation and laughter, which is why so many of my clients come on tour with me every year. There is a friendly and welcoming atmosphere on every tour from the start, and I am proud that many friendships have been made between the people who come on tour with me.

For more information [about me](#), my [next tours](#), and [previous tours](#) I have run, and to [find out what my clients](#) say (some of whom have been coming on tour with me since 2001) please explore the website.

I hope I have inspired you to consider this tour, please do not hesitate to [contact me](#) to find out more.

By phone (020 7060 4529)

Or email (tim@timsyradwinetours.com)

Or use the online enquiry form on the [Contact page](#)