

SERIOUS  
SIP

## FRIULI, ITALY | BRDA, SLOVENIA WINE EXPERIENCE

Dates: September 22 - 29, 2023 • Homebase: Cormons, Italy

Travelers: 6-8 people + 2 guides • Price: \$7,000



Our Friuli Wine Experience offers an intimate, in-depth exploration of Friuli Venezia Giulia (FVG) in Italy's northeastern corner bordering Austria and Slovenia to the north and the Adriatic Sea to the south. This under-the-radar region boasts some of the finest Italian cuisine that you never knew existed along with a storied history of both ancient and high tech winemaking techniques. We'll spend the first few days in the port city of Trieste, a literary hub and unofficial coffee capital of Italy—and explore the great Coffee Houses and take in Austrian cafe culture along the way with plenty of shopping and beach time.

We'll then head into the heart of Friuli, Cormons in the Collio region, to set up our home base for wine exploration. La Subida is a tiny resort and collection of homes tucked into the hills—where we'll be immersed in nature.

From there, we'll take a deep dive into Friuli's native grape varieties (Friulano, Ribolla Gialla, Schioppettino, Pignolo, Refosco) and learn about the long history of international varieties like Merlot, Cabernet Franc, and Sauvignon Blanc there as well. We'll travel to Oslavia—the home of macerated wines—and learn about the history and importance of orange wines in the area. We'll drive across the border into Slovenia—into the Brda region for a glimpse into Slovenian wine culture.

We'll meet grape farmers and winemakers, participate in guided tastings, explore regional culinary traditions, and discover why Friuli is the most underrated, hidden gem in Italy—one the Europeans have treasured and kept to themselves for ages. We'll encounter very few Americans. See the wines and landscape through the eyes of pros and go far off-the-beaten path to gain a broader understanding and appreciation of what we consider the most exciting wine region in Italy.

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*It's a little less sunny than Tuscany and a little more mysterious too.  
This is a place that balances on the fringe of east and west...where the  
food and people are simple, yet sophisticated, and the wine is esoteric yet  
incredibly versatile. This tiny sliver of land is home to one of the most refined  
food and wine cultures in the world, and yet it remains relatively unknown.*

***—Master Sommelier, Bobby Stuckey***

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### What's Included:

- 7 nights - Boutique and/or Historic accommodations
- Private transportation including final transfers to Venice
- Exclusive access and tastings with top wine producers and artisan food producers
- Cooking class
- Most meals (except three dinners) including dinner at Michelin-starred Trattoria al Cacciatore

### What's Not Included:

- Airfare
- Travel Insurance (*recommended*)
- A few meals on your own, which will be indicated in the itinerary
- Tips for drivers
- Hotel incidentals including room service, laundry service and hotel bar tabs; food and beverages not included in itinerary

**Who:** Curious food and wine enthusiasts

### What to Expect

- Intimate visits with incredible winemakers including historically significant estates and farmers making limited productions. All are special and each was chosen to illustrate a particular facet of their production zone. Taken together the visits provide an in-depth understanding of the regions, their history, food, and wine.
- While our focus is on wine, the itinerary includes carefully selected opportunities to understand regional foods and cultural traditions.
- A small group of 6 - 8 people.
- Private guides, private transfers. Course booklet.
- Time to explore on your own.

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## Trip Guides

**Kelly Boutwell** is a wine educator and writer living in Nashville, Tennessee. She has 19+ years of experience in wine having first served as Wine Director/Sommelier for a multi-million dollar restaurant beverage program after college to hosting hundreds of public and private wine tastings and dinners. Kelly holds a BA and MBA from Millsaps College in Jackson, MS. She earned the prestigious, expert level credential, Diploma in Wines, from the Wine and Spirits Education Trust (WSET) in 2022 and also holds a Level 2 Sommelier Certification through the Court of Master Sommeliers. Kelly writes a spirited, semi-regular wine newsletter—Friday Five, hosts tastings, and consults with restaurants on wine lists and individuals on private cellar development. She's obsessed with Italian wine—and this is her third formal Italian Wine Experience Trip.

**Viviana Luison** hails from the small town of Azzano Decimo in North East Italy. A passion for English and curiosity for other cultures brought her first to England and then to Nashville, TN where she has been residing for almost 20 years. She holds a BA in Marketing from Tennessee State University and earned Level 3 from the Wine and Spirits Education Trust in 2020. For almost 15 years she has worked for a boutique wine distributor in Tennessee, 100% Italiano, helping curate and present a portfolio comprised of small wine producers from all over Europe. She is now managing a team of salespeople across the state. 100% Italiano and Viviana have been fundamental in the shaping of the wine culture in Tennessee for over a decade. Viviana also continues to wave the Italian flag at high mast by teaching her mother language online through the group, Italian For Fun, that she helped co-found.