

Chef Gabriella Mari leads a tour of the local market



Learning the traditional ways of making pasta!

Taking in the majestic murals of the Certosa Chapel, known as the "mini Sistine Chapel".



Visiting the Losi Family winery, established in the 1870s!



A delightful morning sampling the Losi Family wine and olive oil.



Our view from the breakfast table at the Certosa di Pontignano

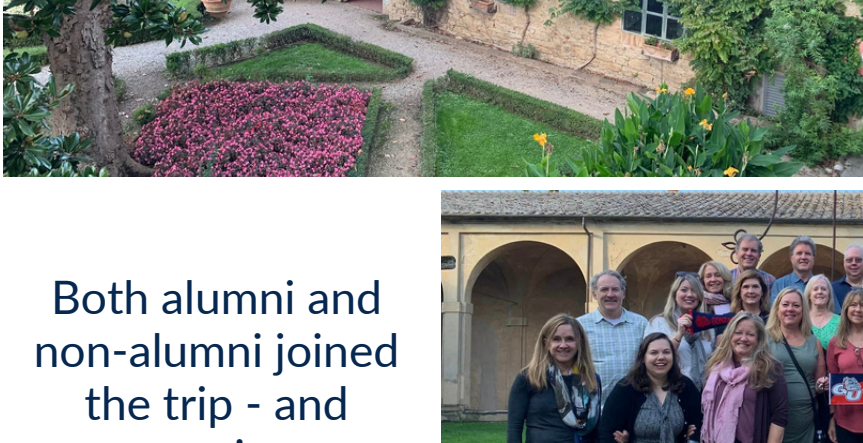


Making pasta is easier and harder than it looks!



Chef Tommaso Bartoloni sharing his tips on making sauces.

Instructor Maria Screti sharing the history of Santa Maria del Fiore cathedral



The lush gardens of the monastery-turned hotel

Both alumni and non-alumni joined the trip - and everyone is now a Zag!



On their way to Siena!



Rachelle showing off her fettuccine!

Evening charms of La Certosa



How often do you get to stay at a 14th-century monastery?

The Losi Family vineyards, just a short walk up the road.



Tasting authentic Chianti...



Delicacies of Florence's local market...



Next stop: cooking class!



The Losi Family has been producing wine and olive oil for five generations.



Wandering the gardens of La Certosa

