



SAVOUR THE FLAVOUR OF A UNIQUE CRUISE EXPERIENCE

Fancy a taste of the good life? Whether you are already a gourmet connoisseur or you are looking for an introduction to the world of fine food and wine, our theme cruises offer a real voyage of discovery.

Featuring special courses, demonstrations and activities run by such prestigious organisations as the Italian Sommelier Association and the cookery schools of "La Prova del Cuoco", these food and wine cruises are the perfect way to indulge your passion while enjoying a fantastic holiday.

CRUISE WITH ITALIAN SOMMELIER ASSOCIATION



Associazione Italiana Sommeliers

The *Associazione Italiana Sommeliers* (Italian Sommelier Association) has been helping to define the role of sommelier since 1965, as well as promoting wider knowledge of wine and food culture in general.

MSC ORCHESTRA | 18 days - 17 nights

Departure date: 18 november 2011

Genoa, Marseille, Barcelona, Lisbon, Funchal, Recife, Maceio, Salvador, Buzios, Santos

MSC MUSICA | 18 days - 17 nights

Departure date: 1 december 2011

Venice, Bari, La Goulette, Malaga, Funchal, Salvador, Buzios, Rio de Janeiro

MSC MUSICA | 19 days - 18 nights

Departure date: 17 march 2012

Rio, Santos, Ilha Grande, Salvador, Santa Cruz de Tenerife, Malaga, Palma de Mallorca, Valletta, Venice

MSC POESIA | 17 days - 16 nights

Departure date: 17 march 2012

Port Everglades, San Juan, Philipsburg, St Johns, Funchal, Malaga, Alicante, Barcelona, Genoa

THE APPROACH TO WINE COURSE

The "Approach to Wine" course* on our theme cruises comprises 5 lessons featuring both theory and practical wine-tasting sessions. Topics covered will include the basics of wine growing, the wines of Italy and the world, and techniques for pairing food and wine.

* Please note that there is a charge for participation in these courses.

- Each lesson last for approx. 2h.
- The first part of the lesson is theoretical and the second will include 3 wine tasting:
 - Lesson 1: Tasting techniques
 - Lecture 2: Viticulture and Oenology
 - Lesson 3: Wines of Italy
 - Lesson 4: Wines of the World
 - Lesson 5: Techniques for pairing food and wine
- A maximum of 50 participants is allowed per lesson
- Simultaneous translation of the main languages will be provided
- The lessons are at charge.
- All participants will receive an AIS certificate for participating.

ADDITIONAL WINE TASTING SESSION

Three additional wine tasting sessions paired with delicacies will take place (at charge) with AIS representatives and MSC sommeliers for a moment of exchange with the passengers and to present the excellences of the MSC list.