



Tour Divini



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| Spoken languages | English - French |
| Active since | 2010 |

| We are: | We offer the following products: | | | Clientele: |
|---------------|----------------------------------|-------------------------|---------------------|--------------|
| Tour Operator | Art & Culture | Historical Venues | Shopping | Associations |
| | Bike Tours | Incentive/Team Building | Sport Events | Companies |
| | City Break | Lake | Vip/Services/Luxury | Families |
| | Cooking Classes | LGBTQIA+ | Wedding | Groups |
| | Family Travels | Meeting/Events | Wellness/SPA | Individuals |
| | Food & Wine | Outdoor | Winter Mountain | Seniors |

Our most successful experiences:

- Dinner in the vineyard among the rows in Roero and Langhe region:** tasting flavors and wines of Piemonte listening live music and having the unique experience of seeing stars and planet up close thanks to telescopes and astronomous.
- Trekking and pic nic** in the hazelnut woods or lavanda fields.
- Visit of bespoke Torino**, the wine in town, dinner in ancient royal maison and the Barocco original recipes and the chocolate experience.

Description of our activity:

Tour Divini is an Italian tour operator and travel designer since 2010. We love to create trips to discover an exclusive and unknown side of Italy. Tour Divini is a great Piemonte specialist as since 2018 is partner of Slow Food Italia and thanks to this we have designed "Slow Food presidia" tours, to preserve their existence and biodiversity. A guide through the best local excellences, the rare occasion to discover small artisanal productions. We created itineraries across other Italian regions led by the same philosophy, exciting trips to exclusive spots for an extraordinary experience.

We are great in tailor made "cross itineraries" through regions, combining food&wine experiences with culture and active.

Our best proposal: the Dinner in vineyard a unique experience dining among the rows, the live music and the most genuine local menu.

Our best practice: to create tailor made Incentive and team building programs.

How we work: Our partner: professionals and passionate, they will share their knowledge and their love for the land, their experience in hospitality, photography, communications, education and tour operating.