

Where to Go in 2021: 10 Future Trips You Can Start Planning Now

Think of this as your little black book to the world's best travel experiences

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If you're anything like us, you probably have a bucket-list of "must-do" travel experiences. Perhaps an African safari or a private island rental has been on the docket for years, but you've never gotten around to planning it and making it happen. What better time than now? As the travel industry rejoices over the distribution of an effective, safe COVID-19 vaccine, planning that once-in-a-lifetime trip just got a little more feasible. With eyes on the future (winter 2021? spring 2022? fall 2023?), we've rounded up 10 of these incredible trips with guides on exactly how to plan them, ranging from the best time to go, what you can expect to pay for your plane tickets, and insider tips on packing lists, hotels, tour operators, and more.



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A Gourmand's Tour of Rome and Tuscany

Italy remains a favorite destination for so many, so it's not surprising that it tops the list of many for 2021, as soon as borders open up. While there are many reasons to visit the beloved boot, the food, and wine scene is often in the top three, and deservedly so. While each region of the country has unique cuisine, two of our favorite foodie spots to hit are Rome and Tuscany. In Rome, visitors enjoy premier pasta, thin Roman pizza, fried artichokes, and so much more, while Tuscany's wine can't be beaten. Together, the two destinations make for the ultimate foodie trip.

When to Go: May to October will have the best weather, although summer is pretty hot in Rome and both places can be crowded and flights and accommodations more expensive. Fall is ideal for truffles and grape harvest, and spring and fall will often have better prices and fewer people.

Airfare: Flights from New York start at around \$500 round-trip but can go up dramatically from there, especially in summer. Booking really early or really last minute can sometimes net good deals.

Where to Stay

- **Rome:** If you book the [Roman Penthouse](#) at Baglioni Hotel Regina, you can book a three-course private cooking class with Chef Luciano Sarzi Sartori in your suite, complete with wine pairings. The recently renovated [Sofitel Rome Villa Borghese](#) has plush rooms with exquisitely painted ceilings, and the Settimo Bar & Restaurant offers Roman cuisine and a rooftop terrace with stunning views—plus you can use or earn Accor reward points there. H'All Tailor Suite has just 14 curated rooms and is also home to the Michelin-starred All'Oro restaurant. For a still-lovely but more affordable option, check out Nerva Boutique Hotel, near the Roman Forum.
- **Tuscany:** COMO Castello Del Nero is a stunning Tuscan castle-turned-luxury-hotel that offers foodie experiences like truffle hunting, olive oil harvesting, gelato making, wine making, and more. The hotel, perched on the rolling hills of Chianti, has three dining venues, including the Michelin-starred La Torre. Toscana Resort Castelfalfi is an expansive resort in the medieval village of Castelfalfi with various accommodation options and one-site experiences like vineyard tours and wine and olive oil tastings. Chef-led tours of the estate's vegetable garden and outdoor cooking classes of classic Tuscan dishes are also offered. Aside from hotels, Tuscany is filled with gorgeous villas, and many can be booked with private chefs, like [this one](#) or [this one](#).

Packing Tips: Weather ranges from mild to hot so layers are key, along with comfortable shoes, stretchy pants (so you can eat a lot!), and sunscreen.

When to Book: Booking up to four months in advance will ensure you can book the Michelin-starred and other popular restaurants you want to dine at, as well as other experiences that might fill up.

How to Book: Most major tour companies offer Italy trips, and many have a Roman and Tuscan food-focused tour. For an all-inclusive (minus the flight) luxury tour, check out the new [Tuscany Self-Drive](#) with a sports car and food and drink experiences (from \$4,750) or [Classic Journey's A Taste of Tuscany Culinary Tour](#) (from \$5,095 per person). If you're ready to splurge on a completely custom tour, you'll want Abercrombie & Kent's [Tailor Made Italy Foodie Adventure](#) (from \$14,295 per person) —expect to experience everything you want and more. For wine lovers who really want to learn about Tuscan wine, try [SOJRN's](#) immersive workcation, a four-week long Wine in Siena school (from \$3,599 per person). For a more affordable tour, there's [Contiki Italian Espresso Foodie](#), a food-focused tour through Rome and Tuscany (from \$1,999 per person). Or, do it yourself by booking some cooking classes and day tours by [Tours by Locals](#) (from \$267) or [Urban Adventure](#), which offer experiences like cooking classes on an olive farm, cheesemaking class, and a pasta factory tour.

Total Cost: A well-budgeted trip can be done for around \$3,000 (see that Contiki tour), but prices can easily go up from there, with a mid-range trip for about a week costing around \$6,500 and luxury options even more. —*Devorah Lev-Tov*