



# Via Emilia

The Italian Food Route





# DAY 1: Welcome to Emilia!

FROM MILAN TO PARMA - DEDICATED WELCOME IN PERFECT PARMESAN STYLE



Independent arrival to Parma, the Capital of the Food Valley and check-in at the selected accommodation.

In the afternoon: city centre guided discovery of Parma including the main highlights and the hidden corners to start feeling like a local from the first day.

Welcome Parmesan style dinner at a selected restaurant walking distance from the hotel and overnight.

**Meals:** Dinner

**Accommodation:** Luxury Accomodation

# DAY 2: Piacenza

WINE TASTING - MEDIEVAL VILLAGE



Discovery of the land of Piacenza, the northern city of the road on the way from Milan.

The hillside is still an hidden treasure and it will be surprising to stroll around vineyards and medieval villages. One of the most famous and beautiful one is for sure Castell'Arquato, where a guide will wait for you to uncover the secrets of this unique little town. To follow, visit to one of the best wineries of this important wine district where, between the others, a great red wine is produced: Gutturnio CDO. Final tasting and lunch at the winery where you'll taste the 3 PDOs of Piacenza: Coppa, Pancetta and Salame. Return to Parma in the afternoon trough a panoramic hillside route that will leave your eyes fascinated.

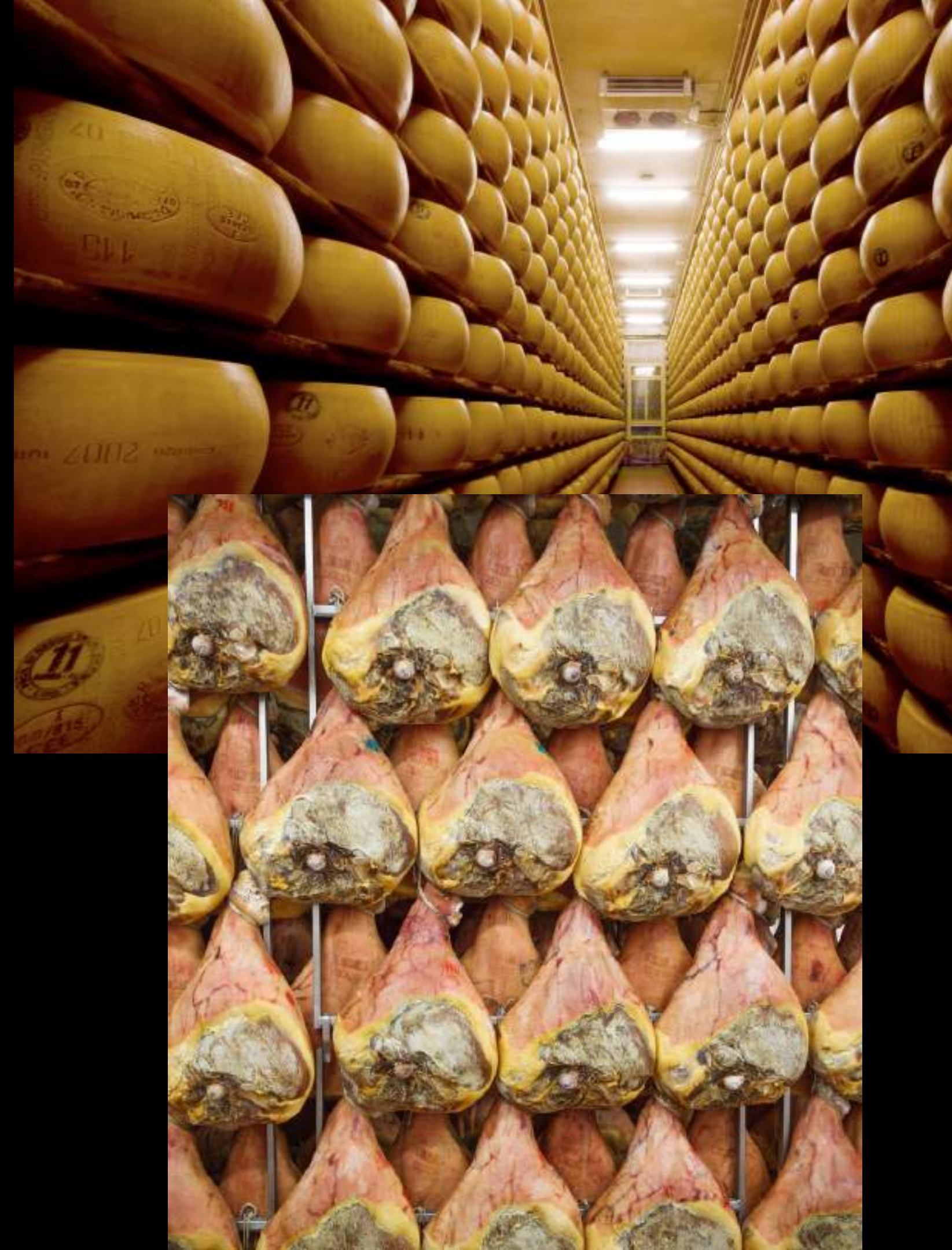
**Meals:** Breakfast & Lunch **Accommodation:** Luxury Accommodation

# DAY 3: Parma Food Valley

Parmigiano-Reggiano doesn't need any presentation: It's simply the King of the Cheeses and it's still made like centuries ago. You'll have the unforgettable experience to see the full production of it with, of course, a final tasting. The other great protagonist of the local and worldwide gastronomy: Prosciutto di Parma, considered unanimously one of the greatest ham of the world. The morning will end with a great tasting at a local producer of PDO Lambrusco and Malvasia wines.

Back to Parma after lunch and free time for independent visits or shopping. Get ready for an unforgettable evening: we'll discover the little brother of Parma ham. Only a few producers in the whole world make Culatello di Zibello.

Because only here its unique flavours can be obtained thanks to the noble moulds coming from the humidity of the Po River. Visit to a unique XII century aging cellars where more than 5.000 pieces of Culatello rest followed by a Michelin Starred dinner with amazing tasting menu. Return to Parma and overnight. **Meals:** Breakfast & Lunch **Accommodation:** Luxury Accommodation



# DAY 4: Balsamic Vinegar & Ferrari



Check-out and transfer along the Via Emilia heading south east, stop in Modena area, also called Motor Valley due to the fact that worldwide famous sport cars and motorbikes are made here: Ferrari, Lamborghini, Maserati, Pagani and Ducati! You will be able to visit the recently opened museum dedicated to Enzo Ferrari, built around and inside the house where he was born, with unique car exhibitions that changes every 6 months.

To follow visit to an ancient Acetaia where the flavorful Aceto Balsamico Tradizionale di Modena is produced. Tasting/lunch at the end of the visit.

In the afternoon, once in Maranello: visit of the Ferrari Museum with time at disposal at the end for some shopping of Ferrari branded stuff if you wish. Prosecution to Bologna, arrival late in the afternoon, check in at your selected accommodation.

**Meals:** Breakfast, Tastings & Lunch

**Accommodation:** Luxury Accommodation

# DAY 5: Bologna and its lifestyle

Discovering walking city centre tour of Bologna focused on the main monuments, the market and on the great historical gourmet stores with different tastings that will allow us to learn about Mortadella and all the other still unknown gastronomical treasures that this city keeps. The multiple tastings will be your lunch today!

Remain of the day at leisure. Enjoy a Bolognese style dinner at a selected restaurant walking distance from the hotel and overnight.

**Meals:** Breakfast, Tastings & Dinner **Accommodation:** Luxury Accommodation



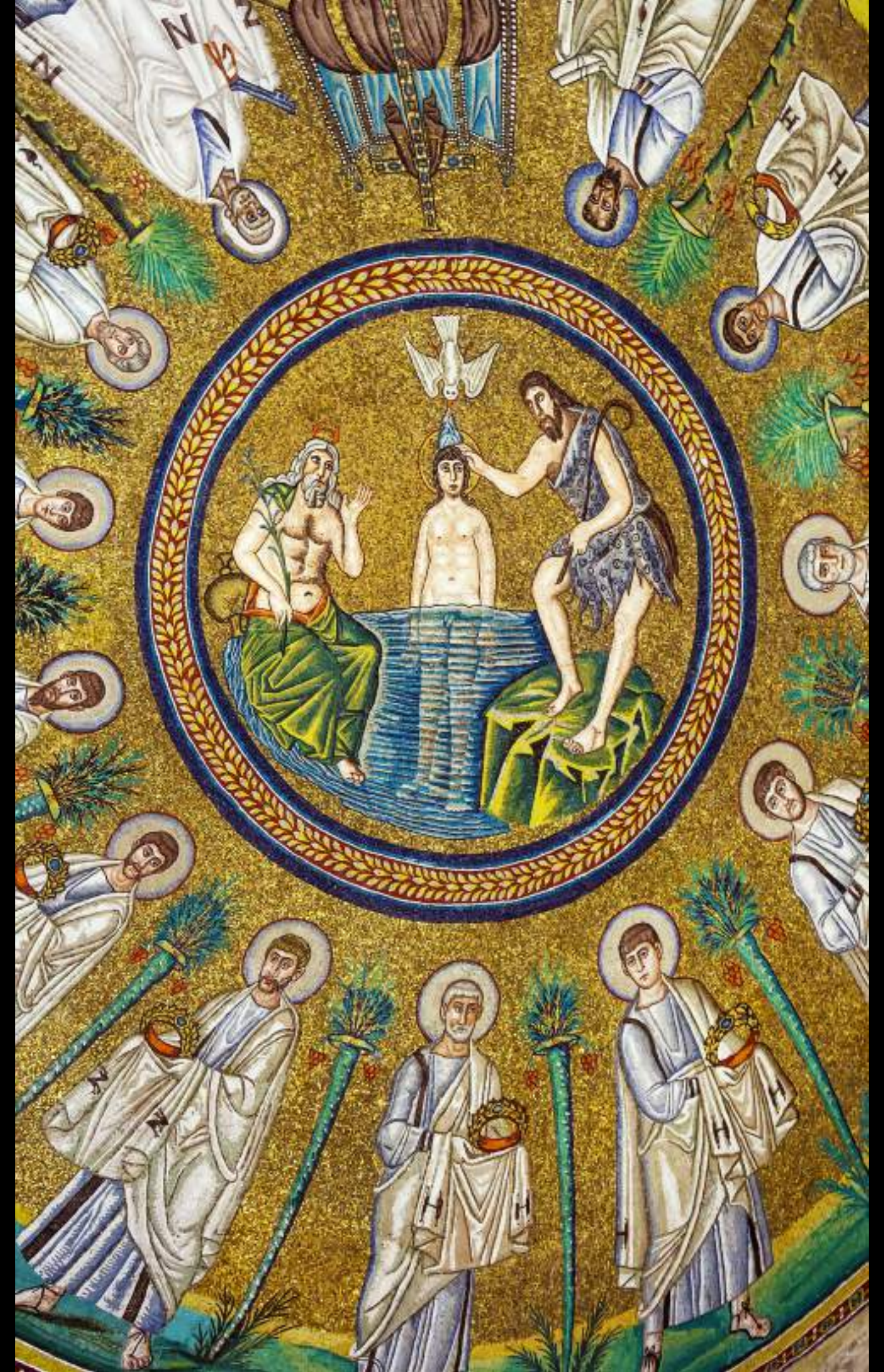
# DAY 6: *Ravenna & Dozza*



Full day excursion to Ravenna and Dozza: visit to the old town centre with focus on byzantine mosaics (Unesco world heritage: Basilica of Sant'Apollinare Nuovo, Basilica of San Vitale, Mausoleum of Galla Placidia) visit to a mosaic studio/workshop.

Lunch at a typical restaurant of the city centre. Transfer back to Bologna. Along the way stop on the hillside of Imola for the independent visit to the unique painted town of Dozza and its amazing castle that keeps, in its interiors, the Regional Enoteca, a sort of "bank" for the best regional wines. Back to the hotel late in the afternoon. Dinner on own and overnight.

**Meals:** Breakfast & Lunch **Accommodation:** Luxury Accommodation



# DAY 7: Romagna and Rimini



In the morning, visit of Mondaino, a suggestive ancient town where the pit Cheese (Formaggio di Fossa PDO) is still produced with strict medieval rules. You will enjoy the tasting on the poetic verses of the Divine Comedy by Dante Alighieri!

Then: Montegrolfo, renowned all over Italy for its elegant restored historical centre and also for the production of Extra Vergin Olive Oil Colline di Romagna PDO. About half the production of extra-virgin olive oil from the entire Emilia-Romagna region is produced around these hills. Meeting with the producer and tasting. Lunch in a beautiful farmhouse and Piadina Romagnola cooking class! Piadina is the most traditional speciality of Romagna, it began as a poor food eaten by rural populations, especially popular because it was cheap to make; a simple pastry of flour, lard (or EV Olive Oil), salt and water without yeast! You will taste it also with ham and the delicious Squacquerone di Romagna PDO cheese! (Local wines included)

In the afternoon further transfer to Gradara, lovely medieval castle on the border between Romagna and Le Marche region, selected as the most romantic town of Italy. The reason lies in the romantic and tragic love story between Paolo and Francesca recounted by Dante Alighieri in the divine comedy. Entrance to the castle included, visit at your disposal. At the end some free time to discover the centre and to do some shopping in the traditional shops. Return to the hotel late in the afternoon. **Meals:** Breakfast, Tastings & Lunch

**Accommodation:** Luxury accommodation



## DAY 8: *End of the tour*

After breakfast it's time to say goodbye to this authentic and magical region.

***Meals:*** Breakfast

# ACCOMODATION our selection



## *Palazzo Dalla Rosa Prati*



# Grand Hotel Majestic



## Inclusions

- All the meals listed in the description
- Private transportation for all the tour including arrival and departure
- Excursions

Visit and guided tour of Parmigiano Caseificio, Culatello Caves, Balsamic vinegar producer, Prosciutto di Parma, "Colli di Parma" PDO winery. Walking cultural and gastronomic tour of Bologna with Mortadella, Tortellini tastings and more; visit of Byzantine mosaics & mosaic studio/workshop in Ravenna + typical lunch. Authorized guides throughout the itinerary when needed as described in the program; and entries to the 2 Ferrari Museums.

- Accommodation (3 nights in Parma and 4 night in Bologna)

## Exclusions

- Tips, entries to the monuments not mentioned above
- Everything not mentioned in the inclusions
- Local tour leader for all the tour (can be booked on request)
- Travel Insurance  
(COMPULSORY)

## Why choose this tour

- Fully escorted by a local tour leader in the country of origin
- Our itineraries are carefully thought out and put together with the assistance of our worldwide culinary connections
- Small groups - no waiting
- Unique food and wine experiences. Our tours are not cooking tours.
- No decision making needed - Sit back and relax, we have done all the hard work for you
- Guaranteed the best meals without having to look for the perfect restaurant
- Experience - our tours are full of surprises!
- Authentic & cultural regional experiences balanced with free time
- Travel and share experiences with like-minded people
- Meet the passionate producers and artisans, learn about their craft
- Comfort and luxury - travel and accommodation
- Stress free - no google maps required
- Gastronomy experts and local English guides with exceptional knowledge
- Hosts that care about you as an individual