

EXPERIENCE TRAVEL ARTISANS

# FOOD VALLEY

TRAVEL & LEISURE

2025 EDITION · FOR SERIOUS TRAVEL LOVERS ONLY

INCOMING  
TOUR  
OPERATOR  
& D.M.C.

EXTRA-ORDINARY  
EXPERIENCES 2025

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CENTRAL ITALY

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## EXTRA-ORDINARY EXPERIENCES 2025

### *Northern & Central Italy*

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## KEY INFO BEFORE BOOKING

### PRICES

We only sell on **net price basis** to Travel Operators or Travel Consultants.

Most of these experiences are not on free sale on our website and none of them is sold via OTA.

### TRANSPORTATION

Except for the only regular shared tours, the package price is always given in **self-drive mode** for the base activities, which means that transportation is excluded: **supplements for car+driver services** according to the main cities of departure are shown right after the package prices.

### CUSTOMIZATIONS

Each tour can be tailor-made for free **before booking** according to your needs or preferences.

### VAN CAPACITY & DRIVERS

The standard capacity of our vans is **7 pax**: in case you have exceeding persons please contact us and we'll let you have a supplement quote for a bigger van, if needed.

Our drivers speak from basic to good English, but they are NOT driver-guides, since this kind of professional profile is forbidden by the Italian law, so you can't expect them to be informative, nor conversational.

### GUIDES

The guide can decide whether to join you on board (only if you buy the car+driver supplement) or drive her/his own car. In case you selfdrive, the guide drives her/his own car in front of you and you just follow upon our itinerary instructions.

**Other languages** than English can be requested upon supplement.

### BLOCKOUT DATES

*\*some of the food producers may be closed for their own bank holidays some days before or/and after the above mentioned dates. Catalog tours around those dates are **on request**.*

January 1	New Year's Day
January 6	Epiphany
April 20 + April 21	Easter
April 25	Liberation Day
May 1	Labor Day
June 2	Republic Day
August 15	Assumption
November 1	All Saints' Day
December 8	Immaculate Conception
December 24 +December 25	Christmas
December 26	Boxing Day

### BOOKING CONFIRMATIONS:

We can only enter bookings upon receipt of the following:

1. **lead client's name & contact number + dietary restrictions**
2. **your emergency number\_as intermediary agent and our direct client**
3. **payment of full amount/first deposit according to the agreed payment conditions**

## SALES&AFTER SALES CONDITIONS

### VALIDITY

The current prices & conditions are valid until **December 31, 2025**.

The listed prices may be subject to **updates** at any time of the year according to the increases that we may receive during the year by our suppliers in turn (we will inform you).

### CUSTOMIZATIONS/MODIFICATIONS AFTER BOOKING:

CHANGE OF TOUR DATE FROM BOOKING TO 9 DAYS BEFORE: **Eur 40,00** as a fix administration fee

INCREASE IN THE NUMBER OF PAX: no additional fee (we will only charge the extra pax)

DECREASE IN THE NUMBER OF PAX: no additional fee (we will refund you for the difference)

CHANGE OF TOUR TIME: cost depending on suppliers' availability and conditions

RESTAURANT RESERVATIONS: **Eur 30,00** as a fix administration fee

### PAYMENT TERMS

STANDARD TOURS: **At booking in full** to secure the reservation

TAILOR-MADE TOURS & CUSTOMIZED PACKAGES: **According to each single offer.**

### CANCELLATION POLICY

STANDARD TOURS: (NOT valid for the SHARED TOURS neither for SPECIFIC TOURS):

***From booking to 8 days: Eur 40,00 as a fixed administration fee***

***From 7 days to 3 days before the tour starting date: 50% penalty***

***48 hours' notice to same day: 100% penalty***

SHARED TOURS, TAILOR-MADE TOURS & CUSTOMIZED PACKAGES: **According to each single offer.**

SPECIFIC TOURS: **Special Cancellation Policy** shown after description

HOTELS: could have a separate cancellation policy;

MONUMENT/MUSEUM TICKETS: once necessarily pre-purchased, they will not be refundable.

### OPERATIONS & EMERGENCIES

TOUR DETAILS: We can only send itinerary details **from 14 to 7 days before** any booked tour date: since our itineraries contain linked vouchers and other very precise and curated instructions, it is of crucial importance that you send our very **itinerary link** on to your clients. If you send us your **company logo**, we can customize our travel sheet with it and you can enter our itinerary link within your own voucher-template.

### EMERGENCY MANAGEMENT

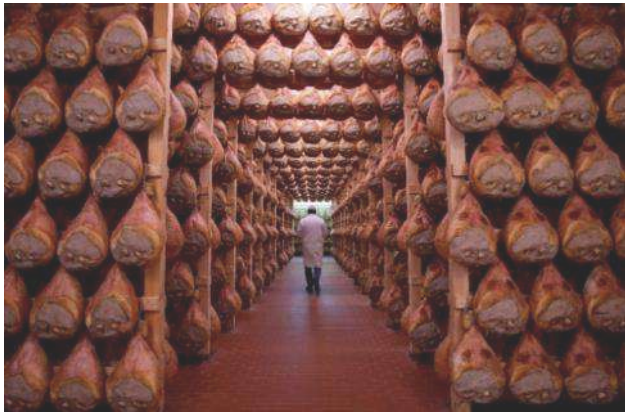
Emergencies (= **from 3 days before any due tour date**) can only be managed through the dedicated mobile number that appears in our travel link. Operational:

***7 AM - 10 PM (from 3 days before due tour date)***

***CALL to get immediate reaction (very urgent)***

***WHATSAPP message to explain what needed***

## FOOD & WINE



## PARMA MARKET TOUR & COOKING – by Make Me Italy©

**AVAILABLE:** on Tuesdays always available, other days on request  
**WHERE:** Parma downtown  
**DURATION:** 5 hrs total (+ transfer times from the departure town)  
**TYPE OF TOUR:** Private, experiential, sustainable economy, full-immersion, hands-on, branded,  
**TOUR TIME:** 10:00 am – 03:30 pm  
**MEETING:** **if you come by own car:** Piazza Garibaldi, Parma  
**PICK-UP:** **if you require our car&driver:** your hotel downtown / train station (pick-up time TBD)

**HIGHLIGHTS** *Expert guidance, fresh and local, full menu with wine pairing, special private venue, off-the-beaten tracks, interaction with locals*

**CAPTION** Are you ready to embark on a culinary journey through the enchanting streets of Parma, UNESCO City of Gastronomy? Join us for an unforgettable and sustainable **food shopping** and **cooking** experience crafted by **Makemeitaly®**, the Italian community supporting the smallest and most skillful artisans of the country!

**DESCRIPTION:**

A stroll through *Oltretorrente*, Parma's most authentic neighborhood looking for the ingredients to cook an unforgettable traditional Parmesan meal.

Our **local chef and food blogger** will guide you through the secrets of authentic **Parmesan cuisine**, sharing her passion for cooking and her **family's cherished recipes**. Parmigiano Reggiano cheese, Prosciutto, Egg pasta... the corner stones of our adventure.

Learn the importance of using **fresh, locally sourced ingredients** to create dishes bursting with flavour.

Roll up your sleeves and get ready to knead dough and prepare perfect **raviolis**. You will cook in the **kitchen of a local restaurant**, create a delectable meal from scratch and then you'll sit down and eat the wonderful fruit of your labour.

Discover the art of pairing exquisite **Italian wines** with your culinary creations, enhancing the overall dining experience.

Your contribution to the protection of traditional growing methods, land regeneration and the life of its custodians, whom we call **makers**, is valuable. This is why you will be given an **Advocacy Certificate** by Make Me Italy.

Whether you're a seasoned cook or a beginner, our classes are designed to cater to all skill levels. Come solo or with friends and family for an unforgettable bonding experience.

**PRICES:**

	Participants	Net Prices
<b>Adults (+4yo)</b>	2	270,00 € per person
	3	225,00 € per person
	4	195,00 € per person
	5	180,00 € per person
	6	175,00 € per person
	7	165,00 € per person
<b>Infants 0-3 yo</b>		Free

**INCLUSIONS:**

- **Personal assistant** 24/7 from the booking to answer any questions and receive additional information (English)
- **Itinerary instructions**
- **Walking tour** of the city of Parma through the most significant historical and gastronomic sites, stops at the oldest and most virtuous shops of the city centre to purchase the ingredients we will be using to cook our meal.
- **Cooking Class** at one of most authentic historical restaurants of the town
- **Lunch** with wine pairing based on what produced
- **Coffee** at a local artisan coffee roaster
- **Tools & raw ingredients** for the cooking experience

**EXCLUSIONS:**

- Transportation
- Everything not mentioned in inclusion

**SUPPLEMENTS & OPTIONS:**

**Car+Driver: On request**

**PLEASE NOTE:**

- **Program:** the described program may undergo minor changes in the timings and itinerary.
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications
- **Pick-ups:** If you add the car+driver supplement from a specific town, you will be picked up at your hotel downtown. If out of town, you could be asked to pay a further supplement.

## COOK WITH A LOCAL! – Parma Unesco Edition

**AVAILABLE:** On request  
**WHERE:** Parma downtown  
**DURATION:** 4-5 hrs (+ transfer time from/to departure point)  
**TYPE OF TOUR:** Private, in-depth, experiential, full-immersion, slow-pace.  
**TOUR TIME:** 10:00 – 14:30  
**MEETING:** **if you come by own car:** Piazza Garibaldi, Parma  
**PICK-UP:** **if you require our car&driver:** your hotel downtown / train station (pick-up time TBD)

**HIGHLIGHTS:** *Certified chef & food blogger, private home in Parma's historical neighbourhood, fresh and local, full traditional menu, gluten-free options, off-the-beaten tracks.*

**CAPTION:** Cook, taste, and indulge in **Parma's finest traditions** with a certified **ALMA chef** in a local home!

**DESCRIPTION:** Join an exclusive cooking class in a local's private home in Parma, led by a certified **ALMA-trained chef**, passionate **food blogger**, and multilingual expert. Using only **the freshest local ingredients**, you'll craft an authentic **full Parma menu**, featuring traditional dishes like **tortelli, Rosa di Parma, and torta sbrisolona**. Immerse yourself in the region's culinary heritage as you learn time-honored techniques in a warm, welcoming setting. Enjoy a **delightful aperitif**, savor your handmade creations, and finish with **coffee and a digestif**. A truly **hands-on, gourmet experience** for food lovers!

### PRICES:

	Participants	Net prices
<b>Adults (+11)</b>	<i>From 2 to 7 persons</i>	180,00 € pp (fix rate)
<b>Children 5-10 yo</b>		90,00 € per person
<b>Infants 0-4 yo</b>		Free

### INCLUSIONS:

- 4-hr private cooking class (English)
- 3 recipes (local dishes starting from stuffed pasta)
- Seated lunch with traditional local menu, local wine & coffee
- Private venue

### EXCLUSIONS:

- Transportation
- Everything not mentioned in inclusion

### SUPPLEMENTS & OPTIONS:

**Car+Driver:** **On request**

### PLEASE NOTE:

- **Program:** the described program may undergo minor changes in the timings and itinerary.
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications
- **Pick-ups:** If you add the car+driver supplement from a specific town, you will be picked up at your hotel downtown. If out of town, you could be asked to pay a further supplement.

## PARMA CURED MEATS ARTISAN TOUR & COOKING – by MakeMeItaly®

**AVAILABLE:** Always on Tuesdays, never on Sundays, other days on request  
**WHERE:** Hills of Parma  
**DURATION:** 7 hours (+ transfer time from/to departure point)  
**TYPE OF TOUR:** Private, experiential, educational, branded, sustainable, off-the-beaten tracks, interaction with locals  
**TOUR TIME:** 09:30 am – 04:30 pm  
**MEETING:** **if you come by own car:** directly at the cured meats producer's  
**PICK-UP:** **if you require our car&driver:** your hotel downtown / train station (pick-up time TBD)

**HIGHLIGHTS:** *Butcher artisan, Parma ham, salame & other cured meats, family-run, immersive, cooking expert, special venue, wine paired menu, hands-on, you as a maker, advocacy certificate, lasagne & ragout*

**CAPTION** Explore the **Parma Hills** and discover the ancient process of **artisanal cured meats**. Join the private and immersive **Cooking Class** crafted by **MakemeItaly®**, the Italian community supporting the smallest and most skiffull artisans of the country: prepare your own **lasagne** and have a lunch in a historic country farmhouse.

**DESCRIPTION:** Together with an experienced family member you will visit **one of the most virtuous artisanal family-run cured meat factories in the Food Valley**, where not just **Prosciutto di Parma DOP** but also other less not but equally **incredible cured meats** are made. After that, you will move to a rural house located in the **scenic hills** nearby and managed by another historic family, custodian of the local gastronomic tradition, where our Italian chef will guide you through the secrets of **authentic Parmesan cuisine**, sharing her passion for cooking and her family's cherished recipes. Parmigiano Reggiano cheese, Prosciutto, Egg pasta...: true milestones of the Emilian legacy! You'll cook in the **kitchen of a renowned restaurant**, create a delicious meal from scratch and then you'll sit down and eat the wonderful fruit of your labour, paired with delicious local wines. Joining our experience, you will be supporting the work of independent short-chain food manufacturers from the Food Valley and as a sustainability contributor you will be given an **Advocacy Certificate** by Make Me Italy.

**PRICES:**

	Participants	Net Prices
<b>Adults (+5yo)</b>	2-7	€ 190,00 per person
<b>Children 4-11 yo</b>		€ 85,00 per person
<b>Infants 0-3 yo</b>		free

**INCLUSIONS:**

- **Personal assistant:** from booking 24/7 to answer any questions and receive additional information (English)
- **Guided tour & charcuterie tasting** at a small cured meats manufacturer's
- **Cooking Class** at a traditional rural place (Lasagne and traditional meat recipes)
- **Lunch** with wine pairing.
- **Material** necessary for the cooking experience

**EXCLUSIONS:**

- Transportation
- Everything not mentioned in inclusions

## SUPPLEMENTS & OPTIONS:

### Car+Driver:

Town of Departure	Time of Departure	Car (1-2) Net prices	Van (3-7) Net prices
Parma (2 direct transfer)	08:30 am	€ 130,00	€ 155,00

### PLEASE NOTE:

- **Program:** the described program may undergo minor changes in the timings and itinerary.
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications
- **Pick-ups:** If you add the car+driver supplement from a specific town, you will be picked up at your hotel downtown. If out of town, you could be asked to pay a further supplement.
- **Live production:** being artisanal and not industrial products, the working cycle is not repeated every day at the same time, so it is not guaranteed to see *craftsmen at work* at each site (for example: Wine and Vinegar making, Prosciutto di Parma, Culatello).

## MODENA MARKET TOUR & COOKING

**AVAILABLE:** Mon-Fri  
**WHERE:** Modena  
**DURATION:** 4,5 hrs (+ transfer time from/to departure point)  
**TYPE OF TOUR:** private, educational, cooking, food shopping, off-the-beaten tracks, interaction with locals  
**TOUR TIME:** 10:00 am – 2:30 pm  
**MEETING:** **if you come by own car:** directly at the cured meats producer's  
**PICK-UP:** **if you require our car&driver:** your hotel downtown / train station (pick-up time TBD)

**HIGHLIGHTS:** *Expert local guide, chef's home, immersive, hands-on, Emilian delicacies, off-the-beaten tracks, interaction with locals*

**CAPTION:** Join an expert local guide for a delightful **food shopping tour** through Modena's **historic shops**, followed by an immersive **pasta-making class** in the welcoming home of a **local chef**. This hands-on experience will introduce you to the secrets of **handmade pasta** and the rich flavors of **Emilian cuisine**.

**DESCRIPTION:**

10:00 – 10:30 Start your day like a true Modenese! Enjoy a **strong Italian espresso** paired with crispy, golden **gnocco fritto**, a beloved local specialty.

10:30 – 11:00 Stroll through Modena's traditional shops and markets to pick up the freshest ingredients for your **pasta class**. You'll select **farm-fresh eggs, high-quality flour, rich Parmigiano Reggiano, artisan-cured ham** and a bottle of **Lambrusco**, all essential elements of a perfect Emilian meal.

11:15 – 14:30 Step into the cozy kitchen of a passionate local chef and learn how to prepare **three classic pasta dishes**, such as: **rosette al Forno, passatelli in brodo** and **tortellini**, the iconic hand-shaped pasta filled with tradition.  
 As your meal comes together, taste some of **Modena's finest prosciutto** and **warm figelle** (traditional flatbreads), perfectly paired with a glass (or two!) of **Lambrusco wine**.  
 End your culinary journey with a decadent local dessert, such as the legendary **Torta Barozzi**, a rich chocolate and coffee cake unique to Modena.

**PRICES:**

	Participants	Net prices
<b>Adults (+12)</b>	2	265,00 € per person
	3	185,00 € per person
	4	150,00 € per person
	5	125,00 € per person
	6	115,00 € per person

**INCLUSIONS:**

- Private guide (English)
- Coffee/cappuccino + piece of pastry;
- Private food shopping in Modena + pasta-focused private cooking class in a Modena private home;
- Seated lunch with a pasta dish + typical cured meats + local wine & coffee

**EXCLUSIONS:**

- Transportation
- Everything not mentioned in inclusion

## SUPPLEMENTS & OPTIONS:

Car+Driver: On request

## PLEASE NOTE:

- **Program:** the described program may undergo minor changes in the timings and itinerary.
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications
- **Pick-ups:** If you add the car+driver supplement from a specific town, you will be picked up at your hotel downtown. If out of town, you could be asked to pay a further supplement.

## PARMIGIANO TOUR & COOKING – Modena Hills Edition

**AVAILABLE:** Mon-sun  
**WHERE:** Modena Hills (Castelvetro area)  
**DURATION:** 5,5 hrs (+ transfer time from/to departure point)  
**TYPE OF TOUR:** private, hands-on, rural, educational, children suitable  
**TOUR TIME:** 09:00 am (in the Castelvetro area)  
**MEETING:** **if you come by own car:** directly at the first stop in the Castelvetro area (TBD)  
**PICK-UP:** **if you require our car&driver:** your hotel downtown / train station (pick-up time TBD)

**HIGHLIGHTS:** *sustainable, parmigiano, full menu, off-the-beaten-tracks, interaction with locals, food awareness and sustainable farming, expert guidance*

**CAPTION:** An authentic journey into the heart of Emilian culinary tradition, featuring a **Parmigiano Reggiano** tasting and a hands-on pasta class at a family-run farm in the name of sustainable agriculture and foraging. Join a **hands-on Emilian Pasta** cooking class at a women-led, sustainability-focused farm: a farm-to-table lunch celebrating traditional flavors and ethical agriculture.

**DESCRIPTION:**

09:00 – 10:30 Your experience begins at a **small, family-run dairy** nestled in the rolling Modena hills, where an expert local guide will take you through the **time-honored process of making Parmigiano Reggiano**. Walk among the aging wheels and discover how careful craftsmanship and natural aging create this world-renowned cheese. A final guided **tasting of different agings** will reveal the unique flavors and textures that develop over time, from young and delicate to intensely savory and crystalline.

11:00 – 2:30 Next, travel to a **socially engaged, women-led farm** near the medieval village of **Castelvetro**. This farm is deeply committed to **sustainable agriculture**, incorporating **foraging techniques** to promote biodiversity and a natural balance between cultivated and wild ingredients. Under the guidance of passionate female chefs, you'll learn the art of making **Emilian sfoglia** (hand-rolled pasta) and prepare **tortelloni** stuffed with fresh, foraged herbs from the farm's garden. Sit down to a seasonal **farm-to-table meal** featuring the best of locally sourced and wild-foraged ingredients, including: **tortelloni**, fresh and aged **cheeses & cured meats** from certified mountain producers, house-made **pickled vegetables**, crafted using traditional preservation techniques, rustic **cake**, inspired by Modena's countryside baking traditions. Enjoy your meal with a glass of **local Lambrusco wine** or refreshing **homemade juices**, ending with a traditional Italian **caffè**.

**PRICES:**

	Participants	Net prices
<b>Adults (+17)</b>	2	275,00 € per person
	3	225,00 € per person
	4	200,00 € per person
	5	185,00 € per person
	6	175,00 € per person
	7	170,00 € per person
<b>Children</b>		Upon request

**INCLUSIONS:**

- Private guide (English);
- Guided visit & tasting at a Parmigiano producer's;
- Pasta-focused private cooking class at a family-run agriturismo;
- Seated lunch with a pasta dish + typical cured meats + dessert + local wine & coffee

**EXCLUSIONS:**

- Transportation
- Everything not mentioned in inclusion

## SUPPLEMENTS & OPTIONS:

### Car+Driver:

Town of Departure	Car (1-2) Net prices	Van (3-7) Net prices
Parma	€ 390,00	€ 390,00
Bologna	€ 365,00	€ 435,00

### PLEASE NOTE:

- **Program:** the described program may undergo minor changes in the timings and itinerary.
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications
- **Pick-ups:** If you add the car+driver supplement from a specific town, you will be picked up at your hotel downtown. If out of town, you could be asked to pay a further supplement.
- **Guide:** the guide can decide whether to join you on board (only if you buy the car+driver supplement) or drive her/his own car. In case you selfdrive, the guide drives her/his own car in front of you and you just follow upon our itinerary instructions.
- **Live production:** being artisanal and not industrial products, the working cycle is not repeated every day at the same time, so it is not guaranteed to see *craftsmen at work* at each site (for example: Wine and Vinegar making, Prosciutto di Parma, Culatello).

## BALSAMICO TOUR & COOKING - Modena Hills Edition

**AVAILABLE:** Mon-Sun  
**WHERE:** Modena Hills (area of Castelvetro)  
**DURATION:** 5 hrs (+ transfer time from/to departure point)  
**TYPE OF TOUR:** private, immersive, slow-pace, hands-on, rural, educational, children suitable  
**TOUR TIME:** 04:00 pm in the Castelvetro area  
**MEETING:** **if you come by own car:** directly at the first stop in the Castelvetro area (TBD)  
**PICK-UP:** **if you require our car&driver:** your hotel downtown / train station (pick-up time TBD)

**HIGHLIGHTS:** *expert guidance, farm-to-table, family-run, off-the-beaten tracks, interaction with locals, authentic balsamico, food awareness and sustainable farming, full meal*

**CAPTION:** A journey into the heart of Emilia-Romagna's culinary heritage and sustainable farming, from **Aceto Balsamico Tradizionale** at a family-run Acetaia to a **hands-on cooking class** at a rural venue near the medieval town of Castelvetro, Modena hills.

### DESCRIPTION:

4:00–5:30 pm Begin your adventure in a **small Acetaia** nestled in the **Modena hills**, where generations have perfected the slow, meticulous craft of **Aceto Balsamico Tradizionale DOP**. Walk among barrels where this precious elixir ages for decades, developing its signature complexity. A guided **tasting of different aged balsamico varieties** will reveal the depth of flavors that set this artisanal treasure apart from industrial versions.

6:00–9:00pm Head to a **women-led, socially engaged farm** near **Castelvetro**, a quaint little town dating back to the Middle Ages and boasting a stunning castle. There, two generations of women cultivate the land using a **regenerative approach** that restores soil health, preserves **biodiversity** and minimizes environmental impact. Under the guidance of local women chefs, learn to prepare **Emilian sfoglia** (hand-rolled pasta) using flour and eggs from pasture-raised hens. You'll craft **tortelloni** filled with aromatic herbs harvested from the farm's **wild and cultivated gardens**. Sit down to a seasonal **farm-to-table meal** featuring the best of locally sourced and wild-foraged ingredients, including: **tortelloni**, fresh and aged **cheeses & cured meats** from certified mountain producers, house-made **pickled vegetables**, crafted using traditional preservation techniques, **rustic cake**, inspired by Modena's countryside baking traditions. Enjoy a glass of **Lambrusco wine** or refreshing **homemade juices**, followed by a **classic Italian caffè** to end the evening on a perfect note.

### PRICES:

	Participants	Net prices
<b>Adults (+17)</b>	2	275,00 € per person
	3	225,00 € per person
	4	200,00 € per person
	5	185,00 € per person
	6	175,00 € per person
	7	170,00 € per person
<b>Children</b>		Upon request

### INCLUSIONS:

- Private guide (English)
- Guided visit & tasting at an Aceto Balsamico Tradizionale producer's;
- Pasta-focused private cooking class at a family-run agriturismo;
- Seated lunch with a pasta dish + typical cured meats + dessert + local wine & coffee

### EXCLUSIONS:

- Transportation
- Everything not mentioned in inclusion

## SUPPLEMENTS & OPTIONS:

### Car+Driver:

Town of Departure	Car (1-2) Net prices	Van (3-7) Net prices
Parma	€ 390,00	€ 390,00
Bologna	€ 365,00	€ 435,00

### PLEASE NOTE:

- **Program:** the described program may undergo minor changes in the timings and itinerary.
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications
- **Pick-ups:** If you add the car+driver supplement from a specific town, you will be picked up at your hotel downtown. If out of town, you could be asked to pay a further supplement.
- **Guide:** the guide can decide whether to join you on board (only if you buy the car+driver supplement) or drive her/his own car. In case you selfdrive, the guide drives her/his own car in front of you and you just follow upon our itinerary instructions.
- **Live production:** being artisanal and not industrial products, the working cycle is not repeated every day at the same time, so it is not guaranteed to see *craftsmen at work* at each site (for example: Wine and Vinegar making, Prosciutto di Parma, Culatello).

## GELATO MASTERCLASS - Modena Hills Edition

**AVAILABLE:** Mon-Sat  
**WHERE:** Modena Hills (Vignola area)  
**DURATION:** 3 hrs (+ transfer time from/to departure point)  
**TYPE OF TOUR:** private, funny, slow-pace, children suitable  
**TOUR TIME:** 4:00 pm in the Vignola area  
**MEETING:** **if you come by own car:** directly at the first stop in the Vignola area (TBD)  
**PICK-UP:** **if you require our car&driver:** your hotel downtown / train station (pick-up time TBD)

**HIGHLIGHTS:** *expert guidance, off-the-beaten-tracks, hands-on, immersive, interaction with locals, branded gelato*

**CAPTION:** Discover the charming medieval town of **Vignola** - home to a breathtaking castle and the famous **cherries** – and sip a reinvigorating **espresso** together with the guide before diving into a world-class **gelato-making experience** at a renowned Italian gelato lab. A perfect blend of history, local flavors, and hands-on learning!

### DESCRIPTION:

4:00–5:00 pm Wander through the enchanting streets of **Vignola**, a medieval jewel in the Modena hills, where history and tradition blend seamlessly. Admire the town's **majestic castle**, a perfectly preserved fortress offering a glimpse into the past. Along the way, enjoy a relaxing **coffee and pastry stop** at a historic café, indulging in local treats before your hands-on gelato adventure.

5:30–7:00 pm Step into a **prestigious Italian gelato lab**, an internationally acclaimed brand known for its innovation and devotion to tradition. Under the guidance of expert gelato makers, you'll discover the secrets of artisan gelato production and create three unique flavors: **Classic Vanilla**, **Seasonal Sorbet** + a **Surprise Gourmet Flavor** (why not a **Vignola cherry liqueur** or **nocino** walnut liqueur)!

At the end of the class, enjoy the gelato you've made while learning about the **science, creativity, and passion** that make Italian gelato one of the world's most beloved desserts.

### PRICES:

	Participants	Net prices
<b>Adults (+17)</b>	2	210,00 € per person
	3	160,00 € per person
	4	135,00 € per person
	5	100,00 € per person
	6	95,00 € per person
	7	85,00 € per person
<b>Children 4-16 yo:</b>		70,00 € per person
<b>Infants 0-3 yo:</b>		Free

### INCLUSIONS:

- Private guide (english)
- Coffee/cappuccino + a piece of pastry at a traditional pastry shop
- 1,5 gelato class & tasting (3 flavors) at a branded lab in the Vignola area

### EXCLUSIONS:

- Transportation
- Everything not mentioned in inclusion

## SUPPLEMENTS & OPTIONS:

### Car+Driver:

Town of Departure	Car (1-2) Net prices	Van (3-7) Net prices
Parma	€ 390,00	€ 390,00
Bologna	€ 285,00	€ 340,00

### PLEASE NOTE:

- **Program:** the described program may undergo minor changes in the timings and itinerary.
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications
- **Pick-ups:** If you add the car+driver supplement from a specific town, you will be picked up at your hotel downtown. If out of town, you could be asked to pay a further supplement.
- **Guide:** the guide can decide whether to join you on board (only if you buy the car+driver supplement) or drive her/his own car. In case you selfdrive, the guide drives her/his own car in front of you and you just follow upon our itinerary instructions.
- **Live production:** being artisanal and not industrial products, the working cycle is not repeated every day at the same time, so it is not guaranteed to see *craftsmen at work* at each site (for example: Wine and Vinegar making, Prosciutto di Parma, Culatello).

## BALSAMICO TOUR & GELATO CLASS - Modena Hills Edition

**AVAILABLE:** Mon-Sat  
**WHERE:** Modena hills (Vignola area)  
**DURATION:** 6 hrs (+ transfer time from/to departure point)  
**TYPE OF TOUR:** Private, children suitable, educational, off-the-beaten-tracks  
**TOUR TIME:** 11:00 am in the Vignola area  
**MEETING:** **if you come by own car:** directly at the first stop in the Vignola area (TBD)  
**PICK-UP:** **if you require our car&driver:** your hotel downtown / train station (pick-up time TBD)

**HIGHLIGHTS:** *Expert guidance, family-run acetaia, homemade wines, branded gelato, Vignola cherries, castle, interaction with locals*

**CAPTION:** Discover the charming medieval town of **Vignola**, home to a breathtaking **castle**, the famous **cherries**, and the rich culinary heritage of **Modena wines like Lambrusco** and **Aceto Balsamico Tradizionale**. Then, dive into a world-class **gelato-making experience** at a renowned Italian gelato lab. A perfect blend of history, local flavors, and hands-on learning!

**DESCRIPTION:**

11:00–2:00pm Once got to a family-run wine&Winegar maker's in the hills of Modena, meet the guide and discover the aging barrels where generations of winemakers craft their own **Lambrusco** and **Traditional Balsamic Vinegar**.

Indulge in a **farm-style lunch** featuring: cured meats & warm **crescentine** (Emilian flatbread) with homemade wine, a traditional pasta dish such as **gramigna**, **traditional dessert** such as **torta Barozzi** & homemade **grappa**, followed by a classic Italian **caffè**.

2:30–3:00pm **Stroll** through Vignola's medieval streets, soaking in the charm of this historic hilltop town: admire the stunning **castle**, one of the best-preserved fortresses in the region.

3:30–5:00 pm Step inside an internationally renowned **gelato lab**, famous for its craftsmanship and use of Vignola cherries. **Create artisanal flavors** like: **classic Vanilla** Flavor, a seasonal **Sorbet** and a **Gourmet Specialty** (experiment with unique flavors like **cherry liqueur** or **nocino** walnut liqueur!). Enjoy your handcrafted gelato while learning the secrets of Italy's most beloved frozen dessert!

**PRICES:**

	Participants	Net prices
<b>Adults (+17)</b>	2	270,00 € per person
	3	215,00 € per person
	4	190,00 € per person
	5	155,00 € per person
	6	145,00 € per person
	7	135,00 € per person
<b>Children</b>		Upon request

**INCLUSIONS:**

- Private guide (English);
- Guided visit & tasting at an Aceto Balsamico Tradizionale producer's;
- Seated lunch with a pasta dish + typical cured meats + dessert + local wine & coffee;
- 1,5 gelato class & tasting (3 flavors) at a branded lab in the Vignola area

**EXCLUSIONS:**

- Transportation
- Everything not mentioned in inclusion

## SUPPLEMENTS & OPTIONS:

### Car+Driver:

Town of Departure	Car (1-2) Net prices	Van (3-7) Net prices
Parma	€ 465,00	€ 465,00
Bologna	€ 415,00	€ 470,00

### PLEASE NOTE:

- **Program:** the described program may undergo minor changes in the timings and itinerary.
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications
- **Pick-ups:** If you add the car+driver supplement from a specific town, you will be picked up at your hotel downtown. If out of town, you could be asked to pay a further supplement.
- **Guide:** the guide can decide whether to join you on board (only if you buy the car+driver supplement) or drive her/his own car. In case you selfdrive, the guide drives her/his own car in front of you and you just follow upon our itinerary instructions.
- **Live production:** being artisanal and not industrial products, the working cycle is not repeated every day at the same time, so it is not guaranteed to see *craftsmen at work* at each site (for example: Wine and Vinegar making, Prosciutto di Parma, Culatello).

## PARMIGIANO, LAMBRUSCO & BALSAMICO TOUR - Modena Hills Edition

**AVAILABLE:** Mon-Sun  
**WHERE:** Modena Hills (Castelvetro area)  
**DURATION:** 5 hrs (+ transfer time from/to departure point)  
**TYPE OF TOUR:** Private, educational, lunch included, country area  
**TOUR TIME:** 09:00 in the Modena hills  
**MEETING:** **if you come by own car:** directly at the first stop in the Castelvetro area (TBD)  
**PICK-UP:** **if you require our car&driver:** your hotel downtown / train station (pick-up time TBD)

**HIGHLIGHTS:** *Family-run Producers, expert local guide, slow-paced & educational, traditional farm lunch, off the beaten paths.*

**CAPTION:** Embark on a **slow-paced, immersive journey** through the **Modena hills**, guided by a **passionate local expert**. Visit two **family-run farms**, where generations of artisans have perfected the craft of **Parmigiano Reggiano, Traditional Balsamic Vinegar, and local wines like Lambrusco**. Conclude with a **farm-to-table lunch**, savoring the true flavors of Modena.

### DESCRIPTION:

09:00 – 10:30 Step inside a family-run dairy, where **Parmigiano Reggiano** is made following century-old traditions: witness the art of cheese-making, from fresh milk to the aging process in vast, fragrant storerooms. Enjoy a guided tasting of different Parmigiano ages, experiencing its evolving flavors and textures.

11:00–02:00 Explore a boutique winery and acetaia, where the same family crafts both Lambrusco and **Traditional Balsamic Vinegar of Modena**. Discover the aging barrels and learn how time transforms simple ingredients into culinary masterpieces. Balsamic Tasting: Savor three different aged Aceto Balsamico Tradizionale paired with Parmigiano. The lunch at the acetaia is a true Modenese feast featuring: **cured meats** & warm **crescentine** (traditional flatbread), aged Parmigiano & artisan balsamic vinegar, traditional dessert such as **torta Barozzi** & homemade **grappa**, followed by a *state-of-the-art* Italian **caffè**.  
 This experience is a celebration of local traditions, family-run craftsmanship, and the slow food philosophy. Perfect for food lovers, wine enthusiasts, and curious travelers seeking an educational and immersive journey through Modena's countryside.

### PRICES:

	Participants	Net prices
<b>Adults (+17)</b>	2	215,00 € per person
	3	170,00 € per person
	4	145,00 € per person
	5	130,00 € per person
	6	120,00 € per person
	7	110,00 € per person
<b>Children 4-16 yo:</b>		70,00 € per person
<b>Infants 0-3 yo:</b>		Free

### INCLUSIONS:

- Private guide (English)
- Guided visits & tastings at producers of Parmigiano, Lambrusco and Aceto Balsamico
- Full lunch with typical menu

### EXCLUSIONS:

- Transportation
- Everything not mentioned in inclusion

## SUPPLEMENTS & OPTIONS:

### Car+Driver:

Town of Departure	Car (1-2) Net prices	Van (3-7) Net prices
Parma	€ 440,00	€ 505,00
Bologna	€ 355,00	€ 425,00

### PLEASE NOTE:

- **Program:** the described program may undergo minor changes in the timings and itinerary.
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications
- **Pick-ups:** If you add the car+driver supplement from a specific town, you will be picked up at your hotel downtown. If out of town, you could be asked to pay a further supplement.
- **Guide:** the guide can decide whether to join you on board (only if you buy the car+driver supplement) or drive her/his own car. In case you selfdrive, the guide drives her/his own car in front of you and you just follow upon our itinerary instructions.
- **Live production:** being artisanal and not industrial products, the working cycle is not repeated every day at the same time, so it is not guaranteed to see *craftsmen at work* at each site (for example: Wine and Vinegar making, Prosciutto di Parma, Culatello).

### PARMIGIANO, PROSCIUTTO, LAMBRUSCO & BALSAMICO TOUR - Modena Hills

**AVAILABLE:** Mon-Fri  
**WHERE:** Modena Hills (Castelvetro area)  
**DURATION:** 6 hrs (+ transfer time from/to departure point)  
**TYPE OF TOUR:** Private, educational, lunch included, country area  
**TOUR TIME:** 09:00 in the Modena hills  
**MEETING:** **if you come by own car:** directly at the first stop in the Castelvetro area (TBD)  
**PICK-UP:** **if you require our car&driver:** your hotel downtown / train station (pick-up time TBD)

**HIGHLIGHTS:** *Family-Run Producers, expert local guide slow-paced & educational, traditional farm lunch off-the-beaten-path, interaction with locals*

**CAPTION:** Discover the true essence of Modena's countryside on a slow-paced, immersive journey guided by a passionate local expert. Visit **three family-run producers**, where generations of artisans craft **Parmigiano Reggiano**, traditional cured meats like **Prosciutto**, and Modena's **signature wines** and **balsamic vinegars**. Conclude your experience with a **farm-to-table lunch**, savoring the authentic flavors of Modena.

#### DESCRIPTION:

09:00 – 10:30 Step inside a traditional caseificio, where **Parmigiano Reggiano** is crafted using time-honored techniques. Witness the cheese-making process, from fresh milk to the spectacular aging rooms lined with golden wheels. Enjoy a guided tasting of different Parmigiano maturations, appreciating its evolving flavors and textures.

11:00–12:00 Discover the art of **traditional Modenese cured meats** at a small, family-owned salumificio. Learn about the aging process of Prosciutto and other artisanal salumi, including coppa, pancetta, and mortadella. Taste a selection of their finest cured meats, paired with fresh bread and local accompaniments.

12:30–03:00 Visit a boutique winery and **acetaia**, where a passionate family produces both **Lambrusco** wines and Traditional Balsamic Vinegar of Modena. Explore the aging barrels and learn how time and craftsmanship create these Modenese treasures. Sample three aged **Aceto Balsamico Tradizionale**, paired with 24-month Parmigiano Reggiano. Enjoy a selection of **Pignoletto and Lambrusco**, Modena's signature wines. A true Modenese **feast-lunch** featuring **cured meats** & warm **crescentine** (traditional Emilian flatbread). Aged Parmigiano & artisan balsamic vinegar. Traditional dessert & homemade grappa, followed by a rich Italian caffè.

This immersive experience is perfect for food lovers, wine enthusiasts, and curious travelers who want to explore family-run traditions, slow food values, and the rich flavors of Modena.

#### PRICES:

	Participants	Net prices
<b>Adults (+17)</b>	2	240,00 € per person
	3	190,00 € per person
	4	165,00 € per person
	5	150,00 € per person
	6	140,00 € per person
	7	135,00 € per person
<b>Children 3-16 yo:</b>		85,00 € per person
<b>Infants 0-3 yo:</b>		Free

#### INCLUSIONS:

- Private guide (English)
- Guided visits & tastings at producers of Parmigiano, Lambrusco, Prosciutto di Modena and Aceto Balsamico
- Full lunch with typical menu

#### EXCLUSIONS:

- Transportation
- Everything not mentioned in inclusion

## SUPPLEMENTS & OPTIONS:

### Car+Driver:

Town of Departure	Car (1-2) Net prices	Van (3-7) Net prices
Parma	€ 465,00	€ 465,00
Bologna	€ 415,00	€ 470,00

### PLEASE NOTE:

- **Program:** the described program may undergo minor changes in the timings and itinerary.
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications
- **Pick-ups:** If you add the car+driver supplement from a specific town, you will be picked up at your hotel downtown. If out of town, you could be asked to pay a further supplement.
- **Guide:** the guide can decide whether to join you on board (only if you buy the car+driver supplement) or drive her/his own car. In case you selfdrive, the guide drives her/his own car in front of you and you just follow upon our itinerary instructions.
- **Live production:** being artisanal and not industrial products, the working cycle is not repeated every day at the same time, so it is not guaranteed to see *craftsmen at work* at each site (for example: Wine and Vinegar making, Prosciutto di Parma, Culatello).

## PARMIGIANO & BALSAMICO TOUR – Motorvalley Edition (SHARED from Bologna)

- AVAILABLE:** February to December / Every Monday and Thursday, excluding Italian Public Holidays
- WHERE:** Modena hills, 20 mins from Modena and 45 mins drive from Bologna
- FROM:** Bologna
- DURATION:** 7 hours from Bologna
- TYPE OF TOUR:** shared & exclusive at the same time, funny, lunch included, guide on board
- TOUR TIME:** pick-up at 8:30 (Bologna)-drop-off at 3:30 pm (Bologna)
- MEETING:** Your hotel in Bologna downtown (pick-up time TBD)

- HIGHLIGHTS:** *Gourmet, full lunch, family-run venues, historical places, expert guidance, transport.*
- CAPTION:** Experience the Emilia region like never before with exclusive **food adventures** and cooking classes in Modena and Bologna, all infused with a personal and authentic touch.

**DESCRIPTION:** Embark on a memorable journey to the Modena area, renowned as the heart of Italy's Food and Motor Valley. Join our Exclusive Tour for Food Enthusiasts, where you'll meet the **dedicated artisans behind Parmigiano-Reggiano and Traditional Balsamic Vinegar**. Through their passionate stories and our expert guidance, you'll discover the artistry that connects these exquisite products to the land's rich heritage.

Conclude your experience with a **delightful menu that masterfully combines tradition and creativity at a special historic Villa, once to home of Enzo Ferrari's mother, where the family used to spend the Summer**. This Villa is also tied to Rodolfo Siviero, Italian Secret Agent and Art Historian famous for his important work in recovering artworks stolen from Italy during the Second World War as part of the 'Nazi plunder', much like the narrative portrayed in the 2014 film **The Monuments Men** starring George Clooney. Don't miss this unique opportunity to engage with Italy's culinary legacy!

**PRICES:**

	Participants	Net prices
<b>Adults (+12)</b>	2	335,00 € per person
	3	280,00 € per person
	4-6	170,00 € per person

**INCLUSIONS**

- Guided Tour at a Parmigiano Reggiano cheese dairy with final tasting of Parmigiano 3 aging and freshly made ricotta
- Guided Tour of Traditional Balsamic Vinegar of Modena at a third-generation family's charming Italian-style country house
- Tasting of different types of Balsamic, including Traditional Balsamic aged over 12 and 25 years
- Tasting lunch combining tradition and creativity at a special historic Villa, once home of Enzo Ferrari's mother
- Private Transport with Tour Guide – pick up /drop off at yr accommodation in Bologna city

**SPECIAL CANCELLATION POLICY:**

- From booking to 30 days before: Eur 40,00 as a fixed administration fee
- From 29 to 15 days before: 50% penalty
- From 14 days to tour date: 100% penalty (=no refund)

**PLEASE NOTE:**

- **Program:** the program may undergo minor changes in the timings and itinerary.
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications
- **Live production:** being artisanal and not industrial products, the working cycle is not repeated every day at the same time, so it is not guaranteed to see *craftsmen at work* at each site (for example: Wine and Vinegar making, Prosciutto di Parma, Culatello).

## FROM FARM TO FORK - Bologna Hills (SHARED)

**AVAILABLE:** Mid April to November / Wednesday to Saturday, excluding Italian Public Holidays  
**WHERE:** Monte S.Pietro (40 min from Bologna)  
**DURATION:** 4 hrs (10:30 – 2:30 + transfer time from your departure point)  
**TYPE OF TOUR:** shared, funny, lunch Bologna, expert guidance  
**TOUR TIME:** 10:30 in Monte S.Pietro (40 min from Bologna)  
**MEETING:** **if you come by own car:** directly at the venue, Monte S.Pietro (40 min from Bologna)  
**PICK-UP:** **if you require our car&driver:** your hotel downtown / train station (pick-up time TBD)

**HIGHLIGHTS:** *gourmet, full lunch, family-run venues, historical places, farm-to-table*

**CAPTION:** Experience a **farm-to-table** journey where you'll have the chance to cook with the freshest seasonal ingredients straight from the farmhouse! Indulge in a thoughtfully **crafted menu** that highlights the essence of natural, seasonal, and local (0-km) produce, all paired with the farm's **natural wines**.

### DESCRIPTION

Tucked away in a **picturesque corner of the Bologna Hills**, you'll be enveloped in a warm and inviting atmosphere created by a passionate young woman who lovingly restored a **medieval house** that has been in her family for generations. As you immerse yourself in this enchanting setting, you'll gain insight into **rural life** and the captivating story of her family, evident in every piece of vintage furniture, tool, and photograph that adorns this historic home. You'll experience what it truly means to feel at home in Italy, surrounded by rich culture and heartfelt warmth.

### PRICES:

	Participants	Net prices
<b>Adults (+12)</b>	2	315,00 € per person
	3	260,00 € per person
	4-6	155,00 € per person

### INCLUSIONS:

- Heartfelt **tour of the farmhouse**, where you can discover the rich family history that adds warmth to every meal. As you stroll through the vegetable garden, pick a basketful of seasonal ingredients, including the beloved Italian herbs that are so important to local cuisine
- In the kitchen, we'll create a local **focaccia, fresh pasta**, and a delightful **dessert** together, using natural and sustainable methods, though this could present some changes for the best, based on our host's inspiration to offer you best menu for that day and season.
- Enjoy the delicious dishes you've crafted, starting with a generous appetizer of the finest **local cheeses and charcuterie**, along with sweet jams and honey. Each dish will be thoughtfully paired with a **natural wine**, in order to truly appreciate the flavors of the region.

### EXCLUSIONS:

- Transportation
- Everything not mentioned in inclusion

### SUPPLEMENTS & OPTIONS:

**Car+Driver:** **On request**

### SPECIAL CANCELLATION POLICY:

- From booking to 30 days before: Eur 40,00 as a fixed administration fee
- From 29 to 15 days before: 50% penalty
- From 14 days to tour date: 100% penalty (=no refund)

## ALMOST LOCAL – Mantova Downtown Foodie Tour

**AVAILABLE:** Monday to Saturday  
**WHERE:** Mantova downtown  
**FROM:** Milano, Parma, Bologna  
**DURATION:** 3 hours (+ transfer times from your departure point)  
**TYPE OF TOUR:** Private, walking, slow-pace, fusion of art & lifestyle with an insider view  
**TOUR TIME:** Ideally 09:30 am or 04:00 pm  
**MEETING:** **if you come on own:** Mantova downtown hotel / train station / Tourist office  
**PICK-UP:** **if you require our car&driver:** your hotel elsewhere (pick-up time TBD)

**CAPTION:** Beside being an incredible showcase of historical and artistic highlights, Mantua boasts a diverse and rich culinary heritage deeply rooted in the traditions of both the **Lombardy** and the **Emilia-Romagna** regions: whether you're a foodie, a culture enthusiast, or someone looking for an authentic travel experience, a food walking tour in Mantua can be a delightful and enriching adventure!

### DESCRIPTION:

Meet your local guide and start your tour in the Italian way: a strong **espresso** or a milder **cappuccino** paired with a freshly baked **pastry** at one of the most traditional coffee spots, possibly near **Piazza Broletto** or **Piazza Erbe**.

On the way, you will notice how **Palazzo Ducale** stands out as one of Italy's biggest museum ensembles dating back to the late Middle Ages while the **Basilica di S. Andrea** (masterpiece of architect Leon Battista Alberti and painter Andrea Mantegna) perfectly celebrates the more sophisticated and elegant patterns that flourished in the 1500s at the Gonzagas' court.

Explore the *portici*, Mantova's ancient trade galleries, and wander through the many delis scattered all along: here and there you will savour the taste of **Grana Padano PDO** (better if paired with the local pears or with the pickled fruits called **mostarda!**) and the most traditional cured meats such as **Salame Mantovano**.

Conclude your experience with a nice **glass of wine** by **Piazza delle Erbe**: a vibrant square surrounded by colorful buildings, cafes and historic structures and a great place to soak in the local atmosphere before going back to your routine!

### PRICES:

	Participants	Net prices
<b>Adults (+12)</b>	1	275,00 €
	2	160,00 € per person
	3	120,00 € per person
	4	100,00 € per person
	5	90,00 € per person
	6	80,00 € per person
	7	75,00 € per person
<b>Children 4-11 yo</b>		50,00 € per person
<b>Infants 0-3 yo</b>		Free

### INCLUSIONS:

- Private licensed expert guide for max 3 hours (English/other languages upon supplement)
- Coffee with a piece of small piece of pastry OR *cappuccino* OR *gelato*
- Water + 1 Glass of local wine
- Tasting of Granda Padano and Salame Mantovano, with bread or focaccia

### EXCLUSIONS:

- Everything not mentioned in the inclusions
- Entries to monuments (on request, to be paid directly to the guide)
- Transportation

## SUPPLEMENTS & OPTIONS:

### Car+Driver:

Town of Departure	Car (1-2) Net prices	Van (3-7) Net prices
Parma	325,00 €	415,00 €
Milan	650,00 €	775,00 €
Bologna	425,00 €	470,00 €

### PLEASE NOTE:

- **Program:** the described program may undergo minor changes in the timings and itinerary.
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications
- **Pick-ups:** If you add the car+driver supplement from a specific town, you will be picked up at your hotel downtown. If out of town, you could be asked to pay a further supplement.
- **Mercato Coperto\*:** not open at Sundays and Mondays.

## ALMOST LOCAL – Milano Downtown Foodie Tour

**AVAILABLE:** Mon-Sun  
**WHERE:** Milan downtown (piazza Duomo)  
**FROM:** Milan downtown (Piazza Duomo)  
**DURATION:** 3 hours (+ transfer times from your departure point)  
**TYPE OF TOUR:** Private, walking, fusion of art & lifestyle with an insider view, multiple tastings  
**TOUR TIME:** 10:30 OR 4:30 pm  
**MEETING:** **if you come on own:** Piazza Duomo  
**PICK-UP:** **if you require our car&driver :** your hotel elsewhere (pick-up time TBD)

**HIGHLIGHTS:** *Milan's top districts, sweet & savory tastings, authentic Italian aperitivo, local insights & hidden gems, insider's view, expert guidance*

**CAPTION:** Walk, taste, and live Milan like a local! Join our **3-hour Food Walking Tour** and savor **authentic Italian flavors** in the city's most iconic districts.

**DESCRIPTION:**  
 Embark on a delightful 3-hour Food Walking Tour through Milan's **most charming districts** —Piazza Duomo, Brera, and the Navigli just to name some —led by a **passionate local guide**.

Stroll through historic streets, uncover hidden gems, and experience Milan like a true local, savoring authentic Italian flavors along the way. Start with a sweet break, enjoying a rich **espresso** and a fresh **brioche** or a **gelato** on warm days.

Continue with a savory treat, choosing between a slice of **pizza** or a traditional **panzerotto**.

Finally, embrace the city's vibrant **aperitivo** culture with a refreshing **Spritz** or a glass of **wine**, paired with a **tramezzino**, **focaccia**, or local bites. A perfect mix of culture, flavors, and Milanese lifestyle!

### PRICES:

	Participants	Net prices
<b>Adults (+12)</b>	1	285,00 €
	2	165,00 € per person
	3	125,00 € per person
	4	105,00 € per person
	5	95,00 € per person
	6	85,00 € per person
	7	80,00 € per person
<b>Children 4-11 yo</b>		55,00 € per person
<b>Infants 0-3 yo</b>		Free

### INCLUSIONS:

- Private guide (English / other languages on request);
- Multiple tastings of typical Italian food at 2-3 different corners
- Glass of Spritz or wine within the included budget

### EXCLUSIONS:

- Entries to monuments (on request, to be paid directly to the guide)
- Transportation
- Everything not mentioned in inclusion

### SUPPLEMENTS & OPTIONS:

**Car+Driver:** On request

**SPECIAL CANCELLATION POLICY:**

- From booking to 16 days: Eur 40,00 as a fixed administration fee
- From 15 to 8 days before: 50% penalty
- From 7 days to same tour day: 100% penalty

**PLEASE NOTE:**

- **Program:** the described program may undergo minor changes in the timings and itinerary.
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications
- **Pick-ups:** If you add the car+driver supplement from a specific town, you will be picked up at your hotel downtown. If out of town, you could be asked to pay a further supplement.

### CREMONA AND ITS VIOLINS

**AVAILABLE:** Wednesday to Sunday  
**WHERE:** Cremona, downtown (1 hr from Parma, 1 hr from Milan)  
**FROM:** Parma, Milan  
**DURATION:** 4 hours + transfer times  
**TYPE OF TOUR:** Private, walking, slow-pace, fusion of art, music & lifestyle with an insider view  
**TOUR TIME:** 10:00 am in Cremona  
**MEETING:** **if you come by own car:** directly in Cremona (TBD)  
**PICK-UP:** **if you require our car&driver:** your hotel/ train station (pick-up time TBD)

**HIGHLIGHTS:** Which words come to your mind when thinking about Cremona? **Torrone** and **violino**, of course! Listed among the UNESCO sites with Intangible Cultural Heritage, the town boasts an alluring elegance and numerous landmarks of the so-called Lombard identity.

**DESCRIPTION:** Our licensed expert guide will bring you around on a nice walk to touch the most iconic corners of the town, starting from Piazza del Comune, with its 13th-century Loggia dei Militi and the renowned medieval Torrazzo. Not far from there, you will stumble upon the millenary *ensemble* of both the **Duomo** and the **Baptistry**, perfect examples of the romanesque art with that peculiar Lombard touch which is known today as *romanico padano*. A special stop will be dedicated to **Museo del Violino**, where you will get acquainted with *maestro* **Antonio Stradivari**, his splendid violins, the arts-and-crafts needed to build them and the evolution of this magic instrument from the origins to the current day. The final treat? A **tasty lunch** at one of Cremona's most typical restaurant will make your day in the city of violins.

#### PRICES:

	Participants	Net prices
<b>Adults (+12)</b>	1	265,00 €
	2	165,00 € per person
	3	130,00 € per person
	4	115,00 € per person
	5	105,00 € per person
	6	100,00 € per person
	7	95,00 € per person
<b>Children 4-11 yo</b>		60,00 € per person
<b>Infants 0-3 yo</b>		Free

#### INCLUSIONS:

- Licensed expert local guide in Cremona for approx. 2 ½ hours (English /other languages upon supplement)
- Entrance and guided visit at the Violins Museum in Cremona
- 3-course lunch at typical restaurant (glass of local wine included)

#### EXCLUSIONS:

- Private transportation (see dedicated table below)
- Everything not mentioned in the inclusions

#### SUPPLEMENTS & OPTIONS:

##### Car+Driver:

Town of Departure	Car (1-2) Net prices	Van (3-7) Net prices
Parma	375,00 €	480,00 €
Milan	555,00 €	685,00 €

#### PLEASE NOTE:

- **Program:** the described program may undergo minor changes in the timings
- **Pick-ups:** If you add the car+driver supplement from a specific town, you will be picked up at your hotel downtown. If out of town, you could be asked to pay a further supplement.

## THE MONTISOLA EXPERIENCE - Fishermen's Island tour & Fine Food on Lake Iseo

**AVAILABLE:** Monday to Sunday  
**WHERE:** Monte Isola (province of Brescia)  
**FROM:** Milan, Bergamo, Brescia  
**DURATION:** 6 hours (+ transfer time from your departure point)  
**TYPE OF TOUR:** Private, boat, fishing products, educational  
**TOUR TIME:** 09:30 am  
**MEETING:** **if you come by own car:** directly in Sulzano  
**PICK-UP:** **if you require our car&driver:** your hotel downtown / train station (pick-up time TBD)

**HIGHLIGHTS:** *private, authentic food&lifestyle, slow-pace, expert guidance, tastings, full menu.*

**CAPTION:** The island of **Montisola** is a green mountain in the middle of Lake Iseo, the largest lake island in Europe! Besides offering a **stunning landscape**, Montisola boats a **delicious local cuisine**: whether you are a foodie, a culture enthusiast or someone looking for legends and traditions, Monte Isola is definitely worth a visit!

**DESCRIPTION:** Join us for an unforgettable journey starting at the **Sulzano harbor**, where you'll be greeted by our **knowledgeable guide** stationed in front of the info point. Embark on a private **boat transfer** from Sulzano to **Peschiera Maraglio**, a picturesque **fishermen's village** exuding a timeless charm. As you traverse the serene waters, immerse yourself in the tranquil ambiance and anticipate the adventures awaiting you.

Indulge your senses in a delightful **local food tasting experience**, savoring the flavors unique to the region and gaining insight into its culinary heritage.

Start a **private walking guided tour**, delving into the captivating legends and rich traditions of the island. Learn about the intricate art of fishing, the craftsmanship behind net production, and the age-old tradition of crafting wooden boats, known as naèt. Traverse through olive groves, discovering the secrets of olive oil production along the way.

Revel in a sumptuous **3-course lunch** featuring the **finest lake fish**, prepared to perfection and served against the stunning backdrop of the island's natural beauty. Conclude your excursion with a private boat transfer from Peschiera Maraglio back to Sulzano, reflecting on the enchanting experiences and cherished memories created throughout your journey.

### PRICES:

	Participants	Net prices
<b>Adults (+12)</b>	1	435,00 €
	2	265,00 € per person
	3	210,00 € per person
	4	185,00 € per person
	5	170,00 € per person
	6	155,00 € per person
	7	150,00 € per person
<b>Children 4-11 yo</b>		95,00 € per person
<b>Infants 0-3 yo</b>		Free

### INCLUSIONS:

- Private licensed guide (English speaking)
- Private boat transfer from Sulzano to Peschiera Maraglio and back
- Local food tasting experience.
- Private walking guided tour.
- Three-course lunch based on lake fish.

### EXCLUSIONS:

- Transportation
- Everything not mentioned in the inclusions

## SUPPLEMENTS & OPTIONS:

### Car+Driver:

Town of Departure	Car (1-2) Net prices	Van (3-7) Net prices
Milan	715,00 €	840,00 €
Bergamo	520,00 €	620,00 €
Brescia	465,00 €	585,00 €

### Boat Tours:

PRIVATE BOAT TOUR OF THE 3 ISLANDS OF LAKE ISEO: **On request**

(Montisola, San Paolo island and Loreto island with a stop in Peschiera).

Lake Iseo is a beautiful lake surrounded by the mountains. You'll enjoy an amazing landscape and the contrast between the green vegetation and the blue water of the lake while you'll admire the three jewels of Lake Iseo: the island of Montisola, San Paolo island and Loreto island.

PRIVATE GUIDED TOUR OF ISEO: **On request**

Iseo is a nice town on the shore of Lake Iseo. You'll see the exteriors of: historic centre, the medieval urban structure, the statue of Gabriele Rosa, Garibaldi Square with the first Statue of Garibaldi in Italy, the townhall, the Church of Santa Maria del Mercato, the Arsenale palace, the ancient washhouse, the Parish Church of Sant' Andrea, the Church of San Silvestro, the baptistry, the Oldofredi Castle, the Sanctuary of the Madonna della Neve and the lake promenade).

PRIVATE TOUR OF ISEO + BOAT TOUR OF THE 3 ISLANDS OF LAKE ISEO: **On request**

### PLEASE NOTE:

- **Program:** the described program may undergo minor changes in the timings and itinerary
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications
- **Pick-ups:** If you add the car+driver supplement from a specific town, you will be picked up at your hotel downtown. If out of town, you could be asked to pay a further supplement.

## ALMOST LOCAL – Venezia Downtown Foodie Tour

- AVAILABLE:** every day on request  
**WHERE:** Venice downtown  
**DURATION:** 3 hours (+ transfer times from your departure point)  
**TYPE OF TOUR:** Private, walking, slow-pace, fusion of art & lifestyle with an insider view  
**TOUR TIME:** on request  
**MEETING:** **if you come on own:** Venice downtown TBD  
**PICK-UP:** **if you require our car&driver:** your hotel elsewhere (pick-up time TBD)
- CAPTION:** Experience Venice like never before—through its **hidden gems** and **tantalizing flavors!**

### DESCRIPTION:

Step away from the typical tourist routes and embark on a journey that unveils the **authentic life of locals**. With the help of a **knowledgeable guide**, discover secret spots that only insiders know, escaping the bustling crowds of San Marco's Square. At the same time, immerse yourself in the culinary traditions of the lagoon.

Enjoy a walking tour that takes you on a sensory adventure, sampling **Venetian specialties** among the typical **cicchetti** and pairing them with the most suitable and typical **wines from the region**. As you savor these delights, you'll also uncover the city's rich history, vibrant folklore, and the stories that make Venice truly one of a kind. This is your chance to explore Venice differently—intimately, deliciously, and authentically.

### PRICES:

	Participants	Net prices
<b>Adults (+12)</b>	2	225,00 € per person
	3	180,00 € per person
	4	160,00 € per person
	5	145,00 € per person
	6	140,00 € per person
<b>Children</b>		Upon request

### INCLUSIONS:

- Private licensed expert Venice guide for 3 hours (English/other languages on request)
- 3 stops for typical food tastings with 3 drinks

### EXCLUSIONS:

- Entries to monuments (on request, to be paid directly to the guide)
- Transportation
- Everything not mentioned in inclusions

### SUPPLEMENTS & OPTIONS:

**Car+Driver:** **On request**

### SPECIAL CANCELLATION POLICY:

- From booking to 3 days before: Eur 40,00 as a fixed administration fee
- From 3 days to tour day: 100% penalty

### PLEASE NOTE:

- 30% surcharge if tour is requested on festivity days
- **Program:** the described program may undergo minor changes in the timings.
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications

## ALMOST LOCAL – Verona Downtown Foodie Tour

**AVAILABLE:** Mon-Sat  
**WHERE:** Verona downtown  
**FROM:** Verona downtown  
**DURATION:** 3,5 hours (+ transfer times from your departure point)  
**TYPE OF TOUR:** Private, walking, slow-pace, fusion of art & lifestyle with an insider view, local tastings  
**TOUR TIME:** on request  
**MEETING:** **if you come on own:** Verona downtown TBD  
**PICK-UP:** **if you require our car&driver:** your hotel elsewhere (pick-up time TBD)

**HIGHLIGHTS:** *Authentic tastings, scenic stroll, classic aperitif, sweet finale, expert guidance*

**CAPTION:** Discover Verona through its rich culinary traditions on this food & wine walking tour, led by a **passionate local guide**. Stroll through the city's charming streets and visit historic **taverns** and **small shops** that have been serving **authentic local dishes** for generations.

**DESCRIPTION:**  
 Start your day like a true Italian with a bold **espresso**, setting the perfect tone for your gastronomic adventure.

After a brief walk past the majestic **Arena di Verona**, dive into the city's signature flavors with a stop at a traditional **Osteria**. Here, indulge in **soppressa salami**, **Monte Veronese cheese**, and Verona's famous **meatballs**, paired with a **classic aperitif**.

Continue exploring the city's **food district**, home to the best *osterie* and *botteghe*, where you'll taste renowned local wines, including the bold **Valpolicella red** and refreshing **white wines from Lake Garda** and eastern Verona.

End your experience on a sweet note with a stop at a historic **gelateria**, where you'll savor a creamy, artisanal gelato.

**PRICES:**

	Participants	Net prices
<b>Adults (+12)</b>	1	285,00 €
	2	165,00 € per person
	3	125,00 € per person
	4	105,00 € per person
	5	95,00 € per person
	6	85,00 € per person
	7	80,00 € per person
<b>Children 4-11 yo</b>		55,00 € per person
<b>Infants 0-3 yo</b>		Free

- INCLUSIONS:**
- Private guide for 3,5 hrs (English)
  - Multiple local tastings wine included

- EXCLUSIONS:**
- Transportation
  - Everything not mentioned in the inclusions
  - Entries to monuments (on request, to be paid directly to the guide)

**SUPPLEMENTS & OPTIONS:**  
**Car+Driver: On request**

**SPECIAL CANCELLATION POLICY:**

- From booking to 16 days: Eur 40,00 as a fixed administration fee
- From 15 to 8 days before: 50% penalty
- From 7 days to same tour day: 100% penalty

**PLEASE NOTE:**

- **Program:** the described program may undergo minor changes in the timings and itinerary.
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications
- **Pick-ups:** If you add the car+driver supplement from a specific town, you will be picked up at your hotel downtown. If out of town, you could be asked to pay a further supplement.

## AMARONE WINE ADVENTURE – Quad & Wine tour by Ca' del Moro©

**AVAILABLE:** Wednesday to Sunday  
**WHERE:** Valpantena, aka The New Valpolicella  
**FROM:** Grezzana (province of Verona)  
**DURATION:** 5 hours  
**TYPE OF TOUR:** Private, educational, in-depth, rural, exciting, full lunch  
**TOUR TIME:** 10:00 am  
**MEETING:** **if you come by own car:** directly at the first wine estate in Grezzana (Verona)  
**PICK-UP:** **if you require our car&driver:** your hotel downtown / train station (pick-up time TBD)

**HIGHLIGHTS:** Immerse yourself in the enchanting world of **Amarone wine** culture through a captivating blend of exhilarating **quad tour** and **gourmet tastings**. Indulge in the essence of local flavors, treating your senses to an unforgettable experience!

### DESCRIPTION:

10:00 am Meet the winery staff and start this unique experience! **Quad tour:** Embark on an exhilarating Quad tour through the picturesque vineyards of the Alta project, soaking in breathtaking views and the region's winemaking heritage.

11:30 am Join a guided tour of the **vineyards and cellar**, sampling three wines directly from the Barriques and indulging in a **vertical tasting** of three vintages of our esteemed Amarone "Ciliegio."

12:00 pm Delight your taste buds with a specially curated **3-course Tasting Menu**, showcasing the seasonality and excellence of local cuisine, while honoring the valley's rich heritage.

03:00 pm End of activities and back to your hotel / head on to your next destination.

### PRICES:

	Participants	Net Prices
<b>Adults (+18yo)</b>	2	235,00 € per person
	3	225,00 € per person
	4	215,00 € per person
	5	210,00 € per person

### INCLUSIONS:

- Quad tour through the vineyards, guided tour of the vineyards and cellar
- Tastings of 3 vintages of Amarone wine
- Lunch with 3-courses *Tasting Menu*
- Cadeau: Box set "Amarone Risotto" (1 bottle of *Collezione Radicata* – Amarone della Valpolicella DOCG, 1 bottle of Amarone della Valpolicella DOCG *Etichetta Nera Collection*, 1 jar of Rice "Acquerello")

### EXCLUSIONS:

- Everything not mentioned in the inclusions
- Transportation to the venue

### SUPPLEMENTS & OPTIONS:

#### Car+Driver:

Town of Departure	Car (1-2) Net prices	Van (3-7) Net prices
Verona	€ 380,00	€ 390,00

### PLEASE NOTE:

- **Program:** the described program may undergo minor changes in the timings.
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications
- **Pick-ups:** If you add the car+driver supplement from a specific town, you will be picked up at your hotel downtown. If out of town, you could be asked to pay a further supplement.
- **Guide:** this tour does not include any private guide following you up along the itinerary: the visit is run directly by the producer.

## CHIANTI WINE TOUR

**AVAILABLE:** Monday to Friday  
**WHERE:** Province of Florence, Siena  
**DURATION:** 7 hours ½ (+ transfer time from your departure point)  
**TYPE OF TOUR:** Slow-pace, gourmet, educational, top-notch wines  
**TOUR TIME:** 12:00 pm in Greve in Chianti  
**MEETING:** **if you come by own car:** directly at the first wine estate (usually Greve in Chianti)  
**PICK-UP:** **if you require our car&driver:** your hotel downtown / train station (pick-up time TBD)

**HIGHLIGHTS:** Hey you, wine lovers out there! Don't you feel like exploring the most **iconic wine** region of the world through its less known and still top-notch **country-chic producers?** Here we are!

### DESCRIPTION:

**12:00 pm** Meet the winery staff at **Castello di Verrazzano** in Greve In Chianti to first of all discover their ancient history and the family landmarks: Giovanni da Verrazzano, the navigator and discoverer of the bay of New York and of most of the East coast of modern U.S., was born here in 1485!  
 After visiting both the vineyards and the cellars dating back to the 1500s, you will be captured by a fabulous lunch in full Tuscan style, paired with a selection of the most representative company gems, including not only the **Supertuscans** but also **vinsanto** and **grappa**: PDO Tuscan ham, wild boar salami, head cheese, *finocchiona* (a typical salami flavoured with fennel seeds), *crostino* with lard, homemade EVO oil, *pecorino* (sheep cheese), pasta with tomato sauce, grilled sausages and *rosticciana* (pork ribs) or roast pork loin with side dishes from the garden, farm cake and – goes without saying - *cantuccini* and a reinigorating italian *espresso*.

**03:00 pm** Head on to **Gaiole**, true homeland of Chianti classico.

**03:45 pm** Guided tour of **Capannelle**, a high-profile wine making estate dating back to 1974 and since then boasting noticeable partnerships such as Avignonesi, Enoteca Pinchiorri, Orient Express Hotels and Michelin. The final tasting will make the happy ending to this fab day, with unforgettable **Chiantis** and a remarkable **Chardonnay**.

**05:15 pm** End of the activities and back to Florence / to your next destination

### PRICES:

	Participants	Net prices
<b>Adults (+18)</b>	<i>From 1 to 7 persons</i>	120,00 € pp (fix rate)
<b>Children 4-18 yo (no wine included)</b>		60,00 € pp
<b>Infants 0-3 yo</b>		Free

### INCLUSIONS:

- Visit to the Verrazzano winery and wine tasting with 3 different wines (English)
- Full lunch in Verrazzano Castle Restaurant
- Visit to the Capannelle winery (English)

### EXCLUSIONS:

- Transportation
- Everything not mentioned in inclusions

## SUPPLEMENTS & OPTIONS:

### Car+Driver:

Town of Departure	Time of Departure	Car (1-2) Net prices	Van (3-7) Net prices
Firenze	11:00 am	650,00€	650,00€

## PLEASE NOTE:

- **Program:** the described program may undergo minor changes in the timings
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications
- **Pick-ups:** If you add the car+driver supplement from a specific town, you will be picked up at your hotel downtown. If out of town, you could be asked to pay a further supplement.
- **Guide:** this tour does not include any private guide following you up along the itinerary: the visit is run directly by the producer at fixed times and there could be other guests attending.
- **Live production:** being artisanal and not industrial products, the working cycle is not repeated every day at the same time, so it is not guaranteed to see *craftsmen at work* at each site (for example: Wine and Vinegar making, Prosciutto di Parma, Culatello).

## FROM SOIL-TO-FORK - Sustainable Farming & Dining Experience by Quintosapore©

**AVAILABLE:** Monday to Friday  
**WHERE:** Città della Pieve (Perugia)  
**DURATION:** 4 hours  
**TYPE OF TOUR:** Private, educational, experimental  
**TOUR TIME:** 11:30 am  
**MEETING:** **if you come by own car:** directly at the farm in Città della Pieve  
**PICK-UP:** **if you require our car&driver:** your hotel downtown / train station (pick-up time TBD)

**HIGHLIGHTS:** Join us on the farm for a journey from **soil to fork** and gain a deeper appreciation for the food you eat. Experience a unique and **immersive** journey through **agriculture** as we take you on a very educational and mind-opening **farm tour**.

### DESCRIPTION:

You'll learn about **agroforestry**, **EM Technology**, **Biochar**, **soil health** and the techniques and methods we use to guarantee the exceptional quality of our produce. You'll be able to track your food **from our farm to your plate** and appreciate all the hard work and dedication that goes into every step of the process. Not only will you better understand where your food comes from, but you'll also learn valuable insights into sustainable farming practices and why it is essential to support local agriculture. After you visit the farm, you will be treated to a fabulous outdoor vegetable focused **lunch** served in a scenic location where you can enjoy the beautiful view of our farm valley.

You will be served a delicious **tasting menu** featuring -picked vegetables and fruits from our farm. They will be perfectly prepared on our wood-fired **Ofyr** and **GreenEgg BBQs** and served with organic condiments, oils, and wine.

You can add a truffle or meat, course, sourced from a local, trusted supplier, for an additional charge. This experience usually starts mid-morning and lasts until late afternoon. We will be outdoors, so please dress accordingly!

### PRICES:

	Participants	Net Prices
<b>Adults (+12yo)</b>	2-3	220,00 € per person
	4-8	175,00 € per person
<b>Children 4-11 yo</b>		100,00 € per person
<b>Infants 0-3 yo</b>		Free

### INCLUSIONS:

- Guided visit of the farm
- Lunch on site (wine included)

### EXCLUSIONS:

- Transportation service
- Everything not mentioned in the inclusions

### SUPPLEMENTS:

**Car+Driver:** **on request**

## PLEASE NOTE:

- **Program:** the described program may undergo minor changes in timings and itinerary.
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications
- **Pick-ups:** If you add the car+driver supplement from a specific town, you will be picked up at your hotel downtown. If out of town, you could be asked to pay a further supplement.
- **Weather policy:** The experience is held outdoors. We do our best to ensure that your experience runs smoothly, but we cannot be held responsible for circumstances beyond our control or for any sudden weather changes that may affect the event. Please be informed that the farm reserves the right to cancel an experience or event. In the unlikely event that the farm has to cancel an event due to adverse weather conditions, we will either agree upon an alternative date or issue a refund to the original method of payment used at the time of booking.
- **Food & alcohol:** The farm will provide all food and beverages. Alcohol will only be served to legal drinkers and should be enjoyed responsibly and in moderation.
- **Allergies:** The farm is not a restaurant that can guarantee that its menu is entirely free of common allergens. However, we understand that allergies can seriously concern some of our customers, so please discuss your requirements with us beforehand. We will do our best to accommodate your needs if we are able to.
- **Children:** At the farm, we welcome children with open arms. However, it's important to note that parental supervision is always necessary to ensure the children's safety and well-being since we are a working farm. Guardians are solely responsible for their children's safety on our premises. Please be aware that we do not provide childcare facilities or nanny services.
- **Pets:** We understand that pets are often considered family, but we have some animals on the premises, and we ask you to kindly leave your furry friends at home.
- **Wheelchair access:** The farm offers a rustic farm experience in the countryside. Unfortunately, our farm's location makes it very challenging for wheelchairs. Please get in touch so we can discuss your specific requirements.

## SPECIAL CANCELLATION POLICY:

- *From booking to 7 days before: Eur 40,00 as a file administration fee + €20 per person.*
- *From 7 to 73 hours before: 50% penalty*
- *From 72 hrs to tour date: 100% penalty*

## FOOD & OUTDOOR



## SLOW WHEELS & FOOD WONDERS – Parma Gourmet Bike Tour by MakeMeltaly®

- AVAILABLE:** From Wednesday to Sunday  
**WHERE:** Zibello area  
**DURATION:** 4 hours (+ transfer time from your departure point)  
**TYPE OF TOUR:** Private, bike, funny, experiential, storytelling  
**TOUR TIME:** 10:00 am OR 4:00 pm  
**MEETING:** **if you come by own car:** directly in Zibello, by Busseto  
**PICK-UP:** **if you require our car&driver:** your hotel downtown / train station (pick-up time TBD)

**HIGHLIGHTS:** *A branded & guided Bike&Food Experience along the Lowlands of Parma.*  
 Do not follow the main stream and come visit the charming Lowlands of Parma far from crowds, out of time and awarded by true delicacies such as **Culatello di Zibello**, **salame strolghino**, **Parmigiano-Reggiano** and **Fortana wine!**  
 Come join a unique **bike&food** experience crafted by **Makemeitaly®**, the Italian community supporting the smallest and most skiffull artisans of the country.

**DESCRIPTION:**  
 Together with our local bike expert you will set off from the small town of **Zibello** toward an immersive dive into the cradle of **Culatello** and the other legendary cured meats all national and international deli shops brim with. On this **11 km journey**, which largely follows the so-called **Food Valley Bike route**, you'll stop at little chapels built to ward off the dangers of floods and ancient farms still bearing the shapes of history and you'll get together with the inhabitants of the **Po River** banks, who will meet & greet you with a **glass of wine** and a truthful smile: emotions from a forgotten past, still vibrant beneath the surface.  
 On the way back you will be welcomed in a typical **local osteria**, where you will taste **Culatello**, as well as other handmade cured meats along with **tortelli di Parma**. And of course you'll sip the traditional wine served in the ceramic bowl, just as once-upon-a-time: take the most out of your **rural dolce vita** day!

**PRICES:**

	Participants	Net Prices
<b>Adults (+12yo)</b>	2	215,00 € per person
	3	170,00 € per person
	4	145,00 € per person
	5	130,00 € per person
	6	120,00 € per person
	7	110,00 € per person

**INCLUSIONS:**

- A MakeMeltaly **city-bike** to cover the itinerary (touristic city bikes)
- **2-hr bike tour** guided by english-speaking escorting person
- **Several stops** at historical corners along the Po' river
- Visit at the small town of **Zibello**, cradle of the legendary cured meat AKA Culatello
- **2-hrs aperitif&lunch/dinner** at typical family-run osteria
- **Full meal:** Culatello di Zibello PDO and other cured meats handcrafted by the owners, paired with torta frita (fried bread), fried polenta, tagliatelle al Culatello, selection of homemade cakes, local wine from the house

**EXCLUSIONS:**

- E-bike
- Transportation
- Everything not mentioned in inclusion

## SUPPLEMENTS & OPTIONS:

### Car+Driver:

Town of Departure	Car (1-2) Net prices	Van (3-7) Net prices
Parma	€ 285,00	€ 335,00

Professional City Bikes: Eur 25,00 per bike

E-Bikes: Eur 35 per bike

### PLEASE NOTE:

- **Program:** the described program may undergo minor changes in the timings and itinerary
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications
- **Pick-ups:** If you add the car+driver supplement from a specific town, you will be picked up at your hotel downtown. If out of town, you could be asked to pay a further supplement.
- **Live production:** being artisanal and not industrial products, the working cycle is not repeated every day at the same time, so it is not guaranteed to see *craftsmen at work* at each site (for example: Wine and Vinegar making, Prosciutto di Parma, Culatello).

## FOOD VALLEY BIKE EXPERIENCE - Cycling through Parma's Flavors (SHORT-BREAK)

**AVAILABLE:** on request  
**WHERE:** lowlands of Parma  
**TYPE OF TOUR:** short-break, expert guidance, slow-pace, tastings, accomodation  
**DURATION:** 3 days  
**ITINERARY:** Parma - Colorno – Zibello – San Pietro in Cerro - Busseto – Soragna – San Secondo– Parma  
**Riding time:** 8 hrs total  
**Length:** 140 km loop  
**Road types:** low-traffic roads, country roads, and cycling paths  
**Difficulty:** easy  
**Elevation:** negligible  
**Surface:** 80% asphalt, 20% gravel roads

**TOUR TIME:** 9:00 am at bike pick-up delivery in Parma  
**MEETING:** **if you come by train/own car:** in front of Parma train station  
**PICK-UP:** **if you require our car&driver:** directly at your hotel / train station (pick-up time TBD)

**HIGHLIGHTS:** *E-bike adventure, majestic palace visits, riverside stops, lunch with a view, charming castle villages, exclusive stay in a historic relais, opportunity for a Michelin-starred dining, cured meats tradition, cultural heritage especially linked to Verdi and Opera, natural rivers reserves, authentic rural cuisine.*

**CAPTION:** Explore the heart of **Italy's Food Valley** on two wheels—ride past **castles**, savor both **rural** and **Michelin-starred cuisine**, and discover **hidden gems** along the Po River.

### DESCRIPTION:

#### Day 1 **FROM PARMA TO POLESINE PARMENSE (55 km, 3 hrs riding time)**

9:00 am Meeting at Parma Bike Experience Piazzale Carlo Alberto Dalla Chiesa near the railway station where you will be provided with **e-bikes**.  
 Departure towards Colorno along cycling paths and low-traffic country roads.  
 Visit to the **Colorno palace** with its beautiful Italian garden where you can have a guided tour arranged.  
 From Colorno, head towards **Sacca di Colorno** where you can stop for a coffee at the Nautica bar and take a walk among the houses on stilts and typical boats of these areas, besides admiring the **bends of the great river**.  
 From Sacca, pedal along the Maestro del Grande Fiume embankment to **Torricella di Sissa** where you will have **lunch at a typical restaurant on stilts** (*Lo Storione*).  
 After lunch, continue along the Food Valley Bike, passing through the town of **Roccabianca** where a stop is recommended to visit the square surrounded by arcades and the splendid **Castle**.  
 The first day concludes with arrival in **Polesine Parmense** where you will stay for two nights in an exclusive **castle relais** with resident Michelin restaurant built in a courtyard from the 1500s and **dine at their country-chic osteria** with a typical cuisine style.  
 Before dinner, you will visit the **Culatello di Zibello DOP** museum dedicated to one of the most precious and artisanal cured meats of Italy.

#### Day 2 **FROM POLESINE PARMENSE AND BACK (loop tour 30 km, 2 hours riding time)**

9:30 am Departure from Polesine Parmense towards the **oasis Parco Isola Giarola** where you can admire **typical flora and fauna of the Po river** environment.  
 Crossing the Ongina stream, you will reach in a few kilometers the **Castle of San Pietro in Cerro**, which is part of the Castles of the Duchy network, where you will have a reserved guided tour.

From here, head on to **Busseto** where you can stroll around the town to experience the **Verdi atmosphere**. Visit the **Verdi museum** and the **Verdi theater**.

**Lunch in a typical trattoria** where you will taste typical cold cuts of Parma lowlands.

After lunch, leisurely return to the Polesine P.se relais where you will spend the second night.

Possibility to partake to a sunset aperitif served on a boat along the Great River (additional service on request).

### Day 3 **FROM POLESINE PARMENSE TO PARMA (50 km, 3 hours riding time)**

8:30 am Departure towards **Zibello** where you will visit a dairy producing the king of cheeses: **Parmigiano-Reggiano DOP**.

From the dairy, head to **Soragna** where you will admire the stunning **Rocca dei Rossi** with a guided tour.

Stop for **lunch at a typical trattoria**.

In the early afternoon, passing through the town of **San Secondo**, you will enter the **Taro River Cycle Path**, a cycling path that runs along the right bank of the Taro River, which will take you to **Viarolo**. From Viarolo, in a few kilometers, you will reach the cycling path of the Parma stream, which will allow you to safely reach Parma.

#### PRICE:

based on 2 people **starting from Eur 935,00 per person**

#### INCLUSIONS:

- Accomodation in dbl room at castle-relais (2 nights, Junior suite, B&B)
- Guided visit at the Culatello cellars within the Relais;
- Cycling Tour Guide full day for 3 days
- E-bike rental for 3 days (*helmet, lock, repair kit, side bag, GPX track, assistance including bike recovery*) to be redeemed and delivered back at Parma train station;
- Admission to Reggia di Colorno;
- Tasting lunch at Lo Storione on the Po' river banks (glass of local wine incl.)
- 3-course dinner based on Culatello and other homemade cured meats + tortelli di Parma + country dessert at the relais's in-house Hosteria del Maiale (glass of local wine inc.)
- Admission & private guided visit at Castello di S.Pietro
- Admission & private guided visit at Rocca di Soragna
- Guided visit & tasting at local producer of Parmigiano-Reggiano
- Tasting lunch at typical trattoria In S.Secondo (glass of local wine incl.)
- Luggage transportation

#### EXCLUSIONS:

- Transportation to reach Parma
- Everything not mentioned in inclusion

#### SUPPLEMENTS & OPTIONS:

- Animal or child carrier
- Dinner at the Michelin restaurant of the relais
- Boat aperitif at sunset

**To visit:** In Busseto, you can subscribe to the Tourist Card for discounted access to the following further points of interest (where payment due)

Torrile Trecasali Nature Reserve  
Roccabianca Castle  
Cinema Museum (Zibello)  
Giuseppe Verdi Museum (Busseto)  
Renata Tebaldi Museum (Busseto)  
Giuseppe Verdi Theater (Busseto)  
Giuseppe Verdi's Birthplace (Roncole Verdi)  
Giovannino Guareschi Archive House (Roncole Verdi)  
Jewish Museum and Synagogue of Soragna  
Taro River Regional Park  
Viarolo Springs

**PLEASE NOTE:**

- **Program:** the described program may undergo minor changes in the timings and itinerary
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications
- **Clothing:** Comfortable clothing, rain jacket and sport shoes are recommended
- **Pick-ups:** If you add the car+driver supplement from a specific town, you will be picked up at your hotel downtown. If out of town, you could be asked to pay a further supplement.
- **Guide:** the guide can decide whether to join you on board (only if you buy the car+driver supplement) or drive her/his own car. In case you selfdrive, the guide drives her/his own car in front of you and you just follow upon our itinerary instructions.
- **Live production:** being artisanal and not industrial products, the working cycle is not repeated every day at the same time, so it is not guaranteed to see *craftsmen at work* at each site (for example: Wine and Vinegar making, Prosciutto di Parma, Culatello).

## EMILIA FROM THE SKY – Balloon Flight over the lush Food Valley Countryside

**AVAILABLE:** Mon afternoon to Fri morning - on request  
**WHERE:** Reggio-Emilia (close to town) OR Carpineti (panoramic hills 50 min from Reggio-Emilia)  
**DURATION:** 2,5 hrs  
**TYPE OF TOUR:** private, outdoor, exciting, expert guidance  
**TOUR TIME:** dawn or late afternoon – precise time TBD (from Carpineti departure at dawn only)  
**MEETING:** **if you come by own car:** directly in Reggio-Emilia or Carpineti  
**PICK-UP:** **if you require our car&driver:** at your hotel / train station (pick-up time TBD)

**HIGHLIGHTS:** Private experience, breathtaking views, expert guidance

**CAPTION:** A magical hot air balloon flight over the enchanting countryside of Emilia!

### DESCRIPTION:

**Reggio-Emilia** TAKEOFF FROM REGGIO-EMILIA (close to town).  
 Glide **silently through the sky**, soaring over **winding waterways and hidden streams**, as you take in the charming villages surrounding the city. From above, admire the breathtaking landscapes of the **Reggio Emilia countryside**, a spectacular sight to share with friends and family or to gift someone with a truly **exclusive experience**.  
 A once-in-a-lifetime experience awaits!

**Carpineti** TAKEOFF FROM CARPINETI (panoramic hills at 50 km from Reggio-Emilia (only dawn)  
 Take off at **sunrise** for a spectacular hot air balloon ride over the **Apennines**, departing from **Carpineti**, just 45 minutes from the AV Mediopadana station or the Reggio Emilia highway exit. Get ready for a once-in-a-lifetime experience!  
 Float silently above a **breathtaking landscape**, drifting over winding waterways, hidden streams, and charming villages that surround the city. From this unique vantage point, witness the beauty of the Reggio Emilia countryside, a patchwork of **lush fields and rolling hills** bathed in the soft morning light.  
 This is more than just a flight—it's an unforgettable adventure to share with friends, family, or a loved one, or the perfect way to gift someone with a truly exclusive experience.

### PRICES:

	Participants	Net Prices	Notes
Adults (+8yo)	1-3	1235,00 € total	
	4-6	2120,00 € total	
	6-8	3295,00 € total	*seated with on board service only weekdays
	7-12	2940,00 € total	*only on weekdays

### INCLUSIONS:

- Meeting at the scheduled time to prepare the hot air balloon, with the opportunity for guests to actively participate in this phase.
- Takeoff for a flight lasting approximately one hour.
- Landing, followed by a convivial moment: a breakfast for morning flights or an aperitif for afternoon flights.
- Safety and professionalism
- The hot air balloons are operated by qualified personnel, fully compliant with European air transport safety regulations.

### EXCLUSIONS:

- Transportation to the departure point
- Personal insurance
- Everything not mentioned in inclusion

## SUPPLEMENTS & OPTIONS:

**Transfer** Private transfer to the departure point and back

**Takeoffs** Take off from the province of Parma

**Tastings** Guided visits&tastings at producers of typical local products

## CANCELLATION POLICY:

- Up to 15 days before: refund of the 30% deposit.
- From 14 to 7 days before: loss of 20% of the 30% deposit.
- From 7 to 3 days before: loss of 60% of the 30% deposit.
- From 3 to 1 day before: loss of 100% of the 30% deposit.
- Cancellation with crew on-site due to adverse weather: 50% of the agreed amount will be due

## PLEASE NOTE:

- **Minimal age:** 8 y.o.
- The **takeoff locations** are often airstrips, uncultivated fields, or large private meadows. The meeting and departure point will be communicated by the captain a few days before the flight, as it may vary depending on wind conditions. Spectators are allowed, welcome, and encouraged at takeoff.
- **Itinerary** may vary depending on the wind currents.
- Once landed and the flight is over, the balloon will be packed up. You can choose to watch or actively participate in the deflation process alongside the pilots. Since the landing never takes place at the same location, the ground crew will escort you **back to the takeoff/meeting point** with the shuttle bus.
- It is recommended to wear **comfortable clothing**. Takeoff and landing take place on grass, so sporty and water-resistant shoes are advised. We also recommend bringing a bottle of water and a hat or beanie, depending on the season.
- Usually, between December and March, the **best flying conditions** can be found.
- Passengers are contacted **2 to 3 days** before the scheduled date for confirmation, timing, location, or possible cancellation. If weather conditions do not ensure a safe flight, a new date will be scheduled.
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications

## FOOD VALLEY MYSTERY TOUR - Escape on the Parma Roads for Foodies

- AVAILABLE:** Every day – on request  
**WHERE:** Fontanellato, Soragna, Busseto (all castle-towns in the lowlands of Parma)  
**DURATION:** abt 5 hrs  
**TYPE OF TOUR:** private, fun, app-based, typical F&B included, exploration, historical villages, castles  
**TOUR TIME:** 9:30 at the first town  
**MEETING:** **if you come by own car:** directly at first stop (Fontanellato)  
**PICK-UP:** **if you require our car&driver:** at your hotel / train station (pick-up time TBD)

**CAPTION:** Get ready for a thrilling and original way to explore the stunning Italian landscape! The **Food Mystery Tour** is an interactive adventure that combines **cultural sightseeing** in an exciting **challenge mode** with a **final culinary treat** based on the tastiest **flavours of Parma's** culinary heritage. Perfect for couples, friends, or families looking for a unique and **fun-filled** experience in the great **outdoors**.

### DESCRIPTION:

This immersive experience unfolds through **three ancient castle-towns** in the province of Parma, offering breathtaking and **evocative landscapes**. Along the way, you'll not only test your wits but also indulge in the flavors of Italy's renowned **Food Valley of Italy**, with tastings of **Parmigiano Reggiano, Prosciutto di Parma, Salame, Culatello**, and local wines such as **Lambrusco** and **Fortana**.

Embark on a mystery-filled journey where you and your team will compete head-to-head—**in pairs or groups**—following a **scenic driving route**. Along the way, you'll crack **clues**, solve **riddles**, and decipher **puzzles**, all leading to a hidden final destination.

Armed with a **dedicated app** on your smartphone or tablet, your mission is to unravel the mystery by completing challenges and unlocking secrets. Will you be the first to solve the enigma? Adventure awaits—all just **1.5 hours from Milan or Bologna!**

### PRICES:

	Participants	Net Prices
Adults (+4yo)	2	90,00 € per person
	3	85,00 € per person
	4-7	75,00 € per person

### INCLUSIONS:

- App to download on your smartphone
- Enigma game with 3-4 missions each, to be played at 3 different small castle-towns
- Tasting of typical Parma products, wine included

### EXCLUSIONS:

- Transportation
- Admission to the castles
- Everything not mentioned in inclusion

### SUPPLEMENTS & OPTIONS:

- Transportation
- Admission to the castles
- Customized missions & extra challenges

### CANCELLATION POLICY:

- up to 24 hours before: free (100% refund)
- Same day cancellation: 100% penalty

### PLEASE NOTE:

- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications

## SAVOR & SAIL – a Gourmet Luxury Cruise along the Ligurian Riviera

**AVAILABLE:** on request  
**WHERE:** Cinque Terre OR Poets' Gulf of La Spezia (Liguria)  
**FROM:** Manarola (**Cinque Terre**, Liguria) OR Port of La Spezia (**Golfo dei Poeti**, Liguria)  
**DURATION:** 4 hrs HD OR 7 hrs FD or 3 hrs SUNSET  
**TYPE OF TOUR:** Private, luxury, F&B on board, exploration, slow-pace  
**TOUR TIME:** 10:00 am OR 2:00 pm OR 6:00 pm (sunset tour)  
**MEETING:** **if you come by own car:** directly at embarkation point (Manarola or La Spezia)  
**PICK-UP:** **if you require our car&driver:** at your hotel / train station (pick-up time TBD)

**HIGHLIGHTS:** *Our tours are “tailored like true artisans,” with attention to detail, **exclusivity**, elegance, politeness, **smiles and kindness**, ensuring an unforgettable experience along the coast, admiring **picturesque villages** from a privileged perspective, directly from the sea, with **local fine food on board**. Together, we will choose stops among **the most beautiful bays** and hidden coves to explore the stunning underwater landscapes while enjoying **snorkeling**.*

**BOAT:** **Gozzo Libeccio 850** Length: 8.50m Width: 2.50m  
Safety Features: Large aft platform with ladder for easy access to the sea, GPS with depth sounder, bow thruster, VHF radio, marine stereo, electric anchor winch, suitable life jackets, and mandatory navigation equipment.  
Comfort Features: Teak finishes, table, comfortable bow sunbathing area with cushions, spacious aft area protected from the sun, cozy changing cabin equipped with an electric marine toilet, three refrigerators, and an outdoor shower with fresh water.

**CINQUE TERRE** From the the marina in Manarola.  
**Riomaggiore - Manarola - Corniglia - Vernazza - Monterosso**, seen from a totally different perspective than the crowded trails, directly from the sea!  
 We will head towards the perched Corniglia, the picturesque Vernazza, and the largest of the Cinque Terre, Monterosso, then reversing course towards the village of Riomaggiore. Before returning and disembarking at Manarola, we will stop for a brief moment, during which, if you wish, you can experience **snorkeling** and discover the beautiful seabed hidden beneath our blue sea.

**PRICE HD**      **Eur 885,00 total**

**PRICE FD**      **Eur 2060,00 total**

**POETS' GULF** From the Mirabello tourist port, La Spezia.  
**Half Day** Aboard our elegant Gozzi, we will cross the **Gulf of Poets**, admiring the charming fishing villages that precede the small Archipelago of La Spezia, with a stop in front of the **local mussel and oyster farm**, where we can see and learn about their cultivation technique, concluding with a **tasting of fresh local products** accompanied by a fine **DOC wine from the Cinque Terre**.

We will then head towards the characteristic **Portovenere**, where, amidst the rugged coastline and rocky caves, we will admire the picturesque **Church of San Pietro from the sea**, before disembarking to visit the village.

After that, back on board, we will continue the tour to the **gates of the Cinque Terre**, stopping at the famous **Monesteroli Bay**, one of the most beautiful hidden coves of our archipelago, where guests can enjoy a pleasant swim in the crystal-clear waters and engage in **snorkeling** to discover our beautiful marine landscapes, before returning to the Mirabello Tourist Port in La Spezia for disembarkation procedures.

**PRICE HD**      **Eur 705,00 total**

**Full Day** Same stops as in the Poets' Gulf HD grade + additional stop in Lerici + stop at La Caletta cove + lunch included at fishing village restaurant Ca' di Mare.

*We will proceed towards Lerici, a typical fishing village of the Ligurian Coast, where we will disembark and guests can shop for local specialties before departing towards a small and picturesque cove called "La Caletta," where we will stop to enjoy a relaxing swim before lunch. Afterward, we will head to a small fishing village called "Ca Di Mare," where guests will have lunch at a characteristic Ligurian restaurant, tasting local dishes and wines.*

**PRICE FD      Eur 1650,00 total**

### INCLUSIONS:

- Private boat recommended for max 6 people (capacity max 8 + crew)
- Boat, fuel, insurance, skipper, Wi-Fi, beach towels, and souvenir photos included
- Drinks: natural water, sparkling water, orange juice, pineapple juice, Fanta, Coca-Cola, Coca-Cola Zero, local wine (Manarola), prosecco
- Rich aperitif on board with products from our territory (fresh of the day)
- Lunch ONLY in the FD grade of the Poets' Gulf Tour

### EXCLUSIONS:

- Transportation to reach the departure point
- Everything not mentioned in inclusion

### ADDITIONAL:

**Transfers** Private Transfers to reach the departure point  
**Extra drinks** Champagne, fine wines  
**Reservations** Reservations at the Best Restaurants,  
**Tour Guide** Tour Guide on board and on land  
**Additional** Photography Service, Videomaker, Violinist

### CANCELLATION POLICY:

- Cancellations are accepted without penalty up to 15 days before embarkation; after 15 days, the deposit (50%) will be retained.
- In case of unsuitable weather/sea conditions for navigation, experiences may be subject to changes or cancellations.
- In case of cancellations due to unfavorable weather conditions, no charges will apply.

### PLEASE NOTE:

- Activity Level: Good physical agility and mobility recommended (boarding and disembarking the boat)
- Recommended Attire: Comfortable shoes and clothing, swimsuit, sunglasses, hat/cap, sunscreen
- Smoking is not allowed on board
- Pets are not allowed on board
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications

## ART, CULTURE & CRAFTS



## PARMA HANDMADE - Exploring Historic Shops of Artisans, Antiques & Gastronomy

**AVAILABLE:** Mon-Sat  
**WHERE:** Parma downtown  
**DURATION:** abt 3-4 hrs  
**TYPE OF TOUR:** private, guided, unconventional, slow pace  
**TOUR TIME:** TBD  
**MEETING:** **if you come by own car:** at Parma train station /your hotel in downtown Parma  
**PICK-UP:** **if you require our car&driver:** at your hotel / train station (pick-up time TBD)

**HIGHLIGHTS:** *expert local guidance, historic craft workshops, interaction with artisans, hidden gems*

**CAPTION:** Step off the beaten path and into the heart of Parma's artistic soul—where history, craftsmanship, and beauty come together in perfect harmony!

**DESCRIPTION:**

Parma is world-famous for its cheese and prosciutto, but beyond its culinary treasures lies a city steeped in **centuries-old craftsmanship, artistry**, and timeless elegance. From the medieval guilds that once shaped its identity to the refined artisans of today, Parma has long been **a hidden gem for lovers of fine craftsmanship**, rare **antiques**, and unique **design**.

Join us on an exclusive guided tour to uncover Parma's most fascinating **historic workshops, vintage boutiques**, and **artisanal food shops**. Wander through elegant streets lined with **family-run ateliers** where **goldsmiths, master violin makers**, and **expert engravers** still practice their age-old techniques. Step into **historic leather and textile shops**, where the echoes of Parma's **silk** and **dyed wool** traditions live on in stunning **handmade creations**. Marvel at the delicate art of wood carving, admire beautifully restored **antique prints** that have stood the test of time.

This experience isn't just about shopping—it's about stepping into Parma's rich past, **meeting the artisans** who preserve its heritage, and discovering a side of the city that remains largely unknown. Whether you're a design enthusiast, a vintage lover, or simply curious about the **soul of Italian craftsmanship**, this tour will reveal a Parma you never knew existed.

**PRICES:**

	Participants	Net prices
<b>Adults (+12)</b>	1	320,00 €
	2	165,00 € per person
	3	110,00 € per person
	4	85,00 € per person
	5	70,00 € per person
	6	60,00 € per person
	7	50,00 € per person
<b>Children 4-11 yo</b>		45,00 € per person
<b>Infants 0-3 yo</b>		Free

**INCLUSIONS:**

- Private guide (English /other languages upon supplement)
- Access to workshops and interaction with locals
- Coffee/cappuccino and a piece of traditional pastry OR a gelato

**EXCLUSIONS:**

- Transportation
- Meals
- Everything not mentioned in inclusion

**SUPPLEMENTS & OPTIONS:**

- Transportation
- Lunch/dinner

## SPECIAL EVENTS



## CENA DEI MILLE – A branded Parma Gastronomy event (SHORT-BREAK)

**AVAILABLE:** September 8-10, 2025  
**WHERE:** Parma downtown + province of Parma.  
**DURATION:** 3 days, 2 nights  
**EXPERIENCE:** Short-break, exclusive, open-air gourmet dinner, private guided visits&tastings  
**TOUR TIME:** TBD  
**MEETING:** **if you come by own car:** at your hotel in Parma  
**PICK-UP:** **if you require our car&driver:** at your hotel / train station (pick-up time TBD)

**CAPTION:** Discover Parma and its province on **2 private guided tours**, exploring the city's charm and savoring its **world-famous delicacies**. Immerse yourself in the flavors of Parmigiano Reggiano, Prosciutto di Parma, and local wines, then enjoy **VIP seats** at the prestigious **Cena dei Mille**, an exclusive open-air charity dining event downtown organized by the culinary prowess as **Parma UNESCO City of Gastronomy**. Don't miss this mouthwatering extravaganza!

### DESCRIPTION:

**Day 1** Arrive in Parma on own, possibly early in the afternoon, and check in at the selected **accommodation in the city center**.  
 Later in the afternoon, meet with a **local guide** to discover the cultural and artistic highlights of Parma city center, including hidden spots and **tastings of multiple typical products**. The last tasting will take place in a **secret and exclusive location** not accessible to the public.  
 Dinner on own: still, you probably won't need one after all the tastings you've experienced!  
 Overnight stay in Parma.

**Day 2** Ever dreamt of spending a **half-day in the Food Valley of Italy** with a top-notch guide and surrounded by the world's most famous products? Well, here's your chance!

08:30 am Meet our **private guide** in Parma and embark on a visit to an authentic producer of **Parmigiano-Reggiano PDO**. You'll discover how the King of all cheeses has been meticulously crafted by hand, following the same methods since the Benedictine monks invented it 10 centuries ago! From the curdling in typical copper heaters to the salting and final aging in the so-called wheel cathedrals, you'll witness nearly every step of the production process of this iconic food. The visit concludes with a tasting.

On the way Take a glimpse at the stunning **castle of Torrechiara**, one of the 40 manors in the area!

11:00 am Enjoy a guided visit with a final tasting at one of the local family-run ham factories producing the mythical **Prosciutto di Parma PDO**. You'll learn why this ultra-famous cured meat can only be crafted in the hills of Parma, where the sea breeze from the Tyrrhenian Sea blows through this specific river valley.

12:30/12:45 Indulge in a **full lunch** featuring typical local products, including seasonal appetizers, a pasta course showcasing the most iconic flavors of Emilia, and homemade cakes. All dishes are paired with local wines such as Lambrusco and/or Malvasia!

02:15 pm Return to Parma. You'll have ample time to prepare for the one-of-a-kind dinner event in Parma!

07:30 pm Partake to the prestigious **Cena dei Mille**, a branded open-air gourmet dinner served by some of the **most known Italian chefs** for 1.000 people along Parma main street downtown.  
 Overnight stay in Parma.

**Day 3** Breakfast and check-out.  
 End of the experience.

**PRICE:** based on 2 people **starting from Eur 700,00 per person**

**INCLUSIONS:**

- 2 nights at Mercure Hotel Stendhal 4\*\*\*\* B&B in a Double Room.
- Local tourism taxes.
- Half-day walking tour of the city center of Parma with tastings of multiple typical products.
- Half-day Food Valley Gourmet tour, including a visit to a Parmigiano-Reggiano dairy with tasting, a visit to a Prosciutto di Parma producer with tasting, a picture stop at Torrechiara Castle, a typical lunch with local wines, an authorized private guide throughout the experience, and a private car with a chauffeur.
- *Cena dei Mille* tickets.

**EXCLUSIONS:**

- Transportation to reach Parma
- Everything not mentioned in inclusion

**SUPPLEMENTS & OPTIONS:**

**Car&driver on request**

**CANCELLATION POLICY:**

**Hotel**

- From booking to 46 **days** before tour date: **Eur 40,00 as a fixed administration fee**
- From 45 to 31 **days** before: **30% penalty**
- From 30 to 10 **days** before: **50% penalty**
- From 9 **days** before: **100% penalty**

**Tours:**

- from booking to 8 **days** before tour date: **Eur 40,00 as a fixed administration fee**
- from 7 to 3 **days** before tour date: **50% penalty**
- from 48 **hrs** to 25 **hrs** before: **70% penalty**
- from 24 **hrs** before to tour day: **100% penalty**

**Event dinner:**

- no longer refundable once purchased, unless we succeed in re-selling

**PLEASE NOTE:**

- offer has a very limited availability, a handful of spaces are left and subject to immediate payment to be secured
- **Program:** the described program may undergo minor changes in the timings.
- **Pricing:** Being all bespoke activities and program to tailor make, the given pricing is subject to modifications
- **Pick-ups:** If you add the car+driver supplement from a specific town, you will be picked up at your hotel downtown. If out of town, you could be asked to pay a further supplement.
- **Guide:** the guide can decide whether to join you on board (only if you buy the car+driver supplement) or drive her/his own car. In case you selfdrive, the guide drives her/his own car in front of you and you just follow upon our itinerary instructions.
- **Live production:** being artisanal and not industrial products, the working cycle is not repeated every day at the same time, so it is not guaranteed to see *craftsmen at work* at each site (for example: Wine and Vinegar making, Prosciutto di Parma, Culatello).