

FILIPPO'S NORTHERN ITALIAN WINE TOUR

MILAN, ITALY | 8 DAY TOUR | OCTOBER 3 - 10, 2022



Travel through Northern Italy with Food & Wine Trail's Italian wine expert and writer, Filippo Magnani. Experience the Italian region of **Piedmont** and **Veneto** through the eyes of this passionate local connoisseur. Explore ancient wine cellars before you swirl, sniff and sip the finest examples of Amarone, Barolo & Barbaresco, Franciacorta, Prosecco and more.....

Barolo is a traditional hillside village in the rolling hills of Piedmont, northwestern Italy. The vineyards and cantine (wineries) there have long been famous for producing some of Italy's very finest red wines – predominantly from the region's signature grape variety, Nebbiolo. Fragrant, tannic Barolo wine is so revered that it was one of just three wines awarded DOCG status on the day that the classification was introduced in July 1980.

Barbaresco is one of the great wines of the Piedmont region in northwestern Italy. Historically it was called Nebbiolo di Barbaresco (Nebbiolo being the grape it's made from) and was used by the Austrian General Melas to celebrate his victory over the French in 1799. Only in the middle of the 19th Century was the wine we know today vinified into a dry style.

Bologna has a well-preserved historical center. In 2000 it was declared a European capital of culture and in 2006, a UNESCO "City of Music" site and became part of the Creative Cities Network. This region is known for a white wine varietal with a unique name. Monfu (Modena Dop Bianco), which primarily grows in the flatlands between Bologna and Modena. Bologna is also a must-do for cheese lovers, as it's where Parmigiano Reggiano is from: Italy's most famous cheese.

Valpolicella wine region is known for producing Amarone, one of Italy's biggest and most prestigious red wines. The valley also produces white wines, both dry and sweet, under the various Soave titles. On warmer, well-drained slopes, Corvina produces wines with more body than is traditionally expected of Valpolicella, which explains the huge quality differential between regular Valpolicella from the plains and Amarone from the hills of the traditional Valpolicella Classico zone.

Your guide is long-time friend of Food & Wine Trails and Italian wine expert, **Filippo Magnani**, has personally designed and curated this tour from his many years' experience in the area. Filippo has written extensively about Italian wine and created exclusive wine journeys that uniquely blend classic premium experiences with less known, more authentic, experiences he likes to call "hidden gems".



DAY 1: MONDAY, OCTOBER 3, 2022 – ARRIVAL IN MILAN AND TRANSFER TO BAROLO WINE AREA [D]

Upon arrival at the Milan Airport, you will meet with Filippo, at the arrival gate to transfer by private motor coach to the Barolo wine area. Get to know your fellow travelers and Filippo during the one-and-a-half-hour drive to **Castello di Gabiano**.



At the emporium of the castle, located under the arcades of the Medieval Village, you will have a wine tasting with some snacks. The tasting room is the ideal space for sensory analysis. From here you will discover the twelfth century cellars inside the castle. The commune's 18th century archives mention the quality of the grapes and the wine production of Gabiano.

Today owner Giacomo Cattaneo Adorno, the last Marquis of Gabiano, together with his wife Emanuela, are both passionate and determined, and directly engaged in an intensive wine production. Above all, they are committed to capturing the characteristics of the terroir to ensure that the wine making tradition of the family, updated with the current oenology knowledge, can stand comparison with great secular wines.

Next, your journey brings you to Langhe where you will check into **Hotel Vigna Magica**, inside the **Hamlet Fontanafredda Wine Estate**. Langhe DOC in Piemonte, now a UNESCO World Heritage area is one of Italy's top wine producing regions. Famous for both wine, cheese and white truffles, the vineyard covered hills topped with castles and pretty towns make this a great part of Italy for a leisurely visit. Hotel Vigna Magica is a 4-star hotel in the heart of Fontanafredda, the ideal place to relax offering a tradition rich environment with modern comforts.



Dinner tonight is at **Osteria Disguido** (inside Hamlet Fontanafredda Wine Estate) just a few feet from the hotel.

DAY 2: TUESDAY, OCTOBER 4, 2022 – BAROLO WINES OF LANGHE AND ROERO [B, L, D]

Enjoy breakfast in the hotel with a leisurely departure at 11:00am for our day of exploring Barolo wines. The Langhe and Roero are the most visited hilly system in the north west of Italy. Close to Turin, the hills that extend around the water catchment area of the Tanaro river are unmissable for those who want to discover the secrets of the Italian “*dolce vita*”, meaning *the sweetest life*.

Today we start the tour from the vineyards of Barolo, then a visit and light lunch at the historical winery, **Marchesi di Barolo**, located in the heart of the Barolo village. Marchesi di Barolo is overlooking the Castle of the Marquis Falletti. The beautiful story of the wine cellar began more than 200 years ago. In the

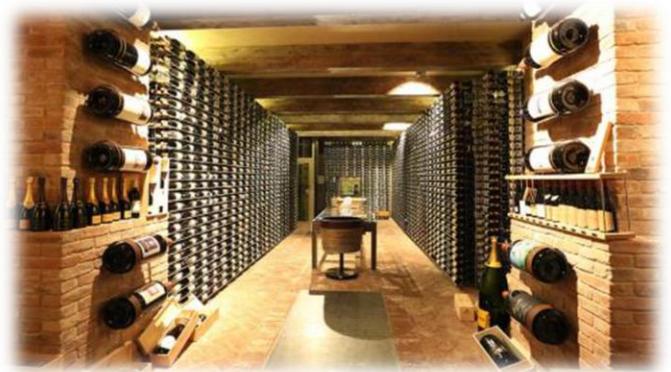
heart of Langhe area is where the Barolo wine was born. Barolo is famous for producing some of Italy's finest red wines, but the signature grape variety is Nebbiolo.



Right after lunch, you will have time on your own to walk through the heart of **Barolo village**. This hillside village is situated in northwestern Italy. Famous for producing some of Italy's finest red wines, predominantly from the region's signature grape variety. It's hardly surprising that so many people return to Barolo again and again. This alluring village is bursting with things to do. Whether you enjoy visiting historical attractions, unique little shops, or more adventurous experiences, you'll never have a boring moment here.

In the afternoon we will have a visit and tasting at **Domenico Clerico Winery**. Today *Domenico* is a star: his name "**Clerico**" has been given to an asteroid that flies high in the sky. Giuliana, the woman who from the very first day, has cultivated the project with Domenico is devoted to quality, as it continues to be one of the greatest Langhe producers of wine.

In the evening, join Filippo for dinner at Michelin star restaurant, **La Ciau del Tornavento**. Thanks to the passion of **Chef Maurilio Garola** Driven by passion Maurilio Garola and Marco Lombardo utilize local products that have been carefully selected and great wines of the territory. The cellar preserves more than 65, 000 bottles from 450 producers. When ingredients are no longer available, new dishes are created.



DAY 3: WEDNESDAY, OCTOBER 5, 2022 – BARBARESCO WINES [B, L, D]

After breakfast in the hotel, we will visit the **Barbaresco** wine region. Barbaresco wine was born in the mid-1900s thanks to a great wine expert, **Domizio Cavazza**, who realized that the Nebbiolo grape variety, since always grown in the hills surrounding the town of Barbaresco but "ignored" by the local aristocrats, could give a wine having extraordinary qualities: great intensity and extreme elegance!



Today we will have a visit and tasting at the family boutique winery **Giuseppe Cortese**. A great wine cannot be fully described without explaining the indissoluble bond between the grapes and the area where they are grown along with the passion of the winemaker. With profound respect and knowledge of the Barbaresco terroir, and long-held family traditions, Giuseppe Cortese can craft some of Piedmont's most exceptional wines. It is here the experts will share this bond with you during your wine tasting.

Next, we will have a visit and tasting at **Marchesi di Gresy Wine Estate**. Tenute Cisa Asinari dei Marchesi di Gresy owns four estates in Langhe and Monferrato, home of the greatest Piedmont wines. The grapes from these estates are vinified in Martinenga, a natural amphitheater surrounding the winery in the heart

of the Barbaresco. Martinenga is considered by many, the best single vineyard of the area and it is exclusively owned by Marchesi di Gresy since 1797.

We will have a typical family style lunch at **Antica Torre in Barbaresco**.

After lunch you will have time to walk of your filling lunch while visiting the charming **UNESCO village of Barbaresco**. Among the streets of this medieval village, every ancient building, historic church, and unique shop can tell stories lost in time.



Return to the hotel to relax before dinner.

Your dinner tonight will be at a **Caffe Umberto** or a *similar* restaurant in Alba town, 15 minutes from Villaggio Fontanafredda. In the center of the square, this modest restaurant serves the best in local cuisine. Salads, prepared foods, veal tartare (house specialty) and some exquisite chef's specials all add to the wonderful experience.

DAY 4: THURSDAY, OCTOBER 6, 2022 – VISIT AT PARMA ON THE WAY TO BOLOGNA [B, L]

Have breakfast in the hotel and check out as we make our way from Langhe to Parma.

Your first stop of the day will be a visit and lunch at **Antica Corte Pallavincina**, a Parma Ham and Culatello di Zibello Dop producer. From the halls of the noble floor of the Castle and the farm where ancient black pigs are a wild breed, **Chef Massimo Spigaroli** will teach you about the culture and culinary tradition of the lower Parma area, the artisanal production of pasta and cured meats.

After lunch there will be time to explore the city of **Parma** famous for its architecture, music, art, prosciutto (ham), cheese and surrounding countryside. Here you can visit the Parmigiano cheese producer, the nearby Antonio Stradivari Violin Museum, or historical places such as Parma Cathedral, Palazzo della Pilotta, Galleria di Parma or the Sanctuary of Santa Maria della Stecca.



Or if shopping is your thing, Italian fashion and food are the key themes for Parma's visitors. The city center is full of fashion boutiques where you can buy clothes, leather goods and stylish shoes.



Next, we will check in for our two nights' stay at the 4-star **Corona d'Oro Hotel in Bologna**. Located in the historical neighborhood of Bologna's city center, steps away from the Two Towers and Piazza Maggiore square, you will be in a traffic-free zone in this elegant, and comfortable hotel. Travelers looking to shop may want to visit the nearby FICO Eataly World.

Relax and enjoy the remainder of the evening. Dinner will be on your own in Bologna to dine at any of the lovely nearby restaurants.

DAY 5: FRIDAY, OCTOBER 7, 2022 – GUIDED VISIT IN BOLOGNA AND COOKING CLASS [B, D]

After breakfast in the hotel, we will have a guided visit of the **UNESCO city of Bologna**. Originally Etruscan, the city has been one of the most important urban centers for centuries, first under the Etruscans (who called it Felsina), then under the Celts as Bona, later under the Romans (Bonōnia), then again in the Middle Ages, as a free municipality and signoria, when it was among the largest European cities by population.

Famous for its towers, churches and lengthy porticoes, Bologna has a well-preserved historical center, thanks to a careful restoration and conservation policy which began at the end of the 1970s.

For lunch, you are free to experience “Quadrilatero”, the gastronomic restaurant area of Bologna.

This evening we have the pleasure of visiting the **Le Cesarine** or *similar* in Bologna for a Pasta Cooking Class. We will take you on a journey to the places where the traditional Italian dishes were born. You'll work side by side with the chef and fellow travelers and learn the techniques that will enable you to sharpen your culinary skills, followed by dinner at Le Cesarine.



DAY 6: SATURDAY, OCTOBER 8, 2022 – FERRARI MUSEUM, BALSAMIC VINEGAR PRODUCER AND LAMBRUSCO [B, L]



After breakfast in the hotel, we will check out and drive approximately 1 hour to Maranello for a visit to the **Ferrari Museum** or *similar*.

Immerse yourself in the Ferrari story, past and present. And top off the experience with a bit of time travel to the future too. You'll delve deep into the Prancing Horse's extraordinary roots on a magnificent journey via its most famous F1 cars, legendary sports prototypes, and of course, the road cars that have set the benchmark for the entire car industry.

Next, only 20 minutes away we will visit a **traditional Balsamic vinegar producer** in Modena. True traditional balsamic vinegar (short: TBV) is a high-end balsamic vinegar and strictly made in Italy (P.D.O. / Protected Designation of Origin) from grape juice that has been concentrated over a low flame must be cooked and fermented slowly in a series of wooden barrels. After a tour of the facility, we will experience the Balsamic vinegar included in our lunch.

Our last stop before heading to Verona will be a visit and tasting at **Lambrusco wine Producer, Cantina Paltrinieri**. "Respect and appreciation of what is given each year is an adventure for us that is continually renewed with the repetition of the seasons" says Barbara and Alberto Paltrinieri. With a careful combination of tradition and technology as well as a meticulous and constant daily commitment, you are invited to learn their story and appreciate the peculiarities that distinguish this famous Lambrusco.



In the late afternoon, we will arrive in Verona and check-in to the 5-star hotel, **Hotel Due Torri**.

The Due Torri Luxury Hotel is situated in the historic center of Verona, near the church of Saint Anastasia, just a stone's throw from Juliet's famous balcony, Piazza Bra, and the ancient Roman Arena, known throughout the world for its internationally famous large scale opera performances.

The evening is free for you to relax and enjoy Verona and its many nearby restaurants.

DAY 7: SUNDAY, OCTOBER 9, 2022 – VALPOLICELLA WINE REGION & GARDA LAKE [B, L, D]

This morning enjoy breakfast in the hotel and some free time in Verona.

Today we will visit and have lunch at **Allegrini Wine Estate Villa della Torre** in the Valpolicella wine region. The entire structure revolves around the courtyard or *peristyle*, the true heart of the house. In the "*domus antique*", or ancient roman house, many elite guests were welcomed eager to experience the best of humanist leisure activities, such as poetry, music, classical literature, and the contemplation of nature.

Valpolicella is the most famous red wine district in northeastern Italy's Veneto wine region. It's not hard to understand why, given the easy-drinking appeal of regular red Valpolicella, coupled with the prestige of its powerful and intensely flavored counterpart Amarone della Valpolicella. The valley also produces white wines – both dry and sweet – under the various Soave titles.



This afternoon we will experience a **boat tour of Lake Garda**. Lake Garda is the largest lake in Italy. Glaciers formed this alpine region at the end of the last Ice Age. The lake and its shoreline are divided between the provinces of Verona (to the south-east), Brescia (south-west), and Trento (north). The name Garda refers to documents dating to the eighth century, from the town of the same name. It is the evolution of the Germanic word *warda*, meaning "*place of guard*" or "*place of observation*".

Following the boat tour, we will have some free time to visit the small village of Sirmione on Lake Garda. The main historical landmark of Sirmione is the Grottoes of Catullus, the most striking example of a Roman private edifice discovered in northern Italy. The town is famous for its thermal springs. Other sights include: the Scaligero Castle (13th century) which is a rare example of medieval port fortification.





personalities of the past.

Dinner this evening will be at a beautiful lakeside restaurant at **Hotel La Pace restaurant in Sirmione**. Here you will enjoy excellence in cuisine and will find all the tastes of Garda, in the local dishes prepared with local products: first of all, the lake fish, as trout, coregone and pike, accompanied by extra virgin olive oil, and certainly by the wine, famous all over the world and also praised by well-known

DAY 8: MONDAY, OCTOBER 10, 2022 – PROSECCO WINE REGION AND VENICE [B, L]

After breakfast, check out of the hotel and we are on our way to the **DOCG Prosecco wine region**. Italy's Prosecco region is a place where vines cling to undulating hills, and small Italian villages punctuate the landscape. This is where Italy's coveted *dolce vita* exists in all its finery, the Prosecco region is, as yet, unspoilt by tourism. Prosecco is a popular, fun and fruity, lightly sparkling white wine. In 2009, the Prosecco grape was officially renamed "Glera", to distinguish the geographical Prosecco DOC zone from the actual grape.



We will be visiting **Bellenda Winery** for a tasting and catered lunch. This vineyard is an intimate combination of environment and landscape. A work of nature and man, and there we find the heart of our winemaking vacation. Making wine means controlling the natural process of fermentation, ensuring that the fruit gives birth to

a beverage, a food, that must of course be good but also and above all be healthy. Then there is the pleasure and the history that every wine enfolds within itself and conveys to us in every sip.

After lunch, sit back and enjoy the scenery as we drive to the Venice port at 2:30pm to board **Azamara's Onward** ship for the **F&WT Italy Intensive cruise hosted by Kelly McAuliffe**. Alternatively, you can continue your journey on your own in Venice, or if you must, head to the Venice Airport for your return flight home.

Tour Highlights at a Glance

Hosted by Filippo Magnani as your wine expert guide throughout the tour

Barolo Wine Region:

- ❖ Three nights' accommodation at Hotel Vigna Magia inside the Hamlet Fontanafredda Wine Estate with breakfast
- ❖ Lunch and wine tasting at Castello di Gabiano
- ❖ Dinner at Osteria Disguido inside Hamlet Fontanafredda Wine Estate
- ❖ Visit and lunch at Marchesi di Barolo
- ❖ Visit and tasting at Domenico Clerico Winery
- ❖ Dinner at Michelin Star, La Ciau del Tornavento restaurant

Barbaresco Wine Region:

- ❖ Visit and tasting a Giuseppe Cortese boutique winery
- ❖ Visit and lunch at Marchesi di Gresy Wine Estate
- ❖ Visit to the UNESCO medieval village of Barbaresco
- ❖ Dinner at Caffè Umberto (*or similar*) in Alba

Parma Region:

- ❖ Visit and lunch at Antica Corte Pallavicina (Parma Ham and Culatello di Zibello Dop producer)
- ❖ Visit the city of Parma

Bologna Wine Region:

- ❖ Two nights' accommodation at Corona d'Oro Hotel with breakfast
- ❖ Guided visit to the UNESCO city of Bologna
- ❖ Pasta Cooking class with dinner at Cesarine of Bologna (*or similar*)
- ❖ Visit to the Ferrari Museum in Maranello (*or similar*)
- ❖ Visit and lunch at a traditional Balsamic Vinegar Producer in Modena
- ❖ Visit and tasting at Lambrusco wine producer, Cantina Paltrinieri

Valpolicella Wine Region:

- ❖ Two nights' accommodation at 5-star hotel, Hotel Due Torri in Verona with breakfast
- ❖ Visit and lunch at Allegrini Wine Estate Villa della Torre
- ❖ Boat tour of Garda Lake
- ❖ Visit to the small village of Sirmione on Garda Lake
- ❖ Dinner in Sirmione at Hotel La Pace

Prosecco Wine Region:

- ❖ Visit, tasting and lunch at Bellenda Winery

Per Person Price: \$7499.00 Per Person Single Supplement: \$884.00

TOUR INCLUDES: - English speaking local guide, transportation by an air-conditioned motor coach, three (3) nights at Hotel Vigna Magica, two (2) nights at Corona d'Oro Hotel, two (2) nights at Hotel Due Torri, seven (7) buffet breakfasts, six (6) lunches with wine, five (5) dinners with wine, winery tours and tastings and activities as described above such as pasta cooking class, guided visits to cities, Ferrari Museum, visit to Balsamic Vinegar producer, boat tour on Garda Lake and most local taxes.

Airport: Tour begins in Milan (MXP), departs from Venice (VCE)

NOT INCLUDED: Driver and guide gratuities, meals and beverage not included in package description, extra wine ordered by guests at the restaurants, local city accommodation tax (payable upon departure at hotel), and all items of a personal nature.

ACTIVITY LEVEL: Extensive walking, at times over uneven surfaces, climbing stairs throughout the program, getting in and out of a boat. Not recommended for persons with wheelchairs or mobility issues.

NOTE: Times and providers are subject to change.

TRAVEL INSURANCE: F&WT highly encourages protecting your travel investment in case of an emergency requiring you to cancel your trip. Your F&WT's Travel Advisor can assist you with procuring the appropriate coverage.