

# The Tastes of Central Italy

WITH CHEF RIC ORLANDO



APR 29, 2024 - MAY 08, 2024

SEE ITALY  
MEMORIES MADE FROM SCRATCH





## DAY 1 - WELCOME TO PIEMONTE

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Upon arrival in Milan Malpensa Airport, clear entry formalities, collect your luggage and proceed to the arrivals hall for your individual transfer from Milan to the Langhe region.

Arrival and check into the reserved rooms for your 4-night stay at the boutique Hotel Corte Gondina; breakfast included daily. Have time to settle in, relax and take a leisurely stroll through the charming city of La Morra before your welcome dinner at a local osteria in La Morra, only a short walking distance (5 minutes) from the hotel.

Meal: Dinner

## DAY 2 - SLOW FOOD MOVEMENT

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Begin by packing your way to see the meat and sausage production at a famous historic butcher's.

Afterward, transfer towards the nearby town of Bra, home of the Slow Food movement. The heart of this movement is to promote local foods and traditional gastronomy and food production. To encourage that, visit a cheese refiner who has dedicated himself to locating, aging and commercializing the finest cheese produced in the area for generations.

After a light picnic lunch, make your way to learn about the production of pasta.

The next stop will be Alba for a brief introductory walking tour of the town accompanied by some food tastings. Walking through the old town center combining historical sites with stops in traditional shops, sampling some of the best local delicacies: artisan breadsticks, gourmet products prepared with truffles, hazelnut, chocolate pastries, and wine. You will then enjoy some time at leisure in Alba for shopping before you head back to the accommodation for the rest of the evening and dinner on your own.

Meal: Breakfast & Lunch

## DAY 3 - BAROLO WINE

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Today you will start with a panoramic tour of the Langhe Hills from La Morra to Barolo, stopping en route at Sobrino to see this ancient mill still producing local flours.

Then head to Barolo where you will enjoy a brief introductory walking tour with our local English speaking guide. You can also stop at a local bakery to see how local bread and the famous grissini are made, before visiting a family run winery where you can enjoy wine tasting before a sublime lunch included at Franco Conterno. You will have the chance to taste all the local specialties in a friendly atmosphere.

Meal: Breakfast, lunch, and Dinner



## DAY 4 - CHEESE & HAZELNUT

In the morning transfer towards the AltaLanga area where we will stop and visit organic cheese farm and meet him in person. This will be a unique experience to get to know the locals and learn more about the Langa sheep tuma. Do not miss the chance to taste his wonderful tuma during the visit.

You will then transfer to Cascina Langa where you can learn about the so precious hazelnuts of the area, the production of the famous hazelnut cakes and many other local sweets. Here you will enjoy lunch with some traditional specialties of the area. Enjoy the afternoon and evening at leisure.

Meal: Breakfast & Lunch

## DAY 5 - ONTO EMILIA ROMAGNA

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Our first stop will be at the Antica Corte Pallavicinato see the famous *culatello* production and aging process. Visit the medieval court where you'll admire the aging cellars dating back to the XII century where the "king of the coldcuts" Culatello di Zibello rests for years... People like Prince Charles of England and Prince Alberto of Monaco have discovered this "hidden secret". Here you will have the chance to enjoy a tasting of culatello and other cured meats during your wonderful light lunch.

The next stop will beat the Relais Antico Borgo Tabiano Castello in the province of Parma, your home for the next 2 nights. Enjoy dinner at the Ristorante Antico Caseificio, inside the Borgo Tabiano Castello.

Meal: Breakfast, Lunch, and Dinner

## DAY 6 - PARMIGIANO & BALSAMIC VINEGAR

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Early departure to see all the stages of production of the famous Parmigiano Reggiano in the Parma area. Visiting a "Caseificio" is like taking a step back in time. The "King of Cheeses" has very ancient origins, and today, like seven centuries ago, Parmigiano Reggiano is still made following the same traditional and genuine methods. Parmigiano Reggiano is simply made from local cows' milk, heat, and the wisdom of the "cheese master's" experienced hands...You will of course have the chance to taste the famous cheese at the end of your visit.

Your day continues with a balsamic vinegar producer in the Reggio Emilia area, with tasting included. The Aceto Balsamico is a real jewel for all true gourmets; uniquely different from all other vinegar based condiments because it is only produced from fresh grape juice. Traditionally, locally harvested sugar-rich white grapes are used. The grapes are crushed and the resulting "must" is then slowly boiled in open vats over fire. The liquid is then poured into wooden barrels and, through an oxidation process over several years/decades, it is transformed into Traditional Balsamic Vinegar of Modena. Its syrup-like consistency offers full, rich, fruity flavors, with a perfect balance between sweet and sour acidity.

You will then transfer back to the accommodation where you will have dinner at leisure.

Meal: Breakfast, Lunch





## DAY 7 - ONTO TUSCANY

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Make your way towards Tuscany today. Stop near San Gimignano, for a journey through the olive oil farms in Tuscany.

Here you will enjoy lunch made with the farm's products. The agriturismo is located in a panoramic position on top of a hill that dominates the landscape at 360 degrees, located only 5 km from the center of San Gimignano, with breathtaking view of its towers and the hills of Chianti.

Check into your hotel in Siena, your home away from home for the next 3 nights.

Meal: Breakfast, Lunch, and Aperecena

## DAY 8 - SIENA

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Enjoy the morning with a **walking tour of Siena**. Start your visit from Siena's famous 13th-century Piazza del Campo, the stunning main square, where the famous Palio horse race is still held twice each summer. Your guide will explain the history of Siena, its Palio and point out all the main attractions that face onto the Campo, including Palazzo Pubblico (the Siena Town Hall) and its majestic bell tower. You will then admire the Duomo from outside. The Duomo of Siena is one of the most impressive examples of Italian gothic architecture, built between 1180 and 1370.

# Experience Italy

Transfer by bus to a small village near Siena, for a journey through the authentic Tuscany and its flavors...Meet our Chef Andrea who's intensely passionate about using only the freshest and organic local ingredients of this land. Visit Andrea's Garden and pick the last ingredients for your private cooking class. You will have the chance to enjoy an olive oil tasting close to Chef Andrea's house where you will cook and taste your home-made meal. Everything will be accompanied by good wine and laughs...Transfer back to the accommodation after dinner.

Meal: Breakfast, Lunch, and Dinner

## DAY 9 - CHIANTI

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Take a scenic drive through the Chianti countryside stopping at a local vineyard where you will have a beautiful farm to table experience before trying some of the local wine flavors. See how this dramatically differs from the Laghe region earlier in the week.

Afterwards, enjoy the afternoon on your own before joining together again to head towards your Farewell dinner.

Meal: Breakfast, Lunch, & Dinner

## DAY 10

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Say *arrivederci* to Italy and make your way to Florence airport.