



*Terrvoir Tours*  
Est. 2014



*Majesty of Northern Italy*  
October 6th-15th, 2025







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## Flights & Travel

Upon landing in Italy, you'll pass through immigration & customs. Keep in mind, the officer may ask you about where you're staying and how long your total stay will be in Europe, so be sure to have your hotel address written down and accessible (this).

## Meeting Location:

Terminal 1 - Ground Floor - Arrivals Hall

*\*Check Group What's App Chat Upon Arrival*

## Still looking for a place to stay before or after the trip?

If you're arriving day early or staying a day late we recommend staying at the Sheraton at the airport. It will take the stress off trying to get transportation to the airport to meet up with the group.

**Sheraton Milan Malpensa Airport Hotel**  
Malpensa Terminal 1

## Train Travel

If you're coming early or staying late, you may need to hop on a train to navigate your way to/from the airport. Tickets can be purchased at the station or in advance online at Trainline (easier navigation or book directly with TrenItalia. If you're booking regional trains you can purchase either way. For longer journeys we recommend booking in advance. Trains from Milano Central (Milan Center) to the Malpensa Airport leave approximately every 30 minutes for the cost of ~\$15.

## Emergency Services---

**Dial 112**

## Communication

As a group, we will be using the WhatsApp application in Italy to communicate any schedule updates or announcements. Please download the app & be sure you have joined our WhatsApp group before leaving today's meeting.

Contact your cell phone service provider to discuss a package for international roaming. Many US providers include calls, texts, and data usage in Italy for free or at very reasonable rates. See what options are available for you and your plan. Alternatively, there are several companies that offer prepaid eSIM options such as Airalo, Nomad or Holafly.



## Accommodations

Three nights at each location. Hotels are in order of tour.

**Foresteria delle Vigne - Villaggio Narrante**  
Via Alba, 15 Serralunga d'Alba (CN) 12050 - Italy  
T +39 0173 626 481

**Albergo Posta Marcucci, Bagno Vignoni**  
Via Ara Urcea, 43, 53027 Bagno Vignoni SI, Italy  
T ±39\_0577\_887112

**Hotel Gabbio d'Oro**  
Angolo Piazza Erbe, Corso Porta Borsari, 4A, 37121 Verona VR, Italy  
T ±39\_045\_800 3060



## **Trip Highlights**

### **Piemonte**

Aperitivo & Welcome Dinner  
Cooking Class in Barolo  
Cellar Dining  
Winery Tour & Dinner In The Langhe Hills

### **Tuscany**

Farm Tour, Cheese Tasting & Lunch in Pienza  
Winery Tour & Lunch in Montepulciano  
Explore Miramare Castle & Lunch Alfresco  
Thermal Hot Springs of Bagno Vignoni

### **Verona**

Walking Tour & Dinner On The Piazza  
Free Day To Explore Verona  
Valpolicella Winery Tour & Luncheon

### **Health & Safety**

While adventure and connection through cross-cultural experience is our passion, we understand that there are inherent risks when it comes to international travel. Schedule an appointment with your doctor or travel nurse to discuss the upcoming trip with any health concerns.

You may find that Italian cuisine is quite rich. If you have a sensitive stomach we recommend bringing antacids or any over-the-counter medicine necessary to keep your stomach happy. If you forget, there are plenty of local pharmacies to purchase from as well.

Vaccinations: no required vaccinations at this time.

### **Health & Wellness Courtesy**

Your well-being—and that of your fellow travelers—is our priority. Please monitor your health during the trip. If you develop symptoms that could be contagious, take time away from group activities to rest and recover. For the comfort and safety of all, you may be asked to step back from the group until you're feeling better.

## **Customs**

- Simple words that make all the difference are “Please” (per favore), “thank you” (grazie), and “you’re welcome” (prego).
- When meeting a stranger or entering a shop, it is customary to formally say good day or good evening (buongiorno, buonasera), and when leaving you should say goodbye (arrivederci). Ciao is a more informal greeting used between friends and younger people.
- When you have finished your meal and are ready to go, ask your waiter for the check (il conto). Italians don’t like to rush where food is concerned, so no waiter will bring you the bill until you have requested it.

## **Currency**

The currency accepted in Italy is the Euro. Currently, 1 Euro = \$1.16 USD, but keep in mind this is constantly fluctuating and can even change on a day-to-day basis during your trip, so be sure to check the current ex- change rate prior to travel.

Credit (Visa & Mastercard) & Debit cards are widely accepted throughout the country, but it never hurts to have a little cash on hand for small purchases and tipping. Check with your credit card to make sure you are using one that does not have a Foreign Transaction Fee (FTE). Pay for your purchases in the local currency (EURO) for the best exchange rate.

### **ATM Advice:**

- Use an ATM that is attached to a bank. These charge minimal fees on foreign transactions, if at all.
- It’s better to get an amount that isn’t divisible by 50, such as €180, so you force the machine to distribute smaller bills rather than the ‘unbreakable’ fifties.

### **Tipping**

Although tipping isn’t mandatory in Italy, leaving a 10% gratuity for servers is a kind gesture. A tip (or una mancia, pronounced oo-nah MAN-chah) is considered a bonus for exceptional service. Although, that’s not to say that your tips won’t be welcomed. As a rule of thumb, hotel housekeeping 1-2 Euro/night; At bars, skip the tip—unless you received table service; 5 Euros for Tour guides. Also look for the words servizio incluso (service included) on your bill or menu. Do what feels comfortable to you!



## Weather

One of our favorite reasons to travel to Italy in October is that the weather is much more enjoyable than the hot summers for exploring. In Northern Italy, you can expect temperatures of between 45-70°F/7-18°C. For our first leg of our journey in the Piemonte region, mornings in the fall are often foggy with occasional light showers—that's why Nebbiolo loves it in the northwest foothills.

## Packing

See above for anticipated weather. Plan to bring light layers for the daytime and warmer sweaters for the evenings. While we can't predict the weather, we would recommend bringing a rain jacket to prepare for potential autumnal showers. We always recommend picking a color palate so all your clothing can be mixed and matched.

### Miscellaneous:

- Photocopy of Passport & Health Insurance Cards
- Travel Umbrella
- Sunglasses/Hat
- Daypack
- Power adapter/converter
- Headphones
- Powerbank/Chargers & Cables
- Book or Kindle
- Travel Steamer
- Hat
- Scarf
- Bathing Suit (for thermal pools)

### Toiletries

- Dental Kit
- Razor/tweezers
- Sunscreen
- Deodorant
- Face Care Routine
- Makeup

## Sample Women's Packing List

### Tops

- 4 Blouses/shirts for layering
- 2 Sweaters
- 2 Dress tops

### Bottoms

- 1 Jeans
- 2 Trousers
- 1 Skirt
- Undergarments
- Set of 10

### Shoes

- 1 Exercise Sneaker
- 1 Fashion Sneaker
- 1 Set of Flats
- Rain Boots (Optional)

### Outerwear

- 1 Rainjacket
- 1 Mid-weight Jacket

## Sample Men's Packing List

### Tops

- 2-3 Polos
- 2-3 Button downs
- 2 Sweaters
- Sport Jacket/Blazer

### Bottoms

- 1 Jeans
- 2 Chinos
- Undergarments
- Set of 10

### Shoes

- 1 Exercise Sneaker
- 1 Fashion Sneaker
- Rain Boots (Optional)

### Outerwear

- 1 Rain jacket
- 1 Mid-weight Jacket

**\*\*Laundry** - Laundry service is available at our hotels (for a fee).

**\*\*Luggage Tags** - On the days we're transferring between cities, our luggage will be portered by our transportation company and hotel staff. Please be sure EVERY SINGLE piece is labeled.







# Majesty of Italy Tour

## Traveler Itinerary - October 6-15, 2025

### Day 1 -

- 12pm Meet at Milan Malpensa Airport, Arrivals Hall, Terminal 1
- Hotel Arrival & Check-In; Foresteria delle Vigne, Villaggio Narrante
- Welcome Aperitivo & Welcome Dinner

### Day 2 -

- Cooking Class, Azienda Agricola Marrone, La Morra
- Return to Hotel
- Free Time to Explore Alba
- Cellar Dinner, Enoclub

### Day 3 -

- Free Time to Explore Alba Return to Hotel Winery
- Tour & Tasting in Barolo - Castiglione Falletto Dinner
- Next Door at Ristorante Le Torri
- 

### Day 4 -

- Depart Hotel
- Winery Tour & Lambrusco Luncheon, Cleto Chiarli, Emilia-Romagna
- Hotel Arrival & Check-In; Albergo Posta Marcucci in Bagno Vignoni
- Free Night For Dinner See guide for Recommendations

### Day 5 -

- Pienza - Farm Tour & Cheese Tasting w. Scenic Lunch, Podere Il Casale
- Group Dinner in Bagno Vignoni - Our Favorite - Osteria del Leone

### Day 6 -

- Winery Tour & Luncheon in Montepulciano - The Grand Experience at Avignonesi Winery

### Day 7 -

- Depart Hotel for Verona
- Free Time for Lunch on the Piazza Delle Erbe
- Check-In at Hotel -

- Private Walking Tour of Verona
- Group Dinner in Old Town

**Day 8 -**

- Winery Tour & Luncheon in Valpolicella, Tenuta Sant'Antonio
- Free Evening in Verona

**Day 9 -**

- Free day to explore Verona on your own!
- Farewell Dinner - our favorite - Trattoria Masenini

**Day 10 -**

- Depart for Milan airport



# Tour Group

## Mary & Art Barham

love wine with Art being a level 1 somm. We are enthusiastic and love learning about everything wine and culture.

We'd share a bottle with Alan Alda and Barack Obama

Despite the circumstances, never will sign karaoke 🎵



## Laura & Alan Irvin

are retired orthodontist and nurse, parents to two adult children and two boxers. Love fine wines, good food and travel!

They would share a bottle with Sean Capiiaux

Regarding karaoke, Haha! This situation will never "be right" for either of us! (you're welcome! ;-)

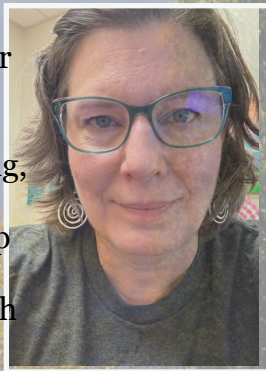


## Kelli Wallace

Revolving door tetris manager of all things. Love a trail through the woods, flowers from the yard, reading, writing, painting & plinking on the piano. I enjoy a dark bold cup of coffee or glass of red wine while sitting on the back porch of a mountain house.

I would share a bottle w. Sandra Boynton (children's book author/illustrator)

My karaoke is Drink You Away - Justin Timberlake or Tennessee Whiskey



## Michael Wallace

Married to Kelli (33 years), enjoy drinking wine & trying new varieties. We have 4 adult kids - 30-27-24-20. I officiate High School & College Football & Volleyball. First time international travel and plan to do more in the future.

I would share a bottle with Pope John Paul II

My karaoke song is Living on a Prayer - Bon Jovi



## Connie Vestal

I am married and no children. Somewhat retired....work part time with an insurance company. My career was in banking in Florida from 1997 - 2021. I enjoy golf and traveling with my husband. We follow several jazz artists and take a river cruise with Eric Darius each year. I love Napa Valley and try to visit yearly.

I would share a bottle with Barbara Streisand

My karaoke song is Tapestry by Carole King.



## Mitzi Davis

I've been married for 44 years. I've also worked as a dance teacher for 44 years at Dance With Mitzi. I am a horsewoman. I have no children and am a dog mom to an Irish Setter named Bella. I also work as the Choir Director at Boonville United Methodist Church.

I would share a bottle with Walt Disney

My karaoke song is Proud Mary





### Crystal Reece

is a retired middle school counselor w. over 27 years of service. Now I am embracing life's adventures- exploring new places, meeting people, or enjoying a glass of good wine. In '21 my husband, Wade and I moved to Boonville, his parents' hometown. At home you can find me in my SheShed woodturning & working w. my hands. I am also proud mom of 2 grown sons and "CeCe" to 1 amazing grandson.



I would share a bottle with my Mermaid Squad- my mom, aged about 1, sister Debbie(d 2022) Renee (d. 2025) and Melody! Forever in my ♥

My karaoke song is " Build Me Up Buttercup " - The Foundations

### Angie Shore

is married, for 30 years & mother to an amazing daughter - getting married Sep. 27 this year. We have a 4 legged family member, Wilbur, a soft coated Wheaton terrier, he is precious. I love my family I have a huge faith and I love to travel.



I would share a bottle with Jesus.

My karaoke song is Escape (The Pina Colada Song)

### Lisa Cipriano

is a busy professional managing a team of Account Managers for Microsoft. I am married and live in State Road with my husband and 4 furry babies. We moved here 4 years ago for the views, wineries and a quieter lifestyle. I turned 60 last Dec. so this is my celebratory trip with my cousin who turns 60 in Sept. My cousin and I love good food & cooking. I visited southern Italy 16 years ago for my husband's birthday.



I would share a bottle w. Martha Stewart

My karaoke song is Bonnie Raitt - I can't make you love me

### Sheila Baker

At the time of this trip, I will have turned 60 years old. I am married, a mother of 3, and grandmother of 5. I am a business owner. Celebrating our 36<sup>th</sup> wedding anniversary on Oct 6<sup>th</sup>. I like to travel and have never been to Italy.



I would share a bottle with my dad, who passed away 40 years ago.

I don't do karaoke!

### Krystle Stamps

usually drinks whatever Jeremy puts in front of me so I don't have a favorite or truly know what I like. I'm always up for an adventure & trying something new. I'm passionate about the arts & making them accessible to everyone. You can usually find me making something by hand or alongside one of our big fluffy pups being that crazy dog lady.



I would share a bottle with my grandpa

My karaoke song Don't Stop Believing

### Jeremy Stamps

is the owner of The Wisdom Table.

I would share a bottle with Krystle of course.... or Mark Twain

My karaoke song is...no, nope! Not gonna happen!

PS - We also heard he recently awarded the prestigious Level III (Advanced Sommelier) certification by the Court of Master Sommeliers.





### **Martha & Wayne Boger**

Martha is a recently retired pharmacist (August 2025) who is a big UNC Tarheel fan. Wayne is a semi-retired, residential building contractor who pulls for the "other" team, the Duke Blue Devils. They are huge Schnauzer lovers.



Wayne would share a bottle with John Wayne & Martha with Justin Hartley

Their karaoke song is Sweet Caroline, but in a group, not solo

### **Jake Assaf**

is a somm from NC, I love to travel, eat & drink. If I could only go to one country, Italy would certainly be my choice!

I would share a bottle with Martha Stewart

My karaoke song is Sweet Caroline



### **Lauren Hudson**

grew up in Asheville NC, where she developed an affinity for craft beer and travel after spending the summers on camping trips with her dad. In 2014, she fell in love with the world of wine (thanks to Jake) and has been chasing her palette around the world since.

I would share a bottle with Jancis Robinson.

My karaoke song is to be determined.





[www.terroirtours.com](http://www.terroirtours.com)

Terroir Tours

# The Piedmont Italy

Region Guide





# Alba

Situated about 40 miles outside Turin, Alba is a small town with a massive passion for food and wine. Additionally known as the 'City of 100 Towers' in Medieval times, Alba had an elaborate defense system with thick large city walls, towers, and a moat. Entrance to the city was only accessible through the gates with a toll. So naturally, you'll still find historic buildings here dating back hundreds of years, but what you cannot find in just any Italian city is Alba's International White Truffle Fair. The fair runs from October to the beginning of December. The fair is dedicated to the white truffle (*Tuber Magnatum Pico*), considered rare and more desirable due to its particular flavor profile. What makes truffles so special and so expensive? Truffles grow beneath the ground in the most auspicious growing conditions, often found underneath the shade of oak trees. They are found using highly-trained pigs or dogs. Sometimes referred to as truffle hogs, pigs are naturally attracted to the scent of truffles and are able to find them up to 3 feet deep under the soil. Pigs were once commonly used, but dogs are now the preferred animal as they do not eat truffles unlike pigs.

Six species of truffles can be found worldwide, but the white truffle is known for in the Piedmont region and parts of Croatia. The regions of Langhe, Monferrato, and Roero are particularly well beloved. Due to the rarity, white truffles are more expensive than black truffles. Commonly, black truffles cost about \$95 per ounce, whereas white truffles cost about \$170 per ounce. Black and white truffles are both very unique in their aroma and taste; it is said that white truffles are more elevated or delicate in taste.



Maybe it's an increasing desire for the truffle, but this region holds a high concentration of Michelin-starred restaurants. The Langhe is also quite well known for hazelnuts, another fall harvest gem; the first jar of Nutella was made here. Alba was named a UNESCO World Heritage Site for the Langhe's wine-growing landscape, the area surrounding Alba. With all that said, you will be eating and drinking like kings and queens!



**The most expensive white truffle ever sold at auction went for \$484,000 USD per pound**





## **Local Dishes to Try**

### **Agnolotti (Top Left)**

In Alba, it is known as agnolotti del plin, with 'plin' referring to the pinching motion that is made to close the pasta. It is often served in a broth or with a ragù sauce.

### **Carpaccio (Top Right)**

Carne cruda all'albese or carpaccio, is quite popular in Alba. This tartar consists of thin slices of raw veal, lemon juice, olive oil, and Some restaurants also add truffle shavings or porcini mushrooms.

### **Tajarin (Bottom Left)**

While it might look like your average Spaghetti, Tajarin is a local pasta that has been around for over six centuries. recipe calls for 30-40 yolks per kilo of flour.

### **Vitello Tonnato (Bottom Right)**

Thin slices of cold veal topped with a creamy tuna, caper, and anchovy sauce.

## **Where to Eat**

We will be eating as a group for both dinners in Alba so these recommendations are for you to grab some lunch or taste more local wines.

### **Alba Caffè Cucina e Pizzeria da Gennaro**

*Piazza Michele Ferrero, 5, 12051 Alba (CN), Italy*

a relaxed, casual pizzeria and café located in the heart of Alba

### **Pascticceria Pettiti**

*Via Vittorio Emanuele, 25, 12051 Alba CN, Italy*

Pettiti's claim to fame is that this where the recipe for Nutella was invented.

### **Lunch La Piola**

*Piazza Risorgimento, 4, 12051 Alba CN, Italy*

Located on the ground floor in the same building as Piazza Duomo, three-starred Michellin restaurant, this spot is a great stop for lunch serving local fare in a more relaxed setting.

### **Osteria dei Sognatori**

*Via Macrino, 8, 12051 Alba CN, Italy*

Best to get there when they open. You'll see locals lining up for this place—they also serve food from the same kitchen at the adjoining bistro.

### **Wine Voglia di Vino Ristorante**

*Via Elvio Pertinace, 7a, 12051 Alba CN, Italy*

### **Ape Wine Bar**

*Piazza Risorgimento, 3, 12051 Alba CN, Italy*

## Where to Visit

During our time in this charming town, you will have the opportunity to explore on your own. The town of Alba is quite walkable, and easy to see the majority of the city in a day with options of extending your stay by visiting the surrounding hillsides.



### San Lorenzo Duomo

*Via Vida, Piazza Duomo, 1, 12051  
Alba CN, Italy*

This gothic cathedral with its iconic red brick was built at the request of the Bishop of Alba, Andrea Novelli, dating back to 1486. Be sure to stop inside to admire quite the vibrant color palate and many works by the sculptor Antonio Carloni.

### Santa Maria Maddalena Church

*Vi a Luigi Paruzza, 2, 12051 Alba CN*

Don't let the exterior fool you, the interior of the church is a beautiful example of late-Baroque architecture. The site of the first chapel dates back to 1442, but much of what is seen today was built in the 17th and 18th centuries. In 1421, widow Margherita di Savoia moved to Alba where she got permission to start a new Dominican monastery dedicated to St. Mary Magdalene.



### Medieval Towers

*Piazza Duomo, Alba, IT*

Three of the best preserved towers located in the piazza Duomo. The towers located here are: Torre Bonino, Torre Astesiano and Torre Sineo. Each of them dating back to the 12th Century. It's a great place to get an elevated view of the city.





## Accommodations

### **Hotel Villago Narrante Fosteria delle Vigne**

+39 0173 626670

*Via Alba, 15, 12050 Serralunga D'alba CN, Italy*

The hotel is located in the hills outside of Alba with a stunning panoramic view. The building that houses the rooms was built in 1864, which was originally used as the winery's plant nursery.



## Cooking Class

Held in a scenic winery nestled among the UNESCO-listed rolling hills of the Langhe, this cooking class is hosted by Chef Paolo Garabello alongside “mamma” Giovanna. You'll step into their rustic yet welcoming kitchen, learn to prepare authentic Piedmontese dishes using locally sourced ingredients, and then sit down to enjoy the meal together—with laughter, stories, and heartfelt hospitality



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## Vineyard Visit in Barolo - Vietti Winery

*Piazza Vittorio Veneto, 5 12060 Castiglione Falletto*

Vietti is based in Castiglione Falletto, in the renowned Barolo region of Piedmont. They are most renowned for Barolo, crafted with precision and modern tradition.

A storied estate, once run by the Currado family since the mid-19th century, known for pioneering single-vineyard bottlings across top sites like Brunate, Monvigliero, Rocche di Castiglione, and more.



# Featured Wine Regions

## **Barolo**

The wine region of Barolo is a horseshoe-shaped valley spanning several villages with south-facing slopes. Barolo DOCG must be entirely made from Nebbiolo, a black grape with high levels of acidity and tannins. The slopes are quite steep at ~1000-1700 ft which provide good drainage and the grapes ripen slowly. Barolo DOCG must be aged for three years before release, of which 18 months must be in oak. These are wines that benefit from bottle aging; many people will lay them down for a minimum of ten years. Other enjoy a younger style.

## **Barbaresco**

This smaller region is also known for Nebbiolo. It also has south-facing slopes, but at lower altitudes. Given the altitude and influence from the river, grapes here tend to ripen earlier than Barolo. These areas both produce wines that are notable for their aromas of roses, tar, and cherries, but the tannin is one of the bigger differentiating factors; Barolo typically has more tannin. Barbaresco DOCG must be aged for two years before release, with nine months in oak.

## **Asti and Alba**

The majority of the appellations here are named after the grape variety followed by their nearest town (Barbera d'Asti, Barbera d'Alba, etc.). There are quality wines throughout the region, which is just another reason why we love the Piedmont region. Be sure to try both Barbera and Dolcetto.

