



Down-to-Earth Wine Vacations

# Emilia-Romagna Wine Tours

## *Sample Full Daily Itinerary*

Emilia-Romagna appeals to people who want to discover a pure, undiscovered Italy with a rich culinary history.

We think we've created the most complete, entertaining, and delectable vacation in Emilia-Romagna. With six nights in luxury four-star hotels, you'll devour all the most fascinating and delicious sites in the region.

### **Italy's Culinary Tradition**

Too few people visit Emilia-Romagna. Compared to Venice, Florence, and Rome, a mere trickle of tourists explore this diverse, delicious, and fascinating part of Italy.

While the region itself is still a well-kept secret, the food is downright famous. Parmesan cheese, balsamic vinegar, lasagna and a dizzying variety of handmade pastas all hail from here.

And the historical monuments are exceptional: Historic Bologna with its leaning towers and Europe's oldest university, Parma's Romanesque cathedral, and Ravenna's sixth-century mosaics, to name just a few.

### **Resident Guide**

IWT owner and certified sommelier John Giebler takes you from the Po River Plain, through the Appennine hills, to the Adriatic Sea. You'll visit medieval villages, majestic cities, and family-run producers of some of Italy's most important foods and wines.

Below, you'll find what the tour includes, the price, and our scheduled dates. But Emilia-Romagna makes a great visit anytime. With John living right there, he can take custom groups of four or more most of the year. Just ask!

## Day 1 – Historic, Culinary Parma

### Highlights:

- **Transportation from Bologna**
- **Guided Tour of Parma with Culinary Theme**
- **Overview Tasting of Emilia Wines**
- **Special Traditional Dinner**



Take advantage of our private transfer from Bologna, or meet directly at our luxury hotel in the center of Parma. Learn about Italy's culinary cradle, Antelami's baptistery, Parma's cathedral, and the music of Toscanini as we weave through cobblestone alleyways on our personal guided tour.

This evening, we're tasting a range of wines from Emilia: from sparkling *Pignoletto* to sumptuous dessert wines. Dinner tonight proves why Emilia-Romagna reigns as Italy's gastronomic capital.

## Day 2 – Emilia: Parmesan, Balsamic Vinegar, and International Wines

### Highlights:

- **Emilia-Romagna Wine Tasting Tour:** Colli Bolognesi
- **Parmesan Cheese Maker**
- **Lunch at:** *La Clinica Gastronomica*
- **Traditional Balsamic Vinegar Tour**



The flavors of Emilia-Romagna come alive for you today. You'll visit a small, family-run parmesan cheese cooperative where you'll see the entire process, learn about the different types of cheese, and taste them all. Compare Cabernet Sauvignons and other international varieties with a prestigious producer of *Colli Bolognesi*.

Lunch today is a remarkable feast at *La Clinica Gastronomica*. You'll taste their handmade pastas, and probably the best *bollito* of your life! After lunch, an artisanal balsamic vinegar producer will show you how it's made. You'll taste the full range and get creative recipe ideas.

## Day 3 – From Parma to Bologna

### Highlights:

- **Prosciutto di Parma:** Cured Ham Visit
- **Emilia-Romagna Wine Tasting Tour:** Lambrusco
- **Traditional Lunch in:** Bologna
- **Guided Culinary Visit of Bologna**



Savor another culinary tour of Emilia today. *Prosciutto crudo* (cured Parma Ham) is only one of the specialties you'll learn about and taste this morning. Lambrusco is the sparkling red wine that "Riunite" made famous in the 80s. You'll taste just how good this special wine can be, as we sample a wide range at one of Emilia's most reputable producers.

We'll be in Bologna for an extraordinary lunch at our favorite *trattoria*. Your private tour this afternoon takes you to the city's culinary and historic landmarks.

## Day 4 – Bologna, Dozza, San Domenico and Castrocaro Terme

### Highlights:

- **Free time in Bologna**
- **Enoteca Regionale in Dozza:** Taste Top Romagna Wines
- **Lunch:** at Michelin-starred San Domenico in Imola
- **Castrocaro Terme**



Continue exploring Bologna this morning; our first stop is a late morning visit to the *Enoteca Regionale* in Dozza, a picturesque village on the border between Emilia and Romagna. Dozza is famous for its mural-painted walls and the medieval castle, which houses over 1000 different wines. We'll taste several before our relaxing, unforgettable feast at Michelin-starred San Domenico in Imola.

This afternoon, check into our four-star hotel in Castrocaro. Stroll through the expansive park and treat yourself to a massage at the thermal baths. We'll enjoy a lighter dinner of *Piadina*: a delicious flat bread with sliced meats and cheeses.

## Day 5 – Romagna: Olive Oil, Sangiovese, and Handmade *Tortelli*

### Highlights:

- **Emilia-Romagna Wine Tasting Tour:** Fattoria la Zerbina
- **Lunch and Cooking Class:** near Charming Brisighella
- **Extra-Virgin Olive Oil Visit and Tasting**
- **Free Time for Castrocaro’s Thermal Baths and Spa**



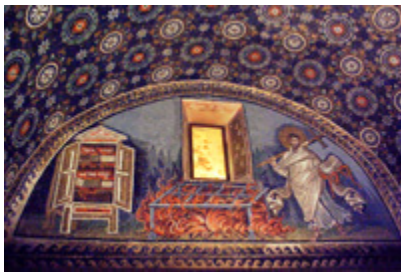
*Tortelli* are the delicious local version of ravioli. You’ll learn to make them today at a small family-owned *agriturismo* near the town of Brisighella. Enjoy the lunch you helped make, along with their organic wines and a selection from nearby vineyards.

Seductive Brisighella is famous for its towers, medieval center, and olive oil. You’ll taste some samples and visit one of the region’s best-known producers of Sangiovese: Fattoria la Zerbina. You’re back in Castrocaro in time to wander through the park or take a dip in the thermal baths.

## Day 6 - Handmade Pasta and the Sea

### Highlights:

- **Cooking Class:** Handmade Pasta
- **Lunch & Wine Tasting Tour:** Drei Donà - Tenuta la Palazza
- **Guided tour of Ravenna:** Sixth-Century Mosaics
- **Dinner and Lesson:** The Malpezzi Family’s *Titon*



Expand your love of Italian food in this morning’s cooking class. Hear about Pellegrino Artusi, the father of Italian cuisine, and learn how to make *garganelli* and *farfalle*. Since the 1980s, Drei Donà has championed quality wine making in Emilia-Romagna. It’s the only estate in the entire region among the exclusive 48-member “*Grandi Cru d’Italia*”. Enjoy a tour and a special lunch with them, before discovering the brilliant sixth-century mosaics in Ravenna.

Our final dinner tonight will be a highlight of your week. The Malpezzi family has set the standard for fresh seafood for three generations. Massimo will treat us to stories and insights before dinner at their new restaurant in the coastal town of Cesenatico.

## Day 7

Your Culinary tour of Emilia-Romagna ends today. We'll offer you a free shuttle back to Bologna after breakfast. We thank you for coming with us and hope to see you again soon.

### Includes:

- 6 nights in luxurious four-star hotels
- 6 breakfasts
- 5 lunches, including one Michelin-starred
- 3 dinners, including one with the owner
- 4 winery tours with tastings, led by local experts
- Daily educational components (wine tasting, cooking, vineyard decisions, wine making, vineyard tours)
- Private guided tours of Parma, Bologna, and Ravenna
- 2 cooking courses
- Culinary Tours
  - Parmesan Cheese
  - Balsamic Vinegar
  - Prosciutto (Cured Ham)
  - Extra-Virgin Olive Oil
- 2 overview wine tastings
- Personal guide: John Giebler, certified sommelier, shares his adopted Emilia-Romagna with you.
- Transportation to/from Bologna train and airport

### Price:

\$3995 based on double occupancy. Single supplements \$495

### Dates:

July 31<sup>st</sup> – August 6<sup>th</sup>, 2011

November 20<sup>th</sup> – 26<sup>th</sup>, 2011

Custom tours available any time of the year for four or more people.

### Reserve Your Spot:

Questions? Please give us a call at 1-800-449-7147 or send us an email at [Info@InsiderWineTours.com](mailto:Info@InsiderWineTours.com)

[www.INSIDERWINE TOURS.COM](http://www.INSIDERWINE TOURS.COM) | 1-800-449-7147 | [info@INSIDERWINE TOURS.COM](mailto:info@INSIDERWINE TOURS.COM)