PIEDMONT A LA CARTE

6 DAYS / 5 NIGHTS

A tour to discover the rich wine and food traditions and historical heritage of the Piedmont region, an unforgettable experience involving all the senses. Pleasurable days spent among rolling hills covered with vineyards, elegant palaces dating back to the former Italian Kingdom, ancient cellars, tiny streets and traditional fresh produce markets, imposing castles and antique shops, savouring some of the best foods and excellent wines that Italy has to offer.

ITINERARY

DAY 1 POLLENZO (BRA) ARRIVAL

Arrival to the Albergo Corte Albertina hotel in Pollenzo, near Bra. Time to settle in. Dinner in the hotel restaurant that will be dedicated to the products of the Slow Food Presidia of Piedmont. Overnight stay. (D)

Accommodation: 3*charming hotel or residences

DAY 2 LA MORRA, CARMAGNOLA

Morning departure for a tour of the wonderful Barolo vineyards. *We suggest a first stop at the La Morra scenic viewpoint, where you can admire the hills and surrounding vineyards*. Visit an historic wine cellar and taste their extraordinary wines accompanied by some of the typical local produce of Langa. Departure for Carmagnola and visit a cheese producer, learn something about the cheese-making process and have a tasting. Overnight stay. (B/T/T)

DAY 3 BARBARESCO, CHERASCO, MONTEFORTE D'ALBA

Morning departure for Barbaresco to visit the typical cellars, which boast several top class historical vineyards and a range of quality wines. Introduction and tasting of a selection of Barbaresco wines. *We suggest: departure to Cherasco to visit the old historical centre, free time to wander around the little streets which house the traditional workshops which produce the delightful 'Baci di Cherasco' (dark chocolates with hazelnuts).* Afternoon transfer to Monforte d'Alba to visit wine cellars; introduction and tasting of his exclusive wines accompanied by local products. Return to the hotel and overnight stay.. (B/T/T)

DAY 4 NIZA MONFERRATO, ASTI

Morning departure for Nizza Monferrato. Located deep in the heart of the Monferrato, Nizza Monferrato is "a working man's town". The vineyards literally come to the edge of the city. *We suggest to visit the city.* Lunch at typical "Trattoria". In the afternoon departure for Asti. Stop at "Torronificio" for a tasting of the typical chocolate sweets and nougats. *We suggest: visit the city of Asti, which is the provincial capital of one of most important wine areas in Italy and lends its name to some illustrious wines.* Back to your hotel and overnight stay. (B/L/T)

DAY 5 POLLENZO, GRINZANE CAVOUR

Morning in Pollenzo, stroll through the centre, a visit of the Wine Bank for a tasting. Afternoon departure to Grinzane Cavour to visit and taste some of the Piedmont DOC and DOCG wines, especially those from Langa and Roero. Overnight stay. (B/T/T)

DAY 6 DEPRTURE

Breakfast. End of our services. (B)

Meal legend: B= Breakfast L= Lunch D= Dinner T= Tasting

INCLUSIONS

- 5-night accommodation at a 3* charming and historical residences
- 7 meals: 5 breakfasts, 1 lunch, 1 dinner ,
- 7 guided tasting Piedmont's slow food wines and presidia products cooking lesson

Not included · Flights · **Car rental** · cities tax · beverages · gratuities · monuments and museum entrances · travel insurance

Possible to book the following options (on request - $)

- Flights from Canada
- Car rental
- Private car with driver
- Pre/post tour

Hotel Option or similar	
REGIONS- AREA – or similar	**3***
Piedmont	**3* residence – upon confirmation**

Price in CAD$, per person starting from, double occupancy	**Land only**
Rates for 2021	
Jan 20th to April 10th	$ 1085
April 11th to Sept 11th	$ 1200
September 12th to Nov 28th	$1350
November 29th to December 20th	$ 1085
Single room supplement- on request	From $ 370 to $ 680

Slow Food Presidia and Other Recommended Products

Participants will have the unique chance of sampling several Slow Food Presidia products - high-quality, traditional foods and beverages at risk of "extinction" - and other local delicacies from Slow Food recommended quality producers, such as:

- the wines of the Barolo vineyards
- the wines of the Barbaresco hills

Highlights

The Barolo wine has been called the "king of wines" but also the "wine of kings." It is one of the world's best wines and is made from only the very best Nebbiolo grapes, grown near the town of Alba. It is a robust red, full-bodied and very dry. The aroma is similar to ripe strawberries, tar, roses, violets and truffles. Barolo can be "hard" when young and it needs to be aged in order to become "mellow." In fact, Barolo is not Barolo until it has aged for at least 3 years, while Barolo "Riserva" must age at least 5 years. It becomes better with additional aging and is often left to age for between ten and twenty years after the vintage year.

Typical Restaurants from The "Osterie D'Italia" Slow Food Guide

Tour participants will taste the delicious, authentic dishes of the regional cuisine eating at restaurants selected among those recommended by Slow Food in the "Osterie d'Italia" guide, small "trattorie" that still use fresh, local produce and traditional recipes for their dishes.

Wineries and More

Tour participants will also have the opportunity to sample wines and/or local typical products at wineries, bakeries, pastry shops, farms, fresh produce markets and more.

Points of Interest: Art, History, Culture & Nature

During the tour, the participants will not only discover delightful food and wines but also the most interesting monuments, works of art, churches and natural landscapes of the region:

- the wonderful hills surrounded by the Barolo vineyards in La Morra
- Asti, rich in medieval palaces and merchants houses, many with monumental towers
- Grinzane Cavour, thus named in honour of Camillo Benso, Conte di Cavour, one of the leading figures of the Risorgimento (the Italian unification), and its imposing castle

**Prices in this document are for information only; they were issued at press time for the current year. Please note that due to exchange rates and temporary promotions, they can increase or decrease anytime. Contact your travel agent for the price and promotion of the moment.

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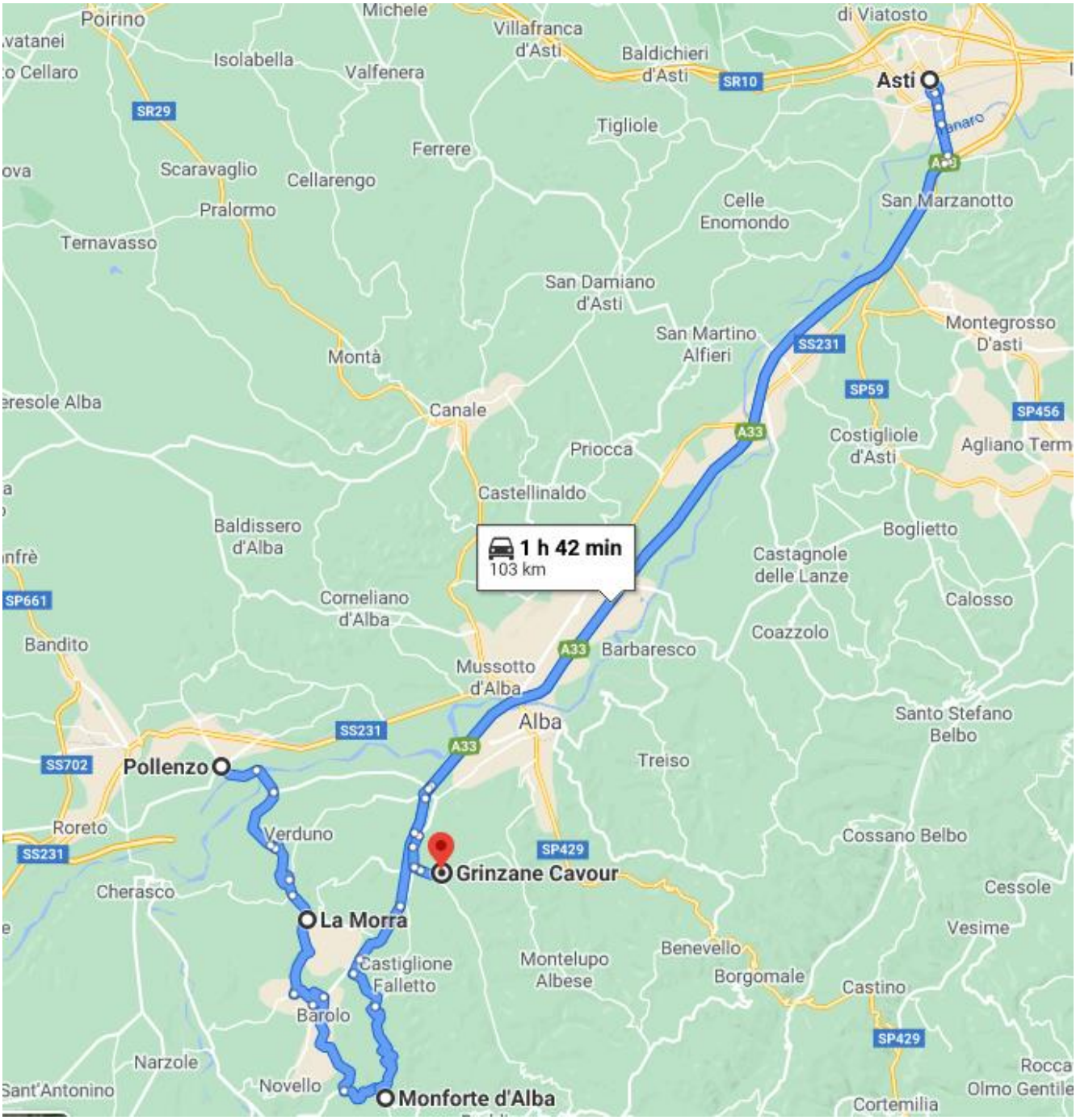
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