

# I prodotti Dop e Igp dell'Emilia-Romagna



**Nati qui,  
apprezzati  
in tutto il mondo!**



[agricoltura.regione.emilia-romagna.it](http://agricoltura.regione.emilia-romagna.it)

# FAMTRIP 1



**EMILIA TO TASTE  
FROM THE APENNINE  
MOUNTAINS  
TO THE PO RIVER**



**Piacenza Parma**

Con il patrocinio di:



Comune di Parma



## Saturday, 1<sup>st</sup> October 2022

- 08,45 Meeting your tour leader in the hotel lobby and bus transfer to Reggio Emilia.
- 10,00 Arrival in Reggio Emilia and visit to the traditional Balsamic Vinegar producer **Acetaia Borgo del Balsamico** <https://www.ilborgodelbalsamico.it>  
Guided tour, decanting balsamic vinegar experience and tasting.
- 12,30 Lunch break at Piacenza EXPO with tasting of local, typical products.  
Drop off at the Grande Albergo Roma in Piacenza to leave your luggage
- 15,00 Guided tour of Piacenza historic center and visit to the **Cathedral**, built between 1122 and 1233 and an important example of Romanesque art in Italy
- 18,30 Aperitif on the panoramic roof terrace of **Grande Albergo Roma** <https://www.grandealbergoroma.it/>
- 20,00 Dinner in Piacenza  
Overnight stay.

## Sunday 2<sup>nd</sup> October, 2022

- 08,00 Breakfast and check out  
Transfer to reach the cheese factory of Cacio del Po, a local cheese made in the area of Piacenza.
- 08,30 Visit to Caseificio Borgonovo in Monticelli d'Ongina <https://www.caseificioborgonovo.com/>
- 11,00 Transfer to Tabiano Castello and guided tour of the magnificent Castle.  
Lunch at the restaurant **Il Caseificio**.
- 14,30 Visit to the local farm **Bertinelli** in Noceto (Parma). Tour to the dairy.  
Tasting of Parmigiano Reggiano of various ages, possibility to purchase.
- 16,00 Transfer to Parma and check in at NH Hotel Parma <https://www.nh-hotels.it/hotel/nh-parma>

## FAMTRIP 1 - THE MENUS

### SATURDAY 1<sup>st</sup> OCTOBER 2022

#### Dinner Antica Osteria dell'Angelo (Piacenza)

- Typical cured meat appetizer of Piacenza; Pickled Vegetables
- Typical tortelli con la coda (homemade pasta filled with ricotta, and spinach)
- Pisarei e faso (typical small gnocchi pasta with a sauce of tomato and beans)
- Mixed typical dessert

### SUNDAY 2<sup>nd</sup> OCTOBER 2022

#### Il Caseificio (Tabiano Castello - Parma)

- Typical Parma appetizers: Prosciutto di Parma aged 30 months, Salame di Felino, Culatello, Parmigiano Reggiano; pickled vegetables
- Cappellotti with Funghi Porcini di Borgotaro (pasta filled with a sauce of Borgotaro porcini mushrooms)
- Dark chocolate dessert with ricotta and fresh berries

