

I prodotti Dop e Igp dell'Emilia-Romagna



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



Regione Emilia-Romagna

agricoltura.regione.emilia-romagna.it

FAMTRIP 2



**EMILIA FOOD VALLEY
THE ANCIENT ART
OF WINES
AND CURED MEAT**



Piacenza - Salsomaggiore Terme – Reggio Emilia

EMILIA
viamilano.com

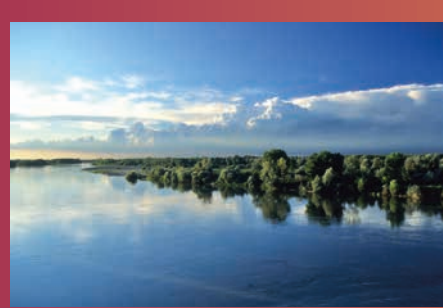
Bologna&Modena

Romagna
The Italian land of datta via

Con il patrocinio di:



Comune di Parma



Saturday, 1th October 2022

- 09,00 Pick-up at the hotel in Bologna and transfer to **Piacenza**
- 11,00 Guided visit of Palazzo Farnese
- 13,00 Lunch break at Piacenza EXPO with tasting of local typical products.
- 15,00 Guided tour of a typical PDO cured meat producer of Piacenza with tasting: **Salumificio Peveri**
- 17,00 Visit and tasting in the winery of Piacenza hills **La Pusterla**, Castell'Arquato <https://vinipusterla.it/>
- 20,00 Dinner at **Osteria del Castellazzo** in Salsomaggiore Terme - Parma
- Overnight stay at Salsomaggiore Terme at **Villa Fiorita** Hotel <http://www.hotelvillafiorita.it>

Sunday 2th October, 2022

- Breakfast and check out
- 09,00 Transfer to the hills area of Langhirano to visit a winery of "Vino dei Colli di Parma" with tasting and possibility to purchase: **Cantina Antonio Aldini e Valentina Silva**, Langhirano (Parma)
- 11,15 Guided visit to the **Prosciutto di Parma** production and tasting at Salumificio Conti, Langhirano (Parma)
- 12,30 Transfer to Reggio Emilia area.
- 13,15 Typical lunch at the restaurant La limonaia of the Winery Venturini Baldini
- 14,30 Visit to the Traditional Balsamic Vinegar producer Agriturismo **Venturini Baldini**, Quattro Castella (Reggio Emilia). Guided tour, decanting balsamic vinegar experience and tasting
- 16,00 Transfer to Parma and check in at NH Hotel Parma <https://www.nh-hotels.it/hotel/nh-parma>

FAMTRIP 2 - THE MENUS

SATURDAY 1ST OCTOBER 2022

Dinner at Osteria del Castellazzo, Salsomaggiore

- Typical Salumi of Parma and handmade pickled vegetables
- Tortelli (filled pasta) with spinach and ricotta
- Fresh tagliatelle with white ragout
- Thousand flavours pie, antique recipe by the chef's grandma

SUNDAY 2ND OCTOBER 2022

Lunch at "La limonaia", Quattro Castella (RE)

- Risotto with Parmigiano Reggiano e and Balsamic Vinegar
- Suckling pig, escarole, marinated carrots and balsamic base
- Lambrusco peach soup, crumble and bourbon vanilla ice cream

