

# I prodotti Dop e Igp dell'Emilia-Romagna



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in tutto il mondo!**



Regione Emilia-Romagna

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

# FAMTRIP 3



## A TASTE OF BOLOGNA



## Bologna and the surrounding hills



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Romagna  
The Italian land of dolce vita

Con il patrocinio di:



Comune di Parma



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

- 08:30 Pick up from the **Savoia Hotel** and transfer to the city center of Bologna
- 09:00 Drop off at the **Zanhotel Tre Vecchi** to leave your luggage
- 09:15 Arrival in Piazza Maggiore and visit to **Bologna Welcome Info Point** and brief introduction of the DMC.
- 09:45 Discover Bologna walking tour where you will experience the porticos, monuments and towers of the city center. Itinerary: Piazza Maggiore, San Petronio church, Piazza della Mercanzia, the ancient market area, Courtyard of Archiginnasio, Piazza Santo Stefano, Due Torri.
- 11:30 Pasta cooking class at the **Portici Academy** <https://porticiacademy.it/> where you will discover the Emilian tradition, follow the steps of a professional "sfoglina" and learn the secrets of fresh pasta.
- 13:30 One hour of free time where you can stroll around what UNESCO has defined as the best preserved medieval center in the world
- 14:30 Transfer from the City Center of Bologna to **FICO Eataly** <https://www.fico.it/>
- 15:00 Start of the Ice Cream course at the **Carpigiani factory** where you will produce your gelato and then of course taste it thanks to Carpigiani Gelato University!
- 16:00 Guided tour of FICO Eataly World, the biggest agri food park in the world, with tastings. FICO covers about 15 hectares, divided into 7 themed areas, sensory worlds dedicated to the great Italian excellences.
- 17:30 Transfer back to Bologna City Center and check in at the Zanhotel 3 Vecchi.
- 20:00 Dinner at the **Cantina Bentivoglio** <https://www.cantinabentivoglio.it/> where you will also assist at a Jazz Concert.

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

- 08:30 Check out and transfer from Zanhotel Tre Vecchi to **Dozza**.
- 09:30 Arrival at Dozza and then guided tour of the center that has been awarded as one of the most beautiful villages in Italy. It is famous for the Biennial contemporary art festival "Il Muro Dipinto" (The Painted Wall), an exhibition that has transformed, and continues to transform, the village into an open-air art gallery. You will also visit the **Rocca Sforzesca**, a powerful and immense historic residence which features a central courtyard surmounted by two loggias.
- 11:00 After the tour you will head to the fortress dungeon that now houses the **Regional Winery (Enoteca Regionale Emilia Romagna)**. Its shelves take you on an imaginary

journey through the vineyards of Emilia Romagna. With the help of a sommelier, you will have a wine tasting of 3 of the best wines of the region.

- 12:30 Transfer from **Dozza** to **Palazzo di Varignana** <https://www.palazzodivarignana.com/> where you will have a light lunch in the cellar. You will also have a chance to participate in a tasting of extra virgin olive oil and their wines. You will also visit the production area of the winery and you will walk among the vineyards and olive groves to the amphitheater on the lake.
- 14:30 Transfer from Palazzo di Varignana to Parma.

## FAM TRIP 3 - THE MENUS

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

#### Lunch at Portici Academy (Bologna)

- Tasting of freshly prepared pasta, Tortelloni with butter and parmesan cheese and Tagliatelle with ragù alla bolognese. A glass of local wine

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

#### Dinner at Cantina Bentivoglio (Bologna)

- Appetizers: assortment of cured meats with tigelle bread, mortadella mousse with pan brioche
- Main course: Bolognese cutlet with backed sweet potatoes
- Dessert: (Torta Tenerina) Moist dark chocolate cake
- Beverages, coffee

### LUNCH SUNDAY 2<sup>ND</sup> OCTOBER 2022

#### Palazzo di Varignana, Castel San Pietro Terme BO

During the wine tasting at the Enoteca Regionale Emilia Romagna customers will have at their disposal salami appetizers, parmigiano reggiano, mortadella and thin and crunchy bread sheets.

At Palazzo di Varignana, customers will taste their EVO oil and their wines. In the winery the light lunch includes boards of local products km0, seasonal vegetables, vineyards tops and bread with sourdough.

