# I prodotti **Dop e Igp** dell'**Emilia-Romagn**



# FAMTRIP 1



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





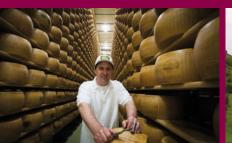








Alegenze Freime











### 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 <b>Acetaia Borgo del Balsamico</b> 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 <b>Cathedral</b> , built between 1122 and 1233 and an important example of Romanesque art in Italy
18,30	Aperitif on the panoramic roof terrace of <b>Grande Albergo Roma</b> https://www.grandealbergoroma.it/
20,00	Dinner in Piacenza Overnight stay.

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

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 <b>II Caseificio</b> .
14,30	Visit to the local farm <b>Bertinelli</b> 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 1st 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

