



agricoltura.regione.emilia-romagna.it



Reggio Emilia | Parma | Piacenza

THE PO RIVER LOWLANDS

VISIT **EMILIA ROMAGNA**
ITALY



THE TOP-NOTCH FLAVORS OF EMILIA (THE PO RIVER LOWLANDS) REGGIO EMILIA – PARMA - PIACENZA

SATURDAY 30TH SEPTEMBER 2023:

09.00 Departure from Hotel Admiral in Zola Predosa (BO) toward the lowlands of Reggio-Emilia.

10.00 Visit & tasting at family-run producer of Parmigiano-Reggiano PDO **Latteria La Grande (province Reggio-Emilia)**

11.45 Visit & tasting at a family-run producer of Traditional Balsamic Vinegar PDO **Acetaia San Giacomo (Novellara, Reggio Emilia)**

13.00 Lunch at typical Inn on the riverbanks with local menu, **Locanda Pontieri (Guastalla, Reggio Emilia)**

14.30 Head on to your accommodation at a castle-relais in the province of Piacenza.

16.00 Drop off and check-in at **Locanda Re Guerriero (S. Pietro in Cerro, Piacenza)**

17.00 Departure by minibus toward the province of Parma.

17.30 Guided visit at an artisanal producer of Culatello di Zibello PDO within the ancient cellars of a medieval castle on the very riverbanks which also houses a castle-relais, a typical country-chic osteria and a Michelin-restaurant with annexed farming estate, **Antica Corte Pallavicina (Polesine Parmense, Parma)**

SUNDAY 1ST OCTOBER 2023:

08.15 Check-out and departure by private dedicated & escorted minibus to explore the tasty lowlands of Piacenza.

08.45 Visit & tasting at family-run producer of Grana Padano PDO & Cacio del Po PDO, **Caseificio Borgonovo (province of Piacenza)**

11.15 Visit & tasting at a producer of Coppa, Pancetta and Salame di Piacenza PDO, **Salumificio Peveri (province of Piacenza)**

13.00 Lunch at family run restaurant on the riverbanks with a top quality local menu. **Trattoria Cattivelli (province of Piacenza)**

15.30 Visit and tasting at a big-size family-run farming estate producer of the renowned pickled vegetable of the Po valley riverbanks, **Azienda Agricola Pisoni (Piacenza)**

17.00 Drop-off and check-in at your next hotel in Piacenza, hosting city of Good Italy Workshop.

THE MENUS

Lunch Saturday 30th September 2023

Locanda Pontieri, Guastalla, Reggio-Emilia

Appetizer: erbazzone (vegetable pie), pork neck cooked in wine, Boretto-onions

Main Course: cappellacci (fresh pasta stuffed with cheese, lard & potatoes)

Dessert à la carte: nuts-cake

Wine: Lambrusco

Dinner Saturday 30th September 2023

Antica Corte Pallavicina Relais, Polesine Parmense, Parma

Appetizer: Culatello di Zibello PDO

First course: tagliatelle with white ox ragout, gnocchi with tomato sauce, tortelli with spinach and parmesan, mixed salad

Dessert: Small pastry

Wine: Local wines

Lunch Sunday 1st October 2023

Trattoria Cattivelli, Piacenza

First course: "pisarei & fasò" (kind of gnocchis in a stewed tomato, bacon & beans sauce)

Second Course: veal cheek braised into Gutturino wine with a potato purée and sour cherries

Dessert: homemade ice-cream

Wine: local wine

