

The **PDO** and **PGI** products of Emilia-Romagna



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enjoyed
worldwide!**



**GOOD
ITALY**
WORKSHOP
VIA EMILIA

FAMTRIP

Reggio Emilia | Parma | Piacenza

**TOP-NOTCH
FLAVOURS OF
EMILIA**

THE HILLSIDE

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THE TOP-NOTCH FLAVORS OF EMILIA (HILLSIDE) REGGIO EMILIA – PARMA - PIACENZA

SATURDAY 30TH SEPTEMBER 2023:

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

10.30 Visit & tasting lunch at a family-run producer of Traditional Balsamic Vinegar PDO, **Tenuta Medici Ermete (Montecchio Emilia, RE)**

12.30 Head on to the province of Parma and picture-stop at the stunning castle of Torrechiara.

14.00 Visit & tasting at a family-run production of Prosciutto di Parma DOP, **Salumificio Conti** in the hills of **Langhirano, Parma**.

15.30 Head on to your accommodation at a country-style spa-agriturismo in the province of **Parma** adjoining **Piacenza**.

16.30 Drop-off and check-in **Alba del Borgo (Fidenza, PR)**

18.30 Pasta focused cooking experience, followed by a 4-course dinner. Overnight stay.

SUNDAY 1ST OCTOBER 2023:

09.00 Check-out & departure to explore the tasty hills of **Piacenza**.

09.30 Guided stroll and quick visit at the picturesque **castle of Vigoleno** and its village dating back to the Middle Ages.

11.00 Departure toward the next stop.

11.15 Visit and tasting at a family-run producer of Vini dei Colli Piacentini DCO and the precious Vin Santo di Vigoleno DCO, **Società Agricola Visconti Massimo (Vernasca, PC)**

14.15 Coffee stop in the picturesque medieval village of **Castell'Arquato, Piacenza**.

15.45 Head-on to Piacenza downtown.

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

Medici Ermete, Reggio-Emilia

Main Course: erbazzone (vegetable pie), lasagne, mixed cooked vegetables, Parmigiano-Reggiano. All paired with the 3 different ageing of Traditional Balsamic Vinegar

Wine: Lambrusco

Dinner Saturday 30th September 2023

Alba del Borgo, Fidenza, PR

Tasting of typical local dishes

Lunch Sunday 1st October 2023

Cantina Visconti Vigoleno, Piacenza

Main course: selection of the typical cured meats of Piacenza PDO (Coppa, Pancetta, Salame) and typical cheeses, paired with 2-3 wines of their own production.

