

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



**Regione Emilia-Romagna**  
VISIT **EMILIA ROMAGNA** ITALY

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enjoyed  
worldwide!**



**GOOD  
ITALY**  
WORKSHOP  
VIA EMILIA

**FAMTRIP**

Dozza | Bologna | Modena | Spilamberto

**BOLOGNA  
AND MODENA**  
FOOD AND WINE  
EXPERIENCES

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## BOLOGNA AND MODENA: FOOD AND WINE EXPERIENCES DOZZA – BOLOGNA – MODENA - SPILAMBERTO

### SATURDAY 30<sup>TH</sup> SEPTEMBER 2023:

09.00 Departure from Hotel Admiral in Zola Predosa (BO) and transfer to **Dozza**

10.00 Stroll in the medieval village of **Dozza**. Here you'll experience the charm of its historic streets, explore the **Emilia-Romagna Regional Enoteca** and indulge in an exclusive wine tasting session guided by a professional sommelier.

12.30 Lunch at **La Scuderia Restaurant** in Dozza

15.00 Transfer by bus from Dozza to **FICO agrifood Park**. Dive into the world of Italian gastronomy with an exploration and general overview of the FICO agrifood Park. You'll also participate in a fun and informative gelato-making workshop with a tasting session.

18.00 Aperitivo dinner at the FICO park

19.00 Transfer to the **Admiral Park Hotel 4\*S** located in the hills near Bologna. Overnight stay

### SUNDAY 1<sup>ST</sup> OCTOBER 2023:

Breakfast and check-out

08.15 Transfer to the captivating city of **Modena**.

09.15 Arrival in Modena for a brief walk through the historic city center to explore the charming streets and feel the local atmosphere.

10.30 Dive into a hands-on culinary adventure with a cooking class focused on the use of balsamic vinegar. Following the class, light lunch at **Modena Food Lab**.

13.00 Transfer to **Spilamberto**.

13.30 Visit of the **Traditional Balsamic Vinegar of Modena Museum**, with a tasting session

15.00 Transfer **from Spilamberto to Piacenza**, hosting city of the event Good Italy Workshop 2023

## THE MENUS

### Lunch Saturday 30<sup>th</sup> September 2023

#### La Scuderia Restaurant in Dozza

**Appetizer:** Fried polenta and Squacquerone di Romagna PDO cheese

**Main Course:** A trio of typical pasta dishes (tagliatelle, tortelli, garganelli)

**Homemade dessert**

### Dinner Saturday 30<sup>th</sup> September 2023

#### Rossopomodoro Restaurant, FICO agrifood Park, Bologna

**Appetizer:** Mixed bruschetta appetizer

**Main course:** Italian food tasting

### Lunch Sunday 1<sup>st</sup> October 2023

#### Modena Food Lab, Modena

**Main course:** Tortelloni Vecchia Modena (handmade fresh pasta filled with ricotta and spinach, garnished with crispy pancetta and traditional balsamic vinegar)

**Dessert:** Chef's dessert

