

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



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**GOOD
ITALY**
WORKSHOP
VIA EMILIA

FAMTRIP

Mercato Saraceno, Sogliano al Rubicone,
San Leo, Valconca and Forlimpopoli

ROMAGNA: ART AND FLAVORS, BETWEEN LAND AND SEA

VISIT **EMILIA ROMAGNA**
ITALY

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ROMAGNA: ART AND FLAVORS, BETWEEN LAND AND SEA MERCATO SARACENO, SOGLIANO AL RUBICONE, SAN LEO, VALCONCA AND FORLIMPOPOLI

SATURDAY 30TH SEPTEMBER 2023:

08.15 Pick-up at the hotel in Bologna and transfer to **Mercato Saraceno**

10.00 Arrival in **Mercato Saraceno**, on the hills of the province of Forlì-Cesena. Visit to the 70 years old winery **Cantina Braschi** and **wine tasting** paired with local products.

11.45 Arrival in **Sogliano al Rubicone**: here where the Formaggio di Fossa di Sogliano DOP is born. Visit to the ancient **FOSSE BRANDINELLI** to learn the stages of cheese production. Final **cheese tasting**.

13.15 Traditional lunch at "Piccola Osteria Tèra"

14.45 Transfer **from Sogliano al Rubicone to San Leo**

15.30 **San Leo**, mentioned by Dante Alighieri in the Divine Comedy, is an ancient village located in the Alta Val Marecchia. Enjoy a guided tour of the colossal Fortress, example of Renaissance military architecture. Explore the medieval center, the Romanesque buildings.

17.30 Transfer **from San Leo to Riccione**

18.45 Accommodation at **Hotel Lungomare 4***

20.00 Dinner at **Restaurant Cavalluccio Marino**

SUNDAY 1ST OCTOBER 2023:

08.30 Transfer **from hotel in Riccione to San Clemente**

09.00 Arrival in Valconca. Guided tour of the stunning organic wine estate **Tenuta Mara Relais**. Stroll through the vineyards. Wine Tasting.

11.30 Arrival in Forlimpopoli: Guided tour of **Casa Artusi' s culinary culture center and cooking class activity**. To follow, lunch at **Ristorante Casa Artusi**, with high-quality ingredients, the pursuit of gastronomic excellence and respect for seasonal and environmentally sustainable products.

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

THE MENUS

Lunch Saturday 30th September 2023 **Piccola Osteria Tera, Sogliano al Rubicone**

First courses: Strozzapreti with DOP Fossa cheese and Guanciale - Tagliatelle with cockerel ragout sauce

Side dish: seasonal vegetables

Dessert: zuppa inglese

Wine: "Caciara" Sangiovese Superiore Romagna D.O.P. - Cantina Ennio Ottaviani

Dinner Saturday 30th September 2023 **Ristorante Cavalluccio Marino, Riccione**

First course: Seafood pasta

Main Course: Shrimp and squid skewers - Mixed fried fish with salad

Dessert: Sorbetto

Wine: "Rebola" Colli di Rimini DOP Rebola - Cantina Franco Galli (RN)

Lunch Sunday 1st October 2023 **Ristorante Casa Artusi, Forlimpopoli**

Appetizer: broccoli flan with Squacquerone di Romagna, PDO cream with anchovies, garlic, oil and chilli

First course: Garganelli with seasonal vegetables sauce

Dessert: mascarpone and chocolate chips

Wine: "Campi del Lago" Pagadebit Frizzante - Cantina Celli di Bertinoro

"I Croppi" Albana di Romagna Secco DOCG - Cantina Celli di Bertinoro

"Le Grillaie" Sangiovese Superiore DOC Di Romagna - Cantina Celli di Bertinoro

