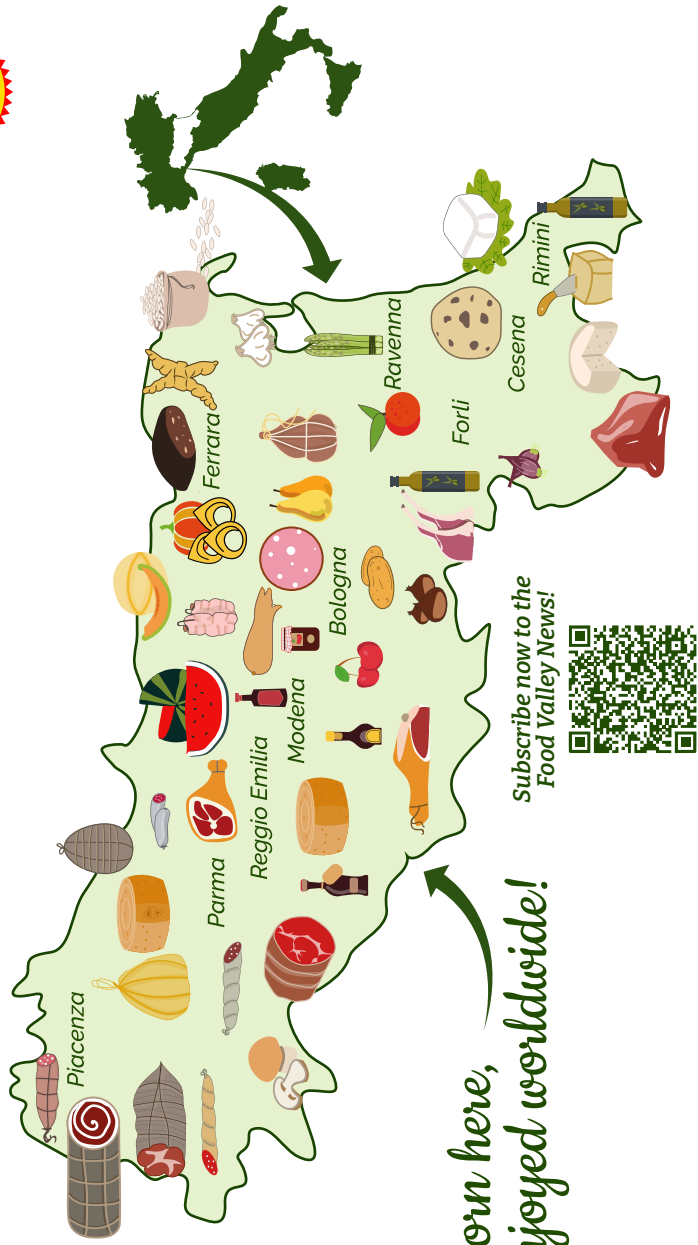




PDO and PGI products from Emilia-Romagna



*Born here,
enjoyed worldwide!*

Subscribe now to the
Food Valley News!



VISIT **EMILIA ROMAGNA**



FAMTRIP

Bologna | Modena

CULTURAL AND GASTRONOMIC HERITAGE

BETWEEN BOLOGNA AND MODENA

VISIT **EMILIA ROMAGNA**
ITALY



CULTURAL AND GASTRONOMIC HERITAGE BETWEEN BOLOGNA AND MODENA

Bologna - Modena

SUNDAY SEPTEMBER 29, 2024

09.30 Departure from Bologna **Hotel Cosmopolitan**

10.00 Immersive show cooking and cooking class experience at the home of a *Cesarina* (lady food expert) followed by lunch with *tagliatelle al ragù* prepared by the group and accompanied by a glass of *Lambrusco di Modena*

14.00 Guided tour of Bologna and its historical workshops. Sweet stop for a two-flavours' cone of gelato at **Sorbetteria Castiglione**, renowned for its chocolate (Bologna is also the world capital of gelato) www.lasorbetteria.it

16.00 Departure to **Palazzo di Varignana**, luxury spa resort nestled on the bolognese hills, the ideal place for a completely relaxing experience. The resort includes a villa, a restaurant housed inside a historical 1921 train carriage, a golf club and various themed restaurants featuring the wine and extra-virgin olive oil produced on the premises www.palazzodivarignana.com

16.45 Tasting session of white and red wines 'Colli Bolognesi' DOC, produced on the premises, and EVO oils produced by **Agrivar**, the farmhouse located on the resort's grounds

19.00 Dinner by the pool at the elegant **Ristorante Aurevo**, which is part of the resort and specialises in pairing fine foods with the EVO oils produced on the premises

Transfer back to Bologna and overnight stay at **Hotel Cosmopolitan**

MONDAY SEPTEMBER 30, 2024

8.30 Check-out and departure from **Hotel Cosmopolitan**

9.30 Guided tour of **San Donnino Vinegar Factory**, to discover the history of the production of *Traditional Balsamic Vinegar of Modena*, known as the 'black gold', followed by a tasting session www.villasandonnino.it

11.00 Guided tour of Modena. Visit to the city's UNESCO World Heritage Sites (Piazza Grande, the Cathedral, the Ghirlandina Tower and Palazzo Comunale) and other important landmarks such as the old Ghetto with the Synagogue, Piazza Roma, home to Palazzo Ducale and the Pavarotti Theatre.

12.30 Lunch inside the historic **Albinelli Market** at **L'Antica Bottega** www.mercatoalbinelli.it

14.00 Departure to Parma

THE MENUS

Lunch - Sunday September 29, 2024

AT A CESARINA HOME - BOLOGNA

Main course: *Tagliatelle* dressed with *ragù* sauce

Wine: *Lambrusco di Modena*

Dinner - Sunday September 29, 2024

AUREVO RESTAURANT - PALAZZO DI VARIGNANA (Castel San Pietro Terme - Bologna)

A la carte menu:

Meat proposals, paired with our own EVO oils

Appetizer: Beef fillet *carpaccio* marinated in herbs and olive wood smoke, accompanied by rocket salad, fine black truffle and cherry tomatoes. Paired with our 'Claterna' oil

Appetizer: Rabbit ballotine *cacciatora*-style stuffed with tapenade of *taggiasche* olives accompanied by tomato *gelato* and crispy celery. Paired with our Blend 'Blu' oil

First course: Golden 'Carnaroli' rice with saffron 'Palazzo di Varignana', *ossobuco* (veal shank) *ragù* and 36-month-old *Parmigiano Reggiano* sauce. Paired with our 'Stifonte' oil

Second course: 30-day dry aged beef fillet, BBQed asparagus seasoned with parsley oil, candied lemon gel and its citrus-scented base. Paired with our Blend 'Verde' oil

Seafood proposals are also available

Lunch - Monday September 30, 2024

ANTICA BOTTEGA - ALBINELLI MARKET (Modena)

Appetizer: Mixed platter of regional cold cuts and cheeses accompanied by fried dumplings and *tigelle*

Main course: *Tortellini* in broth

Dessert: *Torta Barozzi* with custard gelato

Wines: *Lambrusco Grasparossa PDO* 'Nessun Dorma' Opera02 or *Lambrusco di Sorbara* 'Vecchia Modena' Premium

