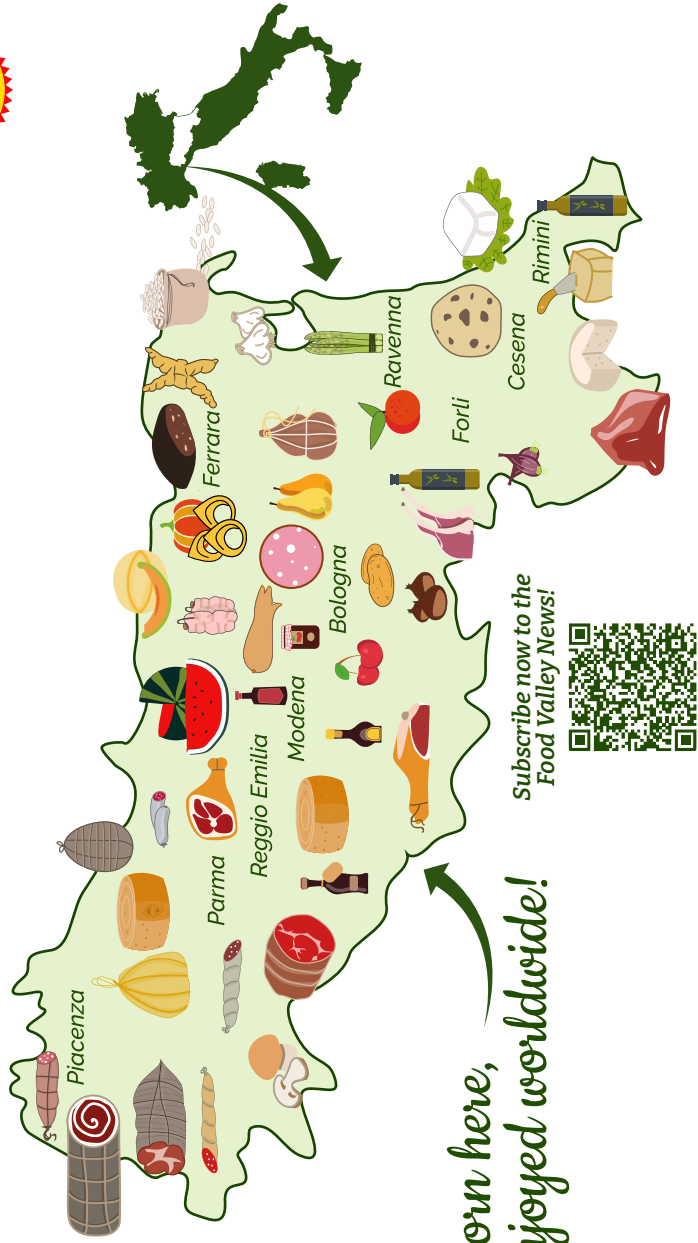




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CHARMING VILLAGES AND TYPICAL FOOD&WINE HIGHLIGHTS OF PIACENZA AND PARMA LOW LANDS PIACENZA – PARMA

SUNDAY SEPTEMBER 29, 2024

- 08.15 Departure from Bologna and transfer to Roncole Verdi (Parma)
- 10.00 Visit to Casa Natale Giuseppe Verdi Museum
- 11.00 Transfer to Busseto (Parma). The importance of this area is linked to the figure of Giuseppe Verdi, born in nearby Roncole but a lifelong citizen of Busseto
- 11.15 Guided tour of the Teatro Verdi in Busseto and storytelling of the national monument dedicated to Maestro Giuseppe Verdi
- 12.00 Transfer to Piazza Giuseppe Verdi for a Verdi opera performance from the balcony www.bussetolive.com
- 12.30 Transfer to **Antica Trattoria Cattivelli**, a stone's throw from the Po River in Monticelli d'Ongina (Piacenza) www.trattoriacattivelli.it
- 14.15 Transfer to **4*Grande Albergo Roma** in Piacenza www.grandealbergoroma.it
- 15.30 Guided tour of Piacenza
- 17.00 Return to the hotel and check-in
- 18.00 Cured Meats Workshop, in collaboration with the *Consortium for the Protection of PDO Piacentini Cured Meats*, on the panoramic terrace of the hotel www.welcome.salumiticipiacentini.it
- 20.15 Stroll to the restaurant and traditional dinner at **Antica Trattoria dell'Angelo** www.anticatrattoriadellangelo.com

MONDAY SEPTEMBER 30, 2024

- 09.00 Check-out and transfer to Monticelli D'Ongina (Piacenza) for a guided tour and cheese tasting at **Caseificio Borgonovo** www.caseificioborgonovo.com
- 11.00 Transfer to **Casa Benna Vini in Castell'Arquato** (Piacenza) and guided tour of the winery followed by tasting www.casabenna.it/
- 13.30 Transfer to the centre of Castell'Arquato and guided tour
- 15.15 Transfer to **Hotel Sina Maria Luigia** (Parma)

THE MENUS

Lunch - Sunday September 29, 2024

ANTICA TRATTORIA CATTIVELLI (Monticelli d'Ongina - Piacenza)

First course: *Cappelletti* filled with *Cacio del Po* accompanied by brunoise of seasonal vegetables

Second course: fried eel, catfish, mixed salad

Dessert: homemade cream *gelato* with cinnamon-scented sautéed plums

Wine: sparkling Ortrugo and Gutturnio from the Colli Piacentini

Dinner - Sunday September 29, 2024

ANTICA TRATTORIA DELL'ANGELO (Piacenza)

First courses: *Malfatti* pasta with sausage *ragù* and traditional *Tortelli*

Second course: donkey stew with *Polenta*

Desserts: a choice of pear with Gutturnio or *Sbrisolona* cake

Wine: sparkling Barbera Piacentino

Lunch - Monday September 30, 2024

CASA BENNA VINI (Castell'Arquato - Piacenza)

Appetizer: Savory pies from the shops of Castell'Arquato

Main course: Cheeses of various ages accompanied by focaccia and house wines (sparkling Ortrugo 'Genuis', still dry Malvasia 'Luce di Selce', sparkling Gutturnio 'il Garrito', Gutturnio Cl.Riserva 'Punctatum', sparkling Bonarda 'Orma di Irma' and still Bonarda 'Sisura')

