

Saturday 26th October 2019



- 09:00 Meeting your tour leader in the hotel lobby and Bus pick up and transfer to **Reggio Emilia**. On the way: Stop and visit at a **Parmigiano Reggiano** dairy farm, in **Castelnuovo di Sotto: Latteria Sociale Cooperativa La Grande** - www.latterialagrande.it
- 12:00 Stop and visit at a winery estate producing AOC Lambrusco wine: **Società Agricola Le Barbaterre** - www.barbaterre.it in **Quattro Castella (RE)**. Short show cooking learning about how to make the typical "Gnocco Fritto" (fried dumpling) and lunch to follow. Visiting the vineyard, passing through the vine rows by minibus (weather and time permitting).
- 14:30 Arrival in **Reggio Emilia** and meeting the local guide at the Hotel Mercure Astoria. Short walking guided tour to Reggio Emilia historical town centre (main highlights).
- 16:00 Bus pick up and transfer to **Modena**.
- 17:00 Visit to **MEF (Enzo Ferrari Museum)** <https://musei.ferrari.com/it/modena>
- 18:00 Check in at the **Milano Palace Hotel ****S** www.milanopalacehotel.it/ in Modena old town centre.
- 19:00 Meeting the local guide in the hotel lobby and walking tour in the old town centre reaching the "**Mercato Albinelli**" (the Modena historical marketplace, liberty style). www.mercatoalbinelli.it Aperitivo at the Market.
- 20:00 Dinner at the "**Osteria Stallo del Pomodoro**" www.stallopomodoro.it in the old town centre. Back to the hotel and overnight stay.

Sunday 27th October 2019

- Breakfast and check out.
- 10:00 Meeting your tour leader in the hotel lobby. Transfer/walk to the cooking school "**Bibendum**" **Food Experience** www.bibendumgroup.it
- 11:00 Handmade pasta lesson and brunch to follow.
- 13:30 Bus pick up and transfer to **Acetaia Leonardi** www.acetaialeonardi.it, local Traditional Balsamic Vinegar producer
- 14:00 Visit to the Traditional Balsamic Vinegar Farm and tasting session.
- To follow Bus pick up and transfer to Parma – Starhotels Du Parc.

FAMTRIP 2 – THE MENUS

SATURDAY 26TH OCTOBER

Lunch at Parmigiano Reggiano Dairy Farm Le Barbaterre – Quattro Castella (RE)

- Starter** Selection of appetizers accompanied by "Besmein Capolegh" 2016 (Emilia Marzemino rosé wine refermented in the bottle), Erbazzone (typical savoury cake filled with beets). Crescentine fritte (fried dumplings) and cured meats + mixed veg salad
- First course** Green tortelli (homemade pasta filled with spinach and cheese) accompanied by Blanc de Noirs 2012 Classic Method (from Pinot Noir).
- Dessert** Homemade desserts (crostata and chocolate cake) accompanied by the "Collina Oro" Passito 2010. Natural and sparkling water; Coffee

SATURDAY 26th OCTOBER

Dinner at "Osteria Stallo del Pomodoro" – Modena

- Starter** Chickpeas cream; Mackerel in Balsamic Vinegar and Raisin
- First course** Amatriciana Modena Style; Tortelli di Zucca (typical homemade pasta with pumpkin filling) with Balsamic Vinegar.
- Main course** Pork fillet with plums cooked in Balsamic Vinegar and baked potatoes.
- Dessert** Balsamic Vinegar and Wild Berries Cheesecake
- Beverages** Local wines; natural and sparkling water; coffee

SUNDAY 27th OCTOBER

Lunch at Bibendum Food Experience Cooking School – Modena

- First course** Traditional Tortelloni (homemade pasta filled with beets and ricotta cheese) sautéed in butter and sage
- Main course** Caramelized Pork ribs (low temperature cooking) and baked potatoes, rosemary scented.

One dessert of your choice (from the brunch counter buffet):

- Raspberry Cheesecake
 - Almonds and carrots cake, cardamom scented
 - Tenerina (Chocolate cake)
 - Apple Pie
 - Castagnaccio (Chestnut flour cake) rosemary scented, with pine nuts and whipped cream.
- To combine with
- Mascarpone cheese cream

Beverages

Cantina della Volta - Brut Rosso Harvest 2016 - Classic Method 20 months on the lees - Vitigno Sorbara • chiarli - Lambrusco di Castelvetro AOC - Grasparossa grape
Natural and sparkling water; Coffee

