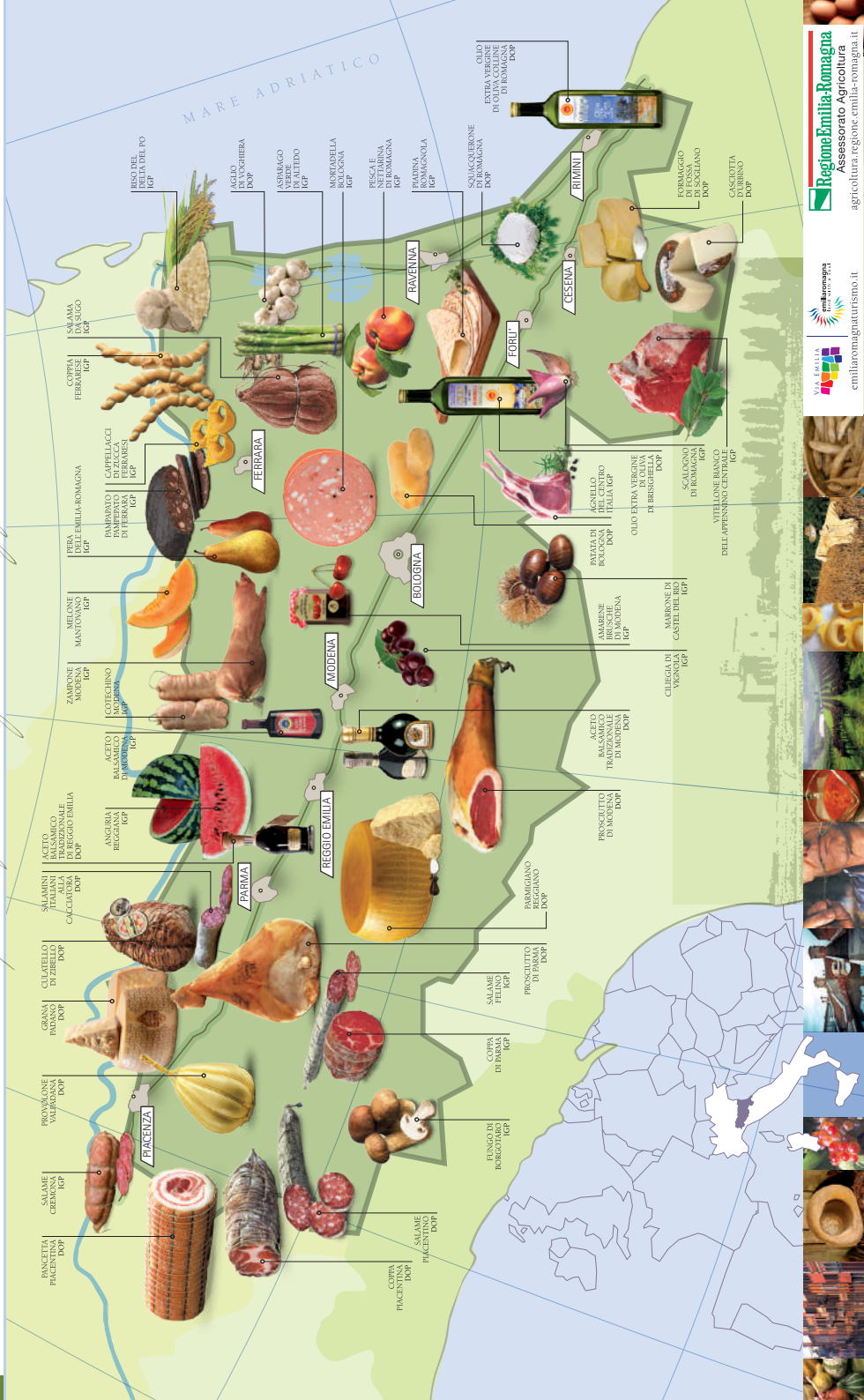


I prodotti DOP e IGP dell'Emilia-Romagna: nati qui, apprezzati in tutto il mondo

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FAMTRIP 3



TARTUFO AND PIGNOLETTO WINE

Bologna and the hills



Con il patrocinio di:



Saturday 26th October 2019

Meeting your tour leader in the hotel lobby.

- 08:45 Bus pick up and transfer to **Savigno**, cosy village in the hill country near Bologna, in the Apennines area
- 10:30 Meeting the local guide and visit to the truffle area and the processing lab at the **Appennino Food** factory, producing specialty foods from truffles and mushrooms www.afood.it. Tasting session to follow.
- 13:00 Lunch at **"Amerigo dal 1934 Trattoria e Locanda"** (one Michelin star) www.amerigo1934.it, tasting a truffle based menu.
- 15:00 Bus pick up and transfer to **Castello di Serravalle**, to visit the winery estate **"Tenuta La Riva"** www.tenutariva.it in the Pignoletto wine area. Introduction to the winery production philosophy: Classic method and Champagne method and visit to the aging cellars where classic method bottles refine "sur-lie" (on lees fermentation). Cooking session to follow: homemade pasta. Guests will prepare 2 different types of traditional homemade pasta. Early bird dinner based on the guests' preparations and wine tasting session (3 different wines produced at Tenuta La Riva)
- 19:30 Bus pick up and transfer to Bologna. Check in at **"Hotel Touring" 4***, in the heart of the city centre. www.hoteltouring.it
- Overnight stay

Sunday 27th October 2019

Breakfast in hotel and check out.

- 09:00 Meeting the local guide in the hotel lobby and guided walking tour of Bologna historical centre.
- 10:00 Bus pick up and transfer to **"FICO Eataly World"**, the world's largest food park www.eatalyworld.it; meet the official guide and quick visit of the park.
- 11:30 Hands-on Gelato Session: **"how to prepare Sorbetto"** at the **Carpigiani Gelato University lab** in FICO. www.carpigiani.com
- 13:00 Lunch at "Sfogliamo" lab in FICO. www.sfogliamo.it
- To follow Bus pick up and transfer to Parma – Starhotels Du Parc.

FAMTRIP 3 – THE MENUS

SATURDAY 26TH OCTOBER

Lunch at **"Amerigo dal 1934 Trattoria e Locanda"** – Savigno (BO)

First Course Passatelli (Homemade pasta) with white truffle; Lasagne (from Bologna Vallona wheat flour) with chanterelle mushrooms, potatoes and Rosola dairy ricotta (made with milk of local old "bianca modenese" cattle breed); "Amerigo 2019" egg with white truffle

Main course Haunch of venison cooked in hay with vegetables, wild herbs and tubers (venison from Tuscan-Aemilian Apennines)

Dessert and coffee

Beverages Each dish has the ideal pairing with a wine produced in the Bologna Hill Wine Area; Natural and sparkling water.

SATURDAY 26TH OCTOBER

Dinner at **"Tenuta La Riva"** winery estate – Castello di Serravalle (BO)

Stuffed pasta with Parmigiano Reggiano and Balsamic Vinegar cream; Garganelli or Farfalle (pasta shapes) with Parma Ham and Zucchini; Typical cake

Natural and sparkling water; Coffee

SUNDAY 27TH OCTOBER

Lunch at Sfogliamo Lab at FICO Eataly World – Bologna

Pasta

- Traditional Tortellini in meat broth.
- Tagliatelle with Nettle and Fossa Cheese.

Dessert

- Baked Tortellone filled with ricotta cheese and caramelized figs
- Local wine, natural and sparkling water, coffee.

