

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

The PDO and PGI products of Emilia-Romagna: born here, enjoyed worldwide



**Province and their products:**

- Piacenza:** PANCETTA PIACENTINA DOP, SALAME CERMANA IGP, FUNGO DI BORGOTERRE IGP, COPPA DI PIACENZA IGP, SALAME PIACENTINO DOP.
- Parma:** SALAME TRAMISCIATO DI PARMA DOP, PROSCIUTTO DI PARMA DOP, BALSAMICO TRAMISCIATO DI PARMA DOP, CUCIUGA DI VIGNOLA IGP, AMBERINE DI MODENA IGP, MARENE IN CASTEL DEL RO IGP, OILIO EXTRA VERGINE DI PARMA IGP, VITELLONE BIANCO DELLO SPENNANO CENTRALE IGP, AGNELLO DEL CENTRO BOLOGNA DOP, PATATA DI BOLOGNA DOP, OILIO EXTRA VERGINE DI FERRARA IGP, VITELLONE BIANCO DELLO SPENNANO CENTRALE IGP.
- Reggio Emilia:** ACETO BALSAMICO TRAMISCIATO DI REGGIO EMILIA DOP, ANGIURIA REGGIANA IGP, ACETO BALSAMICO TRAMISCIATO DI REGGIO EMILIA DOP, ACETO BALSAMICO TRAMISCIATO DI REGGIO EMILIA DOP, ACETO BALSAMICO TRAMISCIATO DI REGGIO EMILIA DOP.
- Modena:** ZAMPONE DI MODENA IGP, COCCHECHINO DI MODENA IGP, AMBERINE DI MODENA IGP, MARENE IN CASTEL DEL RO IGP, OILIO EXTRA VERGINE DI FERRARA IGP, VITELLONE BIANCO DELLO SPENNANO CENTRALE IGP.
- Bologna:** PATATA DI BOLOGNA DOP, OILIO EXTRA VERGINE DI FERRARA IGP, VITELLONE BIANCO DELLO SPENNANO CENTRALE IGP.
- Ferrara:** CAPPPELLACCI DI FERRARA IGP, PAMPARRO DI FERRARA IGP, FERRARESE IGP, SALAMA DA SUGO IGP, COPPIA DI FERRARESE IGP.
- Forlì:** FERRARESE IGP, SALAMA DA SUGO IGP, COPPIA DI FERRARESE IGP.
- Cesena:** FERRARESE IGP, SALAMA DA SUGO IGP, COPPIA DI FERRARESE IGP.
- Rimini:** FERRARESE IGP, SALAMA DA SUGO IGP, COPPIA DI FERRARESE IGP.
- Other products:** SALAME PIACENTINO DOP, FUNGO DI BORGOTERRE IGP, COPPA DI PIACENZA IGP, SALAME PIACENTINO DOP, FUNGO DI BORGOTERRE IGP, COPPA DI PIACENZA IGP, SALAME PIACENTINO DOP, FUNGO DI BORGOTERRE IGP, COPPA DI PIACENZA IGP.

Regione Emilia-Romagna  
Assessorato Agricoltura  
agricoltura.regione.emilia-romagna.it

VIA EMILIA  
emiliaromagnaturismo.it



# FAMTRIP 5



## RENAISSANCE GASTRONOMY AND EEL FISHING

### Ferrara and Po Delta



Con il patrocinio di:

## Saturday 26th October 2019

- 08:45 Meeting your tour leader in the hotel lobby. Bus pick up and transfer to Ferrara.
- 10:30 Arrival and check-in at **Hotel Carlton 3\*S** – [www.hotelcarlton.net](http://www.hotelcarlton.net)
- 11:00 Meeting with the local guide and off for the bike tour of Ferrara, 1st half dedicated to the charming Renaissance part of the town, belonging to the Unesco World Cultural Heritage List.
- 12:00 Arrival at the “Agriturismo Principessa Pio”- <https://principessapio.com/>  
Cooking lesson: how to prepare “Cappellacci di Zucca”, hat shaped stuffed pasta, one of the traditional dishes of Ferrara. Lunch to follow.
- 15:00 Off for the 2nd half of the guided tour of Ferrara, focusing on the Medieval part of the town.
- 16:30 Arrival at “Museo di Casa Romei” - <https://casaromei.business.site/>  
and short introduction to the Renaissance palace.  
To follow: Renaissance cuisine cooking demo performance in Renaissance costumes, featuring **Messer Cristoforo da Messisbugo** (15th century), Steward of the House of Este in Ferrara and famous Italian cook of the Renaissance, who will explain the secrets of Este cuisine (by **Palio di Ferrara** - [www.paliodiferrara.it](http://www.paliodiferrara.it))  
Little refreshing aperitivo with local wines.
- 20:00 Dinner at “**Trattoria Le Nuvole**” <https://trattorialenuvole.it>
- Back to the hotel and overnight stay in Ferrara.

## Sunday 27th October 2019

- Breakfast and check out
- 09:00 Bus pick up and transfer to **Comacchio**, picturesque fishermen village in the heart of the Po River Delta, to the “**Manifattura dei Marinati**” factory-museum dedicated to the traditional production, cooking and preservation of eels. <http://www.ferraterreaacqua.it/it/comacchio/scopri-il-territorio/arte-e-cultura/musei-gallerie/manifattura-dei-marinati>
- 10:00 Meeting the local guide and guided tour of Comacchio centre and Manifattura dei Marinati.
- 11:45 Bus transfer to the typical restaurant “**Bettolino di Foce**”, (an ancient fishermen house in the water landscape of the Po Delta). Lunch. <https://www.facebook.com/bettolinodifoce/>
- 13:15 Boat trip across the Comacchio Valleys. Pleasant trip on board of a small boat, admiring the spectacular lagoon, home to a flock of flamingos.
- To follow Bus pick up and transfer to Parma – Starhotels Du Parc.

## FAM TRIP 5 – THE MENUS

### SATURDAY 26TH OCTOBER

Lunch at Agriturismo Principessa Pio – Ferrara

- First course** Cappellacci di Zucca (typical stuffed pasta with pumpkin filling).
- Main course** Salamina da Sugo (typical cold cut, an unusual mixture of pork meat with spices and red wine, sometimes enriched with Marsala wine or Brandy) with potatoes puree and vegetables.
- Dessert** Tenerina, a typical chocolate cake.
- Beverages** Local AOC Wines; Natural and sparkling water; coffee.

### SATURDAY 26TH OCTOBER

Dinner at Trattoria Le Nuvole – Ferrara

- First course** Aromatic Vongole Veraci (local clams) Soup, scented with star anise and candied orange zest.
- Main course** Mackerel fillets with potatoes, lime cream and smoked olive oil.
- Dessert** Soft hearted chocolate flan and Rum scented gelato.

### SUNDAY 27th OCTOBER

Lunch at Bettolino di Foce – Comacchio

- First course** Traditional Valley Risotto (with eels, seabass, gobies...).
- Main course** Mixed Fried Fish with vegetables and tasting of grilled eels.
- Beverages** AOC Bosco Eliceo wine; natural and sparkling water; coffee .

