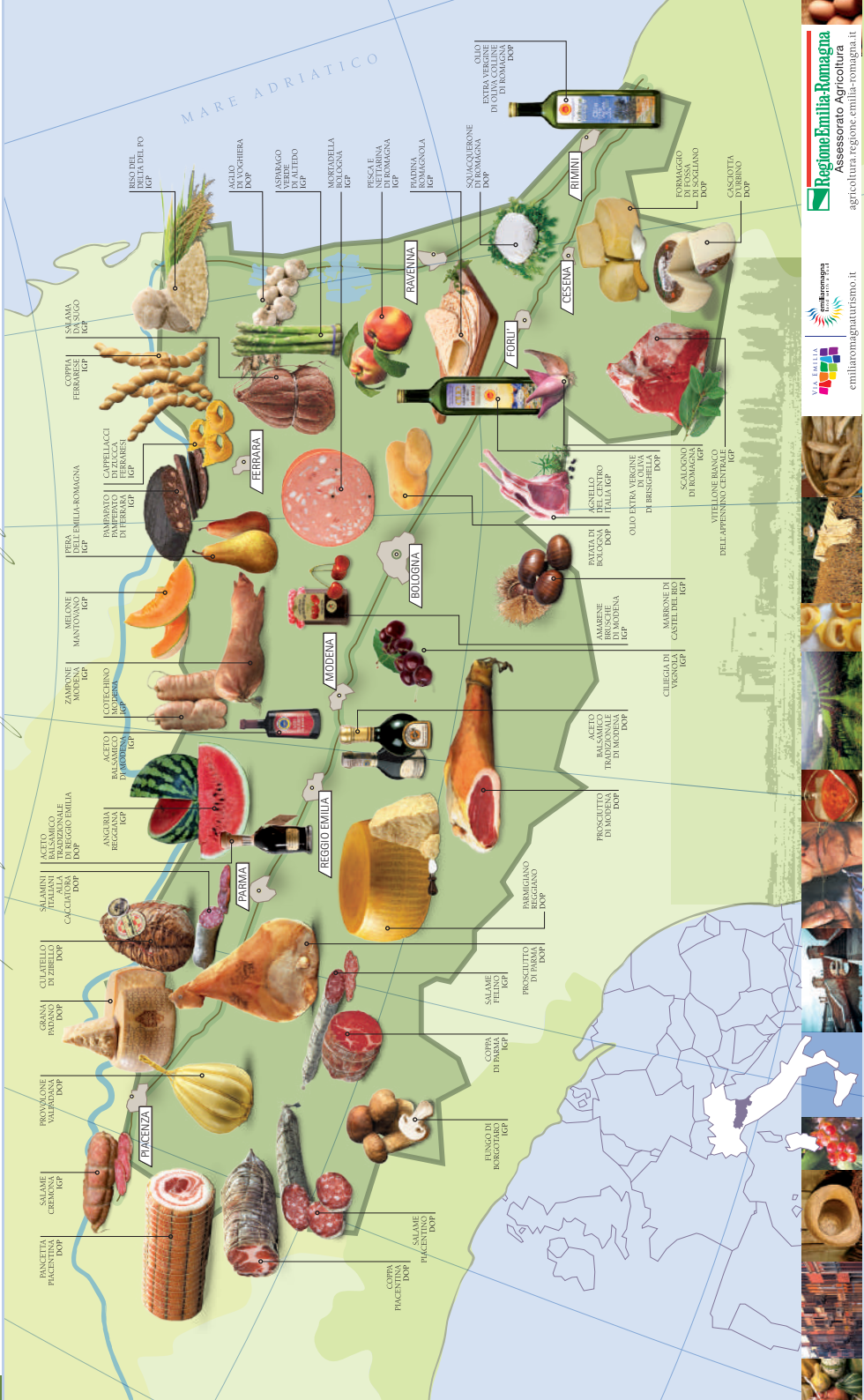


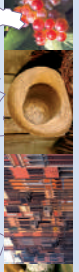
I prodotti DOP e IGP dell'Emilia-Romagna: nati qui, apprezzati in tutto il mondo

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



Regione Emilia-Romagna
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FAMTRIP 6



CASARTUSI AND SANGIOVESE WINE

The Heart of Romagna



Con il patrocinio di:



Saturday 26th October 2019

- 08:15 Meeting your tour leader/ guide in the hotel lobby.
- 08:30 Bus pick up and transfer to **Forlimpopoli**, cosy village in the hill country in the province Forlì/Cesena
- 11:00 Arrival in Forlimpopoli, at "**CASA ARTUSI**" – www.casartusi.it - centre of gastronomic culture focused on the Italian home cooking, dedicated to Pellegrino Artusi (1820-1911) a cultured gastronomist from Forlimpopoli, author of one of the most famous cook books in the world: "Science in the Kitchen and the Art of Eating Well". Casa Artusi is also restaurant, wine cellar, museum, cooking school.
Quick visit of the centre, and of the Artusian Library
Cooking class: how to make home-made pasta.
Lunch to follow
- 15:00 Bus pick up and transfer to **Bertinoro**, charming village and City of Wine, also called "Balcony of Romagna". Quick visit of the village.
To follow: bus pick up and transfer to the village of **Dovadola**.
- 17:00 Arrival and check in at "**Corte San Ruffillo**" - Restaurant and Country Resort www.cortesanruffillo.it
Free time to relax
- 20:00 Dinner and overnight stay at **Corte San Ruffillo**

Sunday 27th October 2019

Breakfast in hotel and check out

- 09:30 Bus pick up and transfer to Predappio, hill village and City of Wine, to the historical winery estate **Fattoria Nicolucci** – www.vinicolucci.com
- 10:00 Visiting the winery and wine tasting.
- 11:30 Bus pick up and transfer to **Casa Spadoni** in Faenza. www.casaspadoni.it. Casa Spadoni is a restaurant, gastronomic shop, guesthouse, located in a restored historical silk mill.
- 12:30 Lunch at Casa Spadoni.
- To follow Bus pick up and transfer to Parma – Starhotels Du Parc.

FAMTRIP 6 – THE MENUS

SATURDAY 26TH OCTOBER

Lunch at Casa Artusi – Forlimpopoli (FC)

First course Tagliatelle Romagna style nr 71 and Tortelli (stuffed pasta) nr 55 from Pellegrino Artusi Recipes collection.

To follow Piadina Romagnola (typical flat bread of Romagna territory) served with local fresh cheese Squaquerone di Romagna, local cottage cheese Ricotta di Romagna, local traditional preserve "Savòr", cured meats of Mora Romagnola (local ancient pig breed, Slow Food Presidium) Mixed Giardiniera (Vegetable pickles)

Beverages Romagna Sangiovese Superiore AOC Red Wine and Romagna Albana DOCG White Wine; natural and sparkling water; coffee

SATURDAY 26TH OCTOBER

Dinner at Corte San Ruffillo – Dovadola (FC)

Starter Soft egg with Porcini mushroom cream and white truffle flakes.

First course Strozzapreti al Sangiovese – typical homemade pasta in Sangiovese wine sauce

Main course Pork fillet with sautéed beets

Dessert Fluffy Mascarpone cream in crunchy waffle.

Beverages Local wines; natural and sparkling water; coffee

SUNDAY 27th OCTOBER

Lunch at Casa Spadoni – Faenza (RA)

Casa Spadoni

Starters Cured meats and cheese selection from our Farm "Palazzo Zattaglia" and our dairies; homemade Giardiniera (mixed vegetable pickles); Gnocco fritto (fried dough) served with Squacquerone Cheese and Cured Lard; Piadina Romagnola and a selection of homemade breads.

First course Cappellacci verdi (Stuffed pasta, spinach dough) with Nuvola cheese, butter and sage

Dessert Typical Zuppa Inglese (layers of custard, chocolate cream and sponge cake)

Beverages Casa Spadoni Sangiovese wine; natural and sparkling water; coffee.

