

Discovering Italian Food Excellences



Many of the Italian excellences in food, wine and agriculture come from Piedmont! Discover them and learn the “tricks of the trade” in the motherland of the perfect coffee and ice cream, the country of the best wines in the world. Come and see where Slow Food was born, where chocolate and the aperitif were invented! We have organized, especially for you, visits and technical insights, together with some Internationally known names. We are sure your journey will be a useful and unforgettable experience.

Day 1: Torino “Capital of Chocolate”

Arrival in Torino in the morning, check in to the hotel and welcome lunch.

In the afternoon, visit to the Old Town of Torino, with a little “taste” in the **wonderful world of chocolate**. Beginning with the workshop of one of the best chocolate masters, we will continue with a typical “café”, trying the famous bicerin, a delicious drink with chocolate, coffee and milk...

The tour ends with a typical Torino tradition, the aperitif, invented in 1796 (vermouth). In the **Smile Tree Cocktail Bar**, Dennis Zoppi, the best Italian bartender in 2012, creates true masterpieces.

Day 2: The origins of Slow Food

Transfer to Pollenzo, and ancient Roman city (Pollentia) in the Langhe. Here we find the first University for the study of food and wine in the world, that turned ten years in 2014.

In the XIX century the King of Piedmont renovated the castle and the village, creating a complex called “the Agenzia”, to test new agricultural techniques. This ambitious project was accomplished only in 2000, with the creation of a public-private company (with the participation of Slow Food) and the birth of the **University of Gastronomic Sciences** and the “Wine Bank”.

We will visit the complex, part of the Unesco World Heritage, as one of the “Savoy Residences” with an in depth presentation of the **Slow Food movement**, a point of reference for new economical models, more respectful

5 days

- 4 nights in BB in 4-5* hotel in the centre of Torino (twin room)
- 5 lunches as indicated
- Specialized guide/interpreter every day
- Entrances and visits as indicated in the programme
- Tastings and aperitif as in programme
- transfers by private coach (included from and to the International airport of Torino)
- transfer with high speed train for the visit to Expo 2015
- availability 24/24 with phone assistance



toward the environment and workers.

Typical lunch in a local restaurant with products from the Slow Food Producers.

In the afternoon, visit to the first Italian **Agrigelateria** (not far from Torino) where we learn how to make handmade ice cream and we taste it in a pleasant countryside setting.

Day 3: The land of wine: Langhe and Monferrato

A day dedicated to the discovery of Langhe, a wonderful region part of the UNESCO Heritage, beginning with a guided visit to the Regional Piedmontese Wine Cellar in the famous Castle of **Grinzane Cavour**.

Carrying on to **Barolo**, we visit the Castle with its Regional Barolo Wine Cellar and the particular Wine Museum (WIMU).

Visit to the historical wineries of the “Marchesi di Barolo”, where you will also have a traditional lunch with a different wine for each course, thanks to an attentive selection.

The next step of the tour is the visit to the little town of **Barbaresco**, with its medieval tower and vineyards. Here we organize a wine tasting of four Barbaresco wines in the Regional Wine Cellar.

We follow an ancient Roman road with wonderful views over the fascinating hills of Langhe, finally arriving in **Alba**, historical “capital” of Langhe. We indulge in a walk in the characteristic Old Town, rich in shops offering all the delights of the region.

Day 4: Torino Industrial Excellences: Vergnano & Martini Rossi

Around Torino you can find the headquarters of some well-known brands (Vergnano, Lavazza, Caffarel, Martini & Rossi...). Thanks to our contacts, we offer both professional visits and practical demonstrations, through which you will learn some of their secrets.

In the morning, we will have a good start with a high quality coffee in Santena, at the **Vergnano** House. The guided visit includes a tour of the company, a short introduction to the origin and commercialization of coffee and a lesson on how to prepare a real Italian coffee and cappuccino.

Lunch in a traditional restaurant with local products.

In the afternoon, we explore the origins of the Torinese aperitivo with a visit to **Martini & Rossi**. Guided tour to discover the history of the company, in depth explanation into the use of herbs in the recipes and mini mixology course on the creation of Martini cocktails which you can then enjoy in the Terrazza Lounge.

Day 5: Cooking Course and Departure

Visit to the **Taste Museum** of Frossasco, near Torino, a centre of promotion of the traditional and typical products of the region. **Cooking lesson** at the School of the Museum. You will learn the secrets of the typical Piedmontese cuisine, together with a professional chef, and have lunch with the dishes prepared during the course.

Departure in the afternoon.