

EMILIA ROMAGNA –A TRIP FOR THE SPIRIT AND THE SENSES OR: a food lovers adventure

April 30-May 11, 2011



Day 1.Saturday, April 30

Meeting at Bologna airport or train station. Private transfer to your hotel located just 10 minutes by bus from Bologna center. The hotel is four star. The staff is very kind, helpful and a wonderful breakfast is included every morning with organic food. Welcome dinner in Bologna.

<http://www.allorosuitehotel.it/>

Day 2.Sunday, May 1

In the morning guided visit of Bologna center with an English speaking guide. Lunch on our own.

Visit a winery and wine tasting.

In the late afternoon we drive to a charming village, Dozza, in the countryside, 40 minutes from Bologna. Walking tour in the historical center to see the medieval castle before dinner at a beautiful and ancient restaurant with the view of the valley, with traditional dishes of the region. Return to Alloro suites Hotel and overnight.



Day 3.Monday, May 2

In the morning drive to the hills of Romagna,

border with Tuscany, to visit a privately owned aromatic herb garden, with more than 40 different kinds of plants. The owner is Antonietta, a young woman who will explain how the herbs are used in cooking; and for lunch she will prepare a delicious sampling of her products.

After lunch we drive to visit a local winery with wine tasting.

Then we drive to a beautiful agriturismo in the countryside for a hands-on cooking class with Elena, who is a great Italian family chef. You will learn to make the best ragu alla bolognese --bolognese sauce--, or other regional specialties, determined by the freshest ingredients that are in season at the moment. Dinner of our creations at her 150 years old farmhouse among the olive trees. Back to Alloro Hotel in Bologna and overnight.



Day 4.Tuesday, May 3

Early morning departure to visit a Parmigiano Reggiano producer. The visit is very interesting, you will see how the "King of the cheeses" is produced, learn how to recognize

the real Parmigiano Reggiano and you will finish the visit with a cheese tasting at various ages. After the visit you will have also the possibility to buy Parmigiano in the shop connected to the factory.

Another few Kilometers to a Traditional Balsamic Vinegar of Modena producer. This visit is very interesting as well, you will see where Balsamic Vinegar is produced and you will learn about how it is produced and how to recognize the good product. After the visit tasting of the Balsamic Vinegar at various ages, up to 25 years old.



Our lunch will be at a beautiful restaurant in Modena, where the chef Luigi will host us in his kitchen and show how he prepares some of the dishes that we will taste. The lunch is based on a menu featuring Parmigiano Reggiano, Prosciutto and Traditional Balsamic Vinegar of Modena. Back to Bologna and free time. Dinner on our own. Overnight Alloro suites Hotel.

Day 5. Wednesday, May 4

In the morning leave for Ravenna, famous for its Byzantine mosaics and architecture. Walking tour to visit San Vitale and Galla Placidia and their spectacular and unique mosaics. Free time to stroll, admire the fabulous art and shop at mosaic, ceramics and other stores. Light lunch in Ravenna center at an Italian osteria serving tasty local food. After lunch we leave to Faenza to visit an artisan studio of ceramics. Max will show you how he paints a piece.

In the late afternoon Italian cooking lesson demonstration at a restaurant. The owner and chef, Nicola, is a man very passionate about his work and will prepare a special dinner based on dishes featuring local herbs. You will learn a lot of little secrets to take home to your own kitchen!

Dinner of our creations will follow. Aperitif in the very pretty garden of the restaurant waiting for our dinner that will consist of what we have prepared in the kitchen.

Day 6. Thursday May 5

In the morning we drive to Parma. Guided visit of this beautiful town.

Lunch at a trattoria based on the wonderful salumi of the area: prosciutto, salame, coppa and many more.

After lunch we will visit a family producer of Prosciutto di Parma. The love and the passion of this family make this prosciutto unique and unforgettable. Back to Bologna. Dinner on your own. Overnight at Alloro suites Hotel.

Day 7. Friday, May 6

In the morning visit of Bologna central food market, where we will show the beautiful stands and shops and explain about the the traditional products of the region. The market is very beautiful and full of life and it is the place where many bolognese people go there to buy the fresh and good quality products for their daily meals. Aperitif and tasting of some of the best food products of the area at a beautiful salumeria in Bologna center.

In the afternoon cooking class at private home, to learn how to make the traditional egg pasta, rolled with the rolling pin. Dinner of your creations.

Day 8.Saturday, May 7

Free day for the last shopping or for walking in the center, for visit to Ducati or other activities.

Day 9. Sunday, May 8

After breakfast leave to Ferrara, guided visit of the center with an English speaking guide. Light lunch in Ferrara.

Leave to Comacchio where we will stay for the last three days. Dinner based on fish menu in the very pretty center, with canals. <http://www.alponticello.it>
<http://www.lacortedeiducati.it>

Day 10.Monday, May 9

Departure for Goro for a cruise on the Po river, with a small fishing boat. The Po is the longest navigable river in Italy, at 405 miles (652 kilometers) long and 1,650 feet (503 meters) across at its widest point. We will see how they grow and harvest clams. On the way we will stop at the Abbazia di Pomposa for a short visit. Lunch on the boat or at a local trattoria with the typical food of the area. Back to Comacchio.
Dinner free.

**Day 11.Tuesday, May 10**

Free day in Comacchio for other activities on your own (biking, birdwatching, walking in the beautiful area.
Farewell dinner.

Day 12.Wednesday, May 11

Departure to Bologna airport or train station after breakfast.

ARRIVEDERCI!!



Included in the Tour:

- 8 nights in 4* Hotel Alloro Suite in Bologna
- 3 Nights in Comacchio at B&B la Comacina, or B&B al Ponticello, or B&B la Corte dei ducati. If we have a large group we might stay in all of them, they are all walking distance from each other. This is a small village, and the B&B 's are all very comfortable and cute.
- Transfer to and from Bologna Airport
- Private air-conditioned minivan for all excursions and visits.
- Visit to Parmegiano Reggiano producer, Balsamic Vinegar producer, Antonietta's herb garden, Prosciutto di Parma producer, Faenza ceramics.
- Visits with English speaking Tour Guide in Bologna, Ravenna, Ferrara, Parma
- Wine tasting, Bologna central food market, 3 cooking classes with the locals in different locations, inclusive of dinner.
- Our pasta maker/instructor as guide in Bologna market
- All included meals are with local wines.

Not included in the Tour:

- Airfare.
- lunches and dinners not included in the "included" section above;
- The extras related to individual initiative (phone calls, wines or liquor, room service)
- Tips for local Tour Guides and Bus driver.
- Insurance .