

Food and Wine Tour in Emilia Romagna PARMA & MODENA

Wines: Sangiovese & Albana

Parma Ham, Parmigiano Reggiano, Balsamic Vinegar



1st day

Arrival at hotel 3***. Welcome aperitif with light buffet at your arrival. Free time in the town centre. Dinner at Hotel. Free evening.

2nd day

Breakfast at hotel and departure to visit, **BERTINORO** "Città del vino" famous town for the Guided visit and wine tasting to FATTORIA PARADISO .. **Albana and Sangiovese !!**



Sweet Albana : Bright straw yellow tending to golden in color. Intense, persistent, fine, fruity bouquet. Delicately sweet, fruity, warm, typical. Drink young no more than a year after harvest. **Fairly dry Albana**: Straw yellow in color. Light intense bouquet, persistent, fine, floreal. Harmonious taste, slightly sharp aftertaste.

Sangiovese: Ruby red with violet lights when young, tending to deep red when aged. When young: Intense and persistent, fine bouquet, winy with distinctive hints of violet. Dry, sapid, tannic flavour, soft body, with delicate sharp aftertaste. When aged: Intense, persistent, fine, ample bouquet. Dry, good tannins, soft body, rounded. Must age until the April after harvest. Optimal

age 1-3 years normal, except where selected for aging.

Transfer for lunch to **Casa ARTUSI** Special Menu of Pellegrino Artusi, to taste the traditional cuisine of Romagna. **Pellegrino Artusi**, author and restaurateur is the recognized father of Italian cooking, after a busy life, he devoted himself to his passions, literature and cuisine.

In the afternoon visit the famous cultural center dedicated to home cooking Italian cuisine. Walk through the town of Forlimpopoli and return to the hotel in late afternoon, free dinner and free evening. overnight.



3rd day

Breakfast at hotel. At 9.00 transfer to **SANTARCANGELO DI ROMAGNA**. Guided visit of the historical town center, the medieval ancient town till the Fortress of Malatesta. Visit to the suggestive underground caves (*the caves are not deep, not a difficult path and does not serve a particular clothing, comfortable shoes are recommended*)

Lunch in a "Trattoria" in the town center with traditional menu. In the afternoon visit to a famous cellar with a wonderful landscape ... and **Wine tasting**: Sangiovese and Albana !! In the late afternoon return to hotel, free dinner and free evening. Overnight.

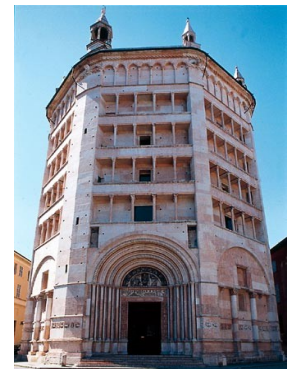


4th day

Breakfast at hotel. At 9.00 transfer to **PARMA**. First stop to cheese factory of **Parmigiano-Reggiano** where we will explain the various stages of production that have been repeated for centuries. At the end of the visit there will be a tasting of various vintages maturing. The second stage of this adventure food: **Parma Ham** We'll find out why this hilly area is the only place in the world able to create this perfect product! Do not miss a tasting of the delicious ham with other dishes for a great lunch genuine .. inside the company !!



In the afternoon a short city tour to discover the artistic and historical treasures that have made famous Parma: The Cathedral, the Baptistery, the Regio Theatre, Garibaldi Square ... Return to hotel in the late afternoon. Dinner at the hotel, free evening and overnight.



5th day

Breakfast at hotel. At 9.00 transfer to **MODENA**. Guided tour of the historic center to discover the main monuments and places of the city of art and culinary tradition: a route through the center from Piazza Roma, in search of places of taste, ancient and modern.



Lunch at local restaurant with traditional menu.

In the afternoon visit to an ancient vinegar producer, for the discovery of processing and tasting of **balsamic vinegar**. Late afternoon return to hotel, free dinner, free evening, Overnight.



6th day

Breakfast at hotel. Free time to relax and shopping in the town center. Departure.

Available: All year round (except July and August)

Consorzio Costa Hotels / Food Hotels

Tel +39 0541 607636 www.costahotels.it info@costahotels.it

