

Italy

EMILIA ROMAGNA...gastronomic belly of Italy



*"Life is a minestrone. Served up with parmigiano cheese"
~ 10th century*

It's Italy's unsung region, yet its food has conquered the world—or at least the table. Think *prosciutto di Parma*, *Parmigiano Reggiano*, *porcini*, *balsamico di Modena*, and half of all pastas known to man. This 6 day/5 night independent package is a foodie dream come true.

Included

- Airport transfers
- Accommodations at 4 star Corona D'Oro in Bologna and Relais Corte Pallavicini
- 1 half day guided tour of Bologna (with tastings)
- Visit + tasting/lunch at a Traditional Balsamic Vinegar producer
- Half-day guided tour of historic Parma
- Dinner at Cavallo Bianco
- Hands-on cooking class with lunch at Corte Pallavicina
- Visit with guide to a Parmigiano-Reggiano cheese producer
- Compact car rental for 3 days

Day 1, Bologna

Private transfer from Bologna airport to hotel. This afternoon, visit Bologna's temple of Emilia-Romagna cuisine, Tamburini. Overnight at **Hotel Corona D'Oro**.

Day 2, Bologna

Breakfast at the hotel. Visit Bologna's oldest cafe for a coffee tasting, then wander through Bologna's Market District whose narrow streets contain produce stands, upscale food shops, vendors selling locally made grappa and balsamic vinegar, and bustling sidewalk cafes serving up tagliatelle, Bologna's specialty pasta. This afternoon, you will have a guided walking tour of historic Bologna and

time for shopping. There are 15th century churches, 16th century fountains, miles of porticoes, feudal towers, and beneath the cobblestone streets lies an ancient network of canals originally used for travel and transport. Overnight at Hotel Corona D'Oro.

Day 3, Modena - Parma - Polesine Parmense

Breakfast at the hotel. Pick up rental car and drive to Modena for a tour and lunch at an **Acetaio Balsamico Tradizionale di Modena** (Traditional Balsamic Vinegar Maker of Modena). This vinegar is made from a reduction of cooked white Trebbiano grape juice and can be aged for up to 25 years. Continue to Parma to see the historic center, the Cathedral and the Baptistry. A short drive to Polesine Parmense and you will arrive at your hotel on the banks of the Po River, **Relais Corte Pallavicini**. Dinner at Cavallo Bianco.

Day 4, Polesine Parmense

Breakfast at the relais. Hands-on pasta making class and lunch with Chef Massimo Spigaroli at Corte Pallavicina. Massimo is an acclaimed chef and president of the renowned Italian prosciutto consortium (Culatello di Zibello). Overnight at Relais Corte Pallavicini.

Day 5, Polesine Parmense - Bologna

Breakfast at the relais. Early morning visit to a **caseificio**, a Parmigiano-Reggiano producer, for a guided tour and tasting. Drive to Bologna. Afternoon at leisure. Overnight at **Hotel Corona D'Oro**.

Day 6, Departure

Breakfast at the hotel. Private transfer to the airport.

Pricing Notes

6 days/5 nights

Cost: From \$1,970 per person, based on double occupancy

Single Supplement: On request

For More Information

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