

EXCELLENCE. TAILOR MADE.



BESPOQE

LUXURY TRAVEL IN ITALY



AN ASTONISHING TRUFFLES WEEKEND

type **ITINERARY**

destination **LANGHE REGION**

focus on **GOURMET**

A charming long-weekend entirely dedicated to the precious Alba White Truffle, discovering the beautiful awe-inspiring hills of Langhe region where the truffles grow, and the best Piedmontese food & wine tradition in the best local restaurants and wineries.

A gourmet break for passionate lovers of awesome food and great wines and for discerning people who decided to have an uncommon vacation off the beaten track, visiting a region famous worldwide for its eno-gastronomic vocation.

This uncommon experience, focused on truffle, starts with an enjoyable cooking class, preparing the typical dishes that better pair with the truffle, from raw meat to "tajarin" (eggs pasta).

Then, an emotional truffle hunting in the woods, following silently the expert "trifolau" (seeker) and his faithful dog and an awesome truffle-based dinner in an enchanting

restaurant with an unexpected panoramic view on the vineyards.

Unmissable the itineraries in the Barolo and Barbaresco wine regions, visiting renowned award-winner historical wineries and tasting the wines that better match with the truffles, listening at the family's history of the winemakers.

Langhe region is UNESCO World Heritage Site from 2014: certainly anyone will fall in love with the beautiful and peaceful landscapes, designed by regular vineyards, and with the top-hills charming villages with their enchanting medieval castles.



HIGHLIGHTS

- Accommodation in high-class 5 stars hotels and luxury villas
- Chauffeured private luxury car, including transfers from/to airport
- Truffle-based cooking class with a local star
- Alba White Truffle Hunting in the woods
- Visit to a cheese factory with tasting
- Visit to Wine Bank and wines tasting
- Barolo and Barbaresco wine tours
- Wineries visits and wine tastings
- Private guided visit to Grinzane Castle, UNESCO World Heritage Sites





Truffle doesn't grow anywhere...

It needs clayey soil to develop - limestone and the presence of some type of trees - poplar, linden, willow, hazel and oak - which develops in symbiosis.

Truffle doesn't always grow...

It needs good weather, not too little and not too much water, this is the reason why its maturation period is only in autumn.

Truffle can't be found by anyone...

It's full maturity is announced by the scent, perceptible only by the special smell of dogs patiently trained by experts "trifolau" with years of work.



For all these reasons, the truffle can reach staggering prices, especially in years when their harvest is less abundant.

The precious Alba white truffle, from pale ochre color and an intense aroma, has become synonymous with the capital of the Langhe from which it takes its name, located in the middle of an area rich in woods, the ideal place for its development.

Each fall the city comes alive and devotes to truffles the whole month where the most important market of Italy takes place. From October to December the truffles can be tasted in restaurants or bought in gourmet shops and taken home as a precious gift.

THE "TRIFOLAU"

The real "trifolau" knows every single tree in the wood and has a special bond with these trees.

He knows the secrets and history of each of them, which nests it has hosted and by how many lightings it has been stricken.

But above all he knows when the truffles mature, whether they are black or white and whether there will be any.

The "trifolau" chooses the first hours of dawn or the sunset for his wanderings, silent and alone with his faithful dog with its incredible flair, patiently trained to search.

Armed with his tools, the leash to restrain the dog after the discovery of truffles, a stick with a curved handle and the hoe, the "trifolau" moves cautiously even in darkness and fog, always careful to avoid other trifolau discover "his" secret places.



When, in the cracks between the roots, invisible to the eye, the dog perceives the presence of truffle, it quickly starts digging; only later intervenes the "trifolau", to gently remove the earth around the tuber trying to follow the profile with his fingers, not affecting its surface.

TAILOR-MADE EXPERIENCE TRUFFLE HUNTING

The simulated search of truffles, before hidden on purpose by the "trifolau", takes place in the "tartufaia", a dedicated place where usually truffles grow. It is however also possible along the way to find

truffles ripened naturally: in this case the experience is really magic!

The research starts at sunset following an expert "trifolau" accompanied by his faithful dog,

specially trained.

Then the same "trifolau" will guide you in a sensory analysis of the tuber crop: visual, olfactive and tactile. At the end you will be ready to taste it!

EXPERIENCES

Following are some achievable experiences you can live during your stay: unforgettable moments that will make your holiday unique!

SLOW FOOD DAY

Private visit to one of the most ancient winery in Piedmont and to the Wine Bank, unique in the world, located in the historical hamlet of Pollenzo.

Enjoy a dinner in a Slow Food philosophy restaurant.

COOKING IN A CASTLE

A nice half-day in a delightful cooking class, preparing a complete lunch with the traditional dishes that better pair with the white truffle, emphasizing the aromas and flavors. You will enjoy a convivial lunch with the chef.

GOURMET TASTINGS

Barolo and Barbaresco wine itineraries, with visit to the charming hamlet and castles and to renowned wineries.

Visit a local farm and have a delightful fresh and aged cheese tasting, paired with local products and wines.



SOME OF OUR PREFERRED ACCOMODATIONS



RELAIS SAN MAURIZIO
(Langhe)



RELAIS VILLA D'AMELIA
(Langhe)



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