

EXCELLENCE TAILOR MADE.



BESPOQE

LUXURY TRAVEL IN ITALY



AN ULTIMATE ITALIAN CULINARY EXPERIENCE

type **ITINERARY**

destination **LANGHE REGION
TUSCANY
EMILIA-ROMAGNA**

focus on **GOURMET**

A gourmet itinerary in northern Italy, through Piedmont, Tuscany and Emilia-Romagna regions, among the authentic and outstanding food and wine traditions, discovering how geography and history have influenced regional cuisine. Experience the best of the many local specialties through amazing wine tastings, cooking classes and culinary touring.

Your travel will start in **Langhe (Piedmont)**, one of the best-known gastronomic regions in Italy: birthplace of the Slow Food movement, this area is famous worldwide also for its outstanding red aged wines.

You will certainly fall in love with amazing landscapes with colorful vineyards surrounding tiny hilltop villages and their castles. Take time to visit the beautiful and lively town of Alba, the capital of Langhe region.

The journey continues to **Tuscany**: the region is synonymous with the enchanting sceneries of the countryside, superlative art and

worldwide known masterpieces, fine wines and delicious tasty cuisine. There, you cannot miss private tour of the cultural highlights of the medieval Siena and S. Gimignano and obviously of Florence, with its marvelous squares and main museums.

The last step of your Italian journey is in **Emilia-Romagna**, recognized as one of Italy's great epicurean region and incomparable food capital.

Spend time visiting also the Bologna's cultural highlights, such as grand churches and its frescoed porticoes; visit the University, the most ancient in Europe.



HIGHLIGHTS

- Accommodation in high-class 5 star hotels
- Discovering of regional specialties in hands-on cooking classes with mamas and chefs
- Pizza show cooking and tasting in Tuscany
- Tasteful chocolate laboratory in Piedmont
- Chef-led farmers' market tour
- Visits with tastings to food artisans: local cheese and original "Parmigiano", delicious extra-virgin olive oil, typical salami and hams
- Visits and top wine tastings to awards winners wineries in Piedmont and Tuscany: love the best Italian wines Barbaresco, Barolo, Chianti and Brunello
- Private guided sightseeing cities tour and UNESCO World Heritage Sites
- Private luxury transfers, including transfers from/to Airport





ARTISANS OF FOOD

In Langhe region the main ingredient for typical desserts and biscuits is the hazelnut: visit a local producer and have tasteful specialties samplings. Enjoy a sweet workshop with a maître chocolatier and learn more about the chocolate properties.

For an unforgettable experience plan your travel in autumn during the Alba International Truffle Fair, when the **rare and prized white truffle** exalts the traditional recipes.

During your stay in Tuscany, visit to a local **"pecorino"** producer and have a delightful

tasting of his fresh and aged cheeses; sample also **extra-virgin olive oil** and learn more about the oil squeezing techniques.

Discover different type of salami, from **"finocchiona"** to **"cinta senese"** with Tuscan bread.

Enjoy a private gourmet tour in Emilia Romagna, with stops to an artisanal **raw ham** producer and to a local small **"Parmigiano"** cheese maker and don't leave Italy without taste the original balsamic vinegar in an ancient **"acetaia"**.

TAILOR-MADE EXPERIENCE COOKING WITH LOCAL STARS

Learn how to prepare traditional recipes from local stars: mamas and passionate chefs who will share their passion for food and secrets. They will answer to all your questions about ingredients,

cooking techniques and matching, giving you their suggestions to reply an Italian menu for your family and friends.

Compare several culinary traditions, ingredients, recipes

and experiences, during private and exclusive regional cooking classes and convivial lunches with chefs, tasting the dishes prepared together and drinking a glass of local wine.

EXCELLENT WINES

Piedmont and Tuscany are also synonymous with great red wines: during your Italian holiday you cannot miss visit to outstanding wineries, guided by the owners and winemakers themselves.

Barolo and Brunello di Montalcino fully represent the great aged Italian red wines: they are wines with a rich bouquet of scents, with deep ruby red color, perfect with fall and winter foods, braised meats and stews, wild meats and roasted meats, mushrooms, truffles, salami and hard mature cheeses.

Discover also Barolo Chinato, an excellent meditation wine, perfect if paired with dark chocolate or chocolate dessert.



Discover also some red wines with different techniques of aging: enjoy the elegant Barbaresco, produced, as Barolo, from Nebbiolo grapes and Classic Chianti, produced in the area from Florence to Siena, from Sangiovese grapes.

EXPERIENCES

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

DISCOVER LANGHE REGION

Explore this region, famous worldwide for his gourmet vocation, and remain fascinated by the vineyards landscapes, ancient hamlets and castles. Take your time for relaxing strolls along panoramic scenic streets and woods.

ART CITIES IN TUSCANY

Be enchanted by Florence and its masterpieces in the main Museums. Fall in love with Siena, walking through the evocative historical center and Piazza del Campo, and enjoy S. Gimignano, one of the most characteristic and charming medieval towns in Tuscany.

TASTE OF EMILIA-ROMAGNA

Visit Bologna, known as the "grand dame" of culture and art, Ferrara, a marvelous example of Renaissance splendor and Ravenna, the "city of mosaics". Stop also in Maranello and visit the Ferrari Museum and the private racetrack.



SOME OF OUR PREFERRED ACCOMODATIONS



RELAIS SAN MAURIZIO
(Langhe)

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CASTIGLION DEL BOSCO
(Tuscany)



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