

SEE ITALY

BY LAURA MASSONI TRAVEL

venissimo
cheese



**A Tailor-Made Travel Experience
through the
heritage of Italian food**

Exclusively prepared by SEE ITALY TRAVEL to help you explore
some of the most authentic food, wine and flavors of Italy.





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Day 1



Meet your driver at Malpensa Airport and transfer by private bus to the Langhe area for your 4 night stay at the Hotel Corte Gondina. You will then have time to settle in and relax before your welcome dinner at a local restaurant in La Morra.

Day 2



After breakfast meet your English speaking guide at the hotel and leave for Cherasco to see the meat production at a famous butcher's.

Then transfer towards the nearby town of Bra, home of the Slow Food movement, by private bus. Here you will stop and visit a cheese refiner who has energetically dedicated himself to locating, aging and commercializing the finest cheese produced in the area for generations. The search for rarities among valley cheese makers, the skillful art of cheese maturing, the constant

contact with market people are the core of the “genetic inheritance” of Fiorenzo Giolito's firm. Your visit at Giolito will end with a wonderful cheese tasting...

You will then enjoy a picnic lunch among vineyards.

The next stop will be the Casa del Tajarin in Alba where you will see the artisanal pasta production and learn more from Mauro Musso's passion for the finest ingredients.

The afternoon will continue with a brief introductory walking tour of Alba where you will then have some free time to do some shopping or enjoy an aperitivo before heading back to the accommodation.

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Dinner at leisure in La Morra.

Day 3



Today you will start with a panoramic tour of the Langhe Hills from La Morra to Barolo, stopping en route at Sobrino to see this ancient mill still producing local flours.

Then head to Barolo where you will enjoy a brief introductory walking tour with our local English speaking guide... You will also stop at a local bakery to see how local bread and the famous grissini are made, before visiting a family run winery where you can enjoy wine tasting before a sublime lunch at La Vite Turchese. You will have the chance to taste all the local specialties in a friendly atmosphere.

Your day will continue with a cooking class followed by dinner at a local farmhouse. This will be another chance to meet the locals and share their knowledge and passion for food and wine. After we make our own fresh pasta and prepare our home made lunch, we will enjoy our creations paired with local wines...

After dinner transfer back to the accommodation by private bus.

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Day 4



In the morning visit Cascina Langa where you can see the production of the famous hazelnut cakes and many other local sweets. You will learn more about the so precious hazelnuts of the area.

After this experience, transfer towards the Alta Langa area where we will stop and visit Silvio Pistone's organic cheese farm and meet him in person. Here you will enjoy a light lunch and taste Silvio's Langan sheep tuma paired with good wine and other specialties of the area.

Transfer back to La Morra and rest of the day at leisure.

Day 5



Leave the Langhe hills to reach the area of Parma.

Our first stop will be at the Antica Corte Pallavicina to see the famous culatello production and aging process. Here you will have the chance to enjoy an aperitivo with culatello and other cured meats and a wonderful light lunch.

The next stop will be at the Castle Relais in Parma (Castello di Tabiano) where you will spend the following 2 nights. Breakfast included.

Dinner included.

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Day 6



Early departure to see all the stages of production of the famous Parmigiano Reggiano at a local dairy farm. You will of course have the chance to taste the famous cheese at the end of your visit.

Then transfer to Langhirano to see the production of the famous Parma ham

During lunch you will taste some of the cured meats this wonderful region produces at a wine maker's in the hills of Parma.

After lunch transfer to a balsamic vinegar producer in the Reggio Emilia area with tasting included.

Transfer back to the accommodation.

Dinner at leisure.

Day 7



Early departure towards Tuscany where you will stop at the the Caseificio Busti. The Busti Family produces cheese, especially since 4 generation, starting from the production of a type of cheese, ricotta cheese and butter by Remo and Alessandro Busti, shepherds from high Garfagnana. The new dairy built in harmony with the surrounding territory, spreads over an area of 5,200 square meters on two levels: the ground floor is reserved to the production of cheese and ricotta, and the

preparation and shipment of products, while the first floor is entirely dedicated to the seasoning and cold storage at controlled temperature and humidity.

You will then stop along the way in a nice village where you will have lunch on your own right in the Chianti area.

Then proceed towards the area of Siena where you will spend the following 3 nights at local farmhouse or bed and breakfast.

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Day 8



Meet our Chef Andrea. Get ready for a journey through the authentic Tuscany and its flavors...

Go to the market, to his garden to find the right ingredients for your cooking class together with Andrea. Meet the locals and feel part of the local community...

You will have the chance to enjoy an olive oil tasting close to Chef Andrea's house where you will cook and taste your home made meal. Everything will be accompanied by good wine and laughs...

After your experience with Andrea, we will continue towards Siena, where Elena, our guide, will be waiting for you for a 3 hour walking tour of the medieval city.

Start your visit from Siena's famous 13th-century Piazza del Campo, the stunning main square, where the famous Palio horse race is still held twice each summer. Your guide will explain the history of Siena and point out all the main attractions that face onto the Campo, including Palazzo Pubblico (the Siena Town Hall) and its majestic bell tower. Then on to the Duomo, one of the most impressive examples of Italian gothic architecture, built between 1180 and 1370.

Enjoy an aperitivo on your own in Siena before heading back to your accommodation.

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Day 9



This morning we will visit the organic Pecorino producer Fratelli Sanna, where we will have the chance to see the various stages of their production at their dairy and then enjoy some tastings at the end of the visit.

The next stop of the day will be at an organic cinta senese producing farm, where we will have a guided tour of the farm, followed by tasting and lunch with all their products.

Transfer back to the accommodation where you will get ready for dinner.

Farewell dinner at a local restaurant.

Day 10

Transfer to Florence Airport for your flight back home.



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Inclusions

- Private transportation by minibus as per program
- Private transfer from Malpensa Airport to the Langhe
- 4 nights at the Hotel Corte Gondina, breakfast daily included
- Welcome dinner in La Morra
- Full day English speaking guide for visit to Cherasco to see the meat production, Giolito in Bra for cheese ageing and stop at La Casa del Tajarin and Alba introductory tour
- Full day English speaking guide at disposal for panoramic tour of the Langhe with stop at the mill, wine tasting and winery visit in Barolo
- Light lunch in Barolo
- Cooking class with dinner at a local farmhouse
- Full day English speaking guide at disposal for tour of Cascina Langa, cheese tasting and lunch at Silvio Pistone dairy farm
- Guided tour of Corte Pallavicina with its culatello production
- Aperitivo and light lunch
- 2 night accommodation at a Castle Relais near Parma, breakfast included
- Dinner in Parma included
- Full day English speaking guide at disposal for Parmigiano Reggiano tour with tasting, lunch at a local winery and balsamic vinegar tasting and guided tour
- Transfer to Tuscany with stop at Caseificio Busti for guided tour and tasting
- 3 nights at the Hotel Santa Caterina, Siena, breakfast daily included
- Cooking class and experience with Chef Andrea, olive oil tasting and lunch included
- 3 hour walking tour of Siena with an English speaking guide
- Full day English speaking guide at disposal for tour to the Pecorino organic cheese farm with tasting, and Cinta Senese organic farm with light lunch
- Farewell dinner

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