

FLAVORS OF EMILIA-ROMAGNA: A CULINARY JOURNEY THROUGH ITALY'S FOOD CAPITAL



Duration: 3 days 2 nights

Min number of people: 1

The price refers to: person

Program:

Day 1 - Bologna

Upon arrival in Bologna, meet your private driver at the airport for the transfer to the hotel and check-in. Rest of the day and meals at leisure.

Day 2 - Modena

In the morning, meet your private driver to start a full day tour among the gastronomic wonders that this land has to offer. A true immersion into Emilian gastronomic culture, where every detail tells a story of passion passed down from generation to generation. Starting from a local dairy factory, you will be introduced to the origins of Parmigiano Reggiano. As you walk along the corridors, you will be able to admire, through large windows, the milk processing process, as it is poured every morning into the deep copper vats. This is where the magic comes to life: from each vat, the cheesemaker and his assistants expertly extract two wheels of Parmigiano Reggiano. Continuing on, you will enter the aging warehouse, where approximately 33,000 wheels of Parmigiano Reggiano are stored. Here, you will experience a sensory journey, immersed in the enveloping aroma of the aged cheese. At the end of the visit, tasting of various aging stages of Parmigiano Reggiano, paired with local specialties. At the end of the visit, transfer to a local Acetaia to learn more about one of the oldest Emilian gastronomic traditions. As you step through the threshold of the Acetaia, you will be warmly welcomed by the owners, who will guide you through a unique sensory experience. The visit begins with a passionate narrative of the family's history and the ancient art of producing Traditional Balsamic Vinegar of Modena D.O.P., a symbol of the region. You will discover the production techniques that make this vinegar a true excellence, the result of patience and craftsmanship. At the end of the visit, a light lunch to taste the Traditional Balsamic Vinegar D.O.P. with typical products that have made Emilia-Romagna famous around the world. After lunch, meet again your driver for the transfer to the Museum of Cured Meats, precious products of this land. Learn more about the history of cured meats and how they are made, the ancient machinery and other historical artifacts related to the production process, as well as raw materials such as spices and natural aromas used during the processing. Then, meet again your driver for the transfer back to the hotel. Dinner at leisure.

Day 3 - Bologna

In the morning, after breakfast and check-out, store your luggage at the hotel and meet your private guide at the hotel lobby to start a half-day tour of this renowned city. Discover this beautiful city by the things that

define it at its best: its history, its culture and gastronomy. Starting from Piazza Maggiore, the beating heart of Bologna, you will find yourself surrounded by some of the most important historic buildings of the city, such as one of the biggest churches in Italy, the majestic Basilica of San Petronio. You will then reach Piazza del Nettuno, renowned for its fountain located in the middle of the square. Then you will proceed to the Due Torri, the symbol of Bologna. Torre degli Asinelli and Torre Garisenda. You will then visit the University District, which hosts one of the most ancient universities in the world. Then proceed to the Archiginnasio, one of the most representative buildings. In the past it housed the University of Bologna and on the inside had the renowned Anatomic Theater. At the end of the tour, your guide will accompany you to the hotel where you will collect your luggage and meet your driver for the transfer to the airport.



Flavors of Emilia-Romagna: A Culinary Journey Through Italy's Food Capital

Emilia Romagna is a region of gastronomic excellence, famous for its cured meats, such as Parma ham and culatello, and cheeses like Parmigiano Reggiano. Fresh pasta, particularly tagliatelle and tortellini, is a symbol of Emilia cuisine, often served with rich sauces like ragù. The region also offers fine wines, such as Lambrusco and Sangiovese, completing this extraordinary culinary tradition.