

## DISCOVER LAKE ISEO AND FRANCIACORTA: A GASTRONOMIC TOUR



**Duration:** 4 days / 3 nights

**Min number of people:** 1

**The price refers to:** person

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*Program:*

## **DAY 1 - Franciacorta**

Arrival in Franciacorta, one of Italy's most renowned wine regions, famous for its high-quality sparkling wines and enchanting landscapes. After check-in at a farmhouse or hotel, you'll have the rest of the day to relax and settle in. You can take a stroll through the nearby picturesque village or enjoy a peaceful evening at the agriturismo, where you can savor typical local dishes. Free Evening and Overnight Stay

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## **DAY 2 - Cooking Class and Wine tasting**

The day begins with a breakfast at the hotel, preparing you for an immersive experience. You'll then participate in an interactive cooking class, where you'll pick fresh vegetables from the farmhouse's garden, surrounded by nature. The cooking lesson will guide you in preparing a full menu using fresh, seasonal ingredients, all strictly local. The cooking class is not only an opportunity to learn typical Franciacorta recipes, but also a chance to deepen your understanding of the region's culinary traditions. During the class, an expert chef will teach you how to prepare traditional dishes such as casoncelli and brasato al Franciacorta (braised beef with Franciacorta wine). After the class, you'll enjoy the lunch you prepared with your own hands, paired with the best regional wines from Franciacorta. Red and white wines from local wineries will enrich the gastronomic experience, allowing you to discover the perfect harmony between food and wine. Free Evening and Overnight Stay

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## **DAY 3 - Lake Iseo and "Strada dei Vini"**

After breakfast, depart for Lake Garda and visit one of the most renowned wineries in the Lugana area. Lugana is a white wine produced on the southern shores of the lake, between Lombardy and Veneto. During the visit, you'll learn about the wine production techniques and taste some Lugana labels, paired with local cured meats and cheeses. Continuing the tour, you'll also visit an olive oil mill in the region, famous for its extra virgin olive oil production. Here, you'll have the chance to taste freshly pressed oil, an experience that will deepen your appreciation for the flavors of Mediterranean cuisine. In the afternoon, you'll continue your journey into the

hinterland of Lake Garda, traveling along the Strada dei Vini e dei Saperi del Garda, one of the most charming routes in Italy for food and wine lovers. Along the way, you'll stop in small villages and vineyards, where you'll have the opportunity to purchase local products such as honey, jams, and, of course, wine. Free Evening and Overnight Stay

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## DAY 4 - Monte Isola

After breakfast at the hotel and check-out, you'll head to an olive oil mill on Lake Iseo, where you'll have the opportunity to taste some of the best local olive oils. During the visit, you'll learn the secrets of oil production and how to choose a good extra virgin olive oil, an essential ingredient in Italian cuisine. Next, you'll take a boat trip to discover Monte Isola, the largest lake island in Europe, renowned for its breathtaking views and picturesque fishing villages. During the visit, you'll have time to explore the local shops where you can purchase typical island products, such as fresh fish, olive oil, and honey. For lunch, enjoy a delicious meal featuring lake fish at a local restaurant, where you can savor traditional dishes such as perch or coregone (a local whitefish), paired with a glass of regional wine and half a bottle of mineral water. It's a perfect way to conclude your culinary experience with a dish that truly represents the area. After lunch, enjoy a free afternoon and the conclusion of the tour.



**Franciacorta** is a Lombard wine region renowned for its high-quality sparkling wines made using the traditional method, primarily from **Chardonnay**, **Pinot Noir**, and **Pinot Bianco** grapes. Surrounded by hills and vineyards, it offers breathtaking landscapes and local cuisine that reflects the agricultural and rural traditions of the area. Dishes like **casoncelli alla bergamasca**, ravioli stuffed with meat and pancetta, and **braised pork shank** pair perfectly with the region's sparkling wines.

A visit here is a sensory journey that combines top-tier winemaking with authentic flavors, making Franciacorta a perfect destination for wine and food lovers.