

WHERE WE GO:

The region of Piedmont provides an unforgettable experience for both wine lovers and for first time visitors to Italy. It offers a chance to taste incomparable wines, visit ancient castles and quaint villages and travel through some of the most beautiful wine country in the world.

You will discover Piedmont's ancient traditions in a peaceful and relaxed atmosphere. You will be traveling along the Wine route across the oenological heart of the regio where more than 42 different DOC and DOCG wines are produced in the areas of LANGHE, ROERO and MONFERRATO areas.

The region of Piedmont offers an attractive blend of history, art and culture. Its wine tradition, the presence of nine regional wine cellars and innumerable wine shops can satisfy even the most demanding connoisseur with its excellent BAROLO, BARBARESCO, NEBBIOLO and DOLCETTO, wines.

Its gastronomical traditions, deeply rooted in the past, play an important role in the everyday life of Piedmont. The world-known Tartufo d'Alba (white truffle) is the king of the table. It can be savored with local dishes such as: Agnolotti, Tajarin or Risotto. A wide variety of mushrooms, delicious cheeses and cured pork meats are always present on Piedmont's tables. Join us to taste these delicacies.



WHEN WE GO:

We'll travel October
20/28/2012

THE "LANGHE" REGION

The area offers plenty of attractions for tourists, covering a wide range of activities. You can visit castles and historic residences perched on top of hills, and wander around old mediaeval villages; follow the wine routes, taking in cellars, regional enotecas and wine stores along the way; attend picturesque folklore events, especially the National White Truffle Fair held in Alba each October. Enjoy open-air sporting activities including cycling, horseback riding and golf; relax your body and spirit at the nearby spas.

WHERE WE STAY:

We will stay at the Hotel Villa San Carlo. This small hotel, 16 rooms, is located in the quaint village of Cortemilia, in the famous Langhe area of Piedmont known for its white truffle and for the production of the fabulous Barbera and Barolo wines. The hotel is owned and managed by Carlo Zarri, a well-known Italian chef.

Carlo Zarri is the new rising star on the Italian cooking scene. Carlo's reputation as a professional executive chef has risen to amazing heights over the years. He was the executive chef with the Italian ski team at the 2004 Winter Olympics in Salt Lake City and again with the Italian Olympic team for the summer games in Athens that same year. He catered the wedding dinner party for Carlo Ponti, Jr., the son of superstar Sophia Loren and her husband, movie producer Carlo Ponti. He coordinated the celebration party for the Ferrari racing team, an event that served about 650 people in November, 2004.

Carlo's wife, Paola, is the sommelier who supervises the dining room and the wine cellar of their restaurant. Together, Carlo and Paola offer cooking and wine tasting classes for a small number of beginner to serious chefs and food lovers.

WHAT THEY SAY ABOUT CARLO ZARRI.....

- **Andreina Micali di "Telesette":** you can be enchanted by the passion that Carlo Zarri, owner of the restaurant Hotel San Carlo, in Cortemilia, uses by experimenting his delicate and unusual dishes that are able to preserve the genuine tradition of piedmontese cooking.
- **Andy Wallace "Travel Scoop:"** (English national magazine) The town of Cortemilia is worth a visit to experience the hospitality and cuisine at Villa San Carlo.
- **Patricia Woeber "Travel & Leisure"** (USA magazine): Zarri's meals were delicious, particularly the agnolotti, freshly pinched each morning. Carlo has, after all, received three important awards.

ITALIA GASTRONOMICA



SALONE DEL GUSTO

A unique culinary experience

TURIN (Piedmont)

October 20/28/2012

Escorted by Gabriele



SALONE DEL GUSTO TOUR

Day 1 Saturday - Arrival day

Arrival at Milano Malpensa airport. Transfer by private coach to Hotel Villa San Carlo in Cortemilia, a well-known wine town near Turin. Welcome drink and a brief look at Carlo's wine cellar. Gourmet dinner with a **Grand Tasting Menu** paired with 4 wines. Caffé, after-dinner drink and "buona notte."

Day 2 Sunday - Relaxing day/Truffle hunting

Colazione alla Piemontese. Breakfast Piedmont style before a truffle hunting outing with a famous local "trifulao," (truffle hunter). Light lunch to savor the truffles found, dessert and a properly-paired wine, before heading out on the **Strada delle Nocciolie (Hazelnut Road)**. Visit the quaint village of **Bergolo** and the medieval, well kept, castle of **Prunetto** with a visit accompanied by an English-speaking guide. Return to Cortemilia in the afternoon for a cooking class with Carlo. We will participate in preparing our evening dinner.

Day 3 Monday - Wine tasting class/Roero

After breakfast, we will take a private tour with an English-speaking guide of the **Roero** district, an area with its own **DOC (Denomination of Controlled Origin)** that produces some excellent red wines with a 95% base of **Nebbiolo grapes**. Visit of a winery, famous for its white wines Arneis, Favorita, and tasting of locally made Barbera.



The winery owner will guide our tasting. Return to Cortemilia in the evening for a delicious dinner, wines, caffè, after-dinner drink and "buona notte."

Day 4 Tuesday - Acqui Terme/Wine and Spa

Today we will visit another famous winery with tasting of their production located in **Acqui Terme**, a renewed Spa town. We will drive along the panoramic cheese road with a stop at **Roccoverano** for a wine and cheese tasting. At the spa you can choose between a "**Chocolate beauty day**" (please, call us for details) or "**Cleopatra beauty day**" or a "**Mud bath and massage**" or a "**Stone massage**." (The cost of spa services is not included in the package price) The choice is totally up to you. Time for strolling along its streets with excellent shopping opportunities or visit the very interesting medieval area. Return to our hotel where Carlo will prepare another banquet for us.

Day 5 Wednesday - Torino - city of the 2006 Winter Olympic Games

Morning ride to Turin, home of the **Winter Olympic Games in 2006**. Turin is a very elegant and sophisticated town, Italy's former capital city, once the seat of its Royal Family. The city has preserved intact its elegant "palazzos" and other attractions from that era. Beautiful shops and miles of "portici" (arcades) make Turin an ideal place for shop-

ping and outdoor meetings before lunch or dinner. Its "**Gianduiotto**" a tender soft paste made of first quality cocoa and hazelnuts (another local product) are not to be missed. **Walking guided tour with an English-speaking guide** and free time in the afternoon for personal activities. Return to Hotel Villa San Carlo for dinner and overnight.

Day 6 Thursday - Salone del Gusto Opening Day

Transfer to Torino exposition area for the **Salone del Gusto** opening day. Full-day at the convention. Return to Villa San Carlo for dinner and overnight.

Day 7 Friday - Salone del Gusto

Short travel to the outskirts of Turin to visit the **Venaria Reale**, the former royal country residence that was modeled after of the French royal residence of **Versailles**. The residence was recently restored to its past splendor including the gardens. On the return stop for a visit of EatItaly, one-of-a-kind culinary experience. Return to Villa San Carlo for dinner and overnight.

Please note, that those who would spend another day at the Salone del Gusto will be accompanied to the convention and picked up on the return.



Day 8 Saturday - Truffle Market in Alba

After breakfast departure for **Alba** to enjoy its weekly outdoor market that includes its fascinating truffle market. This unique and interesting happening is well worth the trip. Free time for lunch. Afternoon visit of the **Grinzane Cavour** castle that houses the **Enoteca Regionale del Piemonte**, the largest wine and Grappa library in Northern Italy. We will also visit a **Torrone** artisan laboratory. Return to Cortemilia in the evening for the **Gala Farewell dinner**, as always, paired with four wines. Buona notte!

Day 9 Sunday - Departure

Early transfer to Milano Malpensa airport for departure.



PACKAGE INCLUDES:

- 8 nights accommodations based on double occupancy
- Breakfast daily
- Dinner daily with paired wines
- Wine tasting as indicated in the itinerary
- 1 cooking class
- Truffle hunting
- Wine taster diploma
- Transportation as per itinerary
- Airport transfers at pre-arranged time* (Please, ask Gabriele before making air travel arrangements)

TOUR'S HIGHLIGHTS:

- Wine tasting classes included
- Paired wines with dinner included in the package price
- Winery visits and tasting included
- Spa experience
- Transportation as per itinerary
- Milano Malpensa airport transfers
- Participation Salone del Gusto international convention
- Fully escorted by Gabriele

NOT INCLUDED: Items of a personal nature, gratuity of any kind, wine with meals; optional tours, meals not specified in itinerary.

PACKAGE PRICE please, check our website for the price.

* Transportation to and from the airport is provided by "Gabriele's Travels to Italy" at a pre-announced time. Arrangements can be made for individuals whose arrival and departure cannot be worked into this schedule. An additional charge will result for individual transfers. We reserve the right to cancel this tour due to lack of participants or for circumstances beyond our control. In this case, a full refund of all payments will be made.



DO YOU NEED ADDITIONAL INFORMATION?

Call: 1-888-287-8733 Fax: (651) 925 0555

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