

"Emilia Romagna"

An Extension to the Sicily Tour

April 15 - 18, 2019

with

Diane Phillips and Phillis Carey



- 4 Days/3 Nights • 3 Nights bologna •



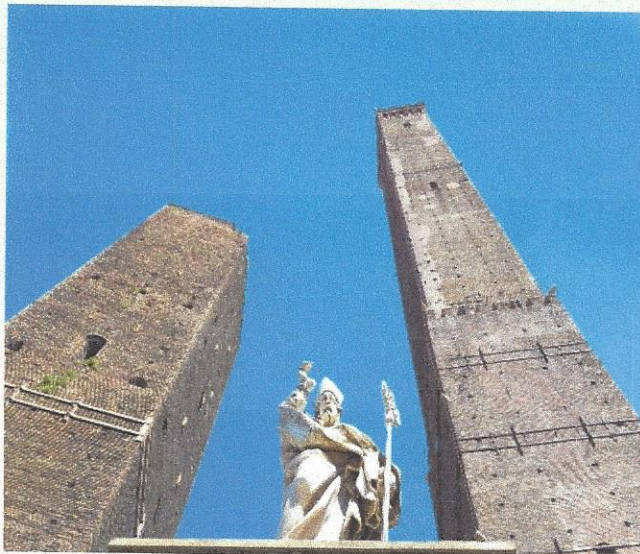
Day 1, Monday April 15th

CATANIA TO BOLOGNA

- Flight tickets Catania to Bologna (economy class, all taxes and one piece of checked luggage per person included)
- At your arrival in Bologna, private transfer from the airport to your hotel perfectly located, by bus.
- Check-in at your property.
- In the afternoon we will organize a guided walking tour of the city highlights (about 3 hrs)
- Your local guide will meet you at your hotel and you will walk in **Piazza Maggiore**, the heart of the city, where you will admire the beautiful **Palazzo Accursio**, **Palazzo del Podestà**, **Basilica di San Petronio**, and then the **Fontana di Nettuno**, **Palazzo Re Enzo**, **L'Archiginnasio** e il **Teatro Anatomico**, **Il Mercato medievale** e la **Loggia dei Mercanti**, **Complesso di Santo Stefano**.
- **Le due Torri**, these are to be considered the symbol of the city. Originally, during the Middle Ages, Bologna counted about seventy towers and house-towers. The construction of the **Garisenda tower** began around 1120 to celebrate the banishment of the imperial legate, but was left incomplete due to the inclination of the ground. Construction of the **Asinelli tower** began right afterwards, and bears the name of the family who owned it. It is 97 m high (498 stairs) and together with the **Garisenda** (47m), is under constant observation to measure and contain the inclination. *(walking-medium, no stairs involved)*
- Rest of the evening free in Bologna.
- Dinner in Bologna (beverages included)

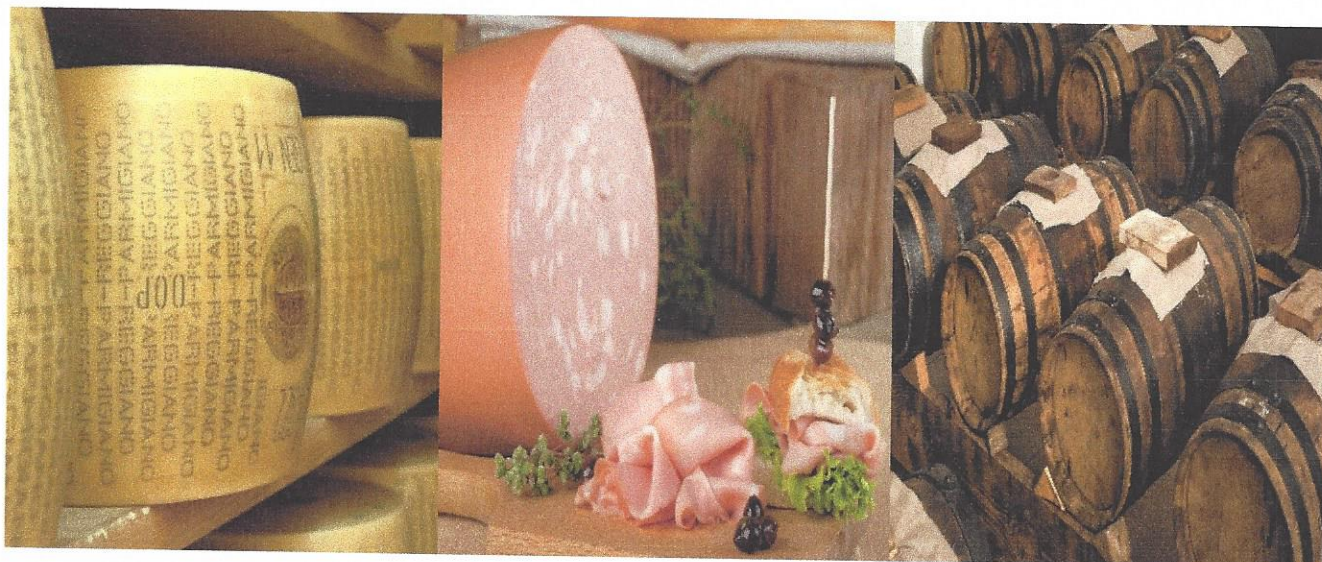
Services included:

- Flight tickets Catania to Bologna: economy class, all taxes and one piece of checked luggage per person included
- Private transfer in Bologna from the airport to the hotel by bus.
- Porterage at the hotel.
- Half Day private guided walking tour of Bologna with local English speaking guide (entrance tickets included).
- Dinner at a local restaurant- beverages included
- Accommodation in a centrally located property.



Accommodation in Bologna

"TRIP EXTENSION: EMILIA ROMAGNA"



Day 2, Tuesday April 16th

THE ITALIAN FOOD VALLEY TOUR

- The area between Modena and Parma, north of Bologna (*about 45 minutes drive*) is called the 'Italian Food Valley', because it is from this area that some of the best world popular Italian food products come from. We will organize for you a visit of the best production farms to discover the secrets of some of the most world famous Italian food products: your expert local food guide (a truly food passionate) will pick you up at your hotel with private bus (*comfortable shoes and spandex pants are recommended*). Venture out on a morning excursion to a small cheese factory, where you will see all the working steps in the production of Parmigiano Reggiano DOP the world's most famous (and delicious!) artisanal cheese made only here in the Emilia-Romagna countryside. This special part of the tour takes you to an ORGANIC family factory where they have invested their entire lives in maintaining the quality and tradition of this fantastic product. You will have the rare opportunity to witness the entire process, from the early morning delivery of the milk from local farmers to the crafting of the curds by the master cheese maker to the final aging process. (You'll also see a Parmigiano bank, storing more a wealth of this incomparable cheese!) At the end of the visit you will enjoy a breakfast of fresh, warm ricotta made that same morning along with a glass or two of good, sweet Lambrusco, and, of course, plenty of Parmigiano Reggiano cheese. Afterwards you can shop with the locals at the factory store and buy Parmigiano aged from 2 to 4 years for a quarter of the price you pay back home. From the Parmigiano factory you will move on to a traditional "Acetaia", where a local Modenese family invites you into their country villa to show you the secrets of the famous Aceto Balsamico Tradizionale di Modena DOP (certified Balsamic Vinegar, minimum 12 years old). This isn't factory balsamic you can find in a market back home; this is a single family producing small amounts of the world's finest vinegar for generations, using the same ancient technique of aging local wine in oak barrels that Italian families in this region have been using for centuries. The result is a condiment so delicious it has to be tasted to be believed. Our visit includes a full tasting of Aceto Balsamico Tradizionale DOP, allowing you to compare 5-year balsamico with 15- and 45-year balsamico. You will also have the chance to try homemade gelato topped with Aceto Balsamico Tradizionale. From aceto balsamico to the beautiful hills of Bologna. There you will have a delicious lunch, where you'll experience the famous Italian light lunch and wine tasting eating and drinking the best the region has to offer, all the while soaking up views of local vineyards set among the rolling valleys of Emilia-Romagna. After lunch, you will visit a Lambrusco winery and last but not the least, hunt down our dessert from one of the best Prosciutto producers in the region, where you'll meet a family that for over three generations has been committed to the production of Prosciutto di Modena DOP, a Prosciutto equal to the more famous Prosciutto de Parma. There you'll learn the careful craft that goes into creating one of the most delicious pork products this planet has ever known a perfect ending to a day filled with the very best of Italian food culture.
- You will be back in Bologna around 6:00 pm to enjoy the rest of the afternoon and evening at your own leisure.

Accommodation in Bologna

Services included:

- Full Day guided tour with bus and English speaking food guide to visit Parmesan cheese, Ham, Lambrusco winery and Balsamic Vinegar Producers (with tasting and lunch included).
- Accommodation in a centrally located property.



Day 3, Wednesday April 17th

ITALIAN COOKING EXPERIENCE

- Today we will organize for you a real fun activity in Bologna! Prepare a delicious, complete, four-course, MEAT-oriented, authentic, Bolognese meal. Perfect for people who love to eat meat! The class includes instruction on how to create hand-made pasta using a 38 inch long matterello (rolling pin)!
- The morning class includes a short walk, a historic tour of the area and a visit to the "Middle-Market."
- Every experience is unique because we decide the menu and choose the ingredients based on products' availability and seasonality. After strolling and sampling through the market and purchasing ingredients, you return to class and the culinary adventure begins.
- It's a great day of culinary fun, food and wine and it will be a day to remember! love it!).
- At the end of the hands-on lesson, you will enjoy drinking some local wine and eat the tantalizing Italian food you prepared.
- This authentic and fun experience will lead you inside an unexplored knowledge of Italian habits on food.
- After lunch a private driver will pick you up and take you to New FICO, the world's largest agri-food park! Discover the real soul of FICO Eataly World on a journey through its fields, factories, restaurants and kiosks, markets, and shops. Follow our Biodiversity Ambassadors on a comprehensive tour of the park and its premises. The Biodiversity Ambassadors are qualified professional guides ready to engage you in an exciting and unique experience inside the park and to answer all of your questions. The tour starts from the fields: 20,000 sqm of outdoor areas to learn

more about the main Italian crops and the most representative local animal breeds. Then, our Biodiversity Ambassadors will take you to the heart of FICO Eataly World: the 40 farming factories, where you can meet and speak with artisans to learn about the process of making iconic Italian products. Finally, take a walk through FICO's 9,000 sqm area dedicated to markets and shops and, why not take a little piece of Italy home with you!

Accommodation in Bologna

Services included:

- Half day market tour, typical cooking class and great lunch with chef in Bologna (from 9:00am to 2-3pm).
- Half day excursion to Eataly FICO (total experience about 4 hrs), by bus.
- Dinner at a local restaurant- beverages included
- Accommodation in a centrally located property.





Day 4, Thursday April 18th

END OF THE TOUR

- Check-out from your hotel in Bologna.
- Private transfer from your hotel to the airport in Bologna by bus.
- Departure with your flight.

Services included:

- Private transfer from the hotel to the Airport in Bologna, by bus.

*Arrivederci from Discover Your Italy team :
Matteo, Daniela, Gabriella, Emanuela & Mariangela*



“TRIP EXTENSION: EMILIA ROMAGNA”

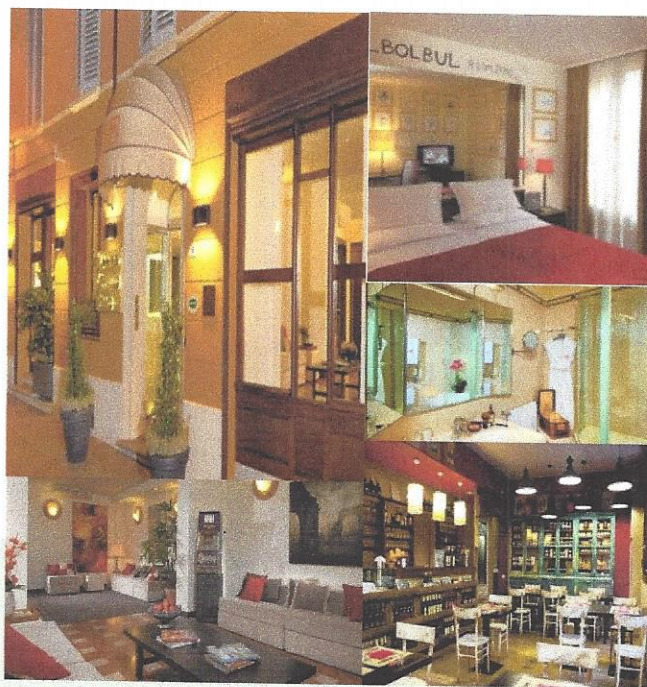
“Our selection of hotels”

BOLOGNA - 3 nights

AL CAPPELLO ROSSO

Double Rooms

www.alcappellorosso.it



Even today, staying at Al Cappello means immersing yourself in an atmosphere that is cozy yet equipped with all the latest technology and refinements, where attention to details and personalized service has been forged over more than 600 years of experience. A privileged sojourn a few steps from Piazza Maggiore, in the heart of Bologna, is the ideal starting point to explore monuments, historic markets, elegant shops, medieval streets and enchanting hidden corners, either on foot or riding one of our free bicycles. The hotel boasts designer environments in the form of thematic rooms that were conceived and decorated by world famous artists and stage designers. The common areas are spacious and welcoming: you can have a drink at the Osteria del Cappello, read a newspaper or a book available for guest use.

Please note: all hotel stays will include full buffet breakfast and VAT taxes. Only city taxes need to be paid directly by the guest (cash) at checkout. City taxes currently range from 1,5 to 6 Euros per person per night according to the city and the category of the hotel.

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