

EMILIA ROMAGNA FLAVOURS

Bologna, Parma, Modena
Food Capital of Italy



6 DAYS



DAY 1 - USA - ITALY

Independent overnight flight from USA to Bologna.

DAY 2 - BOLOGNA - PARMA

Transfer from Bologna airport (BLG) to your hotel. Check-in and rest. Time for discovery or exploration on your own. Enjoy independent dinner in town or at the hotel.

DAY 3 - PARMA

Guided tour of a plant where Prosciutto di Parma (Parma ham) is made. Visit to a wine cellar of the Vini dei Colli di Parma (vineyards of the Parma foothills). Lunch tasting with local wines and gourmet products at the Prosciutto di Parma museum. In the afternoon, guided tour of Torrechiara Castle and the Felino Castle. In 1974 the Felino Castle was sold to its present owners. Today, after more than twenty years of diligent restorations, one can fully admire it in its splendour. Its illumination at night is so impressive and powerful that it can be seen at kilometres of distance. Tour of the Salami Museum. Enjoy dinner and overnight at the hotel. (BB L D)

DAY 4 - PARMA

Today is a guided tour and tasting at a dairy farm where Parmigiano-Reggiano cheese is made. Guided tour of the old town center of Parma: Duomo (Cathedral), Baptistery, Farnese Theatre. Transfer to the Fidenza Village Outlets, the most exclusive outlet shopping in Italy. Lunch, tasting the typical specialties at the Ristorante Barlumeria inside the Village. Free time for shopping in the Fidenza Village Outlets. Transfer



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and guided tour of the Rocca Meli Lupi in Soragna and/or the Rocca Sanvitale in Fontanellato. Dinner featuring local cuisine of the Parma plains with guided tour of the nearby Cantina del Culatello di Zibello (prime cut ham). (BB L D)

DAY 5 - MODENA

After breakfast, transfer to Modena and guided tour of the old town centre: Duomo, Ducal Palace, Piazza Grande and Estense Gallery. Then enjoy a visit to a plant where

WHAT IS INCLUDED

- Airport Transfers
- Tour Of A Prosciutto Di Parma Plant
- Visit To A Wine Cellar Of The Vini Dei Colli Di Parma
- Tour Of The Salami Museum
- Tour And Tasting At A Parmigiano-Reggiano Cheese Dairy Farm
- Visit To A Plant Where Aceto Balsamico Tradizionale Di Modena is made

NOT INCLUDED:

Intercontinental Flight; Gratuities to Tour Director and Driver; Portage at airport; Beverages and meals not mentioned in the program; Lunches and drinks; Admission fee for all sites and other activities as per itinerary; Travel Insurance, Arrival/Departure airport transfers; Tips, other Entrances, and Personal items; All that is not specifically mentioned above.

Aceto Balsamico Tradizionale di Modena (traditional balsamic vinegar of Modena) is made. Light lunch at the vinegar plant with tasting of local products. In the afternoon, guided tour of the Ferrari Museum which features the history of the legendary automobile and its founder. (BB L)

DAY 6 - DEPARTURE

Departure to Bologna Airport (BLG) or to train station for your departure home or to continue your Italian journey. (BB)