



PIEDMONT MEANS TRADITIONS

ALL INCLUSIVE PACKAGES EXCEPT TRAVEL

From the moment when **Emanuele Filiberto** transferred the capital of the renaissance **Duchy of Savoy** to Turin, right up to the reunification of Italy, brought about both on the battlefields and in the chambers of the Subalpine parliament, which can still be seen in **Palazzo Carignano**, Piedmont was considered the "capital" region of Italy. The transfer of the Italian capital to Rome by no means deprived Piedmont of its central role in fostering new ideas and in the important developments of more recent history, such as the **Resistance** and the formation of the Welfare State. Indeed, Turin's agency in the latter of these two was pivotal, partly due to its new role as Italy's industrial capital, a title attained in the middle of the nineteenth century and still rigorously defended nowadays, in the 21st century. This capacity to constantly reinvent itself, transforming crises into opportunities for new development, means that Piedmont lies at the nerve centre for new technologies and innovation, not just in Italy, but in all of Europe.

Program in brief

Day 1

From the USA the departure a day earlier for the overnight flight to Italy. Arrive in Italy at Malpensa Airport in Milan. Travel by private coach to our host site **Il Fiorile**, in about 1 hour and 45 minutes. Check-in followed by a Prosecco welcome toast with tasty bites. Day of relaxation, walking the romantic grounds, followed by a visit to the Outlet of Mc Arthur Glen in Serravalle Scrivia,, the largest in Europe with 180 shops of fine Italian brands. Return to Il Fiorile for welcome dinner followed by the overnight stay at Il Fiorile B & B.

Day 2

Continental breakfast followed by departure to Genova in the region of Liguria. Visit il Porto Antico, the Duchy Palace, and Piazza De Ferrari. Transfer to nearby Noli for lunch based on seafood at Restaurant “Il Vescovado” (Michelin Star) of Chef Giuseppe Ricchebuono. Afternoon visit to artisanal Olive Oil Factory “Frantoio Magnone”, in the town of Finale Ligure, with degustation of the local produced Extra Virgin, cold pressed. Return to Il Fiorile. We break for a little while followed by dinner, with overnight stay at Il Fiorile.

Day 3

Continental breakfast followed by departure to the region of Langhe and Monferrato in Piedmont at Castelnuovo Calcea in the province of Asti. Visit to the production of Barolo Cerequio, with degustation in the world renowned cellars of Michele Chiarlo. We will stop for lunch at Restaurant “San Marco” Michelin Star of Chef Mariuccia Ferrero. In the afternoon return to Il Fiorile where we will break for a little while and then gather in the kitchens for a cooking class based on fresh pasta with pairing sauces by Chef Massimo Martina. Dinner based on the creations we made and overnight stay at Il Fiorile.

Day 4

Continental breakfast followed by a departure to the Colli Tortonesi. Visit to a quaint winery that produces the Timorasso DOC and Barbera. The degustation will have a presentation by Master Sommelier Walter Massa. Afternoon merenda (Italian for snack) at Cooperative Valli, with degustation of locally produced salami Nobile del Giarolo, locally produced cheeses, and artisanal unfiltered beer at birrificio Gedeone. Return to Il Fiorile for an afternoon break and then gather in the kitchens for a cooking class based on local wild game and the majesty “The Truffle”. Dinner on the specialty created followed by overnight stay at Il Fiorile.



Day 5

Continental breakfast followed by the departure for Torino, largest city in Piedmont, with visit to the historical center of the city. We'll stop for Coffee at famed "Al Bicerin", historical location of the former capital of Italy. In the afternoon our pranzo lunch in a local renowned trattoria of the city of Torino. Visit to the splendid Royal Palace Reggia di Venaria. Return to Il Fiorile for an afternoon break. The evening's dinner is based on a menu selected by Chefs Massimo and Walter followed by a relaxing overnight stay at Il Fiorile.

Day 6

Continental breakfast followed by departure to the "Search of the Trifola", together with Master Truffle hunter Gabriele. Our lunch will be at il Fiorile. We'll dedicate the afternoon to shopping in various local gastronomic shops (wine, salami, honey, cheeses, spreads etc.). In the evening we'll travel to Golf Club of Monperone in the province of Alessandria for the farewell dinner. Awards Certifications and Goodbye Souvenirs will be part of the program. Return to Il Fiorile for the last overnight.

Day 7

Continental breakfast, followed by early departure to Milano Malpensa for the return flights

Additional Details

Single occupancy available for an additional \$250.00 PP

Deposit \$550 for reservation (non-refundable).

Please read our cancellation policy before making your payment.

The following is included in the price:

All land transportation during tour / including trip from airport and return

6 nights at lovely and comfortable Hotel B & B IL Fiorile

5 Continental Breakfast / 5 lunches with wine / 5 dinners with wine / 1 Farewell Dinner 2 cooking lessons, partial hands-on with Chef Walter Potenza & Chef Patron Massimo Martina visit to olive oil mill with guided olive oil tasting visit to cheese factory and salami makers wine tasting with presentations Certification for Cooking Classes, Culinary Gadgets and more.....

For detail carmela@chefwalter.com 401-273-2652 / we will hold your reservation without deposit for 10 days. A \$550 non-refundable deposit is required to hold a reservation for tour at time of reservation. We reserve the right to modify the program based on unexpected factors.

Payments by credit cards AE-Visa- MC or send a check payable to:

Walter Potenza 286 Atwells Avenue, Providence RI 02903

• **Not included your Airfare** • Note: price is subject to change without notice as a result of international currency fluctuations that may affect the cost of your fares .

PAYMENT / Payment in full is required at least 90 days prior to departure **REFUNDS** / In the event that we must cancel a trip, you will be given a full refund of all deposits and payments.

We do not give refunds of deposits or final payments for tours that commence as scheduled, including for unused portions of the tour. We do give credit for cancellations as noted below.

Cancellation policy In the event you cancel your tour for any reason, we allow credit for payments (but not the non-refundable deposit) in the following way: • 100% credit for future tours given with 90 days notice. • 60% credit for future tours given with notice of 60 to 89 days. • 30% credit for future tours given with notice of 30 to 59 days. • No credit given for cancellation less than 30 days prior to start date of the tour. • All cancellation credits are good for one year from the start date of the originally scheduled tour. We strongly encourage trip insurance. (Contact your credit card company for additional information).

For details call 401.273.2652 or carmela@chefwalter.com



Italian Culinary Experiences

286 Atwells Avenue, Providence, Rhode Island 02903 / 401.273.2652