



Marche

... Typical products and recipes ...

MARCHE & ADRIATIC COAST 7 NIGHT GOURMET TOUR

ITINERARY:

Fano - Urbino - Ancona -
Conero - Macerata - Ascoli Piceno



CACIOTTA DI URBINO



FISH BRODETTO



OLIVE ALL'ASCOLANA



MACCHERONCINI DI
CAMPOFILONE

MARCHE - The tour will allow you to discover this wonderful Italian region with its 180km of coast, green hills covered with vineyards, beautifully-preserved historical cities and a genuine gastronomic tradition.



OFFIDA WINE



PECORINO WINE



CASTAGNOLE



VERDICCHIO WINE



URBINO - UNESCO WORLD HERITAGE SITE



Marche

*** Itinerary ***



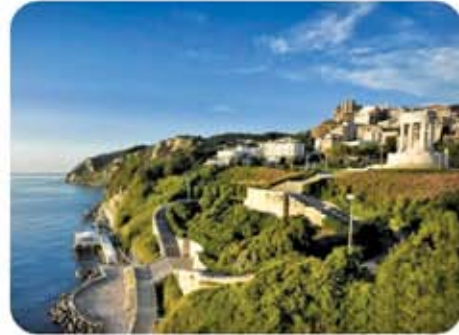
RIMINI - PIADINA



GRADARA CASTLE



FANO - FISHING AND SNORKELING



ANCONA



CONERO AREA



MACERATA - PALAZZO BUONACCORSI

MARCHE & ADRIATIC COAST 7 NIGHT GOURMET TOUR

7 nights/8 days

Overnights in:

RIMINI for 1 night

FANO for 3 nights

CONERO for 1 night

ASCOLI PICENO for 2 nights

SERVICES INCLUDED & HIGHLIGHTS:

7 nights accommodation in 4 star hotels with breakfast - 6 dinners - 5 lunches - 1 pizza tasting - 1 excursion by boat with lunch - 1 aperitif - 2 wine tastings - Tastings of typical produce: Piadina, Olive all'Ascolana, fish brodetto and more. - Guided tours of Rimini, Urbino, Macerata and Ascoli Piceno.

DAY 1: BOLOGNA TO RIMINI 150KM

Arrival in Bologna airport. Transfer to Rimini, on the Adriatic coast, the capital of the Italian movida. Accommodation in hotel and fish-based dinner by the sea.

DAY 2: RIMINI TO FANO 54KM

Breakfast in hotel. In the morning visit the indoor market full of fruit, vegetables, meat, bread and more. The market is particularly known for its numerous fish shops.

The tour continues in the centre of Rimini. Lunch in trattoria based on typical produce of the area, such as piadina with cheese and rocket salad. After lunch depart for Fano, in the Marche Region. Stop in the medieval village of Gradara, one of the most beautiful Italian "borghi" and visit its famous castle, where Paolo and Francesca's tragedy took place. Accommodation in hotel in Fano and dinner.

DAY 3: FISHING EXCURSION

Breakfast in hotel. Full day dedicated to a fun excursion by boat, time for fishing and snorkeling. We will then cook and enjoy the fresh fish we caught. Back to the hotel for dinner and overnight stay.

DAY 4: EXCURSION TO URBINO

Breakfast in hotel. Depart for a guided tour of the UNESCO World Heritage Site of Urbino. Lunch in restaurant located in a beautiful estate with its own farm. After lunch we will visit the farm and meet the pizza chef to discover the secret of a 65-years-old sour dough. Tasting of the pizza matched with artisan beers. Visit Pergola with its gilded bronzes Museum. Back to the hotel and overnight stay.

DAY 5: FANO TO ANCONA AND CONERO 110KM

Breakfast in hotel.
Check-out and departure to Ancona, enjoying the sea-drive views.
Stop in the seaside village of Senigallia sea and visit to the town.
Lunch in restaurant.
Arrival in Ancona, panoramic tour of the city and stop in enoteca in the historical city centre for a taste of wines matched with the best Marche produce.
Stop in Sirolo and Numana to enjoy a walk and an aperitif with breathtaking views. Accommodation in hotel in the enchanting Conero area, dinner in restaurant famous for its fish brodetto and overnight stay.

DAY 6: FANO TO MACERATA AND ASCOLI PICENO 230KM

Breakfast in hotel and departure to Macerata for a tour of the beautiful city. On our way we will enjoy an incredible view on the Adriatic coast from Cigoli, the "terrace of the Marche".
Stop in chocolate shop to meet the master pastry chef and taste his famous produce.
We will then travel to Serrapetrona for a Verdicchio wine-tasting matched with typical produce.

Visit Loreto with its famous Basilica full of art masterpieces.
Departure to Ascoli Piceno, accommodation in hotel and dinner in one of the most traditional Italian cafes where we will enjoy one of the most famous Marche dishes: deep-fried stuffed olives. Overnight stay.

DAY 7: EXCURSION TO OFFIDA AND GROTTAMMARE

Breakfast in hotel and guided tour of the historical city centre of Ascoli Piceno with its beautiful square.
Departure to Offida to enjoy this amazing wine area, tour the vineyards and taste the wines and typical produce.
Departure to the Adriatic coast. On our way we will visit San Benedetto del Tronto with its famous promenade and then the ancient seaside village of Grottammare, where we will have our farewell dinner.
Back to the hotel and overnight stay.

DAY 8: ASCOLI PICENO TO ROMA 220KM

Breakfast in hotel and transfer to the airport.



WINE TASTING &
TYPICAL PRODUCE TASTING



LORETO - BASILICA



ASCOLI PICENO



SAN BENEDETTO DEL TRONTO

After spending a few hours hunting for truffle, Marco and Maurizio seem to be really happy about their treasure.





Marche

... Not to be missed ...

Not to be missed



OLIVE ALL'ASCOLANA

OLIVE ALL'ASCOLANA

The Ascoli-style stuffed and fried olives are the most famous and ancient dish from Marche. A coating of breadcrumbs surrounding an olive stuffed with a mix of chicken, veal and pork meat is the secret of this irresistible street food.



CINGOLI

CINGOLI - *The terrace of the Marche*

From the terrace built on the medieval wall it is possible to enjoy a view of the whole region up to the coast, 50 km from the village.

On clear days it is possible to see the Dalmatian coast.



URBINO

URBINO

Declared a World Heritage Site by UNESCO, Urbino is one of the capitals of the Italian Renaissance. Every corner of this city has something to tell about its past.

The monument that best represents Urbino that can be seen from far away, is the Ducale Palace and the adjoining National Gallery of Marche.

Our Friends



VITO COLUCCI
WINE EXPERT

Dear Irish friends,
we await you in the Marche Region, where by taking three breaths you can feel the essence of the sea, the hills and the mountains.
Land of Verdicchio wine, produce of the sea, the delicious Marche beef.
Not to mention the perfectly preserved historical villages.
Thank you and see you soon.

My favorite Marche dish? STOCCAFISSO ALL'ANCONETANA.

Just
FOR YOU!

The most beautiful picture taken from Cingoli will WIN A BOTTLE OF ROSSO PICENO WINE.

Brodetto Fanese

Fish soup from Fano by Marchigiano.



SERVES 6 PEOPLE

INGREDIENTS:

1,5 kg mixed fish (squid, monkfish, dogfish, mullet, raze, cod)

1 stalk of celery

1 large onion

1 carrot

2 bay leaves

3 black peppercorn

a sprig of parsley

1 glass of extra virgin olive oil

1 clove of garlic

Salt and pepper

1 glass of white wine

200 g peeled tomatoes

Toasted stale bread

METHOD:

Clean the fish and remove the heads.

Put the heads in boiling water together with celery, carrot, half onion, bay leaf and pepper.

Chop and fry the other half-onion in the olive oil with parsley and garlic until tender.

Add the squid cut into strips. Season with salt and pepper and pour the white wine that will evaporate over high heat.

Lower the heat and add the tomatoes. Sift the heads and pour the broth on the squid.

Add the rest of the fish. Let it boil for a few minutes and serve on toasted bread.

