



Lombardia & Piemonte

LOMBARDIA & PIEMONTE 7 NIGHTS LUXURY GOURMET TOUR

ITINERARY:

Bergamo - Lake Iseo - Brescia - Milano - Vercelli - Alba



SPARKLING WINE
FRANCIACORTA



GORGONZOLA CHEESE



RICE



TRUFFLE

LOMBARDIA & PIEMONTE - This tour is a journey through fashion and natural beauties, typical products and luxury hotels, trendy bars and traditional restaurants. The bubbles of Franciacorta wine will accompany you in the discovery of the most beautiful areas of Lombardia. Barolo wine will perfectly complement the breathtaking landscapes of Piemonte.



BAROLO WINE



TALEGGIO & TOMA
CHEESE



GRANA PADANO



BRESAOLA &
SALAME MILANO





Lombardia & Piemonte



BERGAMO



SPA HOTEL



BRESCIA



GRUMELLO CASTLE



WINE TASTING &
TYPICAL PRODUCTS TASTING



LAGO D'ISEO

LOMBARDIA & PIEMONTE 7 NIGHTS LUXURY GOURMET TOUR

7 nights/8 days

Overnights in:
LAKE ISEO for 4 nights
MILANO for 1 night
ALBA for 2 nights

SERVICES INCLUDED & HIGHLIGHTS:

7 nights hotel accommodation in 4 star and luxury 4 star spa hotels with breakfast – 5 dinners – 1 cookery class with dinner – 1 dinner/aperitif in Milan with jazz music – 3 lunches – 1 lunch/aperitif – 1 pizza cookery class with tasting – 1 wine tastings – 1 sparkling wine tasting – tastings of typical products – entrance to the wine museum – visit to a rice factory – 90-minute free entrance to the spa area. Guided tour of: Bergamo, Grumello Castle, Brescia, Lake Iseo by boat, Franciacorta, Milano, Langhe, Barolo, Alba.

DAY 1: BERGAMO TO LAKE ISEO 35KM

Arrival in Bergamo airport and transfer to downtown.

Guided tour of the beautiful historical city centre and to the "città bassa".

Accommodation in 4 star spa hotel on Lake Iseo, welcome aperitif and dinner. Time to enjoy the swimming pool and the spa sensorial area.

DAY 2: EXCURSION TO BRESCIA 40KM

Breakfast in hotel.

Departure to Brescia for a fun cookery class on pizza with tasting.

In the afternoon, guided walking tour of the centre of this enchanting town, visiting the Roman and medieval monuments.

Back to the hotel for dinner.

DAY 3: EXCURSION TO GRUMELLO DEL MONTE & LAKE ISEO 30KM

Breakfast in hotel. Departure to Grumello del Monte for a guided visit to the Gonzaga Castle. We will enjoy a wine tasting in the cellar of the castle and a lunch based on typical cheese, cured meat and of course the famous "polenta".

After lunch we will reach Monte Isola, in Lake Iseo, by boat.

Monte Isola is Italy's largest island on a lake. Walk in the beautiful village perched on the lakeside. Dinner in hotel.

DAY 4: EXCURSION TO FRANCIACORTA AREA & COOKERY CLASS
Breakfast in hotel. Departure for the Franciacorta area, where we will visit a winery and discover how the delicious sparkling wine is made. Tasting of the wines and the typical food of the area. Back to the hotel for a cookery class on the traditional dishes from Brescia followed by the prepared dinner.

DAY 5: LAKE ISEO TO MILANO 77KM
Breakfast in hotel and departure to Milano. Accommodation in hotel and guided tour of the city centre. Free time for shopping in the city considered the capital of fashion. In the evening, dinner-aperitif with live music in a famous bar. The aperitif consists of a buffet of mixed starters, the typical risotto Milanese, dessert and wine. Back to the hotel.

DAY 6: MILANO TO VERCELLI-ALBA-BAROLO 230KM
Breakfast in hotel and departure to Vercelli, in Piemonte, where we will have the chance to visit a rice growing estate. The Vercelli plain is a fascinating environment, dominated by rice cultivation. Risotto tasting.

We will then travel to Alba for a panoramic tour of the Langhe area, with a stop in a winery on the Barolo hills for a tasting of the famous wine. On our way we will enjoy a breathtaking view of the vineyards. Visit to the innovative WiMu, the Barolo Wine Museum. Our tour will end with a stop in a "torroneria". Accommodation in 4 star spa hotel and dinner.

DAY 7: ALBA
Breakfast in hotel and visit to Alba, the capital of the Langhe area, with its medieval city centre, with towers and the scent of chocolate in the streets. Lunch in restaurant. In the afternoon, through the hills, we will visit Barbaresco, one of the 100 most beautiful Italian villages, and Treiso to admire the breathtaking view of the Sette Fratelli Fortresses. Back to the hotel for dinner.

DAY 8: ALBA TO TORINO 120KM
Breakfast in hotel and departure to Torino airport.



FRANCIACORTA WINERY



RISOTTO TASTING



WIMU - THE BAROLO WINE MUSEUM



LANGHE AREA: BAROLO HILLS, ALBA, BARBARESCO, TREISO



*This is ready.
Do I have to check all of those wheels
of Grana Padano?!*



Lombardia & Piemonte

Not to be missed



ALBA WHITE TRUFFLE

THE INTERNATIONAL WHITE TRUFFLE OF ALBA FAIR

Every year, during the months of October and November. Truffle lovers will have the chance to see, taste and buy the delicious white truffle of Alba. The village will also host shows, markets and many musical and cultural events.



SHOPPING IN MILANO

SHOPPING IN MILANO CITY CENTRE

Crazy for shopping? Milano is the capital of fashion - treat yourself with a memorable shopping experience among the best Made in Italy brands. And after the shopping an aperitif in one of the fashion bars is a must.

THE DELICIOUS CHOCOLATE FROM PIEMONTE

Piemonte is a chocolate lover's paradise. Masters in the art of making hot chocolate and delicious pralines, the Gianduiotto chocolate is a combination of the best cocoa and the hazelnut from Langhe. Did you know that Nutella was born in Torino? Try a "bicerin", the local moka made out of delicious dark chocolate from Piemonte.



CHOCOLATE

Our Friends



SARA BONFIOLI
PRODUCT MARKETING MANAGER
GOOGLE

Milan is the second biggest city in Italy, known as the engine room of the country's economy.

Milan is also home of beautiful world treasures like its cathedral, Leonardo da Vinci's The Last Supper, La Scala Opera House and Castello Sforzesco.

What really sets Milan a part, though, is its style: wherever you are, whatever you're

doing, you'll live and breathe fashion and design.

My favorite dish from Lombardia? RISOTTO ALLA MILANESE.

ALBA, BRA, LANGHE, ROERO TOURISTIC BOARD

We are the land where we live. We're light, scents and flavours.

We're an eternal flame that sets instinct, skill, culture and food on fire, in concert.

We're taste, commitment, harmony and beauty.

We stand ready to welcome you to an area where wines, truffles and cheeses are combined in secret recipes.

Just
FOR YOU!

Buy 1 bag of the delicious MARINONE RICE at the Italian School of Cooking shop and GET 1 FREE.

Risotto castelmagno e nocciole

Risotto with cheese and hazelnuts.



SERVES 4 PEOPLE

INGREDIENTS:

Arborio rice 400g

A medium white onion

White wine 1 cup

Hazelnut 50g

Butter 50g

Extra virgin olive oil ½ cup

Vegetable stock (water, carrot, celery, onion)

Salt

Black pepper

We will replace the Castelmagno cheese with:
mature white cheddar or Cashel blue if you like sharpness 100g

METHOD:

Cook the finely chopped onion in the butter and the oil until golden, add the rice and toast it for 1 minute.

Add the wine and let it evaporate. Reduce the heat and add the vegetable stock little by little stirring with a wooden spoon.

Meanwhile toast the hazelnuts in the oven at 180 degrees until crispy and chop or grate the cheddar.

You need to cook the rice for about 20 minutes.

Add salt and black pepper to your taste.

Turn off the heat and let the rice stand for a couple of minutes.

In a food processor work the hazelnuts, add the cheese and the hazelnuts to the rice and mix. Serve straight away.

