



Land of the Gods
THE MEDITERRANEAN BY THE EXPERTS
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Land of the Gods Voyages,
an OTI company

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Cooking & Wine in Piedmont's Barolo Wine Country

Tour Code :	TUR-00536	Languages :	English
Duration :	7 Days / 6 Nights	Hotel Pick Up :	Yes
Type :	Small Group	Meals Included :	
Departure City :	Barolo	Breakfasts :	6
		Dinners :	3
		Lunches :	3



Description

* We can custom design this tour.

Immerse yourself in exceptional, authentic cooking, food, wine and local life experiences, getting to know a cast of local people so you feel part of their lives. Food lovers treasure this region for its hazelnuts, white truffles and chocolate. Barolo and Barbaresco wines rank among Italy's top reds.

Cook typical local dishes with elder women in a village kitchen and creative dishes with an innovative, young chef in his restaurant. Eat, drink and connect with them heart to heart as you savour your creations together.

Sit down in private visits with welcoming Barolo and Barbaresco wine makers. They discuss and drink their wines with you in their cellars and you exchange stories. They feel like new local friends.

Soak up beauty in this exquisite countryside of hills crowned with castles and little towns, and covered with vineyards, hazelnut trees and forests.

Visit an artisan cheese maker on his farm way up in the hills to see how he makes his cheese naturally. Stroll with a hazelnut producer among their trees to discover how they grow them and what products they make. Nutella anyone?

Tour Includes

- Accommodation in select hotels as per itinerary
- All arrival and departure transfers
- All hotel taxes and service charges
- Breakfast daily
- Cellar Tour
- Cooking class
- English speaking guide and driver
- Entrance Fees
- Excellent Photo Opportunities

Tour Does Not Include

- Gratuities of any type
- International flights
- Italy hotel tourist tax (must be paid locally at hotel)
- Personal expenses
- Travel Insurance
- Wine with meals so you can choose the wines you like

- Food and beverage sampling
- Hotel pick-up and drop-off
- Meals as indicated in the itinerary
- Private transfers throughout
- Service charges and hotel taxes
- Transfers on tour arrival & departure days
- Transportation in comfortable minivan
- Wine Estate Visit
- Wine Tastings
- 3 hands-on cooking classes with restaurant chefs & village women
- Barolo & Barbaresco winery visits
- hazelnut grove visit
- artisan cheese maker visit with lunch
- torrone factory visit

Itinerary

Day 1	Welcome--Benvenuti!	Meals (B D)
Meeting Time:		
Meeting Location:	Turin	
Description:	<p>Meet your driver at Turin airport or train station. Drive to town of Barolo. Get settled at a pretty, three star, family-run hotel with lovely views of Barolo castle and vineyards.</p> <p>In Barolo, visit a charming family in their winery cellars, where a family member tastes their wines and enjoy conversation. When you dine in their restaurant, they feel like pals.</p> <p>Dine on authentic Piedmont specialties at a restaurant as you drink a line-up of great wines including Barolo.</p>	
Day 2	Barolo wine country towns, winery, cooking class	Meals (B L D)
Description:	<p>Explore hill town of La Morra. Take in splendid views of the Barolo wine area hills and valleys, while your local guide points out towns you'll visit.</p> <p>Visit a winery near Barolo well known for its fine wines and warm hospitality. You'll feel their passion for their wines as they tell you all you ever wanted to know about Barolo, Barbera, Nebbiolo and other wines.</p> <p>Drive along Barolo country roads, gazing in awe at the spectacular wine country panoramas, and to hill town, Castiglione Falletto. Light lunch on a cafe patio with splendid views.</p> <p>Drive to a restaurant in the countryside for a hands-on cooking class on local dishes with creative touches with a young, passionate chef. Dishes like: tasty risotto with Barbera wine and tuma cheese cream or semifreddo with boysenberries, white chocolate and mint.</p> <p>Savour your creations with great Piedmont wines.</p>	
Day 3	Torrone factory, family farm, winery visits	Meals (B L)
Description:	<p>Visit a torrone candy factory to discover how they make the famous Piedmont nougat of local hazelnuts and chocolate and sample these sweet delights.</p> <p>Visit a family's farm where the mother shares a slice of their everyday life with you. They produce cheeses and most of what they eat. Eat a light, scrumptious farm lunch and chat with her at the table.</p> <p>Visit a family-run Barolo winery where you'll chuckle as you tour their cellars, learn their family's story and taste their fine wines with them.</p> <p>Dinner on your own.</p>	
Day 4	Hazelnut grove, artisan cheese maker, explore Alba	Meals (B L)
Description:	<p>Drive into high hills to visit a hazelnut tree grove. Walk among the hazelnut trees to learn how they grow and harvest hazelnuts and what local dishes feature hazelnuts.</p> <p>Drive to a small, family farm way up in the hills to meet a man passionate about making his cheeses in a natural way. Learn how he makes his cheeses in the cheese making room. In a divine picnic, sample a range of his cheeses as he eagerly tells you all you'd ever want to know about them.</p> <p>Stroll through the delightful medieval heart of Alba, the hub of the Barolo and Barbaresco wine country. Visit a bakery to learn about local pastries and desserts. Visit truffle shops. Browse the high quality clothing and houseware stores or tempting gastronomy shops like "Peccati della Gola—Sins of the Throat".</p>	

Dinner on your own.

Day 5	Castle & Barbaresco winery visits, cooking class	Meals (B L D)
Description:	In hill town, Serralunga, explore a unique medieval castle. With the castle's guide, discover ingenious architectural features that kept invaders out. Marvel at the 360 degree views of the countryside and town.	
	If you wish, take an optional 45 minute walk through the vineyards at Serralunga. Enjoy a light lunch.	
	Drive to the scenic Barbaresco wine country hills, stroll through town of Barbaresco and visit a small family-run winery to chat and taste their excellent wines.	
	Outside Barbaresco, enjoy a hands-on cooking class on several dishes with the owners in a restaurant set among vineyards. Savour dinner of your efforts with Barbaresco wines in their cozy dining room or on their shady terrace with marvelous vineyard views.	
Day 6	Gastronomic Sciences University wine tastings, cooking class with village women	Meals (B L D)
Description:	Drive to Pollenzo, home of the University of Gastronomic Sciences. Visit their famous Banco del Vino, a huge wine museum where you learn about wines from all of Italy's regions and taste some of the most prestigious wines. Enjoy a light lunch.	
	Back to your hotel to relax.	
	Drive to little Sinio where friendly elder women, excellent home cooks, welcome you to a community kitchen for your hands-on cooking class. They show you how to make their families' traditional dishes, share cooking secrets with you and dine with you around the table.	
Day 7	Reluctant departure & Alba street markets	Meals (B)
Description:	If you have time, experience lively, colourful market day at the street stalls in Alba. In Alba, lunch is on your own.	
	Reluctantly depart for Turin airport or Alba's train station.	

Accommodation

superior

Barolo



Hotel Barolo

Rating : 3 Star

Local family-run hotel with about 35 rooms in town of Barolo has rooms with private bathrooms in two buildings, lovely views of Barolo, its castle and vineyards, outdoor swimming pool and panoramic terrace.

Pricing Availability

Please contact us today by either phone or email for pricing and we will be happy to assist you in achieving the best possible pricing for this package!

Email : info@landofthegods.com

Phone : 1-866-924-8259