

Land of the Gods Voyages, an OTI company

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Cooking & Wine in Piedmont's Barolo Wine Country Tour Itinerary

Day 1	WelcomeBenvenuti! Meals (B D)
Meeting Time:	media (2.27)
Meeting Location:	Turin
Description:	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.
	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.
	Dine on authentic Piedmont specialties at a restaurant as you drink a line-up of great wines including Barolo.
Day 2	Barolo wine country towns, winery, cooking class Meals (B L D)
Description:	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.
	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.
	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.
	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.
	Savour your creations with great Piedmont wines.
Day 3	Torrone factory, family farm, winery visits Meals (B L)
Description:	Visit a torrone candy factory to discover how they make the famous Piedmont nougat of local hazelnuts and chocolate and sample these sweet delights.
	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.
	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.
	Dinner on your own.
Day 4	Hazelnut grove, artisan cheese maker, explore Alba Meals (B L)
Description:	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.
	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.
	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".
	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.

	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 Meals (B L D) women
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.

winery to chat and taste their excellent wines.

Drive to the scenic Barbaresco wine country hills, stroll through town of Barbaresco and visit a small family-run