

**A Culinary & Gastronomic Tour of Italy's Emilia Romagna  
presented by DRAEGER'S Markets & Culinary School  
*Parma - Modena - Maranello - Bologna*  
October 23 to 30, 2022, 7 nights**

**Preliminary Itinerary, Space is limited - only 9 rooms available**

**October 22, Sat** - Overnight flight from USA to Bologna, Italy. The Art of Travel can assist with air.

**October 23, Sun - (D) – Benvenuti en Italia - Arrive Bologna airport**

You will be met on arrival of your flight at Bologna Airport for one 'group' minibus transfer to our hotel for the week. For those that arrive earlier or later, or prefer a private car/driver, we can arrange for an additional fee. The Art of Travel can assist with Air flights. Please advise your air itinerary when booked.

Our Home for 7 nights in the Parma countryside is the intimate **Antica Corte Pallavicina Relais Hotel**  
*Strada Palazzo due Torri, 3, 43016 Polesine Parmense PR, Italy - Phone: +39 0524 936539*



This private family owned villa hotel is located in a small fortified castle from the early 14th-century in the countryside outside of Parma. Antica Corte Pallavicina Relais has 11 elegant, historic rooms with antique furniture and a magnificent 16th century coffered ceiling. The Relais is adorned with hardwood floors, antique Persian rugs, wrought-iron beds, free Wi-Fi, tea & coffee making facilities. The property's grounds are surrounded with flower, fruit and vegetable gardens.

**Check-in:** unpack for the week, and now it's time to relax but just for a moment, so as not to fall asleep. Need a pick-me-up? An espresso awakens your mind, a walk invigorates your body, the beauty of the countryside enlivens your soul.

**7pm:** Meet Antoine and other Draeger Culinary School guests for an aperitivo in the lounge bar.

**8pm:** Welcome wine dinner served at the hotel's esteemed restaurant. A window overlooks the River Po, and the warmth of the fireplace is the atmosphere that is worthy of our first night in Emilia Romagna. The property's restaurant offers a delicious culinary experience specializing in Romagna dishes sourced from its canteen and gardens along the banks of the Po River. Savory starters will be traditional Culatello aged sliced meats and local cheese from Emilia Romagna, including the famous Parmigiano Reggiano.

Corte Pallavicina Relais is our home for seven nights - Sweet dreams XO

**October 24, Mon (B,L1,T1) MUSEUM OF CULATELLO & MASALÉN & Balsamic Vinegar, MODENA**

Awake each morning to the aroma of fresh baked pastries, steaming cappuccino, and a hot cooked breakfast of eggs, charcuterie, local cheese, cereal, fruit, jams, juices, teas . . .

After a relaxed morning we meet the chef to learn about the **Culatello**, one of Italy's best known and most prized salumi. Produced near the Po River in the province of Parma, Culatello is made by curing only the rear haunch of pigs, born & raised in Lombardy and Emilia Romagna. It is shaped like a large egg and weighs about 6 1/2 pounds. It is D.O.P. (Designation Origin Protected ) since 1996. The culatello is a

much more delicate meat than any other ham, cured for at least 12 months. It is served in thin slices and accompanied by the classic “gnocco fritto” bread you find in Emilia, made with flour, salt and baking soda, cut into square or rectangular pieces and fried in lard. Once opened, the culatello should be kept in a cool place with the cut edge protected by a cloth dampened in white wine and attached with waxed paper and string.

**The MUSEUM OF CULATELLO & MASALÉN** is where St. Anthony the Abbot, a desert hermit, is always represented in the company of a piglet. One room is dedicated to the story of the Spigaroli family (our hosts for the week), originally sharecroppers of Giuseppe Verdi. We learn of the *Masalén*, the butchers who handed down the art of the correct method of slaughtering a pig before we descend into a cellar to the secret world of Culatello, to understand the characteristics of pork, salt, pepper, and the cold cut delicacies of Parma. The Museum of Culatello and Masalén has an open-air extension called PO FOREST. A beautiful outdoor path of 1 mile, divided into 12 stages to discover the forest, the floodplain vegetation of the Po and our hosts wild breeding of black pigs. Our treat at the end is a savory tasting session dedicated to the local specialties of Culatello, Prosciutto and Parmigiano



**Balsamic of Modena:** This afternoon our short drive takes us to Modena to view the production and lunch in the world renowned region of **Balsamic Vinegar**. Our educator today is Acetaia Leonardi, one of the best balsamic producers who will share the *production of this sweet & sour dark vinegar followed by a satisfying sensory typical “Emilian” cuisine.*



**Leonardi Balsamic Vinegar** was born on Modena hills where the typical grape varieties of Lambrusco and Trebbiano are grown to obtain the so-called grape must basic ingredient of the famed Balsamic Vinegar of Modena. From the harvest of grapes to bottling and aging, the Leonardi family produces this ancient velvety versatile balance of sweet and sour flavors that adorn even desserts.

### **Traditional Lunch Menu**

- *Parmigiano cheese of the region with traditional Balsamic Vinegar of Modena*
- *Tortelloni Vecchia Modena (Balsamic Vinegar and bacon)*
- *Sliced roasted meat and vegetables*
- *Mixed tomato salad with Balsamic Pearls*
- *Dessert of the season*
- *generously served with fritz Lambrusco, a lively red wine of the region with a forthright fruitiness, tingle and quaff ability that bursts in the mouth*

Free evening - Overnight at Corte Pallavicina

### **October 25 Tue - (B,T2,CC1,D2) - The Parmigiano Reggiano cheese & The Cooking Class #1**

After breakfast we depart to Parma to experience the full production cycle of the Parmigiano Cheese at **Societa' Agricola Giansanti**. Parmigiano cheese, sold around the world, is still made with old artisanal

techniques. We'll visit the Holstein and Brown Swiss cows, then introduce Giorgio, the 75-year-old master cheese maker, who crafts eight Parmigiano wheels everyday. In the casera aging room our savory sensations explode as we are surrounded by thousands of Parmigiano Reggiano wheels. At the end we will enjoy **tastes of the world renowned Parmigiano cheese**, winner of the 2014 World Cheese Award and 2016 Alma Caseus gold medal.



**Cooking class #1** Afternoon we return to the kitchen at Corte Pallavicina for our own hands-on cooking lesson. Chef Massimo and his sous chef will share their passion about the culture and culinary tradition of the lower Parma area: the artisan production of pasta and cured meats, the preparation of preserves and jams, the secrets of the garden. What would you like to cook today?

**THE PASTA?** Full immersion in the production of traditional fresh pasta from the Bassa Parmense area, together we will prepare the famously unique pasta cuts, from *Tortelli Parmigiana* style to *Tagliatelle*, *Anolini* and the pre-Columbian open *Gnocchi*.

We end with supper at the table of cooked recipes served with plentiful wine from the farm.

Overnight at Corte Pallavicina

### **October 26, Wed - (B,L2, CC2) – The PARMA Markets & The Cooking Class #2**

After breakfast we will take a short drive to the center of Parma to walk their outdoor Wednesday market. Parma is the **Italian Capital of Culture 2020-2021 and UNESCO Creative City of Gastronomy**. Our guide will showcase Parma's evolution from the medieval epoch, the rich legacy of Renaissance art, the splendor of the Farnese era, the Bourbon reconstruction, the happy period under Austrian rule and finally, the contemporary era. We'll visit a few piazza's, teatro's, basilica's and palazzo's and the National Gallery with works by Correggio, Parmigianino, Leonardo and other important artists.

**Afternoon: Lunch & Cooking Class #2 in Parma**, Chef Ilaria will warmly welcome us with an aperitif and tastes of typical products from Parma (Parma Ham, Salame, Parmigiano Reggiano Cheese) paired with the local sparkling white **Malvasia** wine.

Let us know your favorite Italian dishes and we will cook them together! The region is known for its Tortelli d'erbetta (ravioli filled with herbs and ricotta), Tagliatelle with ragù, Tiramisù Trofie with handmade Pesto alla Genovese, Gnocchi, Roman Pastas (Cacio e Pepe, Amatriciana, Carbonara), Risotto, Pizza, Focaccia, Italian Aperitif and more. After class our reward is to enjoy the fruits of our labors!

Free evening - Overnight at Corte Pallavicina

### **October 27 - Thu - (B,T3, L3) – The Bologna visit & Tastings**

After breakfast, today is dedicated to **Emilia Romagna's** capital: **Bologna** the gastronomic center of Italy.

No visit is complete without unforgettable food tastings & a meal paired with wine from the region.

11:00am Visit **Salumeria Simoni**, one of the highest quality producers of Mortadella, porchetta, coppa di testa ... We are immersed in the "Scuola di Salumeria Bolognese's" history of charcuterie, different cuts of meat & how products are made.



12:30 pm Lunch will consist of the tasting of locally made products such as hot baked bread tortellini with mortadella inside, sliced meats and local cheeses accompanied by local Lambrusco and organic Pignoletto wines.

Over the centuries, Bologna has acquired many nicknames: "the fat" (*la grassa*) refers to its cuisine, in which the most famous specialities are prepared using rich meats, egg pasta and dairy products, such as butter and Parmesan. Bologna has also two other nicknames: the first one, "the towered" (*la turrita*) refers to the high number of medieval towers that can be found in the city, even if today only 24 towers are still standing. The second one, "the learned" (*la dotta*) is a reference to its university, founded in 1088, and considered the first and the oldest university in the world and in continuous operation.

**CUISINE of BOLOGNA** is renowned for its culinary tradition. It is the home of the famous [Bolognese sauce](#), a meat-based pasta sauce. In Italy, it is called *ragù* and is substantially different from the variety found worldwide. In Bologna, the sauce is used only as a dressing for [tagliatelle](#), and serving it with [spaghetti](#) is considered odd. [Tagliatelle](#) with *ragù*, [lasagne](#), [tortellini](#) served in broth, and [mortadella](#), the original [Bologna sausage](#), are among the local specialties.

Situated in the fertile Po River Valley, the rich local cuisine depends heavily on meats and cheeses. As in all of Emilia-Romagna, the production of cured pork meats such as [prosciutto](#), [mortadella](#) and [salumi](#) is an important part of the local food industry. Well-regarded nearby vineyards include Pignoletto dei Colli Bolognesi, [Lambrusco](#) di Modena and [Sangiovese](#) di Romagna.

**HISTORIC CAFFÈ**: After lunch we retreat to a "**Tasting del caffè' and Cioccolato Majani**" in an historic "Caffè" - 1 Cappuccino & 3 Espresso (one Mixture and two originals) along with Majani Chocolate.

**CHOCOLATE HOUSE**: The story of **Majani** Chocolate House: - Anna Majani (4 February 1936 – 28 February 2021) was an Italian entrepreneur. She was nicknamed "the queen of chocolate". Her family's chocolate factory was founded by her ancestors in 1796, and calls itself the first chocolate-making company in Italy. Majani took control of the company in 1985, but by that time the family had sold most of its shares in the company. In order to reclaim ownership she had to mortgage her house. She became vice president, with her son Francesco Mezzadri Majani, who she called "brother" because they were so close in age (she gave birth at age 15). Majani designed dozens of new shapes, textures and packages for their chocolate collections. She turned her family's chocolates into design objects, and added charisma to the company's brand. Anna died in Bologna on 28 February 2021, aged 85, of COVID 19 The chocolate factory was the oldest chocolate factory in Italy with, at the time of her death, 225 years of history.

Other traditional Bolognese desserts are often linked to holidays, such as *fave dei morti* ("cookies of the dead"), multi-coloured almond paste cookies made for All Saints' Day, jam-filled ravioli cookies that are served on Saint Joseph's Day, and carnival sweets known as *sfrappole*, a light and delicate fried pastry topped with powdered sugar, *certosino* or *panspeziale* ("carthusian" or "apothecary-cake"), a spicy cake served on Christmas. *Torta di riso*, a custard-like cake made of almonds, rice and amaretto, is made throughout the year, as the [zuppa inglese](#).

Overnight at Corte Pallavicina (B,L)

**October 28 Fri (B,L4,CC3) Giuseppe Verdi birth home - Lunch at Michelin-star Cavallino Bianco**

Today our drive is through the medieval countryside to Busseto, the birthplace of the great maestro Giuseppe Verdi, the renowned Italian composer best known for his operas: *La Traviata* (1853), *Aida* (1871), *Requiem* (1874), *Otello* (1887), *Falstaff* (1893). If time along the way, we visit the Rocca Sanvitale di Fontanellato a XIV century castle surrounded by a moat. Inside there is a fresco of Parmigianino.



After a tour of Verdi's birth home and museum collection we are treated to a delicious wine-paired lunch at the **Cavallino Bianco, a Michelin star restaurant**. Near the banks of the River Po, this century-old, family-run restaurant serves us their regional specialities on **THE BUON RICORDO MENU:**

- *Zibello Culatello ham, cooked shoulder of ham of black pig and "Antico Spigaroli" salami with sweet and sour pepper stew.*
- *Ravioli stuffed with vegetables on a bed of tomato purée with tosone cheese fondue & marjoram*
- *Giuseppe Verdi's capon supreme (house specialty)*
- *Dessert of the day*

**COOKING CLASS #3:** This afternoon our "hands on" "Mani a pasta" cooking lesson is in an historic Antico Borgo di Tabiano Castle, an ancient settlement nestled among the green hills of the province of Parma. The Tabiano Castle, from the XI century, was built on the ruins of an old Roman settlement. The restaurant is located in the old dairy and cheese factory. Until a few years ago it produced the king of cheeses for more than 200 years. Cooking theme TBD. <https://www.castelloditabiano.com/>

Overnight at Corte Pallavicina

### **October 29 - Sat (B,D3) - The FERRARI in MARANELLO & The Farewell MICHELIN-star Gala DINNER**

Option to return to Parma for free time to shop for delicacies to bring home -

Or a day at the Ferrari Museum in Maranello, a ride along the Fiorano track (Ferrari not included), and the Viale Enzo Ferrari Boulevard in the factory complex.



We'll learn the various characteristics of the Ferrari track where the *Prancing Horse* has carried out all its competition and road car tests since 1972. Likewise the Ferrari Campus, the heart of the complex where all the *Prancing Horse* cars are built. The buildings and facilities designed by world-leading architects of the likes of Renzo Piano, Massimiliano Fuksas, Jean Nouvel, Marco Visconti and Luigi Sturchio are also fascinating. Equally interesting is the historic part of the factory which has been meticulously preserved, not least the factory entrance which dates back to 1947. After the tour of the factory we will visit the fascinating and colorful Ferrari Museum to discover the birthplace of the legend and to explore the astonishingly immersive collection dedicated to Enzo Ferrari and to taste the *Prancing Horse dream* by dipping into its story - past, present and future.

If you prefer to skip the Ferrari's we have reserved a van to take you to Parma for shopping and another chance to savor some of your favorites from Emilia Romagna such as *eggplant parmigiano - prosciutto panino - Fettuccine Bolognese - Lambrusco wine - gelato - espresso macchiato - cappuccino & cornetto* . . .

This afternoon is free to savor what you wish, a day in the country, a peek in the kitchen before our farewell dinner at Corte Pallavicina.

8pm: Tonight our farewell dinner is at our **Antica Corte Pallavicina Michelin-star restaurant** with the Chef attending to a colorful “*gastrofluvial*” menu of raw materials produced in the garden blend with the traditions of the land bathed by the River Po. It is from this how Massimo and Luciano Spigaroli built the success of their Michelin-starred restaurant.

**THE FIRST TEN YEARS OF HISTORY OF Michelin-star ANTICA CORTE PALLAVICINA**

*Here are some dishes that have enchanted the great characters...*

- *The 42 months aged Culatello Gran Riserva Platinum Spigaroli (Prince Charles of England)*
- *The white shell poached egg on sweet potatoes, purple potatoes chips & Culatello (Alice Waters)*
- *Chicken ravioli cooked 'en vessie' with 12-year-old Parmesan fondue & Culatello (Alain Ducasse)*
- *Frog's legs with sweet garlic & parsley on a sweet potato cream with saffron (Anthony Bourdain)*
- *“Nero Spigaroli” piglet with its crispy rind, prawns and little turnips (Robert De Niro)*
- *The local territorial cheese selection*
- *The dessert*
- *Emilia-Romagna's wines paired per course*

The Last night at Corte Pallavicina

**October 30 – (B) The End - Arrivederci ! Transfer to Bologna airport -**

Early morning group transfer to the Bologna airport - or Extend your stay in Italy.

Or if you prefer a private car, or a different time, we can arrange a driver for an added fee.

B = BREAKFAST x 7

L = LUNCH 1,2,3,4 (one Michelin Star)

T = TASTING 1,2,3,

CC = COOKING CLASS 1,2,3

D = DINNER 1,2,3 (one Michelin Star)

Price includes all these highlights !

- 7 nights accommodation at Antica Corte Pallavicina Relais in Emilia Romagna countryside (or sim)
- Hot cooked Breakfast daily x 7
- 7 days vehicle with English speaking guide at disposal
- Welcome Wine-paired Dinner on arrival evening, Oct 23
- Gala Farewell Dinner at Michelin-star Antica Corte Pallavicina with Michelin Chef Massimo, Oct 29
- Wine paired lunch at Michelin-star restaurant, Cavalino Bianco, Oct 28
- Four wine-paired lunches (one Michelin-star)
- Three wine-paired dinners (one Michelin-star)
- Three Cooking classes with wine and full meal
- Visits with Food Tasting:
  - PARMA countryside: Prosciutto and Culatello at Corte Pallavicina, Oct 24
  - MODENA: Balsamic vinegar, Oct 24
  - PARMA: Parmigiano Reggiano Formaggio, Oct 25
  - BOLOGNA: Mortadella - Espressi - Cioccolati, Oct 27

- English speaking Tour leader for the entire duration of the stay
- half day guide in English in Modena, 24 October
- half day guide in English for city & market walking tour of Parmigiano Reggiano, 25 October
- full day guide in English in Parma and for cooking class, 26 October
- full day guide in English walking tour in Bologna and food visits, 27 October
- full day guide in English in Busseto for Verdi House and cooking class, 28 October
- half day guide in English in Maranello for Ferrari visit, 29 October

*Price does not include:*

- Local tourist tax to be paid at the hotel (3 to 6 Euro per night)
- Travel & Cancellation insurance (highly recommended)
- gratuities to porter, drivers, guides, dining staff
- any other extras and everything not expressly written under “The price includes”.
- Airfare
- Private airport transfer

## Pricing:

\* \$6,199 per person, based on sharing a double room.

Single Solo Traveler +\$1,549 for exclusive occupancy of the room. (Single rooms limited & on request)

Space is extremely limited and available to the first 16 guests who sign up.

\* Price is per person based on a minimum of 16 guests & subject to change based on the final number of guests. Foreign exchange tariff rates prevailing as of the date of this proposal and thus price is subject to change at the time of final payment is due.

**Price does not include:** Local tourist tax to be paid at the hotel (3-6 Euros per night), Travel & Cancellation Insurance (highly recommended), Gratuities to porters, drivers, guides & dining staff, any other extras and everything no expressively written under “the price includes.” Airfare and private airport transfers & credit card processing fees.

## Terms & Conditions:

Advance reservation and prepayment is required. Space is extremely limited and subject to availability on a first received basis at the time the deposit is received. Itinerary subject to change.

## RSVP + Payment Schedule:

Deposit: \$1,000 per person required to reserve a place on this program.

Final Payment due: Aug 30, 2022

*RSVP and deposits after August 15 will incur a \$50 per person late fee.*

## Cancellation Schedule



Full refund if canceled by August 15, 2022

50% cancellation fee if canceled between August 16-August 30, 2022

75% cancellation fee if canceled by August 31-September 22 2022

No refund if canceled after September 22, 2022

\*Travel & Cancellation insurance is highly recommended and available through The Art of Travel or You can get quotes and purchase from either of these reputable Insurance companies sites:

[Travel Guard Insurance](#) or [www.csatravelpro.com/20211228](http://www.csatravelpro.com/20211228)

For more in depth information on this trip or to RSVP, please contact: The Art of Travel - [Office@ArtOfTravelUSA.com](mailto:Office@ArtOfTravelUSA.com)

We can also assist with your air reservations, travel & cancellation insurance and any trip extensions.

The Art of Travel is able to assist with flights, extended stays, transfers and travel insurance once your deposit has been received. We can provide air quotes for Premium Economy, Business and First Class only. We are unable to assist with any flights using points or miles.

*You are welcome to forward this invitation to friends and family to share the Draeger's experience !  
or let us know and we are happy to send them the invitation details !*