

# North Italy food & wine tour

## PROGRAM



**10 days – 9 nights**



**MILAN, COMO, BELLAGIO, VERONA**



**Patisserie tasting, market tour with cooking lesson and aperitivo experience in Milan, Fishing experience in Bellagio,**

**Cooking lesson in Como, Wine tasting and cooking lesson in Verona**



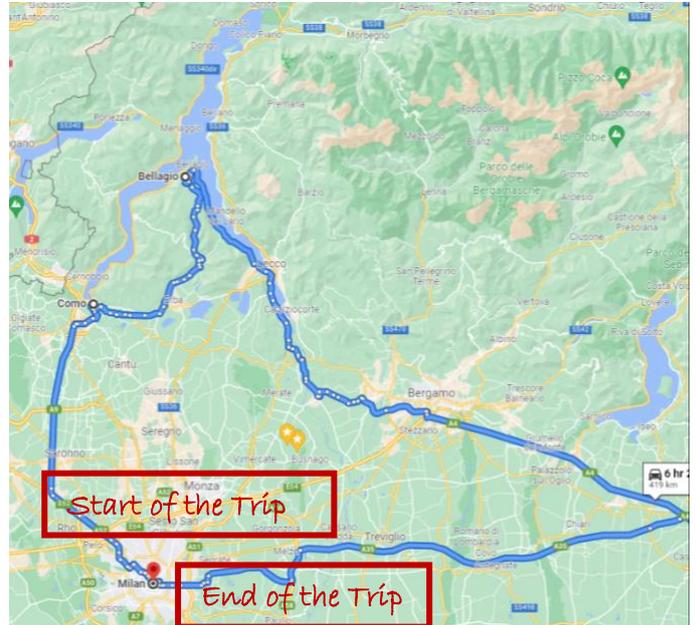
**10 hours italian course**



**20 – 30 people**



**From 3,500 \$ per person**



Day	Highlights
Day 1	Arrive in Milan and free time
Day 2	Milan: guided visit & patisserie tasting
Day 3	Milan: market tour with cooking lesson & aperitivo experience
Day 4	Milan to Como and guided visit
Day 5	Bellagio and fishing experience
Day 6	Como: cooking lesson
Day 7	Como to Verona (stop in Sirmione) and guided visit
Day 8	Verona: wine tasting
Day 9	Verona: cooking lesson and back to Milan
Day 10	Goodbye Italy!

## EXPLORE

### DAY 1

Arrive in Milan international airports, the global capital of fashion and design, financial hub also known for its high-end restaurants and shops; transfer to your reserved hotel, check in and free day to discover this amazing city. Many of Milan's famous historical sights are clustered together in the heart of the city, so it's easy to explore on your own today while you get acquainted with the city. Top sights include the striking Gothic Duomo, one of the world's largest, La Scala Opera House, Galleria Vittorio Emanuele, a glamorous 20th-century indoor shopping mall, the Pirelli Tower and medieval Castello Sforzesco. In the evening ready for the Welcome party at a famous restaurant in Navigli area where you start your culinary tour in Italy.

### DAY 2

MORNING: After breakfast guided visit of the city. The tour starts at Foro Bonaparte, built to celebrate Napoleon's victories, to see the Arco della Pace (arch of peace), the Santa Maria delle Grazie and Sant'Ambrogio churches, as well as the San Babila and Fontana Piazas. To follow stop at Luini bakery to enjoy the so famous *panzerotti*. After that enjoy the enchanting Quadrilatero della Moda district. The tour continues to the 18th-century Neoclassical Teatro alla Scala and the iconic gothic Cathedral the Duomo (the massive church is the largest in Italy and the fourth largest in the world); stroll through the airy halls of Galleria Vittorio Emanuele II, a spacious indoor shopping mall famous for its ornate architecture and skylights, which now houses historic restaurants, bars, and trendy shops and continue to the Castello Sforzesco.

AFTERNOON: Milan has always been characterized by a great passion for patisserie and for this reason you'll spend a couple of hours with a pastry chef **tasting and discovering the recipes** (in Italian of course) of the most famous *pasticceria Milanese* such *cannoncini* - a fragrant, puff pastry, filled with custard or zabaione; *panettone* - the symbol of Milanese bakery tradition; *marron glacé* - a very ancient dessert, simple, but with a great taste; *pralines* - handmade chocolate sweets filled with fruit or other chocolate. It will be for sure an experience between flavours and emotions. After that back to your hotel, dinner and overnight.

### DAY 3

MORNING: breakfast and to follow a full immersion in Italian cuisine with a market tour and cooking class. Start by following a chef-guide through a typical street market to **learn about choosing the freshest fruits, vegetables, and fish**. Enjoy samples of cheese, ham and salami, and purchase ingredients for your cooking class. Then with the chef you'll begin your lesson in how to make an Italian meal. You'll end your experience by eating your creations with Italian wine.

AFTERNOON: After lunch free time to relax and enjoy this beautiful city and around 06.30PM you'll start your Aperitivo experience: directly from the hands of mixologists, you will try excellent cocktails

whose main components are the spirits that made Milan's history. After that back to your hotel and overnight

#### DAY 4

Breakfast and hotel check out. Transfer to Como, located at the southern end of the western branch of the famous lake, that fascinates for its wild places, its remote beaches and ancient villages, a place that seems to never change and that has enchanted the most famous writers, from Goethe to Manzoni. Once arrive guided visit of the city: the old town, Porta Torre (an Ancient City Gate from the XII Century), Piazza San Fedele (originally a wheat market, is one of the main squares of Como and hosts a beautiful Romanesque church which dates to 1120: the Basilica of San Fedele), Piazza Duomo which hosts the Cathedral, the Broletto (the old town hall), that once hosted public assemblies. After that with the famous *funicolare* (a cable car) you will reach Brunate considered one of the most beautiful places on Lake Como, where you will be amazed by the breathtaking panorama. After that back to your hotel, time to restore, dinner and overnight

#### DAY 5

MORNING: Breakfast and transfer to the beautiful lakeside town of Bellagio by boat. You will stroll around Punta Spartivento, walking to the village of Auggio to see rare 19th-century Larian gondola boats in the sleepy fishing harbor and discover the neoclassical Villa Melzi and the surrounding botanical gardens, which are filled with spectacular rare and exotic plants and a Japanese pond.

AFTERNOON: After lunch you will meet a **local fisherman that will show you all the secret of the fishing**, which are the common lake fishes and of course how to cook them in the best way. Once done back to Como, dinner and overnight.

#### DAY 6

MORNING: After breakfast a **real full immersion in the Italian culture and modi di dire** (idioms) and free rest of the morning.

AFTERNOON: after lunch you've the chance to put into practice what have you studied in the morning and with a local chef you will prepare 2 famous local dishes: *Polenta* with braised meat - the queen of the table in the Como area as well as in the whole Alpine area. Polenta here is obtained by mixing and cooking corn and buckwheat flour and then served with braised meat or with cheeses and melted butter and *Nuvola cake* - literally "cloud". The shape resembles that of a large plumcake, while the texture is something halfway between panettone and pandoro, but much softer ... like a cloud, precisely and inside it, a filling of apricot jam! To follow a special tasting of what you've prepared. Back to your hotel, dinner and overnight.

#### DAY 7

Breakfast and hotel check out. Transfer to Verona but stop on the way to visit Sirmione, known for its thermal baths and Rocca Scaligera, a medieval castle overlooking the lake. Free time to discover this amazing village, the castle, the ruins of an ancient Roman villa, the labyrinth of narrow alleyways hunting for the perfect souvenirs and so on. Continue to Verona and once arrived guided visit of this romantic city. Highlights of the walking tour include the central Piazza Bra, the quaint market Piazza delle Erbe, and the former political center Piazza dei Signori. See the Roman Arena, the typical Roman houses of the Mercato Vecchio, and the gothic Scaliger tombstones, which house the remains of the Della Scala family. End the tour with a visit to Juliet's balcony and the Casa di Giulietta, said to have inspired Shakespeare's "Romeo and Juliet". At the end final transfer to your reserved hotel in Verona, check in, dinner and overnight.

## **DAY 8**

**MORNING:** After breakfast, head out for a delightful wine tour in the vineyards of the Valpolicella region, the name, which comes from a mix of ancient Latin and Greek, means "valley of many cellars." You'll stop at a local winery to learn about the production process and to tour the cellars, seeing how wine barrels are stored for aging. You will have the possibility to discover all the secrets of these amazing wines and improve the knowledge of them.

**AFTERNOON:** In the afternoon you'll have an exclusive [wine tasting class](#) led by a certified sommelier. In this tasting class you will learn how to conduct an organoleptic analysis of the wine with a certified sommelier. The analysis will start from the wine appearance: the color, the intensity, the clarity. The visual examination gives a lot of information that anticipate the wine characteristics and style. Since tasting means first to fully use sense organs, you will enjoy a blind tasting of some aromatic samples. This is the way to learn how to detect the "pure scents". The same perfumes that characterized the wines in the tasting. Once done back to your hotel, dinner and overnight.

## **DAY 9**

**MORNING:** Breakfast and hotel check out. Before leaving you will spend your morning exploring the essence of Italian cooking at a hands-on cooking class in the historic heart of Verona and prepare and cook a traditional meal using the freshest ingredients and basic techniques to enhance the natural flavors of food. Your chef will take you through easy-to-learn techniques to make *fresh pasta*, *risotto* (made with local rice), and *tiramisu*, the typical Italian dessert. After the lesson you'll enjoy what you've previously prepared.

**AFTERNOON:** after lunch transfer to Milan and once arrive check in at your reserve hotel and free time to enjoy the last time this beautiful city. Around 07.30PM Farewell party at a famous restaurant in Navigli area and last tasting of most famous Italian dishes!

## **DAY 10**

Breakfast and hotel check out. Transfer to Milan Int. airport on time for your back flight *Ciao Ciao Italy!*