

Indulgence - Food - Culture - Tours

Northern Italy

2nd July - 9th July 2018 - 8 DAYS / 7 NIGHTS



Authentic



Flavour Filled



Food Adventure



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We have had a wonderful time – THANKS so much. All of our food has been EXCEPTIONAL & choices of accommodation superb. Have really loved seeing the backroads of Italy & staying in the “countryside”. Food I Am has given us beautiful and amazing memories of the tastes, landscapes & people of Italy.

-Gary & Pam Krieg

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Experience the ultimate luxury gourmet tour of Northern Italy. Join Food I Am chef, Melina Puntoriero from Manuelina Culinary, who is currently residing in Northern Italy as she escorts you to the hidden valleys, small villages, and forbidden plains that represent the height of gastronomy, rich in history, castles, and of course spectacular food and wine that spread throughout this magnificent country.

Melina says “Rather than large group tours and touristy cooking vacations, this is a once in a lifetime opportunity to experience a culture that has been lived for many centuries by our family. Join us as we wine & dine our way around the beautiful cuisine that Northern Italy has to offer. We have designed luxurious routes just for you. So sit back and, above all, relax and unwind as we show you the best example of what Northern Italy has to offer”!

Monday 2nd July 2018: Milan to Polesine

Day 1

From Milano to Parmense – From the home of the Kings of the Duchy to Home of the **KINGS** of ham and cheese.

After Picking you up from your hotel in Milan, we make our way to the plains along the Po river to the town of Polesine Parmense, home of Culatello, Italy's most prestigious and expensive ham, and the home town of Giuseppe Verdi. Spend the afternoon exploring the grounds of the Spigaroli family Estate which forms our relais for the next two nights.

Meals: Dinner

Accommodation: Luxury Accommodation

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Tuesday 3rd July 2018: Organic Farm Tour – Culatello Caves –Cooking Class with Michelin Chef

Wednesday 4th July 2018: Iseo to Franciacorte

Day 2

After your beautiful breakfast overlooking the expansive grounds of our relais, we will pick up our bicycles and head to a Parmigiano Caseificio and watch as this regal cheese is produced by our Artisan cheese maker.

We then spend the rest of the morning at the Spigaroli farm and in their private caves to witness the amazing collections of Cured Hams.

Next up we commence the never to be forgotten cooking class with our Michelin Starred Chef using ingredients freshly plucked from the grounds garden.

This evening we take a short stroll to our delectable restaurant that has been in the family history for generations.

Meals: Breakfast, Lunch & Dinner

Accommodation: Luxury Accommodation

Day 3

'Only by listening to the silence can we understand the soil, the water, the air and the light while they create life' – the winemakers of the Franciacorte Region

After our delicious breakfast, alfresco style, we will visit some of the most spectacular scenery that Italy has to offer, home to some of Italy's best seafood and stunning views, Lake Iseo is Italy's undiscovered gem of the North, and any traveller's paradise. We pick up our vintage cars, we take a leisurely drive along the lake en-route to the Franciacorta Region. Franciacorta wine is Italy's answer to champagne. Our hill top drive will overlook the lakes and provide stunning views of the beautiful Vallecronica Mountains. Sampling some of the regional wines is inevitable before we check in at our Luxury Relais – an oasis. Spend a few hours meandering amongst the vines. Tonight we wine & dine & serve up regional plates including fish found only on the lake.

Meals: Breakfast, Lunch & Dinner

Accommodation: Luxury Accommodation

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Thursday 5th July 2018: Castello di Torrechiara - Prosciutto Tour - Parma



Day 4

Once ruled by some of Europe's Wealthiest families Emilia Romagna is a territory of rich farming and agricultural landscape that stretches from the Po River to the Appenines' crest.

The Food and Wine roads that run through these villages, are also renowned for the production of some of Italy's most famous delights. Today we take the time to experience the best that this territory has to offer. We make our way to one of the most magnificent of Castles of the Duchy of Parma. We stop for lunch in their Locanda before heading on to Langhirano where we will watch specialist Norcino make the most prized cured ham in Italy... Prosciutto di Parma. Late afternoon will be free to explore the city of Parma, famous for its architecture and palaces and of course SHOPPING. This evening we head out for a real Parmigiano tradition... Aperitivo!

Meals: Breakfast, Lunch, Appertivo

Accommodation: Luxury Accommodation

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For anyone that wants to experience the real Italy this is the tour for them. Brilliantly organised with personalised attention to detail to maximise the adventure for everyone.

Very pleased to have made so many new friends whilst enjoying a daily aperitivo....or two. Highly recommended for single travellers as well as couples. Will definitely be coming back to do another tour.

- Geoff Crouch

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Friday 6th July 2018:
Artisan Balsamic Vinegar
Producer – Ferrari
Museum – Tuscany

Saturday 7th July 2018:
San Gimignano - Chianti —
Dario Cecchini

Day 5

After breakfast, it is time to head towards Modena. We take an exclusive trip into the attic of one of Modena's oldest producing families who explain to us the processes needed to produce this liquid gold.

Be one of the first in the culinary world to sample an authentic 50 year old drop and then come for a walk with us as we tour the vineyards. Lunch will be on the premises dedicated of course to the tasting and pairing of the Vinegars.

After Lunch it is all fast cars and big bucks as we head to the Ferrari Museum, where you each get a ride of 1 lap in the Formula 1 car simulator. We then, give up the fast and furious for the quaint and quiet Tuscan hills as we transfer to our private Villa just outside of Florence. Spend a few hours lazing by the pool whilst enjoying picturesque views over Chianti. For this evening we head behind the walls of our private estate to a dinner spread just like Nonna would make.

Meals: Breakfast, Tastings, Lunch, Dinner

Accommodation: Luxury Accommodation

Day 6

This morning we arrive at the beautiful hamlet often dubbed as the 'Medieval Manhattan' Famous for its Artisan Ceramics, San Gimignano.

We will visit a local pasticceria that is the true essence of Florentine sweets...from panforte to ricarelli and pandolce, we watch the artisans create the dolce that all of Italy talk about. Take your time to explore this beautiful place, and why not head in and watch some of the ceramic makers perfecting their craft.

We then continue on to the historical town of Panzano, the heart of the Chianti, and here we meet the Heart and Soul of Panzano – Dario Cecchini. Dario is probably the world's most famous butcher. His philosophy on both life and meat all roll into one and he will serve your lunch loudly quoting Dante's Divine Comedy. For lunch today we will sample Dario's most prized dishes... some typically Tuscan and some typically quirky and finish with the most famous Tuscan dish of all... 'The Fiorentina Steak'. After a quick sneaky tour through the butcher shop we head toward our villa for some well-deserved R & R.

Meals: Breakfast, Lunch, Tastings

Accommodation: Luxury Accommodation

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What an amazing adventure Food I Am provided. The tour was so much more than we expected. Everything was thoroughly planned and highly organised but at no time did you feel you were on a tour, it was more like travelling with a group of friends. We saw so much more than we thought we would and got a real sense of the authentic Italian way of life. Tania and Melina's passion and enthusiasm set the tone from the moment we began our journey and remained throughout the entire adventure. This trip was excellent value for money, however the sense of belonging created amongst the group was something no amount of money could buy.

- Vicki & Anthony

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Sunday 8th July 2018:
Greve Market – Wine
tasting – Michelin
Dinner

Monday 9th July 2018

Day 7

Today we tackle the 'Strada del Chianti', and this morning we stop at its gateway – Greve in Chianti.

In Greve, the heart of Chianti, they have their famous open air mercatino, where the local artisans come to showcase their labours. This morning we will walk around the market before heading off to one of Italy's most antique delicatessens. On the way back to our villa we will stop for wine tasting before heading back to relax and spend some time by the pool.

Tonight we will dine at an ancient abbey for our Michelin starred farewell dinner.

Meals: Breakfast, Wine Tastings, Dinner

Accommodation: Luxury Accommodation

Day 8

After breakfast it's time to say goodbye to our luxury relais in the heart and soul of Tuscany.

Meals: Breakfast

Transfer: To Bologna Airport or Train Station

Wine & Dine your way around Italy.

**Take a journey into the heart
of Italy and experience the
authentic essence!**

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Another tick for Food I Am, their Northern and Southern Italy gourmet tours were outstanding. The North tour was filled with amazing producer visits - prosciutto, parmeggiano, culatello caves, olive growers, the list goes on!. The passion of the producers was inspiring as is Melina's passion and love of Italia!

Not a hesitation in recommending these tours to anyone. The standard of accommodation, restaurants, experiences and food, were very good for the pricing/excellent value. The tours were also well balanced with experiences for both men & women.

- Leann & Anne

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Everything about the Northern Italy tour was amazing. The food, the back roads we travelled, the restaurants, Melina's local knowledge, our travelling companions, the wonderful accommodation, the once in a life time experiences and our host, Tania. Be prepared for a case of the Italian blues when you arrive home! - Adele and Milton

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PRICE INCLUDES

Seven (7) breakfasts, Four (4) Tastings, One (1) Aperitivo, Five (5) lunches, Five (5) dinners & Two (2) wine tasting

Excursions - Visit and guided tour of Parmigiano Caseificio, Culatello Caves, Balsamic vinegar producer, Prosciutto de Parma, visit and tastings local pasticceria, visit to Castello di Torrechiara, market tour Greve, unforgettable lunch at Dario Cecchini, wine tasting, dinner in Michelin restaurant, two fine dining dinners, cooking class with Michelin chef, visit to Ferrari museum and 1 lap in Formula 1 car simulator,

Fully escorted by a Food I Am chef, Melina Puntoriero, Manuelina Culinary International.

COST PER PERSON: \$5330.00 (based on twin share accommodation)

SINGLE SUPPLEMENT: \$1370.00 per person (paid in addition to the above package price)

PLEASE NOTE: Hotels listed are subject to change. All menus and meals listed are subject to change without prior notice.

TOUR PRICE DOES NOT INCLUDE: INTERNATIONAL FLIGHTS, TRAVEL INSURANCE, PASSPORT, ITEMS OF A PERSONAL NATURE (LAUNDRY, ETC), BEVERAGES, TIPPING

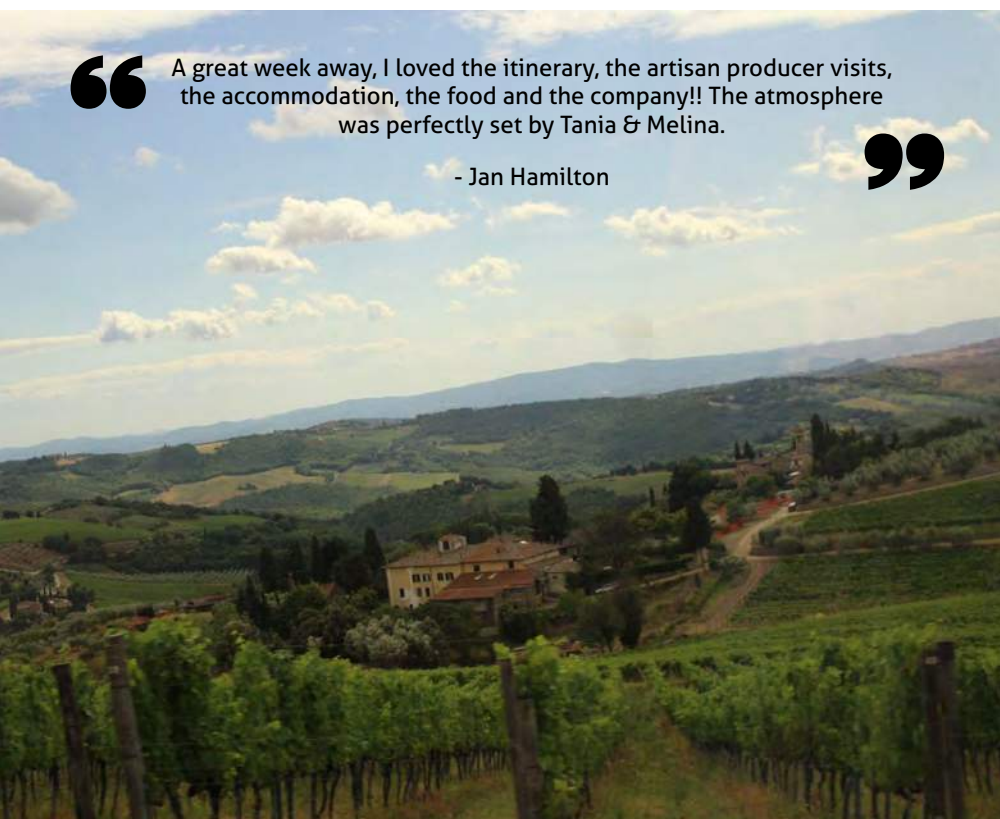


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A great week away, I loved the itinerary, the artisan producer visits, the accommodation, the food and the company!! The atmosphere was perfectly set by Tania & Melina.

- Jan Hamilton

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