

# PIEMONTE

WINE AND FOOD LUXURY TOUR



17TH - 24TH MAY, 2019

# Meet your Hosts



## MARK PROTHEROE SOMMELIER

In 2016 Mark launched his own beverage services company swiftly followed by The Recreation bistro x bottleshop alongside two other Hospitality professionals.

Prior to starting his consultancy business Mark spent 6 years working for the Grossi Restaurant group where he managed one of the largest wine programs in Melbourne and achieved numerous accolades. The highlight of which was being awarded Sommelier of the Year by the Age Good Food Guide. Other notable achievements include finishing in the top 20 for the best Sommeliers in the world competition and being a national finalist for the Gourmet Traveller Sommelier of the Year award.

Outside of his commitment to great wine service in the Hospitality and Retail worlds he is an accomplished show judge with regular appointments at capital city and regional wine shows as well as being invited to judge internationally. He is currently on the national assembly for Sommeliers Australia.



## MELINA PUNTORIERO ITALIAN CHEF

Chef Melina Puntoriero is Culinary Director and Chef for Italian Culinary School Manuelina Culinary and lives in Parma, the gastronomic capital of Italy

Melina consults with some of Italy's top Culinary Arts Institutes and through the Manuelina Culinary, she and her team of chefs are bringing Authentic Italian Regional Cuisine to the world, from Nonna to Master Chefs, and most importantly, from the farm to the table. Melina's love and passion for Italian Cuisine is infectious bringing all that is simple and respectful to the table with quality ingredients and flavours

Travelling extensively throughout Italy to discover the diversity of its regional cuisine, meeting its artisans, growers, producers and chefs led to the natural progression of the company's epicurean tours. Melina's love of her heritage and passion for its food, wine and culture is evident in the emotion and love for Italy she instills in her students, clients and travel companions.





COMPLETE ESCORTED LUXURY  
WINE AND FOOD TOURS

# WINE AND FOOD

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A WINE TOUR FOR  
WINE PROFESSIONALS AND  
FOOD ENTHUSIASTS ALIKE  
AND IT'S ALL INCLUSIVE

Our aims for this tour were many. Of course, making sure that your Italian experience is unique, and a collection of lots of little moments that will stick with you for a long time, was at the top of our list. But even more than that, this is a tour that gives Piemonte the importance that it deserves. In such a small area in this breathtaking part of Italy, we have the highest concentration of culinary artisans that I have seen anywhere in the world and we want to share it with you...And of course we wanted to do it in style!

Everything has been carefully planned and organised: from our luxury boutique hotels, award winning wines or almost forgotten but upcoming ones, Michelin restaurants or family run trattorias, vintage car drives through the rolling vines, markets and of course artisan producers. And we will meet the people behind them all .

We have rolled it all into a no fuss, nothing left to organise, nothing more to pay, just sit back and relax epicurean journey just for you. This is the tour that doesn't feel like a tour. Just a group of like minded people travelling around Italy's most important wine region... laughing, eating, drinking and just having a merry old time... Just being Italian!





UNIQUE EXPERIENCES

# TRAVEL THE ROAD LESS TRAVELLED

UNIQUE AND EXCLUSIVE EXPERIENCES  
ALL INCLUDED WINE TASTINGS  
VINTAGE CAR DRIVE DAY  
CHOCOLATE AND TRUFFLES  
MICHELIN DINING  
ARTISAN CHEESE AND ARTISAN PRODUCERS  
GUIDED TOURS AND WALKS  
BOUTIQUE LUXURY ACCOMMODATION

Our small group tours are designed for the traveller that would like to see the real Italy and experience it with like minded people.

Our locations are just as unique as the people who stand behind them. Experience the love and passion of our beautiful artisans that make up the heart and soul of this unique culture





MEET THE PRODUCERS AND  
WINE MAKERS

# WINE TASTING

LESSONA, BRAMATERRA, GAVI, BAROLO,  
ASTI, TIMORASSO, GRAPPA, BARBARESCO,  
ROERO,  
ARTISAN AND CRAFT BEER  
JUST TO NAME A FEW

Passion is our pride and so each of our tours centres around the possibility to meet the artisans, the producers, the wine makers and real faces behind the magic, not only in the vineyards, but of course also at our carefully selected wine bars, enotecas, restaurants and an exclusive visit with Slow food's acclaimed University of Gastronomic Sciences



# LESSONA AND BRAMATERRA

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*EXPERIENCE THE RENAISSANCE  
OF A FORGOTTEN WINE REGION*

## DAY 1 MILAN TO LAGO MAGGIORE

After picking you up from your hotel in Milan or Milan airport, we make our way to your luxury hotel set amongst the beauty of Lake Maggiore in Oleggio Castello. Enjoy the afternoon exploring the grounds before we head out to dinner in a beautiful local trattoria.

Included Meals: Dinner



## DAY 2 VISIT TO A CHEESE ARTISAN, LESSONA AND BRAMATERRA TASTINGS

This morning we head out into the Alpine foothills in search of the lost kings and queens of Piemonte wines: Bramaterra and Lessona. These wines, almost forgotten, bring a classic Nebbiolo to a whole new level, reminiscent of the aromas carried along the alpine winds.

This evening our wine Host Mark, will take you through a tour of Piemonte wines that we will explore in the coming days accompanied by our beautiful meal of local ingredients

Included Meals: Breakfast, Lunch, Dinner







### **DAY 3 BARBARESCO, MARCHESI DI GRESY, TAJARIN**

Today is the day where you really start to feel like an Italian. All our locals today will make you feel just like you are at home. On our way to Alba we will stop off first for a visit to a Barbaresco producer and then for a tasting trek through Barbaresco, picking up some wines for tasting later as well. Lunch at a local renowned Trattoria for a feast of the famous Tajarin pasta, then check-in at your impressive family owned hotel, and Italian style agriturismo.

Time for some relax before we head out to visit a microbrewery and of course sample a few to wash down our light dinner.

Included Meals: Breakfast, Lunch, Dinner





# VINTAGE CAR DRIVE DAY

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*A DRIVE THROUGH THE  
SPECTACULAR SCENERY THAT  
IS BAROLO*



## **DAY 4** **ALBA, PAIRING WINE WITH FOOD,** **MICHELIN RESTAURANT**

There aren't many exciting destinations for gourmet travelers like Alba, a picturesque town in the heart of Piemonte that's renowned world-wide for its succulent white truffles, velvety red Barolo and Barbaresco wines and wonderful fruit. Home to some of northern Italy's best restaurants dotted along every cobblestone street, Alba absolutely deserves its reputation as the jewel of the Langhe and as one of the world's finest food-and-wine hotspots. This morning we will have a sleep in and then head on into Alba together for a guided walk of the town and an aperitivo, before attending a glorious dinner at Piazza Duomo hosted by 3 Michelin star Chef Enrico Crippa. In the evening, there is the option to head back to our accommodation for some rest. Anyone looking to continue on in Alba for some shopping, aperitivo or dinner can stay in Alba and our bus will pick up later in the evening.

Included Meals: Breakfast, Dinner

## **DAY 5** **DRIVE DAY THROUGH BAROLO,** **CHOCOLATE, WINE AND** **BREATHTAKING CELLARS**

An unforgettable experience awaits you today: we'll drive through the Langhe region aboard our vintage cars discovering the flavors of the Italian tradition, visiting wineries and stopping to admire castles and medieval villages.

Stop for lunch at a local trattoria in Monforte then back on track for some more fun and tastings! After releasing the cars we'll be back to the hotel for some rest then have another great dinner at a renowned restaurant with a special visit to their spectacular cantina and the grottos hosting some delicious Culatello.

Included Meals: Breakfast, Lunch, Dinner







# ASTI, TORRONE AND CHOCOLATE

*EXPERIENCE THE CAVES OF  
CONTRATTO*

## DAY 6 SPUMANTE, TORRONE, HAZELNUTS AND GIANDUJA

Today we spend a sparkling morning visiting local producers of Spumante, Moscato, Brachetto and Monferrato in the Asti area.

We start with a tasting of one of the delicacies of Piemonte... Torrone and then move onto the historic cathedral cellars of Contratto, now designated to become a UNESCO Heritage Site. These are a real treasure, and among the finest of their kind. These huge underground cellars, covering more than 5,000 square meters, were built into the heart of the hill that protects the small town of Canelli, excavated from tuff limestone to a depth of 32 meters. After a beautiful lunch, we head back to our hotel where you can enjoy some free time and relaxation

Included Meals: Breakfast, Lunch, Dinner



"What an amazing adventure you 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. 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





## **DAY 7**

### **THE RAREST OF CHEESE AND WINE**

Today is the day for all things rare in cheese and wine. Montebore, today the rarest cheese in the world, has a very ancient origin. In 1489 it was the cheese of choice, and also the only cheese served at the wedding of Ludovico Sforza's son wedding with Isabel d'Aragon. We will get to see and sample this delicate cheese and our lunch will be served directly in the cheese room.

Your last day will finish with a trip to the Garbagna area where is grown the Timorasso wine, a full bodied white which was about to disappear before being revitalized by local farmers.

Back to hotel for packing. Farewell dinner at a family restaurant where your tour leader will greet everyone with a final briefing round the table.

Included Meals: Breakfast, Lunch, Dinner

## **DAY 8**

### **DEPARTURE**

This morning we say our farewells after a beautiful breakfast

You will be transferred to Milan Airport or train station for your journey home or to complete your European holiday.

For Private transfers to other locations please ask us for a quote





#### TOUR INCLUSIONS

- Seven (7) breakfasts, Ten (10) tastings, Five (5) lunches, Seven (7) dinners & Twenty -Two (22) wine tastings
- One (1) Michelin dinner & One(1) cooking classes
- Excursions-

Forage day and cheese tasting in Novara provence, exclusive wine tastings and visits, Cheese salami and grappa tastings, visit to a local macellaria and tastings, Guided walk around Alba, Rare cheese tastings, Michelin dinner at Enrico Crippa, Cellar and cave tour at La Saracca, Pasticceria tastings in Cherasco, Vintage car drive day, Cooking Class, Torrone demonstration and tasting

- Transfers in private coach,
- Seven (7) nights boutique accommodation
- Fully escorted by Melina Puntoriero, Manuelina Culinary and Mark Protheroe, The Recreation bistro x bottleshop, 8 days of professional guides

(7 NIGHTS, 8 DAYS)

COST PER PERSON \$5950 AUD (EURO 3900) (BASED ON TWIN SHARE ACCOMMODATION)

LAND ONLY ARRANGEMENT

SINGLE SUPPLEMENT \$950 AUD (EURO 650)

To secure your place on this tour, a non-refundable deposit (unless the tour is cancelled) AUD/EURO 1000 per person is required at the time of booking, together with a completed booking form and signed declaration.



"Wine and dine your way around Italy, on a journey  
into its' heart for an experience of a life time"  
- Julia Fargo



BOOK YOUR CULINARY ADVENTURE TODAY



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