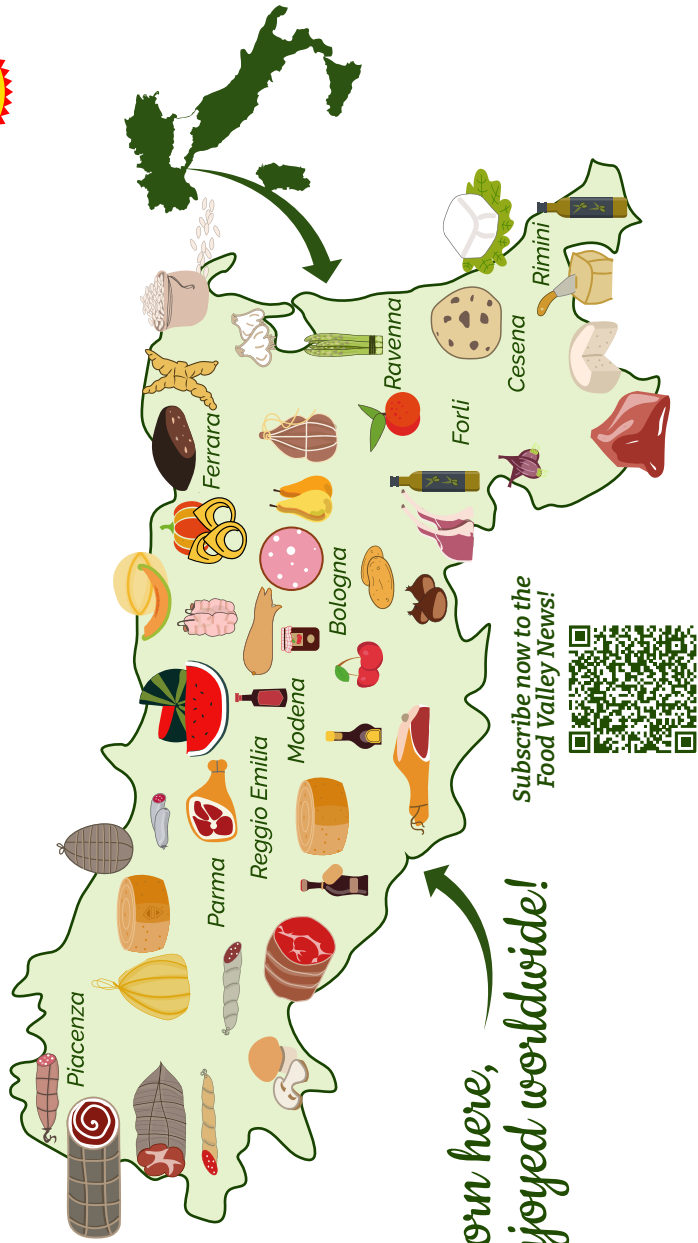




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FROM REGGIO EMILIA TO PARMA AND THE VERY SPECIAL AMENITIES REGGIO EMILIA – PARMA

SUNDAY SEPTEMBER 29, 2024

09.15 Departure from Bologna and transfer to **Acetaia Terra del Tuono**, in the province of Reggio Emilia www.terradeltuono.it

10.15 Guided tour of the vinegar factory, a producer since 1892. Tasting of *Traditional Balsamic Vinegar of Reggio Emilia* by the spoon and possibility of purchase

12.15 Lunch based on traditional 0-km products at the farmhouse **Osteria del Castello** www.castellodiviano.it/osteria-del-castello

14.15 Transfer to Reggio Emilia

15.00 Check-in at **4*Hotel Posta** www.hotelposta.re.it/

15.30 Guided walking tour of the historic centre with stops in the main squares. Tasting of the 'Giovanna' *gelato flavour* at the K2 ice cream parlor

18.00 *Fresh pasta* and *Zuppa Inglese* (sponge cake) workshop

19.30 Dinner at **Osteria in Scandiano** www.osteriainscandiano.com

21.30 Pick-up and return to the hotel

Overnight stay at Hotel Posta

MONDAY SEPTEMBER 30, 2024

07.00 Breakfast and check-out

08.00 Transfer to the dairy farm **Latteria S.Stefano** for a visit and tasting of *Parmigiano Reggiano* www.latteriasantostefano.it

10.15 Transfer to **Fratelli Galloni Parma Ham production**, a family farm founded in 1960. Guided tour and tasting. www.galloniprosciutto.it

12.15 Lunch on site at **Terrazza Galloni** www.terrazzagalloni.it

14.10 Transfer to **Rocca di Sala Baganza** www.vallidiparma.it, outdoor guided tour and visit to the Wine Museum. Final toast with *Malvasia* wine.

15.45 Transfer to **Hotel Sina Maria Luigia** – Parma

16.10 Arrival in Parma

THE MENUS

Lunch - Sunday September 29, 2024

L'OSTERIA DEL CASTELLO - CASTELLO DI VIANO (Reggio Emilia)

Appetizer: Cold cuts from Castello di Viano, aged 48 months * (raw ham, raw shoulder, bacon and salami) and fried mushrooms 0-km

Main course: Dry *Passatelli* with *Parmigiano Reggiano PDO* cream and 0-km black truffle or homemade *Cappelletti* in capon broth

Dessert: Homemade *gelato* with Traditional Balsamic Vinegar of Castello di Viano, aged 30 years in barrels

Wine: with appetizers, 'Mattaglio', Cantina della Volta (MO), with main course, 'Pozzoferrato', Cantina Storchi (RE)

*From farm to farm, completely free to roam, 0-km, with organic feed supplementation

Dinner - Sunday September 29, 2024

OSTERIA IN SCANDIANO (Reggio Emilia)

Appetizer and Main Course: Restaurant production *Erbazzone*, Pumpkin *Tortelli* and *Zuppa Inglese*, prepared during the workshop

Wine: Local wines PGI (Emilia Bianco Invernata 21, Cantina Casali, Colli di Scandiano and Canossa Spergolino, Cantina Bertolani, Reggiano Lambrusco 'Orlando Innamorato', Fattorie di Matilde)

Lunch - Monday September 30, 2024

TERRAZZA GALLONI (Langhirano - Parma)

Appetizer: *Ricotta* flan on leek cream and Parmesan wafer

Main course: Braised *guancialino* with Parma *Malvasia* wine and grilled seasonal vegetables

Dessert: Tasting of *Sbrisolona* cake

Wine: Local wines

