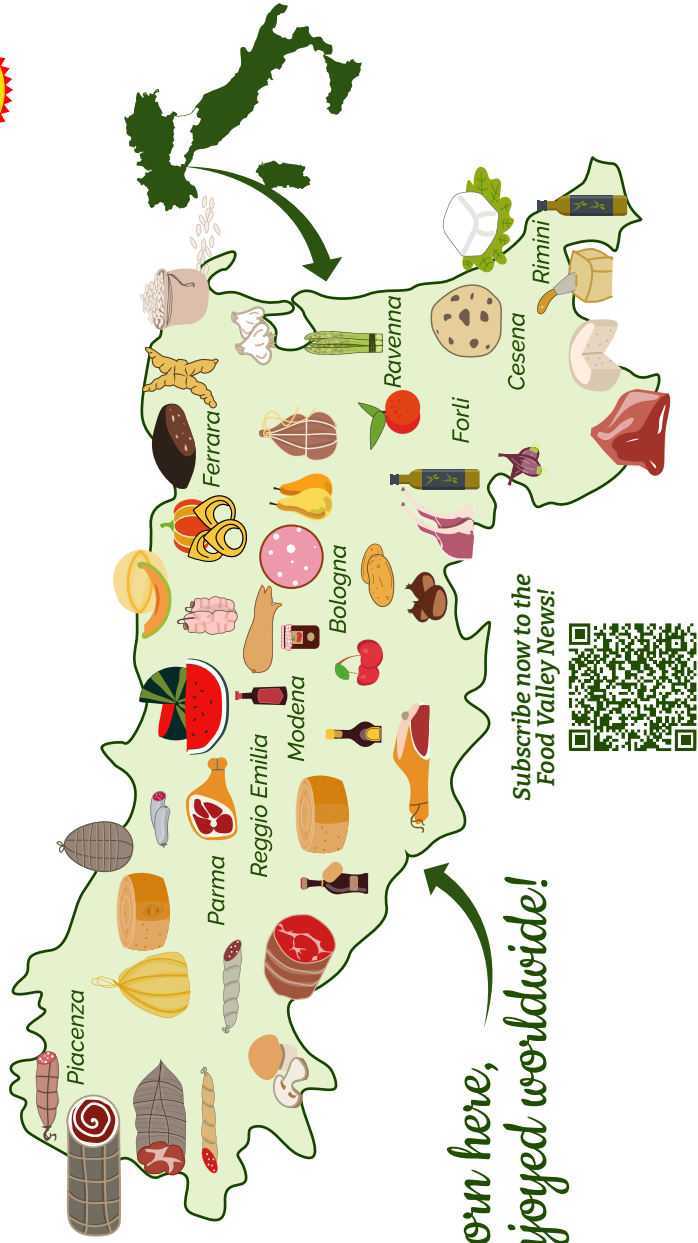




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**HISTORICAL
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**IN THE HILLS BETWEEN
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HISTORICAL VILLAGES AND GASTRONOMIC EXCELLENCE IN THE HILLS BETWEEN BOLOGNA AND MODENA

Savigno - Vignola - Castelvetro - Modena

SUNDAY SEPTEMBER 29, 2024

09.30 Departure from Bologna

10.15 Arrival in Savigno, a charming village in the foothills of the Apennines.

Truffle Hunting experience, in the wake of the 2021 UNESCO recognition of 'Truffle Hunting and Extraction in Italy: traditional knowledge and practice' as an intangible cultural heritage of humanity. The group will be accompanied by a local truffle hunter and a guide specialized in environmental tourism

12.30 Arrival at **Agriturismo Ca' Lunati**, ancient farmhouse renovated by a family of former ironmongers. Enjoy the breathtaking views over the hills above the Rocca (fortress) of Vignola and savour local specialities paired with the wines produced by the agriturismo www.agriturismocalunati.com

15.30 Guided tour of Vignola with brief visit to the castle followed by a sweet stop at **Pasticceria Gollini**, in activity since 1886, to taste the original chocolate-based *Torta Barozzi* www.tortabarozzi.it

16.45 Toschi Gelato & Mixology experience at **Casa Toschi** www.toschi.it

Preparation and tasting of one gelato flavour and a cocktail based on *Amarena di Vignola* (local black cherries) and *Nocino* (nut-based liquor)

18.30 Check-in at **4* Hotel Guerro**, Castelvetro di Modena www.hotelguerro.it

20.00 Stroll through the centre of Castelvetro and dinner at **Ristorante il Castello** ristoranteilcastellodicastelvetro.it

MONDAY SEPTEMBER 30, 2024

09.00 Check-out and departure to Modena

09.30 Guided tour of Modena with a focus on the history of the city's traditional products, allowing visitors to learn more about the local food and wine traditions. Sweet break to taste *Amaretto di Modena* at **Pasticceria San Biagio** www.pasticceriasanbiagio.it

11.30 Visit to the historic *Acetaia Pedroni*, in activity since 1862, followed by a tasting of *Balsamic Vinegar of Modena PGI*

Lunch at the adjacent **Osteria di Rubbiara** www.acetaiapedroni.it/osteria-rubbiara a historic tavern owned and run by the Pedroni family

14:00 Departure to Parma

THE MENUS

Lunch - Sunday September 29, 2024

AGRITURISMO CA' LUNATI (Castello di Serravalle - Bologna)

First course: *Tortelloni* dressed with butter and sage, *Pappardelle* dressed with prosciutto and courgettes, *Crespelle 'alla Contadina'* (half-moon shaped pasta filled with vegetables)

Second course: Loin dressed with a peach sauce and accompanied by salad, Fillet steak 'alla vecchia Modena' with roast potatoes

Dessert: House desserts

Wine: 3 glasses of wine (sparkling Pignoletto DOC 'Ca' Lunati'/still Pignoletto DOCG 'Fedrizzi'/ sparkling Barbera DOC 'Ca' Lunati'/ Cabernet Sauvignon DOC 'Ca' Lunati'/Spumante 'Fedrizzi' classic method)

Dinner - Sunday September 29, 2024

RISTORANTE IL CASTELLO (Castelvetro)

Appetizer: The 4 identities of *Parmigiano Reggiano* ('*Vacca Bruna*', '*Vacca Rossa*', '*Montagna*', '*Pianura*') / '*Nuvola Fritta*': fried dough bun accompanied by a slice of *Prosciutto di Parma* (28-months' old)

Selection of vegetable-based sauces and pickled vegetables

Main course: *Tortellini* in broth

Dessert: Tastings of sweet tarts

Wine: *Grasparossa 'Luigi Cremonini'*

Lunch - Monday September 30, 2024

PEDRONI VINEGAR CELLAR (Modena)

Appetizer: Fried dumplings accompanied by *prosciutto crudo*, meatballs, *Parmigiano Reggiano* flakes paired with balsamic vinegar and baked scrambled eggs

Main course: *Tortelloni* filled with ricotta cheese dressed with butter and Traditional Balsamic Vinegar of Modena PDO (12 years old) / *Tortellini* in broth / *Tagliatelle* with *ragù* sauce

Dessert: Artisanal gelato dressed with 25-year-old *Traditional Balsamic Vinegar of Modena PDO*

Wine: *Lambrusco di Sorbara 'Pedroni' PDO*

