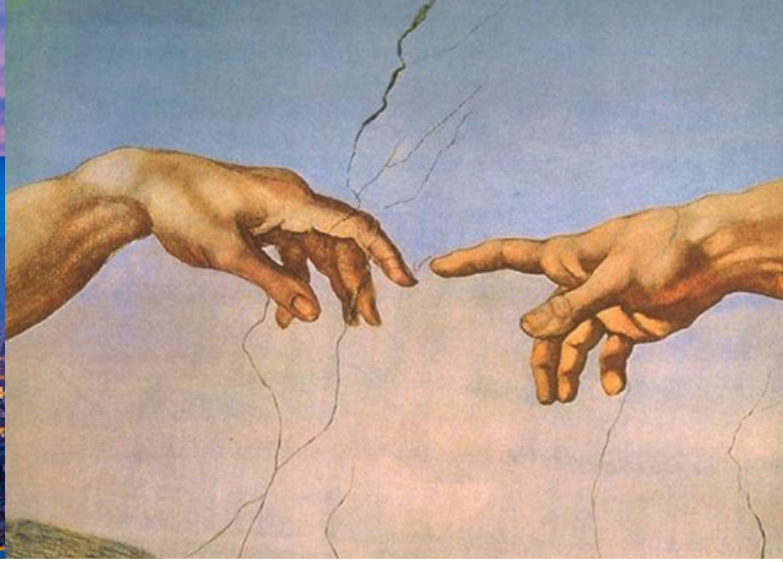




VITORITALY®
Italy with Italians

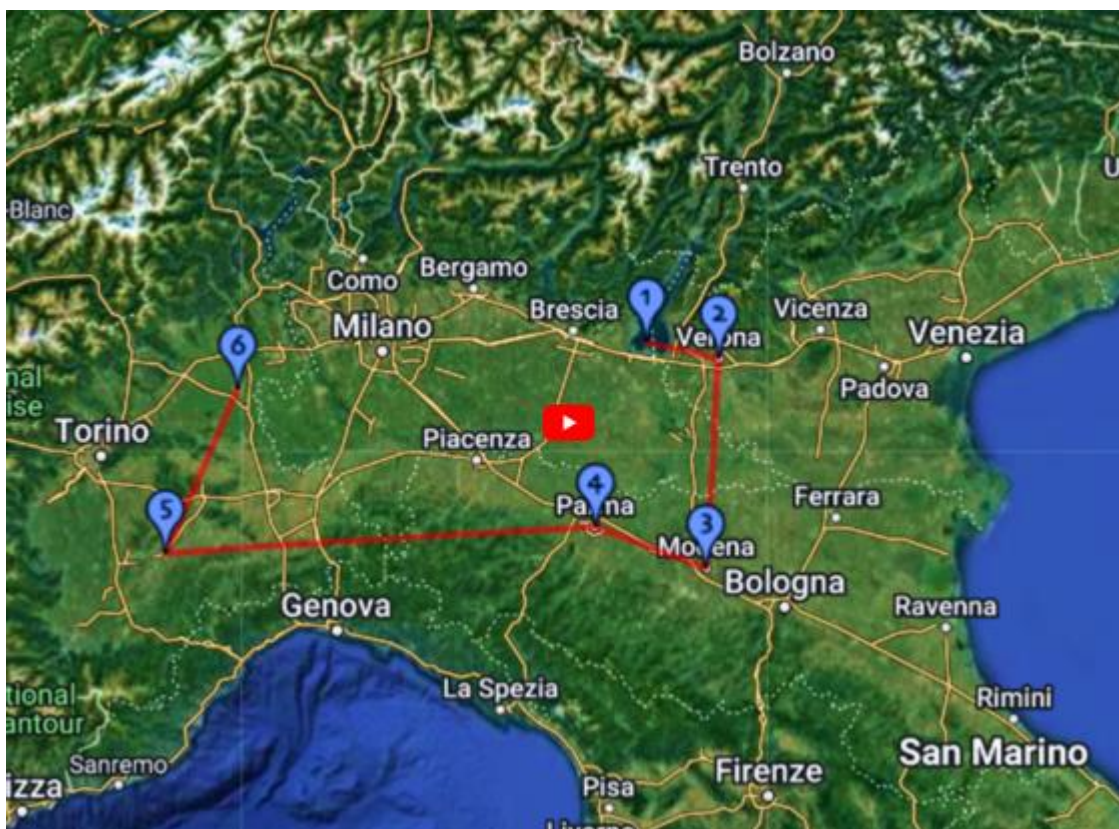
1-WEEK ITALIAN EXCELLENCES TOUR NORTHERN ITALY

Lake Iseo, Lake Garda, Verona, Parma &
Langhe

DAY-BY-DAY ITINERARY



From Lake Garda to Verona, from Parma to Langhe and finally Vercelli, discovering the best culinary traditions and wine productions of Northern Italy!



TOUR HIGHLIGHTS

- Lake Iseo and Franciacorta, gourmet food and excellent sparkling wine
- Verona, the city of lovers
- Parma, the art of food
- Langhe, vineyards and castles
- Vercelli, where risotto was born

ITINERARY SUMMARY

DAY	ACTIVITIES INCLUDED IN THE PROGRAM
Day 1 Franciacorta & Garda Lake	- Pick-up and transfer to your accommodation in Lake Garda area – Stopover in Lake Iseo area - Visit of a Franciacorta sparkling wine cellar with tasting in Lake Iseo area <i>Overnight in Lake Garda area</i>
Day 2 Verona & Valpolicella	- Full-day excursion to Verona area - 2-hour private walking tour of Verona city centre with an <u>Authorised Tourist Guide</u> - Visit of a Valpolicella wine cellar with tasting <i>Overnight in Lake Garda area</i>
Day 3 Modena	- Transfer to your accommodation in Parma area – Stopover in Modena - Visit of a Balsamic Vinegar of Modena Producer with tasting - 2-hour Parmesan Cooking class with lunch in Parma area <i>Overnight in Parma area</i>
Day 4 Parma	- Full-day excursion of Parma area with an <u>Authorised Tourist Guide</u> - Visits to a Parmesan Cheese factory, a Parma Ham factory and a Lambrusco wine cellar with tastings <i>Overnight in Parma area</i>
Day 5 Langhe area	- Transfer to your accommodation in Langhe area – Stopover in Grinzane Cavour - Admission to the Castle of Grinzane Cavour - Visit of a Barolo wine cellar with tasting <i>Overnight in Langhe area</i>
Day 6 Langhe area	- Full-day excursion to Langhe area - 2-hour Truffle Class and lunch - Visit of a Barbaresco wine cellar with tasting <i>Overnight in Langhe area</i>
Day 7 Vercelli	- Transfer to your accommodation in Milan – Stopover in Vercelli area - Visit of a rice farm and 2-hour Risotto Cooking Class <i>Overnight in Milan city centre</i>

WHAT'S INCLUDED

- **Accommodations in Double Room with Continental Breakfast (*):**

- Days 1 & 2: 3* to 5* Hotel in Lake Garda area
- Days 3 & 4: 3* to 5* Hotel in Parma area
- Days 5 & 6: 3* to 5* Hotel in Langhe area
- Day 7: 3* to 5* Hotel in Milan city centre

(*) The Hotel list is available upon request

- **Transfers (**):**

- Day 1: Pick-up and transfer to your accommodation in Lake Garda area – Stopover in Lake Iseo area
- Day 3: Transfer to your accommodation in Parma area – Stopover in Modena
- Day 5: Transfer to your accommodation in Langhe area – Stopover in Grinzane
- Day 7: T Transfer to your accommodation in Milan – Stopover in Vercelli area

(**) All transfers by private car (2 pax) / minivan (3 to 6 pax) / minibus (7 to 15 pax)

- **Private Guided Visits / Tours (***) / Activities:**

- Day 1: Visit of a Franciacorta sparkling wine cellar with tasting in Lake Iseo area
- Day 2: Full-day excursion to Verona area -2-hour private walking tour of Verona city centre with an Authorised Tourist Guide - Visit of a Valpolicella wine cellar with tasting
- Day 3: Visit of a Balsamic Vinegar of Modena Producer with tasting – 2-hour Parmesan Cooking class in Parma area
- Day 4: Full-day excursion of Parma area with an Authorised Tourist Guide - Visits to a Parmesan Cheese factory, a Parma Ham factory and a Lambrusco wine cellar with tastings
- Day 5: Visit of a Barolo wine cellar with tasting
- Day 6: Full-day excursion to Langhe area – 2-hour Truffle Class and lunch - Visit of a Barbaresco wine cellar with tastings
- Day 7: Visit of a rice farm and 2-hour Risotto Cooking Class in Vercelli area

(***) All tours by private car (2 pax) / minivan (3 to 6 pax) / minibus (7 to 15 pax)

- **Admission Tickets to:**

- Castello di Grinzane Cavour in Langhe area

- **Full emergency assistance 24 hours/day by our Back Office**

- **List of recommended restaurants and deli shops along the itinerary**
- **All taxes**

NOT INCLUDED IN THE PRICE

- All transfers and other services not specifically mentioned in the above program
- Meals, wine and beverages
- Porterage fees at every accommodation
- Camera or Video fees
- Tipping for local guides and drivers
- Laundry, telephone calls and other expenditures of personal nature
- Travel / Vacation insurance

OPTIONS

- Pick up at Milan Airport /Railway Station at the start of the tour
- Accommodation in Milan the night before the start of the tour
- Drop off at Milan Airport / Railway Station at the end of the tour
- Other options upon request

TOUR MAIN FEATURES

SIRMIONE & LAKE GARDA



Benvenuti in Italia, welcome to Lake Garda!

Here, you may visit Sirmione, the “Pearl of the Lake”: its magic atmospheres were already described in Catullus' poems in the 1st century B.C. Catullus was born here and probably lived in the beautiful villa on the extreme tip of the Sirmione peninsula. It was the most extensive Roman villa in Northern Italy, and its impressive remains, today called “**Grotte di Catullo**” (Catullus' Grottos), can be admired. You will pass by the **Castle**, built by the Scala family, closing the Sirmione Peninsula entrance and stroll along its lanes. And finally, you may taste the great white wine of the area, Lugana, in a local wine cellar.

VERONA

In a stretch of land designed in accord with the bends and twists of the River Adige, we find Verona, a visually stunning city of excellence. It is a city of many faces whose history can also summarize Italy's history – think of the works left by the Romans, the Medieval streets and the “palazzi” of the Renaissance.

The city's commercial hub is **Piazza delle Erbe**, where the original Roman Forum was. This piazza represents the synthesis of several different historical moments: the 13th-century buildings – among which Casa dei Mercanti (House of Merchants) stands out - the painted facades of the Mazzanti Houses and the Madonna Verona Fountain, with its central statue from the Roman Epoch. Also dating back to Roman times, the most symbolic monument of Verona is the **Arena** (1st century B.C.). Originally constructed to host gladiator combats, it saw a long period of abandonment



before it returned to the limelight with a new form of entertainment in 1913: after having hosted the premiere of *Aida* in that year, it has been known around the world for the sounds of opera that emanate from its stage.

Then, Romanesque Verona lies in its imposing **Duomo**, as well as in the **Cathedral of St. Zeno**, and in **Castelvecchio**, which looks out from the banks of the Adige; it symbolizes the Medieval power of the Scaliger family, to whom the realization of the crenellated Scaliger Bridge is attributed.

Verona's palazzi narrates its long history of wealth and power. In **Piazza dei Signori** - which sits under the dominating Lamberti Towers - the portico of the Loggia del Consiglio catches the eye; in the 16th century, political life took place here, while the **Palazzo di Cansignorio** and **Palazzo del Comune** (or “della Ragione”) were the seats of military, judicial and administrative power. Nearby lie the **Scaliger Arches**, in the same-named piazza, and some of the most suggestive views of the city, including glimpses of the monumental tombs of the Lords of Verona.

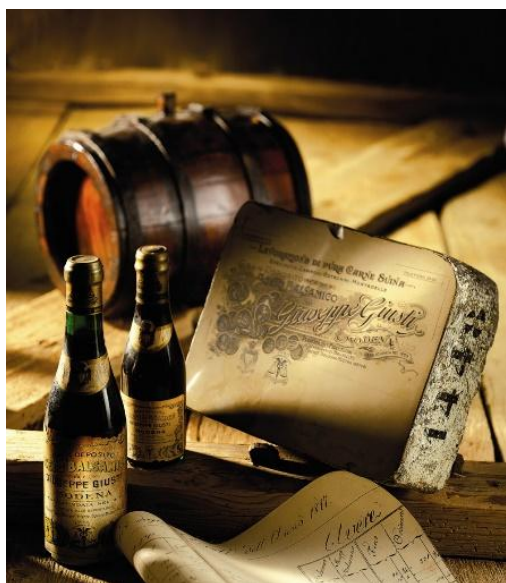
Finally, the Verona of **Shakespeare** and the “star-crossed lovers” is a worldwide legend and lives indefinitely through the places made famous in *Romeo and Juliet*. Yet the original literary work was created by Luigi da Porto, a writer from Vicenza, in the 1500s; it eventually circulated in Europe, reaching England. The Bard rendered it the immortal story it is today, allowing Verona to rest as one of the most admired and visited places in the world.

And remember: Verona is a very elegant city, famous for its classy shops!

A few kilometres west of Verona, in a landscape of valleys and hills descending from the mountains to the plains around the Adige, **Valpolicella** hosts the vineyards supplying the grapes for two of the most excellent Italian red wines: Recioto and Amarone. The starting point for both wines is the same: ripe and high-quality grapes, harvested and stored in the “fruttai”, well-ventilated and dry places, where they are left to dry for 100 - 120 days. Grapes with their thick skin lose water and sugar concentrate. After crushing, fermentation takes place, which is shorter for the Recioto to leave a high percentage of sugars and longer for the Amarone. You can enjoy two wines for connoisseurs at one of the most beautiful wineries in the area.

MODENA

Modena is renowned worldwide for the famous people - Enzo Ferrari and Luciano Pavarotti above all - who were born and lived here, and for some of its gastronomical products. The city is the capital of the so-called “Motor Valley”: actually, the factories of the famous Italian sports car makers Ferrari, De Tomaso, Lamborghini and Maserati are located here.



The city of Modena hosts little jewels of art, such as the Romanesque Cathedral, which was built with white marble and is located in the heart of Modena, in **Piazza Grande**. The Piazza with the Cathedral and the Ghirlandina Tower is one of the 48 Italian sites on the UNESCO World Heritage List. The **Ghirlandina**, the bell tower rising majestically over the rooftops, derives from its marble balustrades around the steeple, suggesting the lightness of garlands.

Afterwards, you will move to the estate of a **Balsamic Vinegar of Modena** Producer, to delight in the unique, enticing taste of traditional balsamic vinegar. Balsamic Vinegar of Modena is obtained from partially fermented, cooked and concentrated grape must. The grapes come exclusively from the area's vines, and the most critical processing phase is refinement inside containers of fine wood, such as oak, chestnut, oak, mulberry and juniper. Want to know more about this unique delicacy? Read the [article](#) in our **BLOG**.

PARMA

Your next destination is called “The Capital of Food”, and this is a well-deserved denomination, as Parma is known worldwide for its delicious food products.

Parma is known for its delicious food products. First, you will visit a **Parmigiano Reggiano** factory, where you will see cheese masters at work: an extraordinary way to get into the area's production culture and discover how a true gastronomic gem is made (more about Parmesan cheese in our [BLOG](#)).

Later on, you'll stop at a **Parma ham** factory, where you will learn the secrets of the most delicious ham, *Prosciutto di Parma* (to know more about raw ham in Italy, read the [article](#) in our **BLOG**).

And finally, you will savour authentic Italian cuisine in a fun-filled [cooking class](#) led by a local “**rezdora**” (a female cook in the Parmesan language). Immerse yourself into the tradition of fresh Italian pasta and study the secrets of preparing pasta dough from scratch, using just flour and eggs. You will make your own “*Tortelli d'erbetta*” (Parma's most traditional pasta with a filling of ricotta cheese and chards) and delicious *tagliatelle* with tomato sauce – all local ingredients! Once your fantastic meal is ready, you will enjoy what you prepared, matched with a glass of local *Lambrusco* wine. A very tasty experience at the end of an unforgettable day!



LANGHE

You will be startled by the beauty of Piedmont, the region where the landscape changes colours according to the rhythm of the seasons! For its outstanding landscapes, the area of Langhe-Roero and Monferrato has been recently recognized as a UNESCO World Heritage Site. Think of rolling hills, and quaint villages struck on cliffs, prized vineyards and gastronomic traditions; this is Langhe.



Alba is the most important town in the area. Known as the city of truffles, wine and culinary delights, it was founded by the Liggers, an ancient Indo-European people.

Barolo is known above all for its beauty and incarnates its most noble Piedmontese wines' essence (Barolo, what else?). Tucked into the hills, Barolo was a Medieval borgo belonging to the Gonzagas and Savoias; it is dominated by the Castello Falletti, the seat of the Comune's Enoteca and of the Museum of Peasant Life, a collection of antique objects and instruments.

During your stay, you may go up and down the hills among castles and vineyards and reach one of the

Italian historical wine estates to visit the ancient cellar with hundreds of barrels, casks and barriques. In Barolo, you may also see WIMU, Italy's most innovative wine museum and one of the world's most important. It is set in the halls and rooms of a castle with a thousand-year history. Ultimately, you will have a superb wine tasting of Barolo and Barbaresco Wine.

So, what about food? Taste gorgeous tagliatelle, locally called "*tagliolin*" or "*tajarin*", served with meat ragout, sausage ragout, or melted butter and grated truffle according to the season. Then, try veal meat in any version, especially "*brasato*", cooked in Barolo wine. The typical dish par excellence is "*Bagna Cauda*", a garlic, anchovy and olive oil sauce into which seasonal raw vegetables are dipped. Hazelnut cake, soft and served with a good glass of *Moscato d'Asti*, is the traditional ending to every lunch and dinner!

The tour is over, but the memories of a fantastic journey will accompany you for a lifetime!

See more about your destinations on our [YouTube channel](#).

Arrivederci for another tour with **VITOR, Visit Italy on the Road**.

You experience every journey three times:
when you dream it,
when you live it,
and when you remember it

Ciao da Vitor



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