

Moretti

WINE & FOOD TRAVEL

PIEDMONT – The Land of Barolo and Barbaresco A UNESCO World Heritage Site



**May 10-16, 2026
7 days/6 nights
Limited to 12 participants**

Overview

Calling all wine enthusiasts! Piedmont is one of the best wine making regions in the world. Period. The Barolos and Barbarescos from this region at the foothills of the Alps, are structured, complex and very age-worthy. It is no wonder they are called the King and Queen of wines in Italy. They are found in top private and restaurant cellars throughout the world. Your experience and understanding of these wines will be greatly enhanced with our professional guidance, and with up close and personal experiences with top growers and producers. Join us for a top adventure of the palate tasting these exceptional wines and the delicious food of the area. Our tour starts with an afternoon and evening exploring lovely Turin followed by our adventure in the heart of the Barolo.

Why travel with us? We have been leading tours for over 17 years and pride ourselves on giving you a unique and superior experience. We are perhaps the only Italian travel company owned by two Italian wine experts with each over 30 years in the wine business. We are both Italian and American citizens who understand the needs of Americans while traveling in Italy. We also have a lengthy history of eating and drinking our way all over Italy! So, let us take the worry away of planning and details so that you can just sit back, relax and have fun!

Itinerary

Subject to change

Noted on each day are which meals are included as part of the program.

Day 1- Sunday, May 10

We meet in the late afternoon at our hotel 4-Star hotel in Turin (Torino) for a walking tour of this elegant city with its famous architecture and boulevards.

We follow that with a welcome dinner at one of our favorite spots in Turin. (Dinner)



Day 2- Monday, May 11

A day that includes Barbera, Barolo, sparkling wine and cocktails!

A day that includes Barbera, Barolo, sparkling wine and cocktails! After breakfast we drive to the Asti area to the historic Contratto winery that has been producing “Metodo Classico” (Methode Champenoise) sparkling wine for over 150 years. They are also famous for their cocktail mixers like vermouth and their underground aging caves that are so uniquely spectacular that they are protected UNESCO World Heritage site.



The family that owns Contratto also owns La Spinetta winery famous for its Barberas, Barolos and a Barbaresco. After a tour of the gorgeous Contratto cellars, will enjoy a tasting of their sparkling wines followed by a cocktail lesson based on their vermouth and spirits. For lunch, we head to their own nearby



trattoria for a lunch accompanied by their excellent La Spinetta wines.

In the mid-afternoon, after lunch, we head to our 4-Star hotel to check in, unpack and unwind before our group dinner at the hotel. (Breakfast, lunch and dinner)

Day 3 – Tuesday, May 12

We proceed south to Dogliani, a region renowned for its intricate and robust Dolcettos. Our visit today is with Einaudi - widely regarded as the leading producer in the area. Our tour of the estate, cellars, and a comprehensive wine tasting is conducted by the owner and winemaker himself



Following the tasting, we head to an iconic osteria for lunch. This is one of the hardest-to-get reservations in the area. We will fill our bellies on classic Piedmontese dishes, lovingly handmade by the owner.



In the afternoon, we visit the historic cellars of the oldest continuously operating winery in Barolo - Borgogno. The winery is globally recognized for its traditional style and remarkable ageability.

We return to the hotel for dinner on your own. (Breakfast, lunch)



Day 4 – Wednesday, May 13

We head to the town of Barbaresco today for a late morning tasting at one of the most famous Barbaresco producers – Produttori del Barbaresco. Followed a tour of the cellars and a tasting of a wide range of Barbarescos, we head to the most popular trattorias in Barbaresco for a delicious lunch of specialties from the area.

In the late afternoon, we have an appointment with Tibaldi, a young winery in the Roero area that specializes in



Arneis, Favorita, Barbera and Nebbiolo grapes. The hard-working sisters who own the winery and make the wine have a passion for the area that is contagious.

In the late afternoon, we return to our hotel for dinner on your own. (Breakfast, lunch)



Day 5 – Thursday, May 14

A day that starts and ends with truffles.

This morning is a truffle hunt! We put on our hiking boots and head into a local forest with a truffle hunter and his dog to search for those elusive, expensive treasures! The forest is located on the property of very sought-after Barolo producer known for her traditional wines – Giulia Negri.



Following the hunt, we sit down to Giulia's stellar wines.

After our bellies are full and palates satiated, we go to the town of Alba for a stroll around this quaint town. We end the day at a truffle store known for its many truffle products. We get a lesson in truffles and a tasting of some of their specialties.

We return to the hotel for dinner on your own. (Breakfast, lunch)

Day 6– Friday, May 15



After breakfast, we visit Poderi Colla - an old and important winery in Alba that was the first to establish single vineyard production in Piedmont and lay the groundwork for designating the best crus of Barolo and Barbaresco. After a tour of their vineyard, small museum, and facility, the winery owner will join us for lunch at their estate.

We return to our hotel in the late afternoon with time to pack and enjoy the last hours at our lovely hotel. Our special farewell dinner menu designed for us by the hotel's fantastic chef. If anyone wants to bring a bottle of wine to share, this is the night! (Breakfast, lunch, dinner)

Day 7 – Saturday, May 16

After a leisurely breakfast, we check out and head back to Turin and drop everyone by the late afternoon at two different stops – the airport and the train station downtown.

(Breakfast)

Costs

\$6,300 per person (double occupancy) \$7,950 (single occupancy)
5% discount per person for returning customers

See registration form for the details on deposits and payment schedule.

What's Included

Transportation: All ground transport during trip.

Accommodations: Six nights at four-star hotels plus hotel city taxes. All rooms with private baths.

Meals: Breakfast daily, 5 lunches and 1 dinner. Included lunches and dinners come with mineral water, wine, coffee and occasionally digestives.

All tastings, tours and classes.

Tips: All restaurant tips and bus driver tips.

What's Not Included

Airfare (We strongly recommend purchasing fully refundable or changeable tickets.)

Transportation other than noted on itinerary.

Personal Expenses: Snacks and beverages between meals, phone calls, laundry, minibar, internet access, room service, trip cancellation insurance, health insurance or needs, etc.

Extra alcoholic beverages during meals: Drinks or wine other than host ordered can be ordered separately by you and put on your own tab.

Tips for other service providers like bellmen, etc.

Travel Insurance.

Airport Recommendation

We recommend flying into and out of Turin, unless you are exploring other areas of Italy before or after the trip.

Registration

Please request a registration from us.