

Moretti

WINE & FOOD TRAVEL

With Gina DeGirolamo

of

Etto Pasta

A FOODIE'S BUCKET-LIST TOUR

Emilia Romagna & Umbria

Parmigiano Reggiano, Balsamico, Prosciutto di Parma, newly pressed olive oil, pasta class, wine and TRUFFLES!

October 8-14, 2026

7 days/6 nights

Etto and Giornata Club Members get an exclusive discount!



Emilia Romagna: The Heart of Italian Gastronomy

- **Explore Bologna:** Known for its medieval charm and vibrant food scene, Bologna offers historical sites like the Piazza Maggiore, the Two Towers, and stunning porticos. Local delicacies include mortadella, tortellini and ragù alla bolognese.
- **Culinary Workshop:** Dive into the local culinary traditions with a hands-on cooking class.
- **Bucket List Visits to Famous Food Producers:** Learn all about Prosciutto di Parma and other famous regional cured meats. Experience how the world-renowned Balsamic Vinegar and Parmigiano Reggiano are made and what makes them so unique.

Umbria: The Green Heart and Truffle Wonderland

- **Explore:** the towns Montefalco & Citta di Castello
- **Truffle Hunting:** Experience the thrill of truffle hunting with a local expert and his trained dog. After the hunt, enjoy a delicious meal featuring your freshly foraged truffles. A true "once in a lifetime" experience.
- **Olive Oil Tasting:** Savor the taste of "olio nuovo," freshly pressed olive oil, only available at this time of year, and see for yourself why Umbrian olive oil is so highly prized in Italy.
- **VIP Wine Tasting:** At one of the most prestigious and historic producers in the region.

Itinerary subject to change
Noted on each day are which meals are included as part of the program.

Day 1- Thursday, October 8

In the late afternoon, we meet at our hotel in Bologna and, after a brief welcome meeting, we take a guided walking tour of historical center of Bologna. One of Bologna's most popular nicknames is "the fat" as it is known for its rich foods. According to many, Bologna is considered the culinary center of Italy. The historic "centro" of Bologna is beautiful with its porticoes, medieval church, towers, and buildings of many styles – Romanesque, Gothic and Baroque. The city is also known for store after store of mouthwatering food products.



We end our day tasting some of those famous foods at our welcome dinner at a typical Bolognese trattoria specializing in regional cuisine. (Dinner.)



Day 2 – Friday, October 9



After breakfast, we head to a farm outside of Bologna where they grow their own produce and have a restaurant featuring local specialties. The owner, Federica, shows us their farm where they grow a rare and protected artichoke among other vegetables. Then we head to the kitchen where she teaches us the art of making a Bolognese pasta. We finish by eating the fruits of our labor for lunch, with wine of course.

We return to Bologna in the late afternoon where you have to time to further explore this lovely city and have dinner on your own.

(Breakfast, lunch)

Day 3 – Saturday, October 10



Today we dive into two of the most prestigious food products of the area: Parmigiano Reggiano and Balsamico.

At the Parmigiano Reggiano producer, we see the various stages of making this famous cheese followed by a tasting of Parmigiano aged a different number of months.

Our lunch stop is all about cured meats, tasting our fill of the famous, local Prosciutto di Parma, Mortadella and others.

At the Balsamic producer, when we see the aging rooms full of very old barrels in all kinds of sizes, you will



understand why this “black gold” is so rare and expensive. We get the privilege of trying various ages of the vinegar followed by a taste of the estate’s award-winning Lambrusco wine.

We return to Bologna in the late afternoon where you can take in your last evening in strolling, dining and shopping. Dinner on your own. (Breakfast, lunch)

Day 4 – Sunday, October 11

After breakfast, we depart for Umbria. We break up the drive by stopping for lunch at a very traditional osteria where we will eat whatever is in season, like porcini mushrooms, lamb and other specialties.

After lunch we continue our journey to Montefalco where we will be for the next 3 nights. The charming, medieval town of Montefalco has 360-degree views over Umbria and is very small and easy to navigate on foot. There are cute shops and an impressive quantity of excellent restaurants for such a small town. Our centrally located, boutique, hotel is an old palazzo that has been modernly appointed.



After checking into the hotel there is some personal time for stretching your legs, exploring and unpacking, followed by dinner on your own. (Breakfast, lunch)

Day 5 – Monday, October 12



It is olive oil harvest time and Umbria oil, in our humble opinion, is some of the best in Italy. We visit an award-winning, family-owned olive oil producer that is internationally known as one of the top oil producers in Umbria and in Italy. We get a lesson on olive oil and, because it is harvest season, we get to taste their “olio nuovo” – the new, just pressed oil, along with some of their other oils. We are treated to a homemade lunch on their property

including local wine.



After lunch we drive to the prestigious Lungarotti winery, a family-owned and historic estate in Umbria. Because they have vineyards in Northern and Southern Umbria, we get to taste a broad range of varietals that Umbria produces.

We return to Montefalco for shopping and dinner on your own. (Breakfast, lunch)

Day 6– Tuesday, October 13



Today is all about truffles.

We start with a morning truffle hunt with a local hunter and his dog on a private estate. The estate is owned by a family whose business is truffles and truffle products. They are one of the smallest and highest quality truffle specialists in Umbria. After – hopefully – finding enough to feed us all, they prepare us lunch which will also feature a tasting of their truffle products.



After lunch, you will go the beautiful city of Citta di Castello to explore its picturesque streets, gardens and shops.

We head back to Montefalco in the late afternoon for some time to pack.

In the evening, we meet up for a farewell dinner at one of our favorite and exceptional restaurants in town. (Breakfast, lunch, dinner)



Day 7 – Wednesday, October 14 – Heading Home

We say “arrivederci” to Umbria today. We leave after breakfast and take everyone to the Perugia train station for wherever their next destination may be. As always, we are here to help you coordinate logistics in advance. (Breakfast)

Cost, details and more information:

\$5,695 per person, double occupancy for Etto & Giornata Club Members

\$6,195 for non-members

\$1,800 single supplement

What’s Included

Transportation: All ground transport during trip in an 18-seater bus...in other words, very comfortable.

Accommodations: Six nights at beautifully appointed, 4-Star, boutique hotels plus hotel city taxes. All rooms with private baths.

Meals: Breakfast daily, 5 lunches and 2 dinners. Lunches and dinners include mineral water, wine, coffee and occasionally digestives.

All tastings, tours and classes.

Tips: All restaurant tips for group meals 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.