



Piedmont White Truffle Hunt

DAY 1 SUNDAY, NOVEMBER 17

Arrive in Milan, Malpensa. Transfer from Milan Malpensa to Hotel Relais Villa d'Amelia, Benevello. Check in.

6 pm – Welcome cocktail, meet the hotel staff and get acquainted with hotel management and services.

7:30 pm – Welcome dinner at the hotel's gourmet restaurant DaMà (1 Michelin Star ★.)

DAY 2 MONDAY, NOVEMBER 18

9:30 am – Bus transfer to Alba. Visit and wine tasting at Pio Cesare winery.

Free time in the city to shop before lunch.

1 pm – Lunch at restaurant Dulcis Vitis in Alba - Chef Bruno Cingolani.

3 pm – Bus transfer to return to hotel in Benevello.

Free Time for spa or rest!

7 pm – Departure from hotel to dinner. Menu with white truffles at restaurant La Ciau del Tornavento (1 Michelin Star ★) in the village of Treiso.

Return to hotel after dinner.

DAY 3 TUESDAY, NOVEMBER 19

5:30 am – Bus pick-up at hotel to Asti for **The White Truffle Hunt** with professional truffle hunters in Monferrato D'Alba.

8:30 am – The white truffle hunt breakfast at Tarfuto D'Oro restaurant in Asti. Breakfast with eggs any style, salumi, coffee, Barbera wine flowing and the truffles at will. Coffee upon request!

10 am – Return to hotel.

Free time.

12 noon – Bus transfer to Italian Culinary Institute for Foreigners (ICIF) in Costigliole D'Asti.

1 pm – Lunch at the ICIF restaurant.

2 pm – Demo on how to make tagliolini fresh pasta – how to cook them and how to use white truffles.

3:30 - 5 pm – Guided Brabere Braida wine tasting class at ICIF wine cellar with ICIF sommelier instructor.

5 pm – Departure from ICIF by bus for Asti.

Free time in the city and shopping (6:30 - 8 pm.)

8 pm – Dinner with Pizza plus Sweets at the historic pizzeria/restaurant Il Francese in the center of Asti.



ITALY LIKE NEVER BEFORE

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DAY 4 WEDNESDAY, NOVEMBER 20

10 am – Visit the town of Barolo, the Castle, and the Barolo Museum.

12 noon – Visit the winery of Gianni Sardo – La Querciola. Meet the owner and have lunch in his cellar.

3 pm – Return to hotel after lunch.

Free time.

5:30 pm – Visit Bataziolo Winery in La Morra, meet the owner and taste the wines.

7:30 pm – Depart for dinner at Osteria da Gemma in Roddino (Serralunga D'Alba). Taste bagna cauda, tagliolini with white truffles and the famous bollito misto.

Return to hotel after dinner.

DAY 5 THURSDAY, NOVEMBER 21

10 am – Visit Fontanafredda Winery and the historic house “La Bella Rosin.”

The visit is followed by lunch at Guido Ristorante in Serralunga D'Alba with well known Chef Ugo Alciati.

Return to hotel after lunch.

Free time.

6 pm – Depart to Canelli. Visit the Coppo winery, one of the historic wineries of the Langhe region, taste the wines and meet the owner.

8 pm – Farewell dinner at San Marco Ristorante (1 Michelin Star ☆) with one of the most celebrated female chefs in Italy, Mariuccia Ferrero.

Return to hotel after dinner.

DAY 6 FRIDAY, NOVEMBER 22

Early breakfast and morning transfer from hotel to Milan Malpensa Airport for departure to NYC/USA.

NOTE

- This trip is organized in the height of the white truffle season.
- Itinerary, schedule, and locations are subject to change.
- All meals will be complemented with white truffles.
- Medical and travel insurance are not included.

Tour Price

\$4,500 per person

Hotel

Single occupancy or junior suite for couples

Reservations / Cancellation

All reservations, with a deposit of \$900 pp, must be received by August 20, 2019. This is necessary to confirm the rooms at the hotel. Balance must be received by October 1, 2019. Deposit is fully refundable if cancellation is received before September 15, 2019.