



from Italy around the world with flavour aus Italien mit Geschmack rund um die Welt
de Italia en el mundo con sabor **dall'Italia nel mondo con gusto** de l'Italie dans le monde avec goût

The world of wines: from the plant to the glass

A week in Monferrato to discover the secrets for the production of a good wine
8 days



Sunday: Arrival of guests in **Asti**, accommodation in the hotel, Welcome cocktail with short introduction to your trip, welcome dinner and overnight.

Monday: Guided tour of a farm near **Asti**, that produces vine cuttings, to know and see how to prepare the ground, how to plant and grow the vine cuttings of some of the most renowned vines in Piedmont and to create a vineyard; *country lunch*; Following stop in **Alba** to meet the manager of the *Consorzio Tutela Vini Barolo e Barbaresco*, to know details of their activities for the coordination and promotion of the wines in **Langa and Roero**. Excursion to **Barolo** and visit of one of the most ancient wine cellar of the area, the *Cantina Marchesi*, where you'll discover secrets of the production of wines and their ageing in traditional casks or barriques. Visit of their private collection of vintage wines of every year of production, an unique example in Italy; wine tasting and following gourmet dinner in the hall. Return to the hotel and overnight.

Tuesday: Transfer to **Pessione (TO)** to visit the wine-making cellar of *Martini & Rossi* Establishment, with its wine machinery; seminary about the first phases of transformation from the grapes to the must and to the wine; visit of the *Martini Historical Museum*; *country lunch*; afternoon visit to the joinery *Gamba Botti* near **Asti**, specialised in the building of the traditional oak barrels and the French barriques; gala dinner at a Michelin restaurant near Asti. Overnight in hotel.

Wednesday: Visit to the *Asti Spumante* (white sparkling wine) *Consortium*, including a lesson on the *charmat and champenois* methods and on the serving of aromatic wines; traditional lunch with the typical Monferrato dish called "fritto misto"; afternoon transfer to **Cisterna d'Asti**, to visit the castle with its *Museum of ancient country tools and craft*; dinner in a country-inn in near **Asti**. Overnight.

Thursday: Visit to the ageing cellar of a farm near **Asti**, including seminary about the different kind of wooden containers (big cask, tonneau and barrique) and tasting of some differently aged wines; light *country lunch*; afternoon excursion to **Mombaruzzo**: visit to a distillery, lesson on the typical "grappa" distillation and tasting; dinner on your own. Overnight.

Friday: Visit to *Gancia Wine Cellars* in **Canelli**, to see the production of "spumante" (white sparkling wine) and vermouth; visit to the *Regional Enotheque of Asti Moscato* and lunch on your own; afternoon visit to a cork factory and to various establishments specialised in the production of the machinery for pressing, wine-making, bottling and labelling. Traditional dinner in a restaurant near **Asti**. Overnight in hotel.

Saturday: Excursion to the *Professional School* in **Agliano Terme** for a lesson on the use of glasses and the temperature for the serving of wines. Following visit to a cellar near **Asti**, tasting and seminary about the main *DOC and DOCG wines* of the area; *country lunch*; in the afternoon you'll have free time at disposal in Asti for shopping at the local market or individual excursions; wine-cocktail tasting at a coffee-bar in the city centre; farewell *comparison dinner* with dishes belonging to both the country poor cuisine and the noble refined one. Overnight.

Sunday: Delivery of diplomas to all guests, goodbye cocktail and light "traveller lunch" before departure.

Tour Gourmet s.r.l. – Tour Operator

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