



Experience with Michelin Chefs in the Lands of Verdi

An unforgettable experience in the wonderful Corte Pallavicino run by Michelin Star Chef Massimo Spigaroli, who will prepare fantastic gourmet dinners every evening, accompanied by special wines, as well as marvellous breakfasts. Accommodation in the superior rooms of the ancient Castle at Polesine Parmense, built by the Pallavicino family in the Renaissance period. This splendid antique building lies in the centre of the famous farm run by the Spigaroli brothers, producing Culatelli di Zibello and other exclusive cured meats, along with excellent wines and many other products used dai-

ly to prepare the dishes. A visit to the castle's ancient cellars, still used today to mature and store these fantastic products, offers unique thrills. And what a delight to enjoy the dishes that we will prepare together with the Chef in a very special cookery course. We will visit the production sites of some of these fantastic products, Parmigiano Reggiano, Culatello di Zibello and a wine cellar producing DOC Colli Piacentini wines. We will discover the places where Giuseppe Verdi was born and lived, and the wonderful castles of the Dukedom of Parma and Piacenza.

Day 1 – arrival at Bologna airport and transfer to Star Chef Massimo Spigaroli's Corte Pallavicino. Visit to the splendid castle cellars and the maturing rooms of the world-famous Culatello di Zibello, tasting session with it and other wonderful local products.

Day 2 – getting up early to see Parmigiano Reggiano being made, a small sacrifice that will be repaid by a great experience and delicious tasting session. Visit to Busseto, the birthplace of Giuseppe Verdi. Visit to Villa Verdi, housing the original furnishings chosen by the Maestro, who spent long periods of his life there and where his heirs still live. Gourmet dinner and night at the castle.

Day 3 – special three-hour cookery course to learn how to make fresh pasta (Anolini, Tortelli, Ravioli, Tagliolini, Tagliatelle, Stringoni and Pasta Rasa) or conserves (jams, tomato conserve, pickled vegetables, preserved fruits) or meat (beef, pork, goose, pigeon, duck, rabbit and chicken). In the afternoon, visit to the delightful town of Castel Arquato and an important DOC Colli Piacentini wine cellar, with rich tasting session.

Day 4 – visit to Fontanellato castle and transfer to Bologna airport.

OTHER TRIPS AVAILABLE ON REQUEST:

- Private concert of Verdi music
- Boat trip on the River Po
- Shopping tour to Fidenza Outlet Village
- Truffle hunting
- Many other cookery courses



LUXURY GOURMET TOUR

Duration:
4 days / 3 nights

The price includes:

- 3 nights in double superior room at Corte Pallavicino with 3 Gourmet dinners accompanied by selected wines every course, and three breakfasts prepared by the Michelin Star Chef Massimo Spigaroli
- 1 visit to Corte Pallavicino with tasting
- 1 cooking course in Corte Pallavicino
- 1 guided visit in Villa Verdi
- 1 guided tour in Castel Arquato
- 1 guided tour in Fontanellato castle
- 1 guided visit in Traditional winery with tasting
- guide for 4 days and all the private transfer in the program

The price does not include:

- air flights
- hotel room taxes
- anything not quoted above in (see included)

