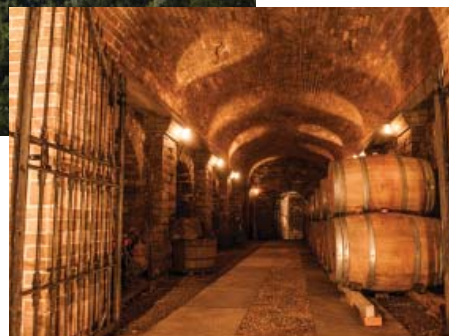


Wine tours of Italy

Expressions



Wine tour of Piemonte



Wine tour of Piemonte

4 NIGHTS / 5 DAYS

A superb 4 night tour for up to 14 people accompanied by an experienced wine and food expert, discovering the land and the variety of the wines of Piemonte, including the renowned Barolo and Barbaresco.



Barolo village and vineyards

A tour of the Piemonte (Piedmont) region of north-west Italy, once part of the kingdom of Savoy and at the forefront of Italian unification in the mid 19th Century, is a fascinating and amazing journey into an attractive landscape that bursts with distinctive flavours of its produce, from wine to hazelnuts, from chestnuts to truffles, from cheese to breadsticks. Whilst the food products merit a visit in their own right, it is the allure of the great wines of the region that attracts many and it is this that is the focus of our 4 night wine appreciation tour. Barolo and Barbaresco, two of the most revered red wines in the world, hail from the heartland of this region, both produced from the 'Holy Grail' variety of Nebbiolo grape (named after the morning mists that hover atmospherically over the vines here during harvest time). In addition to these, there are other high quality wines to tempt your palate including Barbera, Dolcetto and Moscato. One of the most appealing and fascinating aspects of the wines of Piemonte is their variety and how this exists within a very small geographic area, with small, individual differences from how the producer decides to vinify, whether more traditional or modernist, the influence of the climate and soil when the vineyards are at slightly different altitudes and facing different directions. The estates we visit in this tour will demonstrate how many factors contribute to the subtle difference in the wines, from multiple award winning, small boutique family-run wineries, through to one of Italy's leading wine co-operatives. The tastings we include will show you a range of wines including some of the Reserve and Cru wines as well as the intriguing Barbera, the early ripening Dolcetto, considered less complex and easy drinking and Freisa and Grignolino. It is not only these classic red wines that are produced in Piemonte but Arneis is a herby white with notes of almonds, the classic Gavi di Gavi, Timorasso with its peach and apricot notes and of course the frothy Moscato d'Asti, a wine that actually smells of grapes but also elderflower and with its fizz and naturally low alcohol is the ideal wine to liven your palate at the end of a meal. Quite rightly as befits any exploration of Piemonte, home to the Slow Food movement, we will also be introducing you to local produce with a chocolate tasting and a visit to a local cheese producer as well as providing you with Piemontese specialities at included lunches and dinners.

Day one - arrive in Piemonte

You depart London Gatwick on the BA2578 at 13.00 and arrive in Turin at 15.55. There you will meet Cindy-Marie Harvey, your tour guide, for your onward coach transfer (journey time just under 2 hours) to your hotel in Piemonte. This evening you will dine together at the hotel in their Michelin-starred gourmet restaurant, enjoying a 4-course menu. Cindy-Marie will pair the menu with a selection of wine as an introduction to the principal wines of the region, chosen from the hotel's cellar, housed in a deconsecrated chapel in the courtyard.

Day two - Barolo day

After breakfast, you travel through the rolling hills of the Langhe, covered with their famous vines, towards the vineyards of the Barolo classification. Known as the 'King of wines', Barolo has a world-wide reputation for having great depth and complexity, with aromas of roses and tar. Our first stop is at the family-run, multiple award-winning wine estate of G D Vajra where you discover what makes these wines so different in style according to where their vineyards are situated. The Nebbiolo grape that produces Barolo can be compared to the Pinot Noir of Burgundy in its combination of fickleness and divine qualities. Barolo is produced only from a handful of villages and you continue through the Barolo heartland to your next visit at Cordero di Montezemolo. The estate is easily recognisable by the ancient Lebanese cedar tree that overlooks their vineyard. We then continue to lunch at a local Osteria with views over the vineyards for relaxed lunch paired with wine. After lunch you drive to the small hilltop town of Cherasco, famous for two things – snails and chocolates. There will be time for a stroll before a chocolate tasting at one of the most traditional producers, which will include some inventive flavours as well as the famous Baci di Cherasco, or 'Cherasco kisses' made from chocolate with local hazelnuts. Back at the hotel in the evening there is a light supper of local salami and cheeses, bread and grissini and local hazelnuts accompanied by a selection of three local wines, perhaps a Roero Arneis, a Barbera d'Alba and a Langhe Nebbiolo.

Day three - Barbaresco and Alba

Today after breakfast, it is just a short drive to our first visit of the Barbaresco day. The vineyards of Barbaresco are less than 25 kms from those of Barolo, they take up about a third of the land of Barolo vineyards and are very different in style. Barbaresco is often seen as the more feminine side of Nebbiolo, with a seductive aroma of violets, roses and cherries. Your first visit is to the Produttori di Barbaresco, a leading example of how to be



Piemonte vineyards

a co-operative producing quality rather than quantity. Their wines have won numerous awards and show the attention to detail in the vineyards owned by their 50 plus members in some of the best Barbaresco Crus including Ovello, Montestefano and Pajé. You will taste some of their wines at their cellars in the heart of the village of Barbaresco. Then you continue to another of the three villages that come under Barbaresco classification, Neive, for our next tasting at leading Barbaresco producer, Sottimano. Their wines display the classic notes of cedar, tar, roses and a hint of chocolate as you discover during our tasting, before we continue for lunch at a local Osteria that features typical Piemontese specialities. After lunch you return to the hotel for some free time before venturing out late afternoon for Alba, the main town of the Langhe, whose narrow streets are lined with a cornucopia of shops, selling of course wine but also many gastronomic delights to take home such as salami made with Barolo or tuma cheese marinated in truffles and olive oil. There is time to explore for a while before meeting again for dinner at one of the Slow Food's restaurants, where you will enjoy a selection of wines to go with dinner, possibly starting with the local Agnolotti del Plin, silky parcels of stuffed pasta served with butter and sage. You return to the hotel after dinner.

Day four - Cheese and castles

This morning after breakfast, you head towards the town of Bra, where the admirable Slow Food Association was started and where its headquarters remain. Here we visit

a renowned name in the world of Piemontese cheese – Giolito. Started at the beginning of the 20th century, the company is still family-run. From their premises in Bra, they source some of the most fascinating cheeses from the region, and are specialists in ageing cheese to prime eating time. This morning, we enjoy a tasting of a range of wonderful regional cheeses at their premises. Lunch is not included today, but there is a choice of cafes and restaurants in the historical centre of Bra. You then return to the hotel for a rest and time to freshen up before you depart in the evening for a visit to one of the most imposing castles of the region at Grinzane Cavour. This castle was home to the Count of Cavour, a prime minister of Piedmont who was instrumental in the process of the unification of Italy, becoming Prime Minister of Italy for a very brief period. You visit the castle with its displays relating to the history of food and wine in the region and then enjoy an aperitif in the cellars of the castle, now the regional Enoteca before dining at the restaurant inside the castle. You return to the hotel after dinner.

Day five - Wine estate and fly home

ChecCheck-out of the hotel after breakfast, and head to your final wine tasting at the estate of Marchesi d'Alfieri, who have been making wine since 1696. This is an estate immersed in the history of the region and its wine-making, situated in the hills between Alba and Asti. They are respected for their wide range of Barbera but they also make

Grignolino, another indigenous variety, a lighter red, often drunk young with tones of cherry. You discover the appeal of their wines over lunch before your onward journey to Turin and the flight back to Gatwick, the BA2579 departing at 17.00 and arriving at 18.00 hrs.



Barbaresco

Your tour leader

Cindy-Marie Harvey tells us that having discovered a love of Pinot Noir at an early age, she seemed destined for a life in the wine trade. However, her love of languages led her to work in Italy. After living in Piemonte for five years, discovering the delights of Nebbiolo and white truffles, she returned to the wine trade in the UK. She has spent the last 20 years planning and escorting wine tours to all the main wine regions of the world, from South America to Burgundy and Bordeaux. She now shares her passion for food and wine on her own website, Love Wine Food Ltd as well as in her own kitchen where she is often found surrounded by recipe books in Italian, French or Spanish. She looks forward to sharing her passion for the region of Piemonte with you.

Your hotel

Relais Villa d'Amelia, Benevello
The four star Relais Villa d'Amelia, member of the Small Luxury Hotels, sits amid 7 acres of parkland and hazelnut groves about 20 minutes' drive from Alba and about 35 minutes' drive from Barolo. In its transformation from estate villa to hotel, it has retained its traditional features, which blend in with contemporary furnishings of its 37 bedrooms. The Villa d'Amelia has a Michelin-starred restaurant whose chef Damiano Nigro trained with Gualtiero Marchesi, an outdoor swimming pool and wellness centre. We include the hotel buffet breakfast with a wide choice of items. Cooked eggs and freshly squeezed juice can be ordered A la carte at a supplement.



Villa d'Amelia



Villa d'Amelia

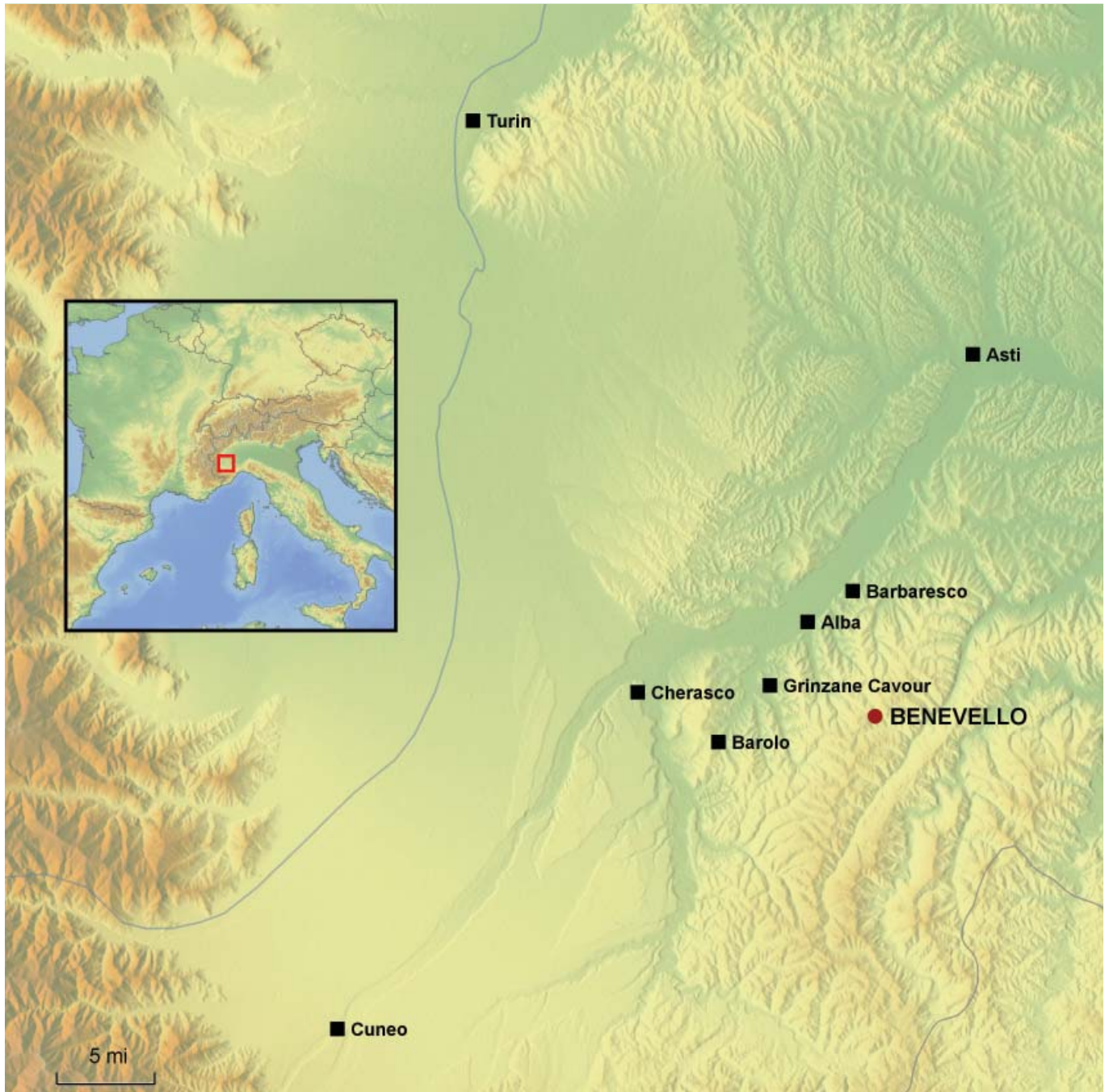


Villa d'Amelia

MAP OF WINE TOUR OF PIEMONTE

The map below illustrates the route outlined in this touring itinerary, with overnight stops and places of interest highlighted.

Expressions



DATES AND PRICES

This tour departs on the following dates from London for these prices per person sharing a double or twin room:

3 October 2018 £2,630 per person
20 May 2019 £2,590 per person
2 October 2019 £2,630 per person

Supplements: Single use of double £380 per person
Upgrade to deluxe double or twin room: £70 per person in May, £90 per person in October
Deposit payment: £400 per person

What's included

- Flights with British Airways London Gatwick to Turin, Euro traveller. Club upgrade available on request at a supplement.
- Transportation from Turin airport in a small luxury coach for a maximum of 14 people, with one piece of luggage per person.
- English-speaking tour guide with knowledge of the wine and food of Piemonte.
- Four nights' bed and buffet breakfast in superior double or twin rooms at the Relais Villa d'Amelia.
- One 4-course dinner at the Villa d'Amelia on day 1 in the gourmet restaurant with wine
- One simple supper at the Villa d'Amelia on day 2 in the gourmet restaurant with wine
- Other meals as follows: Lunch with wine on day 2, lunch with wine on day 3, dinner with wine in Alba on day 3, dinner on day 4, lunch with wine on day 5.
- Entrances and wine tastings as mentioned in the itinerary

OPTIONAL ADDITIONS

Extend your holiday with a few days in the regional capital, Turin. This is a great city to explore on foot thanks to seemingly endless porticoed buildings in the historic centre. Sections of the old Roman walls remain and are located close to the Porta Palazzo, where the vibrant open air and covered foodmarket is found. Turin possesses numerous baroque cafés, where you can indulge in the local bicerin, a blend of espresso and hot chocolate or find your way to enjoying a local aperitif, Vermouth. There are all sorts of museums and galleries, from Egyptology to Fiat cars, Flemish and Dutch masterpieces to the cinema museum. We recommend that you stay at the 4 star Grand Hotel Sitea or the 5 star Principe di Piemonte.

DIFFERENT TRAVEL ARRANGEMENTS

If you want us to arrange flights on different dates and from UK regional airports, or to extend your holiday with a stay elsewhere in Italy, just let us know. If you are not arriving from the UK, then we can give you a price that excludes flights and perhaps with extra transfers included. We will adjust the details and the price accordingly.

IMPORTANT INFORMATION

This tour is based on 14 people participating. If there are fewer than 14 people participating we may modify the tour (smaller coach but the visits would remain the same). We do reserve the right to alter the itinerary if we cannot be accommodated at any of the venues for any reason closer to the date of departure. Holiday insurance is not included but it is absolutely essential that you are fully insured.

BOOKING CONDITIONS

Our booking conditions apply to all holidays. A copy can be found on our website and a copy is also sent to you with a written quotation and when you make a booking.

FINANCIAL PROTECTION

Expressions Holidays offers full financial protection for all holidays you book with us. If your holiday includes a flight, the ATOL (3076) covers the costs of the holiday. If the holiday does not include a flight, it is the ABTOT bond that protects the cost of the holiday. We are also members of AITO (the Association of Independent Tour Operators) and ABTA.



Expressions Holidays
Lynx House, Pynes Hill, Exeter EX2 5JL

HOW TO BOOK

To make a booking, just phone us on

01392 441275

and we can take you through the details we need and start the booking process. A deposit of £400 per person is required to confirm the arrangements and this can be paid by debit or credit card over the phone.