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PEOPLES TRAVEL CLUB

presents

# Culinary Italy

*Taste the Treasures of Emilia Romagna*



Italy's "food capital" is the region of Emilia-Romagna. This area's finest cities include Bologna, Parma, Modena, and Florence. The stunning landscapes, architecture, museums, and delicious food and wine here are world-renown. This a trip people dream about! Bologna's monikers include "The Learned" for its ancient university – Europe's oldest; "The Red" for its rosy rooftops and lefty-Bolshie leanings, and "The Fat One" for its culinary legacy.

This culinary and cultural tour of Emilia Romagna promises once-in-a-lifetime, unique small-group experiences only available because of our Italian connections. A few of the many highlights include **boutique hotels, private cooking lessons, hand-on agricultural and food production experiences, tours and tastings**, as well as touring the **Lamborghini museum and factory**, as this is where Italian sports cars were born. Come along with Randy's Adventures for this incredible 10-day tour of this less traveled, delicious region of Italy.

**September 15, 2024 - September 24, 2024**

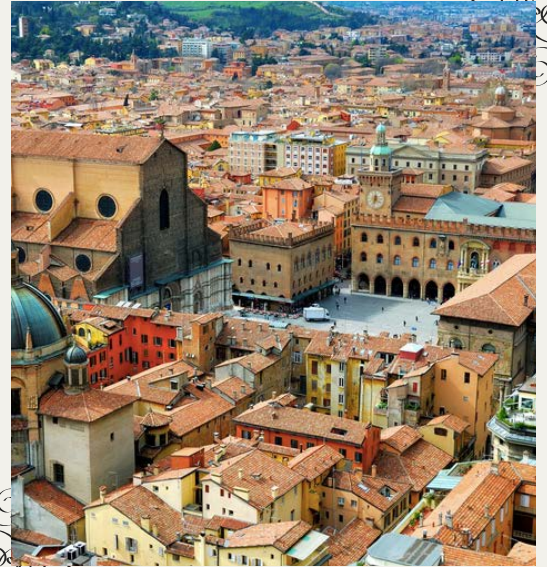


## DAY ONE: Sunday, September 15

Meet and transfer to the airport for our flights to Bologna, Italy

## DAY TWO: Monday, September 16.....(D)

Welcome to **Bologna!** After arrival, you will be met by your guide this morning and enjoy a guided "initiation" tour to Bologna. This afternoon relax, and enjoy lunch on your own. Your hotel, **Hotel San Mamolo**, is a small elegant hotel in the Bolognese architectural tradition, its stunning gardens of oleanders, pomegranates, and lemon trees provide a tranquil oasis. Well-located near shops and restaurants, it's just a short walk to Bologna's main square – **Piazza Maggiore**. Bologna is the capital of the Emilia-Romagna region. It has a vibrant historic center and is famed for its towers, churches, and signature, lengthy porticoes. This evening, we will gather for our Welcome Dinner in a local trattoria.



## DAY THREE: Tuesday, September 17.....(B,L)

Enjoy breakfast at the hotel before we depart for our more in-depth walking tour of Bologna. The tour will include iconic sites such as the **Fountain of Neptune and Le Due Torri (Two Towers)**. We'll explore intriguing medieval alleyways and stroll the city's signature porticos while learning about Bologna's social, political, and gastronomic history. The tour will include the **University of Bologna** with its stunning 17th-century anatomical theater, the basilica of Santo Stefano, and more. Our morning will conclude with a **"learning lunch"** at the ancient famed **salsamenteria AF Tamburini**. Cured meats, cheeses, bread, and regional foods will all be on the menu. This evening, we will walk to a **unique pizzeria** where we will learn about the variety of ancient grain or grani antichi grown in various parts of Italy and taste a selection of pizzas made with these special flours- all accompanied by some beautiful local Emilian artisan beer!



## DAY FOUR: Wednesday, September 18.....(B, L)

Depart for **Modena**, a lovely preserved medieval town with cobblestone streets and one of Italy's most striking cathedrals, **the Duomo of Modena**. Modena is one of Italy's culinary capitals and the birthplace of balsamic vinegar, for which it is famed. Stuffed pasta is a specialty here. Modena is also Italy's "Motor City"; Italians love gorgeous, fast cars. We'll visit the dazzling **Ferrari Museum**. A walking tour of Modena will include the historic market **Mercato Albinelli and the Cathedral** and lunch at **Café Concerto**. This afternoon we'll head to the **Automobili Lamborghini Museum** and Production Line. During the visit, we enter the "Urus" line, distinguished by the Factory 4.0 model, where the operators use state-of-the-art technologies while working on the assembly activities. From the museum, we will head over to the petite and precious **Acetaia di Giorgio** family-run balsamic vinegar producer we'll learn about – and taste the "black gold." Tonight, enjoy dinner on your own.





## DAY FIVE: Thursday, September 19.....(B, L, D)

This morning depart for the charming hamlet of **Altedo**, just outside Bologna. We'll visit the **Apicoltura Cazzola Honey Farm** and meet the owners— the Cazzola brothers— who are passionate beekeepers. The brothers have a sweet story to share and will offer an optional “suited-up” experience to interact with the bees and taste honey. The Cazzolas are now internationally recognized for creativity and excellence. Lunch will be a **wonderful picnic on the farm**. Tonight, we'll walk or transfer to **Casadele**, a lovely private palazzo right in Bologna's center—for a **hands-on cooking lesson** followed by dinner. Dinner will feature a talk and tasting on the area's most precious **Lambrusco wines**.

## DAY SIX: Friday, September 20.....(B, D)

Following breakfast at the hotel this morning, we depart for **Parma**. Parma is an elegant historical city, and is renowned for its art, architecture, and music. It's home to Parmigiano Reggiano DOP, the “king of cheeses”, Val di Padana DOP, and Pecorino Reggiano. We'll tour the city center with our guide including its **Piazza del Duomo, the Bishop's Palace, the pink marble Baptistry and the cathedral** containing Correggio's masterpiece the Assumption of the Virgin. We'll receive an introduction to this charming city with its elegant cobblestone streets and sepia-toned stucco houses. Later, we will check-in at the beautiful **Bellacorte Hotel** in Parma. Enjoy some free time to shop, stroll and visit before we gather for dinner together at a local trattoria.



## DAY SEVEN: Saturday, September 21.....(B, D)

Start off the day with breakfast at the hotel. Today we will depart for **Consorzio Produttori Latte in Montecavolo** to view the production of Parmigiano-Reggiano Cheese and enjoy tastings. Founded in 1933, this is one of the province's first cooperatives. We will visit a local winery for a **wine tasting** later this afternoon. Tonight, we have a **cooking lesson and dinner with a local chef** and culinary expert. We'll experience and prepare simple authentic dishes typical of the Emilian tradition and beyond. The courses take place in a charming 18th-century palace in the foothills just outside Parma.

## DAY EIGHT: Sunday, September 22.....(B, D)

Kick off your day with breakfast at the hotel before we will depart for **Antica Corte Pallavicina**, a historic farm estate with an ancient restored castle. It's famed for its award-winning **culatello**, an über-prosciutto produced in the area's misty lowlands. We'll tour the farm, meet the black pigs, visit the culatello cellars – and of course taste. Afterwards, we return to Parma for lunch and the remainder of the afternoon on your own. This evening we meet for dinner at the **Ristorante La Forchetta** – a short walk from the hotel. We'll enjoy our last night in Emilia-Romagna at this lovely ristorante that exemplifies Parma's culinary traditions.





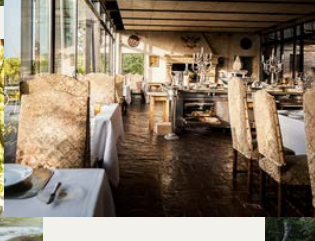
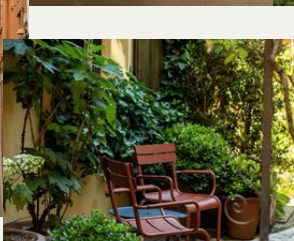
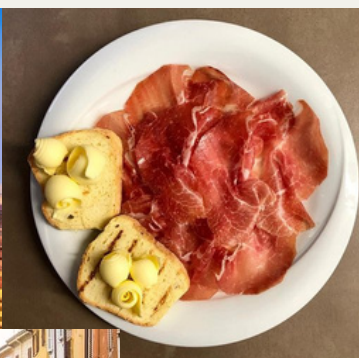


## DAY NINE: Monday, September 23.....(B, D)

After breakfast, we will transfer to the stunning city of **Florence**. We will have time for a quick local snack before our early afternoon guided visit to the world famous **Accademia** to view **Michelangelo's masterpiece: David**. We will also visit the most famous square in Florence -**Piazza della Signoria** before our final dinner together a very special spot. Here we will share our favorite memories of this dazzling, delightful and most delectable trip.

## DAY TEN: Tuesday, September 24.....(B)

After breakfast, we will depart to the Florence airport for our flight home. Arrivederci!



### Your Culinary Italy Tour Includes:

- Round-trip airfare
- Airport transfers
- 8 nights' boutique accommodation
- 8 breakfasts, 3 lunches, 6 culinary dinners
- Admissions, private tours, cooking lessons and attractions as stated in the itinerary
- All applicable taxes and gratuity

Itinerary Variations: Randy's Adventures and its suppliers constantly strive to improve our itinerary and all features. If improvements can be made or unforeseen conditions beyond our control make necessary changes, we reserve the right to alter the itinerary or substitute hotels. Randy's Adventures will not be held responsible for any of these occurrences.

Cancellation Policy: \$800 of the \$1000 deposit is refundable until the final payment is due. **Travel Protection is not included** in the cost of the trip, **but HIGHLY recommended**. If you choose to purchase the protection and need to cancel for a covered reason, you may submit your claim to the insurance company.

Cost per double occupancy: **\$6,299**

Deposit: **\$1,000 to hold your spot**

#### Notes:

- \$800 of the deposit is fully refundable until the final payment.
- Insurance can be purchased for an additional cost of \$520-\$1000 depending on traveler age.
- Payments made to Randy's Adventures

Final Payment Due:

**March 1, 2024**

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