

Friends, Food, Wine and Truffle Hunting

An Epicurean Odyssey in Italy's Culinary Heartland



Experience an Unforgettable Week Exploring Slow Foods, Wines, and Truffles in Piedmont

The beautiful region of Piedmont, tucked away in Italy's northwest corner, is an epicure's delight. Occupying a large area that borders both Switzerland and France, Piedmont is a unique world unto itself. Perhaps it is the thick fogs that often blanket its world-class vineyards—giving their name, *nebbia*, to the region's premier grape—that shroud it from the rest of the Italian peninsula to the south. Certainly that can be said of the stunning Alps, which loom magnificently and isolate it to the east and north. Add to that the region's hopelessly alluring lakes and captivating hilltop villages (of which there are far more than in Tuscany), and here you discover a people who long ago learned to rely on their own small community for everything, most especially for their sustenance.

Once one gets to know the cuisine of Piedmont, it comes as no surprise to learn that the International Slow Food movement was born here. Foodies now come from across the globe to sip their wines, nibble their cheeses, savor their succulent meat dishes, and

last but far from least, they come to taste their truffles. In the autumn, every small town in the region hosts a truffle, wild mushroom, or wine festival, thus making fall the most ideal time of year for food-lovers to visit. It is during this time that you encounter delighted visitors relishing free samples in the markets and mingling in the piazzas with the friendly, but often rather bewildered locals, who are flattered but still not quite accustomed to all the attention.

Join us as we enjoy a gastronomically-rich week among the picturesque hilltop towns of the Langhe—the culinary and wine-producing heart of Piedmont and home to its two most famous wines: Barolo and Barbaresco. Together we dine on the specialties of the region and visit its wineries to sample their production. We enjoy presentations from winemakers and experts as we come to know all of the scrumptious artisanal products to be found here: fine cheeses, exquisite pastas, tempting chocolates, and, of course, the prized truffles—food of the gods!



Trip Itinerary Overview

Nov. 13: Trip begins in Alba, Italy
Nov. 14: Alba—Cherasco—Alba
Nov. 15: Alba—Vercelli—Abario—Alba
Nov. 16: Alba—Barolo—Serralunga—Alba

Nov. 17: Alba—Turin—Alba
Nov. 18: Alba—Truffle Hunting—Alba
Nov. 19: Alba—Barbaresco—Nizza Monferrato—Alba
Nov. 20: Trip concludes in Alba, Italy

Day to Day Trip Summary

Sunday, November 13

You arrive in Milan this morning and travel to the group meeting point (TBA) where you are greeted by your Crescite Travel Tour Director. Once the entire group has arrived, you journey southwest into Piedmont and its culinary heart: the Langhe. The region is dotted with spectacular hilltop towns and carpeted with stunning vineyards. Mid-afternoon, we stop in the village of Costigliole d'Asti to enjoy lunch, visit its stunning castle and search for delectable treats in the sprawling Sunday market. Afterward we continue to the beautiful village of Serralunga where you check into your lodging for the week—the atmospheric Farmhouse Tenuta Cappallotto which is situated on a working wine estate. After some time to relax and refresh, you gather for a special welcome reception and traditional Sunday dinner which features some of the home-cooked specialties of this region. (R, D)



Beautiful Serralunga, crowned by its castle

Included meals are indicated in parentheses following each daily description:

B = Breakfast; L = Lunch; D = Dinner; R = Reception



The Alps provide a dramatic backdrop for the Langhe

Monday, November 14

After breakfast this morning, you travel to the beautiful town of Cherasco—a town which Napoleon called, “the most beautiful spot in Italy.” Here you enjoy special immersion course on Barolo and Barbaresco wines taught master sommelier Silvano Patrino who is an unrivaled expert on the wines of this region. After your morning seminar and wine tasting, you join Silvano for a gourmet lunch where each course is specially paired with wine he has chosen. Afterward, Silvano accompanies you to visit two noted wineries—one in the Barolo region and one in Barbaresco region—where you enjoy structured wine tastings. This evening we travel to the large town of Alba where you are free to explore and enjoy dinner on your own. (B, L)

Tuesday, November 15

We travel north this morning to visit the beautiful town of Vercelli—home to the Borsa del Riso, the Italian rice exchange—where we explore one of the great culinary delights of the region: risotto! After a visit to a working rice paddy, we enjoy a lunch based around this im-



Day to Day Trip Summary

portant staple of the region. Returning to Alba this afternoon, we visit the Marolo Grappa production facility at Distillery Santa Teresa. Here you sample several expressions of this prized spirit and try it paired with different types of food, including chocolate. This evening we enjoy a special food-and-wine pairing dinner which features a guest presentation by a local winemaker. Dessert is paired with one of the grappas you sampled this afternoon. (B, L, D)

Wednesday, November 16

Following breakfast this morning, we explore two of the stunning hilltop villages of the Barolo wine-producing region: Barolo and Serralunga. In Barolo we visit the wine museum at Castello di Barolo where we experience a structured tasting. Afterwards, you enjoy time to wander, have lunch, and shop in the town's open-air market. This afternoon, we travel to two celebrated producers of Barolo to sample more wines before heading to the hilltop town of La Morra where you enjoy time to shop and have dinner on your own. (B)

Thursday, November 17

We take an excursion to Piedmont's capital of Turin this morning where you enjoy a guided walking tour of the historic center and then can choose to visit the celebrated museums and enjoy world-class shopping. This afternoon, we return to the Langhe, stopping to visit one of Italy's premier chocolate makers along the way. This evening you experience a true highlight of the trip—a private cooking class with the Marrone family at their own wine estate—Agricola Gian Piero Marrone. Here you learn to prepare some of the delicious specialties of the region under the guidance of the family's matriarch, Mamma Giovanna, while you sample the entire range of wines they produce here. (B, D)



The beautiful rolling vineyards of the Langhe in Autumn

Friday, November 18

After breakfast, you take part in a special cheese workshop today where you get a demonstration of making some of the traditional cheeses of the region. Afterward, you are able to sample a variety of typical cheeses before sitting down to a spectacular picnic lunch. This afternoon, you take part in a true highlight of the trip—an actual truffle hunt led by an expert truffle hunter and his trusted hound. Following the hunt, you relax by a fireplace, enjoying some more of the area's great wine as you sample some of the region's delicious smoked meats and sausages. This evening, you enjoy a special dinner featuring dishes flavored with truffles. (B, L, D).

Saturday, November 19

Following breakfast, we travel to the Barbaresco wine-producing area to visit a few of its most celebrated wineries here. In between tastings, we visit some of the beautiful towns in the region including Barbaresco itself along with Canelli, Nizza Monferatto, and Asti. This evening we return to our lodging before gathering for a special closing reception and final group dinner together. The meal features a variety of the wines we have sampled over the course of our trip. (B, D)

"The absolute most amazing vacation I have ever been on..."

-Jessica H., San Francisco, CA



Day to Day Trip Summary

Sunday, November 20

After an early breakfast we check out of our lodging and say our goodbyes before making our way to Milan's Airport or other destinations of our choosing.
(B)



A cheese market in Alba



The Langhe is dotted with quaint, hilltop villages

The Highlights and Special Features of Your Trip

- Spend a week on The Langhe—the picturesque, wine-producing and culinary heart of Piedmont—during the annual fall truffle festival
- Enjoy a full-immersion wine class exploring Barolo and Barbaresco wines taught by master sommelier Silvano Patrino
- Experience an authentic truffle hunt followed by a relaxing, after-hunt reception featuring some of the regions prized smoked meats and sausages
- Visit Vercelli and Aborio—where the prized rice is grown and enjoy a special risotto lunch
- Visit wineries in both the Barolo and Barbaresco wine-producing areas and meet with the wine-makers producing some of today's top wines
- The services of Crescite Travel Tour Director who escorts your group and assists you along the way
- Visit the celebrated hilltop villages of the Langhe—La Morra, Serralunga, Barolo, Barbaresco, and many more
- Experience a cooking class with the Marrone family at their own wine estate—Agricola Gian Piero Marrone—where you learn to prepare some of the delicious specialties of the region
- Travel in the comfort of a private, chartered mini-bus provisioned with drinks, snacks, and other treats to enjoy
- Take a tour of the Marolo Grappa Distillery with a special tasting conducted by the owner
- Take part in a cheese-making demonstration and sample a variety of cheeses made in the Langhe
- Enjoy a walking tour of the Historic city of Turin and visit one of its famous chocolate factories



You Meet Producers and Artisans Such as Paolo and Lorenzo Marolo

For Paolo and Lorenzo Marolo, distilling fine grappa has become a family tradition. Both men share the same passion for the prized spirit and both share a dedication to both tradition and innovation as they grow their company, Fratelli Marolo at the Distillery Santa Teresa in Alba.

It was Paolo who founded the operation and who originally began to innovate by experimenting with aging grappas in different types of wood. Due to their location, he naturally began with Barolo casks, but now uses other natural woods: virgin oak for the short maturations and acacia for longer ones. And this is the character of Marolo grappa, based on the contrast between power and severity on one side and complexity and persuasion on the other. Together Paolo and Lorenzo continue to experiment and refine their grappas while leading the industry in many ways.



Grappa is a family tradition with Paolo and Lorenzo Marolo

You Take a Truffle Hunt with Giuseppe Marengo and His Trusted Hound, Luna



Giuseppe and Luna—master truffle hunters!

The hills of the Langhe, rich with wine and culinary excellence, offer a gastronomic panorama for all those who come visit. One taste and it's difficult to forget the savory delights of this region: from Barolo and Barbaresco wines to specialty cheeses to superb pastas, there is always something to enjoy. Yet, the most prized delicacy of all is the "Magnatum Pico," Alba's rare white truffle which is only found during the fall season. Like the ancient tradition of the "trifulau," the search for truffles in this area is undoubtedly a magical and memorable moment.

Deep within the fog of a November afternoon, the highly anticipated moment unfolds: The dog becomes restless, his breathing becoming a heavy panting. Surely there has to be something here. The dog senses a truffle and communicates this by nervously thrashing his tail and sniffing the still air

while analyzing the damp earth. Soon, he finds the precise point where our precious treasure is hidden.

The dog trots in front, faster and faster, sharply aiming towards a specific point. One last sniff, then he nuzzles his nose into the soil. With vigor, he inhales the scent of the earth to confirm his suspicions. It is the right spot and his premonitions are unmistakable. The dog starts digging hectically, spraying dirt and leaves... And there, in the waning afternoon sunlight, the dog successfully unveils the aroma of the night!



You Meet Winemakers Such as Mauro Sebaste, a Superstar of Barolo



Mauro Sebaste and his daughter, Sylla

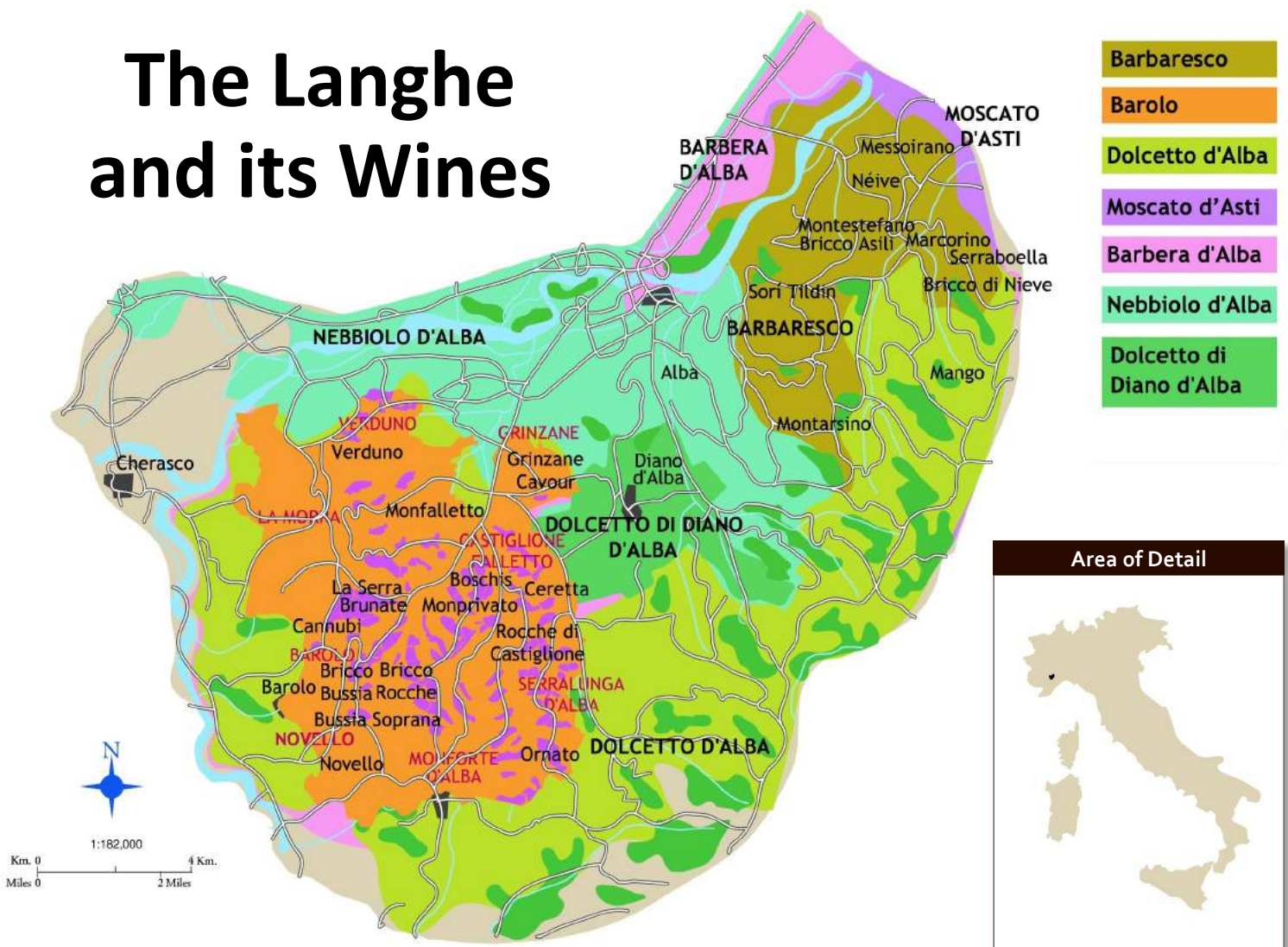
With the help of his wife, Maria Teresa, his in-laws, and his daughter, Sylla, Mauro Sebaste manages more than twenty hectares of vineyards. He follows ripening cycles with absolute devotion and care in order to achieve his one and only objective: producing wine of total and uncompromising quality.

Mauro himself personally runs the vineyards: he checks the soil quality, carefully oversees the thinning of grapes, and finally manages the harvest which is still done by a strictly manual process.

Together, his family firm produces an average of 150,000 bottles of wine per year and 15,000 bottles of grappa, which he exports all over the world. They have received countless awards and recognitions for their outstanding Barolos, as well as their Nebbiolos and Barberas.

Your Journey Explores the Langhe—the Celebrated Wine and Culinary Core of Piedmont

The Langhe and its Wines





You stay in a beautifully-renovated farmhouse on a working wine estate



Farmhouse "Tenuta Cappallotto"—Serralunga D'Alba

Originally built as a hunting-lodge which belonged to the House of Savoy, this rustic farmhouse has been finely renovated while remaining faithful to the original elegance and nobility. Picture a place where you can find old-world flavors, the warmth of the fireplace, an elegantly laid table and an atmosphere perfect for the raising glasses.

There are 5 beautiful and individually-decorated double rooms each with large bathrooms, a dining room and relaxing area and the house is surrounded by gardens, vineyards, and hazelnut groves. The property is situated on the Villadoria wine estate so you can closely follow the daily activities in the vineyards and also visit the winery.



What you see and do...

WHAT YOU SEE:

The UNESCO World Heritage region:
The Vineyard Landscape of Piedmont

The celebrated hilltop villages of the Langhe: Sinio
Serralunga d'Alba, La Morra, and Barolo

The stunning cities of Alba and Turin

Castello di Grinzane Cavour—on the UNESCO
World Heritage List

The towns of Vercelli and Aborio in the rice-
producing region of Piedmont

The markets of the Langhe where the region's fine
artisanal products are sold

WHAT YOU DO:

A full-immersion Barolo and Barbaresco wine
course with master sommelier, Silvan Petrito

An authentic truffle hunt with a local truffle hunter
and his specially trained hound

A cooking class with the Morrone Family at their
wine estate, Agricola Gian Piero Marrone

Wine tastings at numerous wineries throughout
the region in both Barolo and Barbaresco DOCG

Visit a grappa distillery and enjoy a tasting of
different grappa paired with food

Tour one of the Italy's premier chocolate makers
and sample its products



Trip Details

Friends, Food, Wine, and Truffle Hunting

Dates:

November 13—20, 2016

Price:

\$3,695/Person (Double Occupancy)

\$4,195/Person (Single Occupancy)

Trip begins/concludes:

Alba, Italy

Optional air package:

From \$1,199/Person

*Includes round-trip airfare Washington Dulles—Milan/Milan—Baltimore Washington, airport transfers in Italy, and 100% travel assurance.

Price Includes:

Eight-day travel program of sightseeing, wine tastings, winery visits, cooking classes, and enjoying traditional cuisine with presentations by local experts and producers, 7 nights accommodation in a renovated farmhouse on a working wine estate, 7 breakfasts, 3 lunches, 5 dinners, welcome and farewell receptions, all entrance fees, visits, excursions, and sightseeing as noted in the detailed itinerary, private guides, ground transportation by private mini-bus, all gratuities (except for hotel porters), and all other sojourn activities as described in the day to day summary.

Price Does Not Include:

Airfare & airport transfers (unless optional air package purchased); meals not indicated in this detailed itinerary; beverage options other than water, wine, beer, or soft-drinks with group meals; local transportation by bus, taxi, metro or light rail; passport or visa fees and necessary photos; immunizations; travel insurance; excess baggage charges; airport taxes; medical, hospitalization, or evacuation costs; gratuities for hotel porters; laundry; other personal items, including incidental hotel charges; any other item not specifically indicated.

Arrival and Departure Information

Meeting location:

The meeting point for this trip is Alba, Italy on Sunday, November 13. The meeting time and location will be set once the arrival details of all trip participants is known. You will be greeted by your Tour Director who will assist you with making your way to the group's lodging at a wine estate in the Langhe.

Start Time:

The program begins at approximately 1:00PM on Sunday, November 13, 2016 when the group meets at a designated point near Alba Italy.

Trip Conclusion:

Your trip concludes in the morning on Sunday, November 20, 2016. Those purchasing the optional airfare package will receive a transfer to Milan Malpensa Airport for departure.

Early Arrival or Late Departure:

Crescite Travel is happy to assist you with booking additional nights prior to the start of the group trip or following its conclusion. Often we are able to secure better rates than are available to the general public.

Registration Information

To register or for further information:

Call us: 1-800-419-3443

We are ready to assist you Monday to Friday from 9:00 AM to 5:00 PM (EST).

Visit us at: www.scholarlysojourns.com/annapolis

Here you will find an online registration form as well as a printable version. You will also find the most up-to-date details on this tour and all of the other unique travel programs offered by Scholarly Sojourns.

Payment Information

Trip Deposit: A deposit of \$500 per person is due by March 15, 2016 if you wish to be guaranteed a space on this trip. After that date, we can only accept additional registrations if space remains available.

Balance due: Once the deposits have been received, Crescite Travel will finalize the trip plans according to the group's specifications and a final price will be determined. Those who wish to proceed once the final price is announced will be required to pay the final balance on or before September 15, 2016.

