



Friuli Venezia
Giulia and
Veneto

True Italian Taste **EDUCATIONAL TOUR**

Discovering typical Italian foods
July 10-15, 2017

**True
Italian Taste**
Educational tour
to Friuli Venezia Giulia
and Veneto

THE PRODUCTS

Prosciutto San Daniele PDO

Produced exclusively in Friuli Venezia Giulia, on the hills of the village of the same name in the province of Udine, knowledge about how to produce this prosciutto has been handed through the centuries, from generation to generation.

The prosciutto is recognizable at first glance due to its typical guitar shape and to the consortium's distinctive trademarks, which offer a guarantee of utmost quality. Attention to detail and to traditional production techniques, along with the area's special micro-climate, the seasoning used and the secular tradition of aging the pork for at least 13 months, all contribute to creating the unique flavor of San Daniele PDO.

www.prosciuttosandaniele.it



Asiago PDO

Asiago PDO is an age-old cow's milk cheese with a persistent, distinctive, rich flavor. It can have different textures, depending on how long it is aged, ranging from smooth and fresh to crumbly. Asiago can be enjoyed on its own or as an ingredient for many regional dishes or creative recipes. It is also often grated in salads, soups, pastas and sauces, or sliced in sandwiches. Moreover, it is perfect served with delicate red wines.

www.asiagocheese.it

Grana Padano PDO

Grana Padano PDO is very popular the world over and associated with the idea of a refined, high quality product.

One of the world's oldest hard cheeses, it was created nearly 900 years ago by the monks of the Chiaravalle Abbey. It attained "Protected Designation of Origin" status in 1996, as it is made exclusively from milk produced in the Po River Valley. Cylindrical in shape with convex edges and a diameter of 35 - 45 cm, its hard and finely grained structure develops as a result of a slow and natural ageing process carried out in purposely designed maturation warehouses.

www.granapadano.it



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Montasio PDO

Montasio PDO is a semi-hard cooked-curd cheese made exclusively with cow's milk harvested in its area of production.

It has the typical characteristics of a cheese that has undergone a mild transformation process, without disrupting the milk's natural bacteria and microbiological composition: the quality and flavor are typical of a mild, mellow cheese, but its gastronomic features change according to the degree of aging – going from a mild, creamy flavor for the fresh version to a deeper, fuller flavor for the Mezzano version (aged 5 to 10 months), or to an intense flavor with a hint of sharpness and a bold edge for the Montasio Stagionato (aged over 10 months).

www.formaggiomontasio.net

Piave PDO

The name of the Piave cheese comes from the name of the river that runs alongside the territory where it is produced. The cheese may be recognized by its very light colored curd, which is naturally compact and free of holes. Its excellent nutritional values makes it an excellent choice for consumers seeking a healthy, well-balanced diet without giving up on traditional flavors. Its wholesomeness is due to its natural ingredients: fresh milk, milk enzymes, rennet and salt.

www.formaggiopiave.it



The term **PDO Protected Designation of Origin** refers to "the name of a region, a specific place or, in exceptional cases, a country, used to designate an agricultural product or foodstuff originating in that region, specific place or country, whose qualities or characteristics are essentially or exclusively due to a particular geographical environment, including natural and human factors, and whose production, processing and preparation are carried out in the defined geographical area".

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Riso Nano Vialone Veronese PGI

Nano Vialone rice from the Verona area is an acclaimed masterpiece on the Italian agri-food scene, culturally rooted in the limpid karst spring waters that furrow and flood the fertile lands of the Veronese territory.

Its PGI certification attests to the fact that it is obtained exclusively from seeds rigorously selected from the japonica species of the Vialone Nano variety: according to this certification, the grains must be medium-large, rounded and semi-long, with a protruding tooth, a solid head and a rounded cross-section. And, of course, it be showy white in color, with no stripes and with an extended "pearl" center. Only with all of these characteristics can it be considered a truly pure and genuine product.

www.risovialonenanoveronese.it



The acronym **PGI** (or "Indicazione **G**eografica **P**rotetta", meaning "Protected Geographical Indication") is a quality assurance label awarded to products from specific areas of Europe. It offers a guarantee of a product, originating from a specific region or country, which has a specific quality, reputation or other characteristic property attributable to its geographical origin.



Prosecco CDO

The famous Prosecco CDO wine is well known the world over for its fine, lingering perlage, for its fruity floral perfume, and for its vivacious flavor, which make it perfect for almost every occasion, from meals to aperitivos. Most of the characteristics that set Prosecco apart from other sparkling wines are due to the alluvial soil of the area in which the grapes are grown, which is rich in minerals and microelements, giving the wine its sparkling bubbles. The CDO certification offers a guarantee of excellence in terms of production and grape quality.

www.discoverproseccowine.it



The acronym **CDO** ("Controlled **D**enomination of **O**origin" or Denominazione di Origine Controllata) is a quality assurance label for Italian wines. This designation was introduced by the Italian Government to recognize the quality of wines that meets all the mandatory regulations and are strictly tested by a specific committee.



The **CGDO** acronym stands for "Controlled and **G**uaranteed **D**esignation of **O**origin" and indicates a quality category similar to yet even more stringent than the CDO Controlled Designation Of Origin. Only the finest products can be named CGDO, subject to evaluation, analysis and tasting by a government-licensed committee.



Ministero dello Sviluppo Economico



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Ramandolo CGDO

Ramandolo, the first wine from Friuli Venezia Giulia to be awarded CGDO status, is made exclusively in the municipalities of Nimis and Tarcento, in the province of Udine. The grapes used are of the yellow Verduzzo variety, which grows on the hills in the most eastern part of the region and gives the wine a great character. Ramandolo can be recognised from its intense golden yellow colour and from its fruity fragrance with notes of honey, raisins, figs, apricots and peach jam. When tasted it is sweet, slightly tannic, firm and full-bodied, with a high alcohol content. This makes it an ideal wine for aperitifs such as foie gras, liver pate and blue cheeses, or as dessert wine with biscuits and dry cakes. It is also greatly appreciated between meals, at tea time.



Rosabianco Manzoni Marca Trevigiana PGI

The Rosabianco Manzoni wine comes from the hills on the left bank of the River Piave, and can easily be recognized by its straw yellow color with streaks of gold. Its bouquet is delicate, with floral notes of rose petals and ripe apricot. Its savory flavor is well-structured and refreshingly crisp, with an ultra-aromatic, seemingly-endless finish lifted by a tasty note of bitter almonds. As a natural consequence of its characteristics, it is often paired with an oriental, slightly spicy cuisine. Naturally, Rosabianco Manzoni may also be paired with many Italian recipes, such as pasta and risotto with vegetables, crustaceans, and white salted meats. Served at the right temperature, it is also a great wine for aperitifs.



Bardolino CDO

Bardolino wine is predominantly obtained from Veronese corvine grapes, along with "rondinella" and other minor grape varieties. Brilliant ruby red in color, it has a delicate fruity bouquet with notes of cherry, marasca, strawberry, raspberry, currant and spices. It stands out for its extraordinary ability to go well with every kind of Italian food, such as pasta dishes, risottos, legume soups and grilled, baked or wet-aged meats. For a particularly refined meal, try Bardolino with chestnut or mushroom-based dishes as well. On the rivers of Lake Garda, it is traditionally served with lake fish.



Amarone della Valpolicella CGDO

Amarone della Valpolicella is unanimously recognized as the finest among the Veronese wines. Its story is very old and unique: in the 4th century A.D., Cassiodorus, a minister of Theodoric, King of the Visigoths, wrote a letter in which he described a wine obtained by means of a special grape-drying technique, which was produced in the territory and known by the name of Valpolicella. Since then, the production method has remained completely unaltered: the grapes are generally harvested in the third ten days of September or the first week of October. Amarone is produced in strict accordance with the rules of the CGDO denomination, and is patiently left to age until it attains its unique features, like its vivid color and its intense hints of cherry, currant, chocolate and spices. That is why it is so rich in substance, full bodied and well-structured, while also having a soft, elegant, lingering and perfectly balanced flavor. So good as to win you over from the very first sip.

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PROGRAM

July, Monday 10th 2017

At different times: Arrival of foreign delegates at Venice Airport (Marco Polo)
Transfer by private bus from Venice airport to Hotel Villa Contarini Nenzi
Check in at **Hotel Villa Contarini Nenzi**
19:00 **Welcome cocktail** in the Villa Contarini Garden
20:00 Dinner at the **“Le Scuderie” Restaurant**

“Le Scuderie” Restaurant (Villa Contarini)

Nowadays, the old stables at the end of the Villa's age-old park hosts the “Le Scuderie” Restaurant, whose cuisine is typical of the Veneto region's traditional culture, characterized by fresh seasonal products from the Adriatic sea, combined with the local traditions of the countryside. Great use is made of produce from the kitchen garden and of pot herbs, combined with an extraordinary creativity in composing first courses, especially those based on homemade pasta. Homemade smoked products, fresh vegetables in oil and meats baked in salt, as well as fanciful and frozen desserts, make for varied courses and menus.

July, Tuesday 11th 2017

08:30 Private bus transfer from Treviso to San Daniele
10:30 **Workshop on Prosciutto San Daniele PDO at the Consortium**
10:45 **Visit to the factory**
12:00 **Demonstration on “How to carve Prosciutto”**
12:45 Lunch
14:40 Private bus transfer from San Daniele to Vigneti Pittaro Winery in Codroipo
15:30 Guided **visit to Vigneti Pietro Pittaro**
17:15 Private bus transfer from Codroipo to Molino Zoratto
17:30 Guided **visit to Molino Zoratto**
18:30 Private bus transfer from Molino Zoratto to Hotel Villa Contarini Nenzi
20:15 Dinner at Hotel Villa Contarini Nenzi

Vigneti Pietro Pittaro

Founded in the 1970s, the farm boasts nearly 90 hectares of vineyards, 85 of which are located in the heart of the sunny Friulian plain and the rest on the beautiful Ramandolo hills. White and red wines are produced and refined here. The cellar of Codroipo, unmistakable in its architectural line, is enriched by an interesting wine museum and a precious “glass collection”. Particularly noteworthy is the company's commitment to eco-sustainability; starting with the application of management models that dramatically reduce the use of pesticides, interacting and perfecting traditional guided and integrated pest control systems.

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Molino Zoratto

The mill, dating back to 1450, came into the hands of the Zoratto family in the 19th century. Aesthetically surprising, its wrought iron structures are still in operation to this day, and used not only to grind corn, but also to beat stockfish. Its philosophy is rooted in the use of excellent raw materials combined with respectful and skillful workmanship. Its flours are 100% organic and air-dried. The corn kernels are only removed from the cob when they are ready to be ground, after eliminating any bad ones. Just beyond the ancient stable stands the beating room operated by Umberto Zoratto, Italy's very last stockfish worker.

July, Wednesday 12th 2017

- 08:30 Private bus transfer from Hotel Villa Contarini Nenzi to LatteBusche SCA
- 10:00 **Visit to the stables and to the factory of LatteBusche SCA**
- 11:45 **Workshop on the Italian Geographical Indication Consortia and PDO cheeses** (Asiago PDO, Grana Padano PDO, Montasio PDO, Piave PDO) and guided tasting
- 14:00 **Lunch at the Dal Conte Restaurant** in Santa Giustina (Belluno)
- 15:00 Private bus transfer from Santa Giustina to Hotel Villa Contarini Nenzi
- 16:30 Arrival at the hotel
- 18:00 Private bus transfer from Hotel Villa Contarini Nenzi to Treviso city center
- 18:30 Guided **tour of the city of Treviso**
- 20:00 **Dinner at "Trattoria all'Oca Bianca"**
- 23:00 Return to the hotel and overnight stay

Dal Conte Restaurant

The Dal Conte Restaurant takes its name from the manager of the restaurant, the "Count", known in the area for being a person of special charisma and exuberance. The restaurant's chefs will offer you traditional Venetian specialties with a special attention to seasonal fresh produce grown nearby. The restaurant welcomes its guests in a warm and friendly family atmosphere offering the chance to dine in the hillsides, immersed in the tranquility of nature.

Treviso

Treviso is an important city in the region of Veneto and its municipality counts more than 80,000 inhabitants (170,000 including the hinterland). The center lies within the ancient Venetian walls (le Mura), where you will be able to admire many historical and monumental attractions, and many architectural jewels: the Late Romanesque-Early Gothic church of San Francesco, the Romanesque Loggia dei Cavalieri (with Byzantine influences), the Piazza dei Signori with the Palazzo di Podestà (late 15th century), the Church of San Nicolò (a blend of 13th century Venetian Romanesque and French Gothic), the Cathedral of St Peter, the Palazzo del Trecento (13th century), and many more. Treviso is also known as the original production area for Prosecco wine and radicchio, and as one of several towns claiming to have invented the popular Italian dessert known as Tiramisù.

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Trattoria all'Oca Bianca

The historical Trattoria all'Oca Bianca, in the heart of Treviso, dates back to 1921, when it was founded with the intention of delighting guests with the best local produce and traditional dishes. The trattoria offers recipes of the Treviso and Venetian tradition and local wines, and is deeply entwined with the city's history. In summer, it is possible to enjoy an enchanting atmosphere on the restaurant's outdoor terrace.

July, Thursday 13th 2017

Check out from the hotel

09:00 Private bus transfer from Hotel Villa Contarini Nenzi to Treviso city center

09:30 **Visit to the Prosecco CDO Consortium in Treviso**

11:00 Private bus transfer from Treviso to Susegana

11:30 **Visit and wine tasting in Cantine Collalto**

Cantine Collalto

It is over a thousand years that the name of Collalto is associated with the Treviso land and one of its most precious and universal fruits: wine. Their wine are aimed with harmony and elegance. The goal of Cantine Collalto is to bring to the wine all they learned through their history: the single character of the local grapes, the facets of their splendid territory, the interpretative possibilities provided by their cellars and the irreplaceable and profound knowledge of every actor in their company.

14:30 Private bus transfer from Susegana to Verona

16.45 Check in at **Hotel Veronesi La Torre**

18.00 Transfer to Isola della Scala

18:30 **Tour of La Pila Vecia, show cooking and dinner - Chef Gabriele Ferron**

23:00 Return to the hotel and overnight stay

The Pila Vecia Restaurant

The Pila Vecia (The Old Rice Mill) owes its name to the fact that, up until the end of World War II, there was a more modern mill located on the same road. However, the Pila Vecia is also "vecia" (meaning old or ancient) in the absolute sense of the word, if one only considers that its origins date back to the mid-seventeenth century. Nowadays, in the restaurant area, it is possible to watch expert chefs preparing risotto tasting menus in a charming open plan kitchen. From starters to desserts, and all based on tasty, sophisticated, rustic seasonal rice recipes, each dish is carefully paired with select wines from the exclusive cellar.

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July, Friday 14th 2017

- 09.00 Private bus transfer from Verona to Bardolino (Verona)
10.00 Visit **to the wine cellar “Cantina F.lli Zeni”**
Visit to the Wine Museum and sensory wine tasting
Tasting of wine and typical products

Cantina F.lli Zeni

The Zeni's family vineyards are located in the 5 CDO Veronesi, extending from the south-east shore of Lake Garda to the province on the hills east of Verona. In Bardolino, on the first hills of the panoramic road, there is the cellar dedicated to the production of the Valpolicella wine, and in the in Fumane di Valpolicella there is the Cellar dedicated to the homonymous wine. The respect of traditions, the love and regard for the land and the consistent will to extract the best of their grapes has brought Zeni's family to overlook all single steps in the procedure of wine making personally from the very beginning of the process till the end. .

- 11.50 Private bus transfer from Bardolino to Torbe Negrar
12.30 Showcooking and lunch at **Trattoria Caprini**
14.10 Private bus transfer from Torbe di Negrar to Sant'Ambrogio Valpolicella
14:30 **Visit to Cantina Masi, Valpolicella wine tasting, Villa Serego Alighieri garden and vineyard**
16.30 Private bus transfer from Sant'Ambrogio di Valpolicella to the Hotel Veronesi La Torre
17:00 Arrival in Hotel and 1h rest

Trattoria Caprini

This little restaurant in Verona makes the most beautiful pasta in the traditional way” The Guardian says. At the beginning of the past century, a young couple founded this restaurant, offering simplicity, traditional dishes and Valpolicella wine. After four generations, their gastronomic proposal is tied up to the Venetian values and territory, in a typical Italian environment. Their gastronomic proposal is domestic, traditional and inspired by the simplicity of the products.

Cantina Masi

The history of Masi's Canteen is the history of a family and its vineyards in the Venetian regions. The name derives from "Vaio dei Masi", the small valley in Valpolicella acquired by the Boscaini family, who are still its owners. The Serego Alighieri Estate belongs to the direct descendants of Dante the Poet, who have lived in Valpolicella since 1353. The visit, which offers a dip into the archive of the noble family of the Counts Serego Alighieri and their lives in the Valpolicella area, includes a walk through the gardens and vines of the estate and a stop at the the small Serego Alighieri cellar which is full of the aromas of cherry barrels, used according to family tradition.

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- 18:00 Private bus transfer to Verona
18:15 **Walk and tour of the city center of Verona**
20.00 **Dinner at the Maffei Restaurant** located in the ancient heart of Verona
23:00 Return to the hotel and overnight stay

Verona

Verona (founded in the 1st century B.C.) is a city on the Adige River in Veneto, Italy, with approximately 265,000 inhabitants. It is famous worldwide as the setting of the tragedy "Romeo and Juliet" by William Shakespeare. However, there are many more reasons that make it well worth a visit: Verona has been awarded World Heritage Site status by UNESCO because of its urban structure and architecture. Moreover, it is one of the main tourist destinations in northern Italy, owing to its artistic heritage, several annual fairs, shows, and operas, such as the lyrical season in the Arena, the ancient amphitheater built by the Romans. In the fascinating city center, you will find many hints of its fantastic history. Many streets have preserved a remarkable number of monuments from antiquity, such as the medieval and Renaissance periods. Moreover, the city offers an outstanding example of a military stronghold.

Maffei Restaurant

The Maffei Restaurant-Wine Shop is situated in the heart of Verona, in a setting reminiscent of the city's age-old history. The 17th century Palace, built opposite Piazza delle Erbe, has a sumptuously unique appearance in terms of the city's architecture. Here you will enjoy high level cuisine and have the chance to visit the famous Maffei Restaurant's cellar: a cult place, located in a setting of rare beauty and historical importance, housing about 6,000 bottles, over 400 labels, a collection of large sizes, wines from 1900s to the our days, and much more besides.

July, Saturday 15th 2017

Return of foreign delegates to Venice airport Marco Polo.



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Special thanks to:

