



July 29- August 6, 2018

This customized food and wine tour to northern Italy; Milan, Parma, Bologna, and Florence is a deluxe experience with regional cuisine, wine, cheese, and other local culinary favorites as the theme.

Included are personally selected hotels, delightful private guides and attention to detail that is the hallmark of every World of MBI culinary adventure.

The World of MBI > Michel Bouit CEC, AAC president - Elizabeth Bergin HAAC, vice-president

773-769-1790 > mbi@worldofmbi.com > atasteoffrancewithchefmichel.com

TRAVEL PACKAGE PRICING INCLUDES:

- ~ 7 nights' hotel accommodations
- ~ Daily breakfast at the hotel
- ~ Gastronomic dining experiences
- ~ Transfers and travel by deluxe motor coach
- ~ Professional visits

MILAN: Visits: Piazza del Duomo and Galleria Vittorio Emanuele and La Scala Opera House

Traditional Milanese lunch

PARMA: Hands-on cooking class at Academia Barilla

Private walking tour of the old city with English speaking guide

Parmagiano Reggiano and Prosciutto de Parma producer visits

Regional lunch and visit of a chili pepper producer and a balsamic vinegar producer

BOLOGNA: Market visit; lunch

FLORENCE: Market visit; hands-on cooking class with lunch; visits of the Galleria dell 'Accademia and Uffizi

Gallery; walking tour; visits of the Duomo and Ponte Vecchio

ay in Tuscany - Chianti Region, visits of a castle, its vineyards & cellar with tasting; pasta-making class; olive oil tasting; regional lunch.

* Land Only Package - Price per person is based on double occupancy, standard room category. Single supplement is additional. Once we have received your deposit, land prices are guaranteed in USD.

ITINERARY SUMMARY

Day 1: Milan - Arrival, visits and lunch; depart for Parma; 3-night stay; dinner in Parma

Day 2: Parma - Morning hands-on cooking class of Italian cuisine with lunch and wines; olive oil tasting; private walking tour of the old city; free evening

Day 3: Visits: Parmigiano Reggiano & Prosciutto de Parma producers; chili pepper producer; pasta factory - lunch and dinner of regional cuisine

Day 4: Depart for Florence. In route visit of a balsamic vinegar producer; lunch in Bologna. Arrival in Florence, 4-night stay; dinner in Florence

Day 5: Morning market visits, hands-on cooking class with lunch and wines; visits of cookware shops, the Duomo and Ponte Vecchio; free evening

Day 6: Day in Tuscany, the Chianti Region - castle, vineyard and cellar visits with tasting; pasta-making class; lunch and olive oil tasting; dinner in Florence

Day 7: Morning visits: Galleria dell 'Accademia and Uffizi Gallery; free afternoon; dinner in Florence

Day 8: Departure

Detailed itinerary and price available upon request, plus options for extended stay.

AROUND NORTHERN ITALY

