# FICB sponsored Wine Discovery Tour
# in Langhe, Roero and Monferrato Unesco Hills, Piemonte, Italy

# 22–26 May 2025



**PROGRAM**

| **MAY 22ND – THURSDAY** |
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Individual arrival in **Alba**, the capital of Langhe hills and Unesco Creative City for Gastronomy. Check-in at the hotel in the center of Alba.

**Hotel Calissano\*\*\*\*:** Hotel Calissano, Alba
**Address**: Via Pola 8, 12051 Alba - https://maps.app.goo.gl/mpJPSfQz9Z4v4Hrc7
**Contact**: +39 0173 364855

h. 16:30 – 19:30 Assistant **Claudio Gallo** (+39 329 1654965) will be at the reception of the hotel at your disposal to give you information about the program or for any kind of assistance.

h. 19:15 Meeting with your guide **Elena Porta** (+39 338 7794314) and the other FICB guests at the hotel hall.

h. 19:30 Departure by bus for the **Welcome Dinner** to **Restaurant Antico Podere Tota Virginia** in Serralunga d'Alba: Ristorante Antico Podere Tota Virginia, Serralunga d'Alba

**Menu**

- Amouse bouche
- Egg poached with cream of cauliflower and miso
- Asparagus flan with three-milk fondue
- Risotto with Castelmagno cheese and Barbera reduction
- Stewed pork cheek with amber beer and seasonal side dishes
- Dessert
- Ricotta mousse, cacomela and chocolate crumble
- Water, pairing of 4 wines, coffee and small pastries

h. 22:30 Return to the hotel and overnight stay.



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**MAY 23RD – FRIDAY**

Breakfast.

h. 8:45 Meeting with your guide **Elena Porta** (+39 338 7794314) and the other FICB guests at the hotel hall.

h. 09:00 Departure by bus to Barolo

h. 09:30 Guided visit of **Barolo**

h. 10.45 Guided visit of the **Wine Museum in Barolo Castle** WiMu - Il Museo del vino a Barolo

h. 12:00 Departure from Barolo

h. 12:30 **Lunch** to the **Garden Restaurant** at **Albergo dell'Agenzia in Pollenzo**, famous home of Slow Food: Ristorante Albergo Dell'Agenzia, Bra - Pollenzo

**Menu**

- "Capunet" vegetable roll stuffed with vegetables
- Pasta from Gragnano with Bra sausage sauce (or with vegetable sauce – vegetarian option)
- Tiramisù with coffee
- Water, pairing of 3 wines, coffee

h. 14:30 Guided visit of Pollenzo and of the **Bank of Wine by Slow Food**, with tasting.
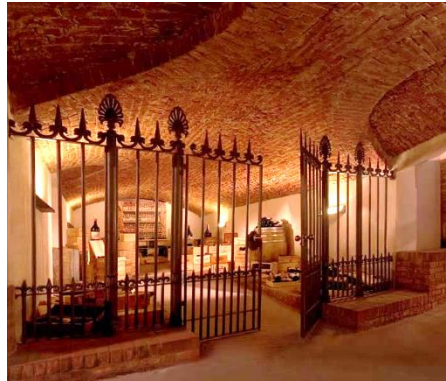
h. 16:30 Back to the hotel and relax

h. 17:45 Meeting with your guide **Elena Porta** (+39 338 7794314) and the other FICB guests at the hotel hall.

h. 18:00 Transfer for the **visit of the prestigious Roero winery Tenuta Carretta in Piobesi d'Alba,** with wine tasting: Tenuta Carretta

h. 20:30 Aperitivo and dinner in the **gourmet restaurant of the wine estate, Restaurant 21.9**:
Ristorante 21.9

h. 22:30 Return to the hotel and overnight stay.



**MAY 24TH – SATURDAY**

Breakfast.

Morning at leisure with guides at your disposal to visit **Alba**, Unesco Creative City for Gastronomy and Capital of Langhe hills, with the weekly street market.

*If you're interested in joining, we kindly remind you to confirm your interest to your guide within the night before;* the gathering for the visit is at 10.30 at the hall of the hotel.

h. 12:30 Lunch in a restaurant downtown, **Restaurant Enoclub**: Enoclub

**Address**: Piazza Michele Ferrero 4, 12051 Alba - https://maps.app.goo.gl/8wcrbwap3oR6SKXJ8

**Contact**: +39 0173 33994

**Menu**

- Asparagus pie with parmesan cream paired with Roero Arneis
- Raviolini del Plin with roast sauce paired with Barbera d' Alba
- Reale of Veal braised in Red Wine paired with Barbaresco
- Chocolate and amaretti bunet
- Water, pairing of 3 wines, coffee

h. 17:15 Meeting with your guide **Elena Porta** (+39 338 7794314) and the other FICB guests at the hotel hall.

h. 17:30 Transfer to **Grinzane Cavour Castle**, Unesco site, to take part to the **Order of Knights of the Truffle and Wines of Alba "Chapter of the Tradition",** with the Investiture of Postulants to Knights.

h. 20:00 Gourmet dinner in the **Restaurant of the Castle by chef Alessandro Mecca:**

h. 22:30 Return to the hotel and overnight stay.



**MAY 25TH – SUNDAY**

h. 8:45 Meeting with your guide **Elena Porta** (+39 338 7794314) and the other FICB guests at the hotel hall.

h. 09:00 Transfer to **Canelli** to visit the historical **Contratto Winery** with their **Underground Cathedrals**, Unesco heritage site. Contratto • The Italian Metodo Classico

h. 10:00 Guided visit of the winery with final tasting.

h. 12:00 Lunch at **Restaurant Casa Crippa**: Ristorante Enoteca Di Canelli - Casa Crippa, Canelli

**Menu**

- Fassona Beef Tartare - Pea Flan with Lime Sour Cream and Basil (Vegetarian option)
- Seirass Gnocchi with Fava Bean Pesto and Crispy Salami - (Vegetarian option without salami, gluten-free option with corn tagliolini)
- Hazelnut cream and Moscato zabajone
- Water, pairing of 3 wines, coffee

h. 15:30 Back to the hotel and relax.

h. 16:15 Meeting with your guide **Elena Porta** (+39 338 7794314) and the other FICB guests at the hall of the hotel.

h. 16:30 Transfer for the guided visit of the **prestigious historical wine estate** of **Fontanafredda**.

Home • Fontanafredda

h. 17:10 Guided visit of Fontanafredda winery with final tasting.

h. 19:15 **Welcome aperitivo** at **Villa Reale**

Alta Langa Limited Edition paired with

Crostini with Roccaverano

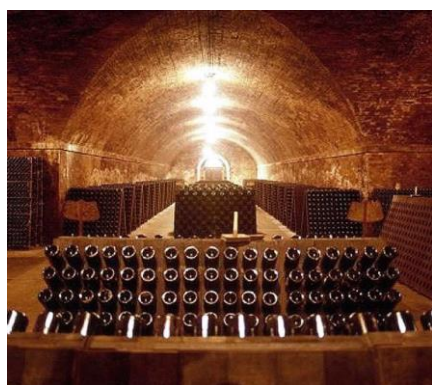Robiola, Bread, butter, and anchovies,

Smoked trout sandwich

h. 20:00 **Gala Dinner** at the estate restaurant, **Guido Restaurant\*** inside the **"Salone delle Feste"** of **Villa Reale:** [GuidoRistorante, Serralunga d'Alba](#)

**Menu**

- Vitello Tonnato – The traditional recipe from Ristorante Guido since 1960
- Carnaroli rice with asparagus and 24-month aged Parmigiano Reggiano cream
- Roasted guinea fowl with mountain potatoes and Marsala sauce
- Fiordilatte ice cream freshly whipped with milk from the Piedmontese white cow from the Alta Valle Stura
- Water, pairing of 3 wines, coffee

h. 22:30 Return to the hotel and overnight stay.



**MAY 26TH – MONDAY**

Breakfast and check-out, individual departures or private transfers according to tailored reservations.

*Langhe Experience – Tours & Events Assistance*

*h. 9.00-21.00 mob. +39 3331648214 (calls, texts, WhatsApp)*