



Titolo Viaggio: **Viaggio Territoriale ITALIA - EMILIA**

Study Trip full name: *Study Trip - ITALY - EMILIA*

Viaggio ID: FC30ITA

15/04/2024 - 20/04/2024

Tutor: R. Hallett, M. Venturino

### MONDAY, 15 APRIL 2024

7:00

Departure from Bra Movicentro in busses; there will be a short break en route

NB: students should travel in the bus with their respective groups

10:45

Group 1 - Arrival in Traversetolo (PR) and visit to Rosa dell'Angelo

<https://www.rosaangelo.it/en/>

Visit to the production site to learn about Parma ham (Prosciutto Crudo di Parma) production, aging, and branding, followed by a light lunch on site with their products

Group 2 - Arrival in Tortiano (PR) and visit to Prosciuttificio Ziveri

<https://www.salumificiozivericlaudio.com/>

Visit to the production site to learn about Parma ham (Prosciutto Crudo di Parma) production, aging, and branding, followed by a light lunch on site with their products

13:30

Departure from Prosciutto producers

14:30

Arrival at Cirfood District Headquarters; lesson and tasting workshop with Prof. Mirco Marconi on cured meat (history, production methods, regulations)

<http://www.cirfood.com/>

18:00

Departure from Cirfood in busses

18:15

Check in at Airone Hotel; quick refresh before dinner

<https://www.hotelaironereggioemilia.com/>

19:15

Departure from hotel in busses towards Reggio city center

19:30

Dinner at Jigger Society spiriti e cucina (spirits and kitchen)

<https://thejiggersociety.com/>

22:00

Return to hotel in taxi/Uber

### TUESDAY, 16 APRIL 2024

Breakfast in hotel

08:45

Departure from hotel in busses; students should travel in the bus with their respective groups

10:00

Group 1 - Visit to Acetaia Giusti to learn about the history, production, and regulation of Aceto Balsamico Tradizionale di Modena D.O.P. (Traditional Balsamic Vinegar of Modena PDO) including a guided tasting of their products and a discussion about the history of the company, brand identity, and marketing strategy.

Group 2 - Visit to Acetaia Malpighi to learn about the history, production, and regulation of Aceto Balsamico Tradizionale di Modena D.O.P. (Traditional Balsamic Vinegar of Modena PDO) including a



guided tasting of their products and a discussion about the history of the company, brand identity, and marketing strategy.

12:00

Departure from balsamic vinegar producers in bus

12:30

Lunch at Osteria Stallo del Pomodoro

13:45

Departure from restaurant in busses

14:30

Visit to Pregel, internationally-recognized producers of high-quality gelato and desserts, including a tasting of their flagship products

<https://pregel.it/en/home-page/>

17:00

Depart from Pregel in busses

17:30

Arrival in hotel; quick refresh before dinner

19:15

Depart hotel in busses; students should travel in the bus with their respective groups

19:30

Group 1 - Dinner at Piccola Piedigrotta; a tasting of classic and avant-garde pizzas, using high quality ingredients

<https://www.piccolapiedigrotta.com/>

<https://www.50toppizza.it/referenza/piccola-piedigrotta-2022/>

Group 2 - Dinner at Interno Tre, one of Reggio Emilia's premier restaurants for plant-based cuisine

<https://www.internotre.it/>

22:00

Return to hotel in taxi/Uber

### WEDNESDAY, 17 APRIL 2024

Breakfast in hotel

09:45

Departure in busses

10:00

Meeting at Cirfood District with the president of the BIO Distretto Reggio Emilia (Reggio Emilia Organic District) to discuss the importance of this project in sustainable food production, as well as conservation of the environment and promotion of the territory; tasting workshops with producers from within the BIO Distretto on flours made from ancient grains, honey, and Parmigiano Reggiano cheese

Light buffet lunch at Cirfood using ingredients and products sourced from the BIO Distretto producers

12:30

Departure from Cirfood District in busses

13:00

Afternoon activities hosted by the members of Cicciolo d'Oro, a voluntary association of locals, many of whom are pensioners, who promote their territory and its traditional products through events and workshops: Prof. Mirco Marconi and one of the expert butchers will give a demonstration of pork cuts, a workshop on sausage-making, and demonstrate the preparation of "ciccioli" and other traditional specialties from the Bassa-Parmense area

<https://www.ilcicciolodoro.com/la-festa/>

16:00

Merenda (snack) of ciccioli and gnocco fritto (pork cracklings and fried dough)

17:00



Departure in busses; guided visit at Birrificio Dada, an artisanal brewery who paved the way for the Italian Microbrewery movement, followed by a tasting

<http://www.birrificiodada.it/>

19:00

Return to have dinner with the members of Ciccio d'Oro, including some of the recipes we will help to prepare with their volunteers

21:00

Return to hotel in busses

#### THURSDAY, 18 APRIL 2024

Breakfast in hotel

10:00

Departure in busses

11:00

Visit to Barilla Production Headquarters; guided tour of the production site.

NB: visitors must wear comfortable, closed-toed shoes and will be asked to remove any watches, piercings, and jewelry (necklaces, earrings, rings, bracelets) before entering the production area. Visitors should also carry a government-issued photo ID with them in case of internal Security checks.

<https://www.barilla.com/global>

13:00

Departure from Barilla

13:15

Lunch at I Tri Siochett (TBC)

14:15

Departure from restaurant

15:00

Lesson and tasting workshop with Prof. Mirco Marconi on salumi

18:00

Departure from Cirfood to hotel; quick refresh before dinner

19:15

Depart hotel in busses; students should travel in the bus with their respective groups

19:30

Group 1 - Dinner at Interno Tre, one of Reggio Emilia's premier restaurants for plant-based cuisine

<https://www.internotre.it/>

Group 2 - Dinner at Piccola Piedigrotta; a tasting of classic and avant-garde pizzas, using high quality ingredients

<https://www.piccolapiedigrotta.com/>

<https://www.50toppizza.it/referenza/piccola-piedigrotta-2022/>

22:00

Return to hotel in taxi/Uber

#### FRIDAY, 19 APRIL 2024

6:45

Departure from hotel in busses

8:00

Visit to Caseificio Sociale Val Parnossa, located in the hills surrounding Parma, to learn about the production and first aging phase of Parmigiano Reggiano; for logistical reasons, we may need to divide into groups for this visit

10:00

Visit to La Fattoria degli Animali, a dairy farmer who supplies organic milk to Montanari & Gruzza for



Parmigiano Reggiano production

11:00

Visit to Montanari & Gruzza Parmigiano Reggiano aging warehouse, including an explanation and history of the company

<https://www.montanari-gruzza.it/en/>

12:00

Guided Parmesan cheese tasting and lunch at Agriturismo San Giuseppe

<https://agriturismosangiuseppe.com/>

14:30

Depart from Agriturismo

15:00

Visit to Società Agricola Podere Giardino, a producer of organic wines from autochthonous grape varieties and artisanal Parmigiano Reggiano

<https://www.podere-giardino.it/>

18:00

Return to hotel in busses; quick refresh

18:30/19:00

Bus transfer to Reggio Emilia city center

FREE DINNER

#### SATURDAY, 20 APRIL 2024

Breakfast in hotel

8:30

Check out and departure from hotel

9:00

Visit at La Collina Cooperativa Agricola, an educational farm that grows a wide range of products using organic and biodynamic methods, which they sell directly in their mobile outlets around the city and province of Reggio Emilia.

<https://www.cooplacollina.it/>

11:00

Departure to Piacenza

13:00

Lunch of typical Piacenza cuisine at La Tosa, paired with their organic wines, followed by a visit to their wine museum.

<https://www.latosa.it/>

17:00

Departure for Bra Movicentro

20:00

Arrival at Bra Movicentro.

End of study trip.