



Viaggio Didattico Emilia Emilia Study Trip

Data / Dates:

13/04/2026 - 17/04/2026

A.A / A.Y:

2025/2026

Tutor:

Graglia Martina

Monday, April 13, 2026

9:15

Meeting at Bra Movicentro, the glass structure near the train station

9:30

Departure from Bra. Our first stop will be lunch at Hosteria del Maiale, located within the Antica Corte Pallavicina estate. After lunch we'll visit the internal museum and the historic cellars where the meats are aged, taking some time to learn more about Culatello, one of the cured meats that has made Emilia-Romagna famous worldwide

<https://www.anticacortepallavicinarelais.com/the-hostery-of-the-pig-and-the-culatello/>

After about two hours by bus, we'll reach the hills of Reggio Emilia. Here we'll meet Alessandro Belli, a restaurateur with many years of experience, who has recently launched a new project called Ca' Barambon in a historic house. The project focuses on seasonal and locally sourced ingredients, with dishes that reflect the surrounding territory. We'll visit the space to learn more about his work and have dinner there

<https://www.instagram.com/ca.barambon>

22:00

Check-in at a guesthouse just outside Reggio Emilia for one night

End of the didactic activities

Overnight stay at Dormi-RE

Tuesday, April 14, 2026

7:00

Breakfast at a local caffetteria (walking distance)

7:40

Check-out and departure to a Parmigiano Reggiano producer, where we'll watch the cheese being made and learn more about its importance as a national product. Afterwards we'll meet Carmine Forbuso, Head of Marketing at the Parmigiano Reggiano Consortium, who will give us an overview of their marketing strategies and global positioning

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

At the end of the meeting, the bus will take the group to Parma, where there will be some free time to explore the city and have lunch (free meal - reimbursed according to university policy)

16:30

Departure from Parma and transfer to B&B Hotel Modena for check-in

19:15

Dinner at Trattoria Il Fantino, located in the city center about a 20-minute walk from the hotel. This will be a chance to try some typical local specialties such as homemade pasta, gnocco fritto, tigelle, and salumi - it might be a good idea to keep lunch on the lighter side!

<https://sites.google.com/view/trattoriailfantino>

End of the didactic activities

Overnight stay at B&B Hotel Modena

Wednesday, April 15, 2026

Breakfast at the hotel

9:30

Walk from the hotel to Tortellante, a social and culinary project where young people on the autism spectrum learn to make fresh pasta by hand. The program supports autonomy and social interaction. We'll start with a brief presentation of the project, then move to the workshop to prepare Modenese tortellini. The people involved in the project are guided by local educators and volunteers, and we will actively join in, helping to fold and shape the tortellini. Even if not everyone speaks English there, it's a good chance to cook together and connect through the process. Lunch will be on site

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

14:00

Departure to visit Acetaia San Giacomo, where we'll learn about the production of traditional Modena balsamic vinegar. Made from cooked grape must aged for many years in wooden barrels, this vinegar is deeply tied to local tradition and quality. This visit will cover the basics of balsamic production. A follow-up session will take place in Pollenzo with owner Andrea Bezzecchi, focusing more on the positioning and communication of traditional balsamic products in a wider market context

<https://acetaiasangiaco.com/en>

20:30

Dinner at Roots. We'll have a set menu inspired by the cuisines of Bangladesh, Tunisia, Morocco, Nigeria, and Guinea, reflecting the stories and origins of the women involved in this project

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

End of the didactic activities

Overnight stay at B&B Hotel Modena

Thursday, April 16, 2026

Breakfast at the hotel

8:30

Departure towards Bologna to visit Forno Brisa, an independent bakery known for its focus on communication, branding and product quality. During the visit, we'll get an overview of the project, including the roastery and production spaces, followed by lunch on site featuring their pizza

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

16:00

Meeting with the Garage Raw team, a communication agency working across different sectors. The session will give a general overview of their work and approach, focusing on how brands are positioned and communicated today and how visibility and identity are built across different markets

<https://www.garageraw.com/en/>

The meeting will end around 18:00, after which there will be free time. You can head back to Modena right away or stay in Bologna and return by train later - the last train departs at 22:33. Dinner will be considered free meal, reimbursed according to university policy

End of the didactic activities

Overnight stay at B&B Hotel Modena

Friday, April 17, 2026

Breakfast at the hotel (recommended to have a slightly more substantial breakfast, as lunch will be later than usual)

8:45

Check-out and departure, beginning the journey back. In the morning we'll be at Tenuta Medici Ermete, a historic winery known for its work with Lambrusco, a traditional sparkling red wine from the Emilia region. The stop will include an informal talk and tasting focused on Lambrusco from a commercial and marketing perspective, led by Alessandro Medici, an alumnus of our university

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

Afterwards we'll continue by bus for about another hour and a half to Cascina Lago Scuro, a project by Luca Grasselli, also an alumnus of the University of Gastronomic Sciences. Before lunch we'll take a short walk around the farm to learn more about the project and its activities

<https://cascinalagoscuero.com/>

19:00

ETA in Bra Movicentro

End of the didactic study trip