



Viaggio Didattico Emilia Emilia Study Trip

Data / Dates:

12/05/2025 - 16/05/2025

A.A / A.Y:

2024/2025

Tutor:

Beschorner Sanderson, Graglia
Martina

Please note: not all visits will be conducted in English. The tutors will provide translations as needed during the activities

Monday, May 12, 2025

6:45

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

7:00

Departure. We will make a stop at a service area on the highway for breakfast (free breakfast, reimbursed as per university policy)

10:45

Arrival at our first destination for a visit focused on prosciutti. Rosa dell'Angelo is a renowned Italian brand, particularly known for its high-quality prosciutti from the Parma region, celebrated for its traditional curing methods. Lunch on site

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

13:30

Departure towards CIRFOOD for a lecture with Professor Mirco Marconi on prosciutti, followed by a tasting session

17:00

End of the lecture and departure for Reggio Emilia, where we will check in at Hotel Europa, our accommodation for the duration of the study trip

20:15

Dinner at Interno 3

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

End of the didactic activities

Tuesday, May 13, 2025

Breakfast at the hotel

8:45

Departure to Acetaia Giusti, the oldest producer of Balsamic Vinegar of Modena, established in 1605 and currently managed by the 17th generation of the family

<https://giusti.com/>

After the visit, return to Reggio Emilia for lunch at Piccola Piedigrotta, where the owner, Giovanni Mandara, will share some insights about the products used

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

14:00

Lecture with Professor Mirco Marconi on cured meats, followed by a tasting session. Afterward, we will head towards Parma to meet with the team from JacLeRoi, a food and wine communication agency, to discuss their experiences and work

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

18:30

Departure to return to Reggio Emilia

End of the didactic activities

Free time and free dinner, reimbursed as per university policy

Wednesday, May 14, 2025

Breakfast at the hotel

9:00

Departure from the hotel to visit the Lambrusco producer Medici Ermete. Together with Alessandro Medici, UNISG alumnus, we will have an informal talk about the company's history, the grape variety, and their market channels, followed by a tasting

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

Afterward, we will head towards Parma for lunch at Officina Alimentare Dedicata. Then, we'll meet with Barilla at their headquarters to discuss their communication strategies for both Barilla and Mulino Bianco, followed by a meeting with food photographer Lucio Rossi at his studio

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

18:45

Return to Reggio Emilia for a group dinner at Jigger

<https://thejiggersociety.com/>

End of the didactic activities

Thursday, May 15, 2025

Breakfast at the hotel

9:00

Departure to Modena. Here we will meet the team at Tortellante, a social project where young people on the autism spectrum, supported by families, volunteers, and a scientific team, learn to make fresh pasta, a symbol of Modena's culinary tradition. The visit will include a presentation of the project and its activities. A light lunch will follow at their adjoining Bottega

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

13:00

Departure towards the Apennines, about a two-hour bus ride

Our first stop will be at Casa Barucca, where we will meet owner Fabrizio Zanelli, who represents the fourth generation of a family of butchers. He raises pigs in semi-wild conditions and continues the traditional craft of charcuterie. We will conclude our discussion on cured meats here. Later, the program will continue at Azienda Agricola Varo, a farm dedicated to the cultivation of ancient fruit varieties, where we will enjoy an "apericena" featuring some of their products

19:30

Return to Reggio Emilia, with expected arrival at Hotel Europa by 21:30

End of the didactic activities

Friday, May 16, 2025

Breakfast at the hotel and hotel check-out

7:30

Departure from the hotel with all luggage on board. We will head to Latteria Sociale Moderna, about a 30-minute drive, to observe the production of Parmigiano Reggiano

After this, we will continue to Azienda Agricola Grana d'Oro to learn about Parmigiano made from the milk of 'Vacche Rosse' (Red Cows), a traditional breed known for its rich milk, which imparts a unique flavor and texture to the cheese

<https://latteriasocialemoderna.it/en/>

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

11:30

Departure towards Piacenza for the final lunch of the study trip at Agriturismo La Tosa

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

After lunch, departure towards Bra

18:00

ETA at Bra Movicentro

End of the study trip

Please avoid scheduling any evening commitments in case of possible delays