

# LE LANGHE

## WHERE WINE IS ART

We have teamed up with Vine & Cork to offer you a 4 day tour of the Langhe, a fascinating and unique area of northern Italy. Part of the Piedmont region, it boasts extremely high quality food and wine along with stunning scenery. It was made a UNESCO World Heritage Site in 2014 as *“an exceptional living testimony of the historical tradition of vine cultivation, winemaking processes, a social and rural context and an economic fabric based on the culture of wine”*.

The landscape is a geometrical succession of vineyards from where some of the most famous wines of the entire peninsula come to life: Barolo, Nebbiolo, Barbaresco, Dolcetto and Barbera. A journey into the Langhe hills is a pilgrimage for wine lovers but also an immersion into one of the most picturesque landscapes of Italy.

We will be based in Monforte D'Alba, in the heart of the Langhe and will visit the villages at the heart of the wine industry along with some of the most prestigious wineries in the region, to stroll through their vineyards and cellars before tasting their excellent wines. We will also be able to sample many local products and delicacies.



## TRIP ITINERARY

### Thursday

From Turin airport our transfer will take us straight to the family owned Manzone estate and agriturismo, “Tra sole e vigne” in Monforte D'Alba. This will be our base for the next 3 days. We will enjoy a light lunch followed by a vineyard and cellar tour in the afternoon before a wine tasting on the beautiful panoramic terrace overlooking their vines. Hopefully we will catch one of the region's spectacular sunsets.



We will have dinner at the estate, enjoying dishes typical of the Langhe cuisine while soaking up the fantastic scenery. Chef Alberto Manzone takes his inspiration from traditional recipes and his brother, Marco, will serve wines produced on the estate. They are the fifth generation of Marzone brothers!



### Friday

After a leisurely breakfast, we will travel to the stunning town of Barolo to discover its most famous wine of the Langhe. We will visit Cantine Borgogno, one of the most prestigious and ancient winemakers of the region. Barolo wine has been produced here since 1761 and a bottle of 1886 vintage Borgogno Barolo was sold in 1972 at the Turin wine auction for nearly £0.25m - the highest figure ever achieved by an Italian wine.



A wine tasting on the terrace will be followed by a light lunch of local delicacies, before making our way to the town castle (a fortification dating back to the 10th century) and visiting the innovative wine museum.

Our day in Barolo ends with a visit to a local gem - the Cravero bakery where we will see the art of hand stretching breadsticks. The ancient tradition originated from a request by the king of Savoy to the bakers in 1679 to create a small, thin and digestible bread for his son who was intolerant to normal soft bread.

We will then move to Barbaresco for a guided walk through the vineyards: a stroll through history and beautiful landscapes.

The day will be rounded off in style with dinner at Locanda San Giorgio in Neviglie. The 5 course tasting menu gives a modern twist to the local traditions and ingredients.

### Saturday

After breakfast, we head for Diano d'Alba, the home of its eponymous wine. We will visit the Cantina Casavecchia, an estate that has been growing grapes and making wines for over a century. We will explore the winery with its brick vaulted wine cellar where, true to age-old practices the Diano d'Alba, Nebbiolo, Barbara and Barolo wines are left to mature.



Our tour then takes us to Cossano Belbo where we will see the local wine producer and friend, Francesco Scanavino and his family. This is a small winery producing wines from varieties native to Langa, Roero and Monferrato. We will enjoy an alfresco lunch and taste their unique wines which reflect their excellent knowledge of tradition and terroir.

Before heading back to the hotel, we will visit local producers of delicacies such as Nocciola Piemontese IGP (piedmont hazelnut), fruit jams and more.

We will have dinner in La Morra at Eremo della Gasprina, where we will be treated to a true, slow paced and welcoming tradition of food. We will have the chance to stroll through the town which is also known as "the Terrace on the Langhe".

### Sunday

After breakfast we will check out of the hotel and travel to Turin for a day filled with culture, art and architecture. After checking in to a city centre hotel and a light lunch, you can decide whether to spend the day exploring the city by yourself or to follow us in a stroll between the elegant buildings. A visit to Turin would not be complete without stopping for a mid-afternoon break at the most famous caffè in Turin, "Al bicerin", to try the eponymous hot drink made with chocolate, coffee and cream.

For our final evening we will enjoy an aperitif al fresco in the main square before sitting down for a dinner at one of the traditional "piola", the taverns of Turin, to sample the traditional local delicacies.

### Monday

We will be picked up around 7.30am for our return to Turin airport and Ryanair flight home.



## PRICES AND DATES

**£1,050 per person**

**Thursday 5th - Monday 9th September**

*"What makes it so special? Being transported into the gentle beauty of the Italian countryside.....meeting the first of many delightful Italians, so willing to talk about their food, their traditions..... Their friendliness and warmth makes us feel like old friends.....it is the people who make it special..."*

## TAKE A TOUR WITH US

Our culinary trips are all-inclusive with no need to spend any money unless you would like to buy something to take home or the odd coffee or glass of wine. However, flights are not included and our transfer service assumes Ryanair flights from Stansted. Trips are all subject to a minimum number of bookings in order to run. We advise guests not to book their flights until final confirmation has been received from us approximately 6 weeks prior to the start date that the trip is going ahead. As stated in our terms and conditions, we cannot refund payments in respect of travel in the event of cancellation of the trip before this confirmation has been given. Therefore, early booking of your flights is entirely at your own risk. Please see our website for our full terms and conditions.

### OTHER TOURS RUNNING IN 2019

Italy Slow Food Tour  
Thursday 9th- Sunday 12th May

Stockholm Heritage Food Trip  
Friday 20th- Sunday 22nd September

Italian Truffle Trip  
Thursday 31st October - Sunday 3rd November

### Cambridge Cookery

Homerton Gardens, Purbeck Road  
Cambridge CB2 8EB  
01223 247620

[www.cambridgecookery.com](http://www.cambridgecookery.com)

[info@cambridgecookery.com](mailto:info@cambridgecookery.com)

[fb @ccookeryschool](https://www.facebook.com/ccookeryschool)