



ANTONIO'S TOUR
LA BELLA ITALIA

In 28 Sept. - out 13 October 2012



La Bella Italia – Antonio's Tour
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Friday, September 28th

H. 08.20 Pick-up of the group in Milano and transfer to Parma.

H. 10.30 Tour of Busseto and visit to **Teatro Verdi** and **Casa Barezzi Museum**

Transfer to **Polesine** for lunch with visit to the Culatelli Ham Spigaroli Factory.

Optional: on the way to Parma, stop at the Giuseppe Verdi birth house and at the Rocca Sanvitale Castle in Fontanellato.

Trip and arrival in **Parma** and accomodation in hotel.

Dinner at hotel in Parma.

Saturday, September 29th

Breakfast at the hotel.

Full day visit to Parma city center:

Lunch at leisure in Parma center

Welcome dinner in a Verdi Haunt (Corale Verdi Restaurant) with music aperitif (Verdi arias short concert) followed by dinner with typical menu.

Overnight stay at the hotel in Parma.

Sunday, September 30th

Breakfast at the hotel.

Day to discover some of the best Italian products

day dedicated to the discovery of the process of how to make Parmigiano Reggiano and Prosciutto di Parma.

Visit to a **dairy farm** where **Parmigiano-Reggiano** cheese is made. Revealing of the secrets involved in its production and aging. Visit to the seasoning cellar and tasting.

Visit to the amazing Torrechiara Castle and /or to the Fondazione Magnani Rocca Foundation picture gallery and Villa.

Tour of a Prosciutto di Parma production plant, tasting and light tasting brunch with local products.



Afternoon.

Stop and visit to the La Felinese production site – La Bella Italia Small Good supply

Back to the hotel

Dinner at hotel. Overnight stay at hotel in Parma.

Monday, October 1st

Breakfast at the hotel.

In the evening there will be la Prima di Otello. (Your choice and at extra cost).

Visit to Cremona with its historical violins or to Mantova with the wonderful art masterpieces.

Afternoon: at leisure for personal activities

Pre theatre dinner at 6pm.

For who wants to reserve:

h. 20.00 Teatro Regio in Parma (to be defined and confirmed), opening of Festival Verdi 2012 with première representation of Giuseppe Verdi Opera,

Otello.

Overnight stay at the hotel in Parma.

1st October 2012 – Première at the Teatro Regio in Parma – Festival Verdi

The opera is not yet decided, we will have news about title and calendar at the beginning of 2012.

In any case the prices for the première at Teatro Regio at Festival Verdi 2011 were:

Price in stall seats (they are the best places), € 250,00/pax

Price in central balcony 1st and 2nd floor, front places (nr.2/balcony), € 250,00/pax

Price in central balcony 1st and 2nd floor, back places (nr.2/balcony), € 165,00/pax

Price in central balcony 3rd and 4th floor, front places (nr.2/balcony), € 165,00/pax

Price in central balcony 3rd and 4th floor, back places (nr.2/balcony), € 150,00/pax



Tuesday, October 2nd

Breakfast at the hotel. Check-out.

Departure by private bus to Modena. (km. 70 about, 1 hour transfer about)
Visit tour of the **Galleria Ferrari Museum**, keeper of the Ferrari myth, to retrace the history of the Ferrari company and its founder.
Transfer to an Acetaia (vinegar loft) where the Traditional Balsamic Vinegar of Modena is produced. Light lunch at the vinegar loft with tasting of typical products.

Afternoon transfer to Faenza. (km. 101 about, 1,5 hour transfer about)
Half day guided visit to Faenza including the International Pottery Ceramics Museum and a ceramic laboratory.
Transfer to Cortona (km. 200 about, 2,5 hour transfer about)
Arrival in Cortona, accomodation in hotel.

Dinner at hotel in Cortona.
Overnight stay at the hotel in Cortona.

Wednesday, October 3rd

Breakfast at the hotel.

Leave Cortona to Gaiole in Chianti. Stop at the Meleto Castle.
Visit to the Castle and to its historical wine cellars and tasting –lunch with following menu:
First course with “Lasagna” or “ribollita” (typical Tuscany soup) – crackers – tuscan “pecorino”, local salame and ham – “bruschetta” with extrav. Olive oil – fresh green salad – tasting of n. 4 wines produced inside the castle farm.

In the afternoon, visit to Montepulciano.
Dinner menu example:
Valdichiana typical salumi – “Pappardelle” pasta (large “tagliatelle”) with boar meat / “Ribollita” soup – Beef “tagliata” (grilled thick steak cut in small vertical slices) with rocket – dessert.

Overnight stay in Cortona



Thursday, October 4th

Breakfast at the hotel in Cortona.

Transfer to Assisi. (km. 71 – 1h15/30 about transfer)

Arrival in Assisi, meet the local guide and guided visit to the San Francesco Cathedral and continuation of the visit to the historic center

For lunch, 2 proposals:

- Lunch in restaurant with panoramic view of the Cathedral, or
- Visit to a wine producer, just 700 mt. from the Cathedral. Light lunch with tasting of typical local wines:
 - o *Grechetto d'Umbria IGT with "bruschette" with Umbri bread and extrav. Olive oil, pecorino Cheese (not completely seasoned), "mortadella" cold cut and fresh salad.*
 - o *Sangiovese d'Umbria con crostino con patè di fegato – torta al formaggio con salumi – insalata fresca con legumi umbri – Porchetta di Costano / Torta al testo, tipica torta salata*
 - o *Merlot Sangiovese con dolcetti secchi da bagnare nel vino*
 - o *POSSIBILITY to complete with the visit to vineyards and explanation of wine making and vineyards plantation and care (supplement to be calculated)*

Continuation of the visits in the afternoon.

Transfer to hotel in Cortona

(1h.15 – 1h30 transfer about)

Arrival and accommodation in hotel in Cortona.

Dinner in Hotel (or in restaurant of center in Cortona).

Overnight stay at hotel in Cortona.

Friday, October 5th

Breakfast at the hotel.

Leave Cortona to Siena. Guided visit to the Siena historic center.

Possible lunch in restaurant of the city center with 3 dishes menu, or leave to San Gimignano and visit to a farm producing wine and oil, and that breeds the famous tuscan cow Chianina bred too. (In the offer we included the lunch at the farm)

If the weather permits, lunch outside with sight on San Gimignano towers.



Menu: farm appetizer with salame, cheese and “bruschetta” – biologic hard wheat pasta with Chianina meat ragu – beef stew with potatoes and green salad – dessert – coffee, water – Vernaccia di San Gimignano Docg wine and Chianti Classico Docg wine.

In the afternoon stop in San Gimignano for a walk without guide in the historical center and back to the hotel.

Dinner in one of the restaurants in Cortona center walking distance from the centrally located hotels.

Dinner menu example:

Valdichiana typical salumi – “Pappardelle” pasta (large “tagliatelle”) with boar meat / “Ribollita” soup – Beef “tagliata” (grilled thick steak cut in small vertical slices) with rocket – dessert.

Overnight stay in Cortona

Saturday, October 6th

Breakfast at the hotel. Check-out.

h. 07.30 Transfer to Montecassino

h. 10.30 Arrival in Montecassino, visit to Montecassino Abbey and to War Cemetery (no guide included)

h. 13.00/13.30 transfer to Pompei

h. 15.00 Arrival in Pompei.

From Pompei the group will proceed to Massalubrense, on the Amalfi

Coast, right in the heart of Antonio Cacace’s hometown.

Group will stay at La Primavera Hotel with Antonio’s family.

Dinner at La Primavera

Sunday, October 7th

Breakfast at the hotel.

Walk around Massalubrense with Antonio in the morning

Followed by leisure time to discover Massalubrense

Monday, October 8th



Breakfast at the hotel.

In Massalubrense, according to the whether and the availability, the group will follow Antonio to visit the following:

- Capri
- Positano
- Il Giardino di Vigliano, one of the oldest lemon grove of South Italy
- Don Alfonso Restaurant, operating since 1890, nationally recognised and renowned for its traditional kitchen and for its surroundings. (Dining at Don Alfonso optional and at extra cost – bookings to be made in advance)
- Due Golfi Caseificio – Cheese maker - to learn how to make mozzarella.
- La passeggiata degli Dei, The Walk of the Gods – for those who feel like to do it
- Crapolla – historical tiny fishing village
- Walk/Tour with guide in Massalubrense
- San Francesco/ Market and il Convento Limoncello
- Cicciotto Pizza night
- Cheese and wine match
- In the Kitchen with Mamma Anna

Departure from Massalubrense 13th of October.

Transfer not included.

The price includes:

- Accommodation and Breakfast
- N. 2 dinners in hotel in Parma beverages included
- N. 1 pre theatre dinner in Parma
- N. 3 dinners in hotel in Cortona beverages included
- N. 6 dinners in Massalubrense (beverages not included)
- N.2 lunches
- N. 3 travel packs
- Guide in English:
 - Guide 28th sept. Full day
 - Guide 29th sept. Full day
 - Guide 30th sept. Full day
 - Guide 1st oct. Half day Cremona



- Guide 2nd oct. Full day
- Guide 3rd oct. - HD Cortona
- Guide 3rd oct. - HD Gaiole
- Guide 4th oct. - FD Assisi
- Guide 5th oct. - HD Siena
- Guide 5th oct. - HD San Gimignano
- Guide 6th oct. - HD Montecassino
- Guide 6th oct - HD Pompei
- Guide - HD Massalubrense
- Pullman 50 seat, GT as programme of:
 - 28th sept.
 - 29th sept.
 - 30th sept.
 - 1st oct. Cremona or Mantova
 - 2nd oct. Modena-Cortona
 - 3rd oct. Cortona - Chianti Area - Cortona
 - 4th oct. - Cortona-Assisi-Cortona
 - 5th oct. - Cortona - Siena - San Gimignano - Cortona
 - 6th oct. - Cortona - Montecassino
- Pullman from Montecassino to Massalubrense
 - It will service the Massalubrense area

Price per person: \$7950.00 per person twin share - \$8450.00 per sing

The price does not include:

Reservation fees, entrance fees (they will be defined once fixed the itinerary), ticket for the Festival Verdi Opera, tips and anything else not expressly indicated under "the price includes"

Departure Transfer from La Primavera at the end of the Tour.

Optionals:

- Dinner at the Felino Castle with visit to the Salame di Felino Museum on 30th September
- Dinner at Don Alfonso Restaurant
- Walk of the Goods

WE WILL NOT BE RESPONSIBLE FOR ANY CHANGES OF OPERA SEASON PROGRAMME. Parma Incoming is not responsible for any change ordered by the theatre, in the programme, seats category or cancellation of the scheduled operas.



PARMA GENERAL INFORMATION

Crossways and link between the northern plains and the sea, and between the Emilia Romagna and Lombardy regions, Parma has been of great importance over the centuries from a strategic as well as cultural point of view. A rich and generous land, today it houses important industries and crafts cooperatives, manufacturing factories and farms, whose products have made the area famous worldwide. Parma, the "*Petite Capitale*" of the Duchy of Marie Louise of Austria, celebrated by Giuseppe Verdi, narrated by Giovannino Guareschi and present in films directed by Bernardo Bertolucci, regularly fascinates art lovers, people keen on culture and music and all sports and nature lovers. There is no answer because Parma is fascinating in each season and changes with each season; its territory extends from the plain to the Apennines, offering the possibility of pleasant stays in every season.



- ❑ Romantic in winter, it takes on the appearance of the capitals of Northern Europe with typical fogs embracing it from November to February. In the mountains, the ski resorts at Schia and Prato Spilla are a favourite destination for all snow lovers.
- ❑ Cheerful in spring, the fresh climate and vicinity of the countryside to the city make it a pleasant place to spend a few days in tranquillity and quiet, while at the same time offering numerous cultural events and the possibility of enjoyment. A 'must' is the 'Tortellata di San Giovanni' on 23 June.
- ❑ Opulent in summer, the hot humid climate of the plain which gets gradually fresher towards the mountains encourages Parmesans to move to their country houses in the Apennines and to villages whose summer population booms. Summer evenings are colourful and lively with the numerous village feasts where delicious typical products are offered and where dancing is typically traditional 'old favourites'.