



1st day

Arrival and Accomodation to Hotel 3***s/4**** in **BOLOGNA**. In the afternoon nice walk in the town center of "LA DOTTA" Piazza Maggiore, Basilic of San Petronio, Neptune Fountain and the two famous towers. Visit of the Music Museum, with the great collections of musical objects. DINNER at restaurant with typical menu and obviously the SPAGHETTI BOLOGNESE with a **LAMBRUSCO Tasting** !! Return to hotel and Overnight.

2nd day

Buffet style breakfast, departure to **DOZZA**. Visit of the CASTLE, this building dating back to the Middle Ages was turned into a fortified castle by Caterina Sforza in the

Renaissance period. Later on it became the noble residence of the powerful Campeggi and Malvezzi families from Bologna. Today it is a "living museum" offering three different itineraries. Visit of the town



center, really famous to be a "**painted walls town**". In Dozza, art blends with street furniture as it covers the walls of the houses, streets and squares, making every corner brighter and offering suggestive views. Transfer for **LUNCH** in a cellar in the countryside, with typical menu and **WINE TASTING** of **ALBANA, SANGIOVESE** and **TREBBIANO**. In the afternoon free time to relax. In the evening easy and funny Cooking course "**PIADINA ROMAGNOLA**" our flat bread and Dinner with piadina and cold cuts. Overnight in the cellar in the middle of the vineyard.

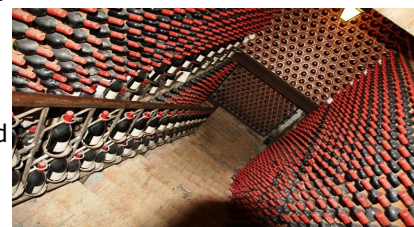


3rd day

Buffet style breakfast. Departure to **BERTINORO**: "City of Wine" and famous for the production of wines that are known for the intensity of the aroma, for kindness, for the force and the scent and quality. Its vineyards produce red and white wines including the most important among whites is the **golden Albana** in its various "versions" of sweet dried raisins, and sparkling wine. Walk through the historic center and the Way of Harvest.

Visit and WINE TASTING the famous and ancient Fattoria Paradiso which has among other things the 'world exclusive local Barbarossa! Visit of their **WINE MUSEUM** with ancient

bottles and artistic labels! Lunch in a typical restaurant with traditional menu. Free time to relax in the afternoon. In the late afternoon transfer to Hotel 3***s/4**** in Riccione on the sea-side coast, or to Hotel4**** in countryside. Free dinner and free evening.



4th day

Buffet style breakfast. Departure to the medieval town of **SANTARCANGELO di ROMAGNA**. Visit the medieval town centre of Malatesta Seignory, the famous Arch in the main square, the ancient Tufa Caves ... **Lunch in a typical "Trattoria"** with traditional menu ... Tagliatelle, Passatelli, grilled meat .. In the afternoon visit of a famous cellar "Collina dei Poeti" with WINE TASTING of **ALBANA & SANGIOVESE**.

Relax time admiring the wonderful landscape form the vineyard having an aperitif. In the late afternoon return to hotel. Free time to relax, Free dinner and free evening. Overnight



5th day

Buffet style breakfast. Departure to the streets of **Verdicchio**. First stop in **RECANATI or LORETO or URBINO** to visit the town center and the historical part of these Cities of Art of **Marche Region**.

Afterward transfer to **STAFFOLO**, a small medieval village in the area of excellence for the production of Verdicchio. LUNCH in a typical tavern and WINE TASTING accompanied by dishes of the old traditions of Marche. In the afternoon walk in the old town center o Staffolo. Return to hotel in the late afternoon. Free dinner and free evening. Overnight

6th day

Buffet style breakfast. Departure to **AREZZO** in Tuscany region. A nice journey through the Appennino to reach a very important medieval town.. Visit of the main square and of the ancient town center, the Cathedral and a small museum of the medieval game "Giostra del Saracino" **LUNCH in a typical tavern** with traditional Tuscan menu.

In the afternoon visit to a famous cellar and WINE TASTING of **CHIANTI, TREBBIANO** and **OLIVE OIL**. Return to hotel in the late afternoon. Free dinner and free evening.

Return to hotel in the late afternoon. Free dinner and free evening. Overnight



7th day

Buffet style breakfast. Relaxing morning in Riccione town center.

Possibility to have an half day in a SPA center, with swimming pool with whirlpool, kneipp vascular, steam bath in cave or Turkish bath, sauna, emotional shower, cold thermal bath, Tea and infusions. Departure.



INFO AND BOOKING

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Lambrusco

is one of the most famous wines in Italy, typical of Emilia Romagna Region, Bologna and Modena zone. It's a red and frothy wine, or slightly sparkling, to drink young and accompanied by beef ragout or grilled meat or cheese. It is typically a light wine with aromas of strawberries raspberries and cherries. It is used in the kitchen in the preparation of dishes, especially typical Emilian, as zampone and cotechino, or pasta dishes such as risotto and pasta with Lambrusco Lambrusco. This type of wine is also used in cocktails, and mixed with other alcohol and fruit and served as an aperitif.

Sweet Albana

Bright straw yellow tending to golden in color. Intense, persistent, fine, fruity bouquet. Delicately sweet, fruity, warm, typical. Drink young no more than a year after harvest. Historical white wine of Romagna, the legend of the Emperor Theodosius approaches and daughter Galla Placidia, who appreciated the fruity aromas and taste delicate and intense. Harvested in crates at the end of October, the grapes are selected in the field, directly from harvesters in order to use only the ripest grapes and more suitable for the production of quality wine. The Albana di Romagna is filtered before the end of fermentation, in order to maintain a high sugar content and do not miss the hints of tropical fruit typical of the grapes. Refined the technique of bâtonnage and left to mature in wooden barrels, has a bouquet garni intense and persistent, where the natural fruitiness match very well with those of honey and flowers. Ideal as an accompaniment to a meal, to be matched with fruit and dessert, is enhanced especially when matched with biscuits.

Fairly dry Albana

Straw yellow in color. Light intense bouquet, persistent, fine, floral. Harmonious taste, slightly sharp aftertaste. The Albana dry enjoying dining with a menu based on fish in general, crustaceans and soups, but also soups and creams. It combines the aromatic touch of the grape base structure supported by a strong alcohol. Harvest takes place in the first week of September with careful selection of the best bunches. The grapes are transported to the winery and subjected to crushing, the juice obtained undergoes a cold settling and is then fermented at a controlled temperature of 18 ° C. The process takes place in stainless steel tanks, the wine is then subjected to sterile filtration and then bottled.

Sangiovese

Ruby red with violet lights when young, tending to deep red when aged. When young: Intense and persistent, fine bouquet, wine with distinctive hints of violet. Dry, sapid, tannic flavor, soft body, with delicate sharp aftertaste. When aged: Intense, persistent, fine, ample bouquet. Dry, good tannins, soft body, rounded. Must age until the April after harvest. Optimal age 1-3 years normal, except where selected for aging. Its name derives from the Latin sanguis Jovis, "the blood of Jove". The most accredited theory about the origin of Sangiovese is in Romagna in the Town of Santarcangelo where the Roman was used to store the wine in Grotte Tufacee (caves) inside the Mons Jovi. Wines made from Sangiovese tend to exhibit the grape's naturally high acidity as well as moderate to high tannin content and light color. Blending can have a pronounced effect on enhancing or tempering the wine's quality and give to Sangiovese character with notes of black cherry, black currant, mulberry and plum fruit.

Trebbiano

At least 85% Trebbiano Romagnolo grape. Bright straw yellow colour. Fine, fragrant, floreal, fairly intense and persistent bouquet. Dry flavour, light body, fine, discretely harmonious. Alcohol content: 11.5° Serve at: 9° Serve with: simple vegetable soups, light antipasti, plain fish dishes. Its wide diffusion is due to the ability to adapt to different types of terrain and weather conditions, high productivity and the characteristics of the resulting wine, pleasant and generally correct and easily marketable. In fact it is neutral enough to be used in conjunction with other wines from the most outstanding personality, without overwhelming them even if used at higher percentages.

Verdicchio

is a white grape grown almost exclusively in the Marche. This is a rather eclectic vine that is used to produce, generally in purity, both fresh and ready to drink wine, wine is very structured and capable of considerable longevity. It is also used to produce sparkling wines (both classical methods, both Charmat) and dessert wines. The name Verdicchio is clearly derived from the berry color, which keeps clear shades of green even when fully ripe.

Chianti:

is 70-100% of Sangiovese grape, produced In the Chianti zone of Toscana near the Appenninos, in a zone rich of water (water: "clante" in Etruscan language) very important for the growth of the grape. Color: ruby, garnet with aging; Odor: vinous with scents of violets and pronounced character of finesse with aging; Taste: harmonious, dry, fruity, slightly tannic, which matures over time soft and velvety. The product has been the government has liveliness and roundness. Three months minimum aging. Qualify as reserve when subjected to aging for at least two years, including at least three months of aging in bottle and a minimum total alcoholic strength by volume of 12%.

