

Truffle hunting in Treiso



Ladies & Gentlemen,

Welcome to the Charlemagne Tour Of Piedmont Italy - Barolo & Barbaresco.

Similar to the last trip, our check-in date is Saturday Oct 16th from 2pm.

Now if you arrive earlier, perhaps an earlier check-in may be possible. In Case you want to check in the day before, Here are the hotel details: Palazzo Parigi. Address: Corso di Porta Nuova, 1, 20121 Milano MI, Italy. Phone: +39 02 625625.

We will dine in the hotel restaurant.

On Sunday we will depart Milan at 2pm. It will take approximately 2 hours to reach our destination, Azienda Monvigliero.

We will arrive and check in around 4pm. Once acclimatized, we will enjoy the welcome aperitivo toward 17,30h pm followed by dinner at 18,00pm.



Itinerary —

Monday - 18th October (Day 3)

A tour day with Anna Savino from ItaliAnna Wine Tours (italianna.com)

Anna was raised in Sonoma & Napa until she took a detour through L.A. and then ended up in Piemonte Italy. She has lived in Piemonte for 16 years where she runs her own tour business and Barolo Wine Club with her Italian husband. She continues to pursue her wine certificates with AIS and WSET and is passionate about Nebbiolo and small family run wineries.

8:30am Breakfast

9:15am Morning pick up at Monvigliero

9:30am We will take in the panorama at the Belvedere viewpoint in La Morra where Anna can give you an introduction to the major towns in the Barolo appellation.

10:00am Our first visit is going to be a winery tasting and small tour at RENATO CORINO in La Morra. He is considered more of a small boutique "modern-style" winery because he uses only small barriques. His neighbors are Veglio and Barolo Boy Legend Elio Altare. His charming wife Liliana will do the tasting for us in their tasting room/kitchen where we could taste the new vintages of various Barolo "crus" such as Arborina and Rocche d'Annunziata. This will be very important to learn how two vineyards side by side in the same village can differ so much. I would love to take you to this winery because Renato & Liliana are some of the friendliest people I know and make you feel at home. Their wines keep getting better and better in fact, Galloni from Vinous gave their 2016 a whopping 96pts which is rare as he rarely scores so high for a "modern producer."

12:30pm LIGHT LUNCH AT CANTINA COMUNALE DI CASTIGLIONE FALLETTO This is a key Barolo village because it is in the heart of the Barolo appellation with big names like Scavino and Vietti. The cantina comunale represents most of the producers from this one village so we can hopefully sit on the beautiful terrace and enjoy a light meal with good wine from the village.

One very important thing to understand is that each village makes a different style of Barolo, this is key to the whole trip .

2:30pm Walk in vineyard with Lorenzo Azelia from Azelia Winery followed by a tasting of various single vineyard Barolos from Castiglione Falletto & Serralunga villages

4:30pm Quick tour around Barolo village to hear the story of how Barolo was "invented" if time

5:30pm End of tour and back to hotel

8:00pm Dinner at OSTERIA VIGNAIOLO in La Morra

Tuesday - 19th October (Day 4)

8:30am Breakfast

9:30am Departure from the villas

10:00am Visit Torroneria D Barbero Asti

1:00pm Light lunch tasting Scarpa + cellar visit

2:30pm Departure for the Villas

Free time

4:00pm Cooking class with Jyrki Sukula & his wife and afterwards we will eat what we have prepared for Dinner.

More than likely we will end the evening with this dinner and then return to the residence to sleep or play cards.



Renato Corino of Barolo



Clockwise from Bottom left: Lunch at Scarpa, Dinner at Osteria Del Vinaiolo, a view of Barolo, Lunch at Centro Storico restaurant.



Thursday - 21st October (Day 6)

8:30am Breakfast

9:30am Morning truffle hunt in one of the Barbaresco villages, most likely in the high elevation village of TREISO. The truffle hunter will teach you all you need to know about both white and black truffles. If found, truffles belong to the hunter and may be available to purchase if interested.

12:00pm Walk the village of Barbaresco with your guide Anna where she will explain key figures like Produttori del Barbaresco & Gaja. Free time to taste at the Enoteca Regionale inside the church

1:30pm Lunch at Antica Torre - Known for their tajarin pasta and where the famous manager of Produttori del Barbaresco often eats lunch! We can taste a few key vineyards of riserva Produttori Barbarescos at lunch.

4:00pm Free time in Alba to shop, grab souvenirs explore the truffle filled streets

7:30pm Special Michelin Star dinner at Marc Lanteri al Castello di Grinzane Cavour. This castle is the home to the world famous white truffle auction.

Friday - 22nd October

11:00am Check-out

Departure to Milano center.

WEDNESDAY - 20th October (Day 5)

Morning Biking / Free Time & Exploring the Eastern Soils of Barolo

12:30pm Lunch at CENTRO STORICO a mecca for wine lovers and wine makers. This small wine bar/restaurant is a favorite amongst the locals with a simple traditional cuisine and a great selection of salumi and cheeses.

3:30pm Tour and tasting at GIOVANNI MANZONE in Monforte to taste the power of wines from this village. Giovanni Manzone is a family run winery, under the radar who also makes a rare white varietal called Rossese Bianco. We should be able to taste a few older vintages of Barolo to get a true understanding of its aging potential.

6:00pm We will discover a new up and coming winery in Serralunga d'Alba, known for power and elegance. The winemaker is the well regarded Gianluca Colombo who is releasing delicious terroir driven wines at GARESIO. We will taste a few wines from the barrel and have a light aperitif/dinner with wines and the staff from Garesio.



Before you go:

What to pack: In October Piedmont can be warm, not unlike LA. Bring a sports coat and smart casual attire, a tie, and town shoes. An anorak in case it is raining or cold. Ladies, during the field trips, walking shoes are advisable, and a jacket in case of inclement weather. Please make sure your passports are up to date, very important. I would advise light baggage travelling.

Whilst we have not previously had any problems, it would be wise to be prepared: Please assess your travel/medical insurance. Covid 19 vaccination cards will more than likely be necessary. I would ask that you have this please. Also before flying it may also be necessary to have a negative Covid test to fly 48h beforehand.

Questions? Concerns?

Contact Karl at (646) 322-3658

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