



## THE BEST OF PIEDMONT

A Luxury Tour for Lovers of Italian Fine Wines and Authentic Italian Cuisine

**May 19<sup>TH</sup> – 23<sup>RD</sup> 2025**

— Hosted by Philip Goodband MW —

**US \$5,995** *per person*

This is an exclusive luxury wine and food tour to the remarkable estate wineries of the Langhe region of Piedmont. You will explore traditional and modern style Barolos, classical Barbaresco, and taste the region's other famous varieties including the rare Arneis from Roero, and Moscato from Asti. Hosted by Philip Goodband, Master of Wine, this fun-filled, educational itinerary will bring you privileged access to the region's most prized wine estates. We take a maximum of 20 wine lovers as guests.

### COME AND DISCOVER

**ENTER** the world of Nebbiolo centred around the ancient communes of **Barolo**. Allow us to open the doors to incomparable wine estates such as **Marchesi di Barolo**, **Domenico Clerico**, **GD Vajra**, and **Giacomo Fenocchio**.

**DISCOVER** neighbouring **Barbaresco**. Meet and taste with the proprietors and winemakers at **Marchesi di Gresy** and the **Castello di Neive** at their iconic cellars.

**EXPERIENCE** the **Asti DOCG** and other sparklers at flagship producers **Contratto** and **Ca d'Gal**.

**FIVE-STAR TREATMENT** at our luxury hotel **Relais Villa d'Amelia** surrounded by woods and hazelnut groves and where fine dining and extraordinary wines merge seamlessly for your enjoyment.

**DINE** at the world-renowned Michelin Starred **La Ciau del Tornavento** as well as lunches and dinners at the estates and at intimate family restaurants. Experience a truffle hunt before a unique cheese tasting with local products ... and wine ... curated by the cheese master at his own organic farm. There is so much to experience, see, learn, taste, and enjoy!



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## YOUR HOST

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### PHILIP GOODBAND MW

You will be hosted by Philip Goodband MW, who served as wine adviser to Her Majesty Queen Elizabeth the Queen Mother for over a decade. A true wine professional with a deep knowledge and love for Italy and its wines, particularly those of Piedmont.

A UK resident and former Chairman of the Institute of Masters of Wine, his work and travels for major wine companies and consultancy have taken him around the globe resulting in a unique blend of knowledge and experience, which he happily shares in a very enjoyable and engaging style.

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

Our local partners will also join us to share their inside knowledge of the local culture.

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## PRICE

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### US \$5,995 USD pp

The price includes all accommodation during the tour, all visits and tastings at wineries, all meals (except free time as indicated), all wine at meals, and local transport for the duration of the tour. Flights and travel arrangements to and from Milan, items of a personal nature, and travel/health insurance are not included. We recommend that you contact your travel agent to arrange travel/health insurance.

If you are travelling by yourself there will be a single supplement of US \$750.

The payment schedule is:

Deposit at booking: \$250 non-refundable deposit

120 days from start: Remaining deposits (plus single supplement if applicable)



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## ITINERARY | DAY 1

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### MONDAY MAY 19<sup>TH</sup> - ARRIVAL

Please make your own flight arrangements to Milan.

**9:00 AM** – Meet with Philip in the meeting room of the World Hotel Cristoforo Colombo. From here we board the luxury bus for the journey to Barolo in the heart of the Langhe wine region.

**Meet at:**

World Hotel Cristoforo Colombo – Corso Buenos Aires 3 - 20124 Milan

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

### VISIT AND LUNCH AT MARCHESI DI BAROLO

You will be welcomed at the original historic wine cellar of Barolo. Here we will learn about the history and origins of the wines of the region. We then enjoy a special wine and food pairing lunch accompanied by the iconic wines from this cellar. [www.marchesidibarolo.com](http://www.marchesidibarolo.com)

### CHECK IN AT RELAIS VILLA D'AMELIA

A short distance away, set on a hilltop ridge surrounded by woods and hazelnut groves, is the **Relais Villa d'Amelia**, your luxury hotel for the next 4 nights. Set in a restored 19<sup>th</sup> century *cascina* with magnificent views of the distant Alps, Villa d'Amelia offers the warmth of Old World charm the hospitality of an international resort. The Spa and pool beckon those who seek moments of pure relaxation. Located a short distance from the main Piedmont town of Alba, this hotel is the perfect place to act as our HQ and to return to after each memorable day. [www.villadamelia.com](http://www.villadamelia.com)

### WELCOME DINNER AT VILLA D'AMELIA

This evening our welcome dinner will be in the Relais' award-winning restaurant, DaMà, where chefs prepare decadent traditional Piedmontese and Langhe dishes, each paired with the extraordinary wines of the region. This will be a great opportunity to get to know each other and learn about Piedmont.



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## ITINERARY | DAY 2

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### TUESDAY MAY 20<sup>TH</sup> – THE BEATING HEART OF BAROLO

**9:30 AM** – Depart the hotel. We always allow time for a relaxed breakfast.

#### VISIT AND TASTING AT GD VAJRA

Our day of exploring Barolo begins with a very special appointment at the Vajra estate just 3 km from the centre of Barolo. After our visits on the first day, we have now begun to understand a little of the complex and intricate nature of the region and its wines. Our visit to GD Vajra is the ideal chance to deepen our relationship through a fascinating tasting with members of the family. [www.gdvajra.it](http://www.gdvajra.it)

#### LUNCH AT LOCANDA IN CANNUBI

One of the best-known names in restauration in Piedmont welcomes us for lunch at a remarkable hilltop location on the Caretta Estate surrounded by Nebbiolo Cru vineyards. The views are to die for and as our menu has been specially chosen, we can look forward to some delicious dishes based around traditional Langhe cuisine. [www.locandaincannubi.it](http://www.locandaincannubi.it)

#### VISIT AND TASTING AT DOMENICO CLERICO

Situated at Monforte d'Alba, the estate of Domenico Clerico, founded in 1977, has an unrivalled reputation for producing truly great wines which are well received and highly scored by wine critics around the world. Today Giuliana and her team carry the torch Domenico ignited with the desire to always look ahead whilst retaining the cultural traditions of the Langhe. We will have the opportunity to taste and compare the complex yet refined crus from this top estate at the source. [www.domenicoclerico.com](http://www.domenicoclerico.com).

Following our visit at Domenico Clerico we will return to the hotel at around 5:00pm for some leisure time. But don't get too comfortable as we depart again at 6:45pm for a very special dinner at one of Italy's leading restaurants.

#### MICHELIN STAR DINNER AT LA CIAU DEL TORNAVENTO

Dinner tonight is a very special treat. Located in the hills 15 minutes outside of Alba is La Ciau del Tornavento, a recent recipient of a coveted Michelin Star. Led by Chef Maurilio Garola, the team at La Ciau are passionate about Piemontese and French cuisine by working closely with local suppliers and sourcing fresh herbs from their own garden. Their wine cellar is one of the largest in Italy with more than 60,000 bottles from 1,800 different producers. This will be a dinner to remember. [www.laciaudeltornavento.it](http://www.laciaudeltornavento.it) .



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## ITINERARY | DAY 3

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### WEDNESDAY MAY 21<sup>ST</sup> – DISCOVERING CLASSICAL BARBARESCO

**10:00 AM** – Depart from the hotel.

#### VISIT AND TASTING AT MARCHESI DI GRESY

Tenuta Cisa Asinari dei Marchesi di Gresy comprises of four estates located in the Langhe and Monferrato areas. Since 1797 the ancestral home of the Marchesi di Gresy family has been at Martinenga, home also to the winery and to one of the finest expressions of Barbaresco DOCG. The twelve hectare south-facing amphitheatre around the winery is the only MeGA (top designation vineyard) to be bottled by a single grower.

During our visit we will learn from this renowned producer exactly what distinguishes Barbaresco from Barolo and how terroir influences their estate wines. [www.marchesidigresy.com](http://www.marchesidigresy.com)

#### LUNCH AT ANTICA TORRE IN BARBARESCO

Today our lunch stop will be at this highly acclaimed Antica Torre at the foot of the ancient tower in the heart of Barbaresco. The ambience, whilst simple, is comfortable and warm. This is an opportunity to savour Piedmontese specialties including Tajarin, prepared by hand to a family recipe, with of course an array of locally produced wines.

#### VISIT AND TASTING AT CASTELLO DI NEIVE

Castello di Neive owes its name to an illustrious Roman family established centuries ago who built a castle on the hilltop of Neive. Being situated between Alba and Asti this was the line of confrontation, so the inhabitants of the village even had to build secret passages to seek refuge under the castle. Now under the ownership of the Stupino family, the Castello's wines and its highly rated Santo Stefano Cru have been taken to new heights. We are privileged to discover the gems of this estate. [www.castellodineive.it](http://www.castellodineive.it).

After our visit to Castello di Neive we return to our hotel at around 5pm.

#### EVENING AT LEISURE

This evening is free, and an opportunity to put your feet up, relax in the Spa, or take a casual stroll in the gardens of the hotel. You may also prefer to spend the evening in the vibrant city of Alba, about 20 minutes away by taxi.



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## ITINERARY | DAY 4

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### THURSDAY MAY 22<sup>ND</sup> – A DAY OF INDULGEMENT

**9:00 AM** – Depart from the hotel for a full day of truffle hunting, local cheeses, and more fine wine!

#### VISIT TO CASCINA PISTONE

This morning we have arranged for you to experience a truffle hunt before we meet with the region's most eminent cheese maker at his own farm home where we will be treated to a fascinating visit and a beautiful cheese tasting, served with homemade bread and fresh vegetables from the farm's garden. [www.cascinapistone.it](http://www.cascinapistone.it)

#### LUNCH AT TRATTORIA DEL BIVIO

With your bellies revved up from fresh cheese, bread, and vegetables, our next stop will be a light lunch at Trattoria del Bivio. Set in a carefully renovated old Lange farmhouse, the Michelin- and Gambero Rosso-recommended restaurant is located on the road next to Cascina Pistone along a scenic route through the Alta Langa. [www.trattoriadelbivio.it](http://www.trattoriadelbivio.it).

#### VISIT AND TASTING AT GIACOMO FENOCCHIO

After lunch we will be ready to enjoy meeting with another of the absolute stars of traditional Barolo at the Fenocchio estate. Five generations have progressively produced world class wines from Barolo DOCG, including some of the top single crus such as Castellero or Bussia. Buckle up... [www.giacomofenocchio.com](http://www.giacomofenocchio.com)

Following our visit to Giacomo Fenocchio we will return to the hotel at around 5:30pm for some relaxation before setting out at 7:30pm for a spectacular evening.

#### DINNER AT ALESSANDRO MECCA

Dinner tonight will be at a restaurant located inside a splendid medieval castle, perched on a hill overlooking the wine-growing landscape of the Langhe and is listed as a UNESCO World Heritage Site. Here we will enjoy a gourmet dinner while being embraced by the same ancient walls that silently witnessed the birth of the very first Barolo wines, as well as the birth of Italy as a unified nation. [www.alessandromecca.it](http://www.alessandromecca.it)



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## ITINERARY | DAY 5

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### FRIDAY MAY 23<sup>RD</sup> – A SPARKLING FINALE IN THE HILLS OF ASTI

**10:00 AM** – Check out, board the luxury coach and depart from our hotel.

Now for something totally different. Our itinerary today comprises of two wineries which should not be omitted from a luxury tour. Both are within a short drive of Barolo and Barbaresco in adjoining wine denominations.

#### VISIT AND TASTING AT CONTRATTO ESTATE WINERY

Our first visit is to Contratto where Giuseppe Contratto founded his winery in 1867 producing one of the first ever bottle fermented Moscato wines. Today the Rivetto family produce refined Metodo Classico Sparkling wines made from Champagne grapes such as Pinot Noir and Chardonnay grown on the limestone hillside crus of the little town of Bossolasco. Ageing is in an underground cathedral that has UNESCO World Heritage status. [www.contratto.it](http://www.contratto.it)

#### VISIT AND LUNCH AT CA D'GAL

Ca d'Gal is a boutique winery, considered the emblem of Moscato d'Asti *par excellence*. Here the light, white soils are organically farmed. South-facing old vines over 70 years of age yield aromatic wines capable of ageing. During a fabulous lunch at the estate we will experience wine pairings which are as unique and delicious as they are surprising. Truly a *WOW* moment with which to conclude our tour. [www.cadgal.com](http://www.cadgal.com)

**5:30 PM** – Drop off at the [Hotel Cristoforo](#) in Milan.

**Price: \$5,995 US per person based on double occupancy.**

**There is a \$750 US per person single supplement.**

**Space is limited to 20.**

This is a luxurious trip, hosted by local and international wine experts, visiting the great estates with a small group of about 20 like-minded fun-loving people. It's suited to all wine lovers. It's a bucket list trip. If you have any questions, please contact us at [info@FineVintageLtd.com](mailto:info@FineVintageLtd.com).

