



## THE BEST OF PIEDMONT

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

**June 3<sup>RD</sup> – 7<sup>TH</sup> 2024**

— Hosted by Philip Goodband MW —

**US \$4,895** per person  
+ \$100 booking administration fee

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 **Il Boscareto and Spa** surrounded by the best vineyards 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!



**FINE VINTAGE**  
BY JAMES CLUER MW

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

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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 \$4,895 USD pp (plus \$100 booking administration fee)**

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: \$100 non-refundable booking administration fee

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



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## ITINERARY | DAY 1

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### MONDAY JUNE 3<sup>RD</sup> - ARRIVAL

Please make your own flight arrangements to Milan.

**9:00 AM** – Meet with Philip in the lobby of the Rosa Grand Hotel close to the Duomo in the centre of Milan. From here we board the luxury bus for the journey to Barolo in the heart of the Langhe wine region.

**Meet at:**

Rosa Grand Hotel Milano - Piazza Fontana 3 - 20122 Milano

Tel: +39 055 288 353

[www.collezione.starhotels.com/en/our-hotels/rosa-grand-milano](http://www.collezione.starhotels.com/en/our-hotels/rosa-grand-milano)

### 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 IL BOSCARETO RESORT AND SPA

A short distance away, set among the beautiful rolling hills and enchanting villages of the Langhe area, a UNESCO classified World Heritage Site, our luxury hotel is surrounded by the famous estate vineyards that form an integral part of the rich landscape. **Il Boscareto** manages to blend the warmth of a family home with the hospitality of an international resort. The Spa and pool beckon those who seek moments of pure relaxation.

Close to the village of Serralunga d'Alba this hotel is the perfect place to act as our HQ and to return to after each memorable day. [www.ilboscaretoresort.it](http://www.ilboscaretoresort.it)

### WELCOME DINNER AT LA REI NATURA

This evening our welcome dinner will be in the resort's flagship restaurant 'La Rei Natura' where **Michelin Star chefs** prepare dishes which are drawn from nature and always memorably served with the finest local wines.



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## ITINERARY | DAY 2

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### TUESDAY JUNE 4<sup>TH</sup> – THE BEATING HEART OF BAROLO

**10:00 AM** – Depart the hotel. We always allow time for a relaxed breakfast.

#### VISIT AND TASTING AT DOMENIC 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).

#### LUNCH AT A FAMILY RESTAURANT IN LA MORRA

One of the best-known names in restauration in Piedmont welcomes us into their family restaurant for lunch at one of the most renowned hilltop villages of the Barolo denomination. Our menu has been specially selected, so we look forward to some delicious dishes with wine pairings to enjoy in a remarkable location at the heart of the region.

#### VISIT AND TASTING AT GD VAJRA

It is always a challenge to leave such a wonderful restaurant but this afternoon we have another very special appointment to keep, this time at the Vajra estate just 3 km from the centre of Barolo. By now we have 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)

#### 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 3

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### WEDNESDAY JUNE 5<sup>TH</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** today will be at a highly regarded family restaurant in the village of Barbaresco. A chance to enjoy the home cooking paired with perfectly selected wines whilst soaking up the ambiance.

#### 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 for two hours of rest and relaxation.

**DINNER** this evening will not require us to have far to travel as we have a delicious menu with wine pairings in a nearby village. We take you to secret hidden gems!



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## ITINERARY | DAY 4

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### THURSDAY JUNE 6<sup>TH</sup> – A DAY OF INDULGEMENT

**10:00 AM** – Depart from the hotel for a full day of fine wines, truffle hunting, local cheeses, and a Michelin Starred restaurant.

#### VISIT TO CASCINA DEL 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 light lunch with locally made products and of course excellent wines. [www.cascinapistone.it](http://www.cascinapistone.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 for a spectacular evening.

#### DINNER AT LA CIAU DEL TORNAVENTO – MICHELIN STARRED RESTAURANT IN TREISO

A small entrance leads us into what was, in 1931, a traditional old schoolhouse. Today its high ceilings, pine floors, and astounding views of the Alps are breathtaking. Chef Maurilio Garola and partner Nadia Benech are Michelin awarded for the food made with local ingredients including vegetables and herbs from their own garden. Guests are spoiled for choice as the wine cellar deep in the Tufa hillside contains over 60,000 bottles from 450 producers and about 1,800 labels from around the world, making this perhaps the most comprehensive list in all of Italy! [www.laciadeltornavento.it](http://www.laciadeltornavento.it)



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## ITINERARY | DAY 5

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### FRIDAY JUNE 7<sup>TH</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 Rosa Grand Milano Hotel, and then to the main train station in Milan.

**Price: \$4,895 US plus \$100 booking administration fee 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).



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