

LUXURY WINE TOUR OF PIEDMONT

A Luxury Journey through Piedmont's Wine, Food and Culture

JUNE 12TH – 16TH 2028

— Hosted by Robin Kick MW —

US $5,995 *per person*

Come join us in Piedmont, where magnificent vineyard slopes, storied villages, and extraordinary wines create one of Italy's most enchanting destinations. A UNESCO heritage site, this is the land of Barolo and Barbaresco, of white truffles and unforgettable cuisine.

Hosted by Robin Kick, Master of Wine, our luxury wine tour captures the region's deeply authentic spirit and glorious beauty while visiting some of the region's most exclusive wine estates. We take a maximum of 20 wine lovers as guests.

COME AND DISCOVER

This is a sample itinerary. The final itinerary should be almost identical once the last wineries confirm.

LEGENDARY CRUS OF BAROLO with visits to renowned estates like **GD Vajra**, **Massolino Vigna Rionda**, and **Luigi Einaudi**, and a private lunch at the historic **Marchesi di Barolo**.

THE SPLENDOR OF BARBARESCO with exclusive visits to **Gaja**'s newest state-of-the-art wine cellar and a lunch at the historic, traditional estate of **Marchesi di Grésy**.

RICH GRAPE VARIETY DIVERSITY with tastings of the region's many 'other' great varieties such as Barbera, Dolcetto, Freisa, Arneis, Timorasso, Cortese and its nascent sparkling wine, Alta Langa.

TRUFFLE HUNTING! Spend a spell with a truffle hunter and his dog to learn more about this storied tradition and uncover one of the world's most prized culinary gems.

EXCEPTIONAL CUISINE, from heritage-rich classics to the region's most inventive dishes. We will experience not 1, nor 2 but a total of 5 Michelin stars across three restaurants! **La Ciau del Tornavento (1*)** in Treiso and **Fré (1*) in Monforte d'Alba** awaits you while our gala evening will take place at **La Rei Natura in Serralunga d'Alba**, one of the region's only two Michelin 3* destinations. You can also learn the art of crafting traditional *plin* pasta by hand.

RELAXATION AND TRANQUIL INDULGENCE at the beautiful luxury boutique hotel in the hills outside Alba, **Relais Villa d'Amelia.**

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YOUR HOST



Robin Kick MW

Originally from the Chicago area, Robin now calls Lugano, Switzerland home—just a short drive from some of Europe's most legendary wine regions. Her love of wine began early, leading her to study in Burgundy and at the Université du Vin in the Rhône Valley. She then honed her expertise in the U.S. as a wine auction specialist at Christie's Beverly Hills before returning to Europe to work as the wine buyer for one of London's most celebrated wine merchants. She earned her Master of Wine title in 2014, becoming a recognized specialist in Italian and French wines.

Deeply connected to both Italy and Burgundy, Robin is frequently invited to judge wines at major international competitions. But what truly sets her apart is her infectious enthusiasm and approachable style—she makes wine, food, and travel feel fun, inspiring, and unforgettable!

PRICE

US $5,995 (INCLUDING TAX)

The cost is per person, based on double occupancy at the hotels. This price includes all accommodation, visits and tastings at wineries, all meals unless during the free time, all wine at meals, and local transport. Flights and travel arrangements to/from Milan, items of a personal nature, and travel insurance are not included. We recommend that you contact your travel agent to arrange travel insurance.

If you are travelling by yourself there will be a single supplement of US $975.

The payment schedule per person is:
At Time of Booking: $250 non-refundable deposit
120 days before start: Remaining deposits (plus single supplement, if applicable)

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ITINERARY DAY 1

This is a sample itinerary. The final itinerary should be almost identical once the last wineries confirm.

Monday, June 12th – Arrival

Please make your own flight arrangements to Milan.

Meet with Robin at 9:30 am in the meeting room at the World Hotel Cristoforo Colombo in Milan. From here, we board the luxury bus for the journey to Barolo in the heart of the Langhe wine region. We will travel by bus for approximately 2 hours and 15 minutes before reaching our destination. This will be our longest journey on the tour as most wineries are within 30 minutes of one another.

Meeting point:
World Hotel Cristoforo Colombo
Corso Buenos Aires 3 – 20124 Milan

Visit and Lunch at Marchesi di Barolo
Begin your visit at Marchesi di Barolo, one of the region's most historic estates and a driving force in shaping Barolo as we know it today. Enjoy a glass of wine on the terrace overlooking the vineyards before a guided cellar visit and a curated wine-paired lunch showcasing the estate's iconic wines. www.marchesibarolo.com

Private tour of Barolo Castle and WiMu Museum
After lunch, we will give our palates a (temporary) break as we stroll into the village for a private visit to the 1,000-year-old Castello Falletti di Barolo, ancestral home of the Falletti family. Now home to the immersive WiMu Museo del Vino, the castle offers a multimedia journey through Barolo's cultural history. The tour concludes in the atmospheric cellars of the Enoteca Regionale del Barolo, featuring over 120 labels from more than 195 producers, where you might find bottles from some of your favorite producers. www.wimubarolo.it

Check-in at Relais Villa d'Amelia
Perched on a ridge amid woods and hazelnut groves, Relais Villa d'Amelia will be your home for the next four nights. This beautifully restored 19th-century cascina combines Old World charm with refined comfort, offering sweeping Alpine views, a spa, and pool — an ideal base near Alba. www.villadamelia.com

Welcome Dinner at La Ciau del Tornavento - Michelin 1*
This evening, we dine at La Ciau del Tornavento, renowned for its extraordinary 60,000-bottle cellar and sweeping views of the Langhe landscape. Chef Maurilio Garola blends Piedmontese tradition with French finesse. We begin our evening with a private tour and 'aperitivo' in their incredible cellar before heading upstairs for dinner — an exceptional start to our journey. www.laciaudeltornavento.it

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ITINERARY DAY 2

Tuesday, June 13th – The Heart of Barolo

9:30 AM – Depart from the hotel

Visit and Tasting at GD Vajra
Our exploration of Barolo continues with a special visit to GD Vajra, just outside the village. This family-run estate is celebrated not only for its beautifully pure, chiseled wines, but for the warmth of the Vajra family. During our cellar tour and tasting, we'll gain deeper insight into their vineyards, winemaking philosophy. www.gdvajra.it

Lunch at Locanda Buon Padre with Viberti
Lunch today is at Buon Padre, a wonderfully authentic Piedmontese treasure. Founded in 1923 by Cavalier Antonio Viberti, the family began producing Barolo in the cellar beneath the restaurant to pair with their traditional Piedmontese dishes. Today, grandson Claudio manages the 20-hectare estate. We will indulge in a delicious lunch, which will include hand-cut tajarin pasta**,** often prepared by Claudio's own mother, accompanied with a selection of Viberti wines. www.buon-padre.com

Visit and Tasting at Massolino Vigna Rionda
This afternoon we visit Massolino, guardians of the legendary Vigna Rionda cru in Serralunga d'Alba. Here Nebbiolo shows its powerful, mineral-driven side, balanced by finesse and longevity. A guided tasting will reveal the depth and structure that define this historic estate. www.massolino.it

Tonight is a free evening. We'll return to the hotel around 6:15 pm, giving you time to enjoy relaxed dinner at the hotel or head into Alba — a 20-minute taxi ride away — to explore on your own.

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ITINERARY DAY 3

Wednesday, June 14th – Relaxation, Cru Dolcetto and a Monforte Michelin 1*
We have a leisurely start to the day so you can enjoy the hotel. Guests who wish may take part in a cooking class with the chef of DaMa', the hotel's acclaimed restaurant, learning to craft the region's signature *plin* — the delicate, pinched pasta that is a beloved Piedmontese specialty.

We'll reconvene at noon for a light lunch - featuring your freshly made pasta - before heading south to Dogliani to explore the region's most serious and terroir-driven expression of Dolcetto, as well as a selection of some superb Barolo crus.

2:00 PM – Depart from the hotel

Visit and Tasting at Poderi Luigi Einaudi
Founded in 1897 by Luigi Einaudi, who would go on to become Italy's second president (1948–1955). Today, Luigi's grandson Matteo runs the winery, while another grandson is none other than the world-renowned composer, Ludovico Einaudi! Located just outside the charming town of Dogliani, we'll explore the winery and taste a selection of Dogliani wines alongside multiple Barolo crus of various vintages, diving deep into the estate's rich winemaking story. www.poderieinaudi.com

Free time in Dogliani
Stroll the historic streets, explore quaint piazzas, cafés, and the centuries-old church. Visit the Big Bench by Dogliani Castle — part of Chris Bangle's global series — for a playful vantage point over the rolling vineyards. www.bigbenchcommunityproject.org

Fré Restaurant with Réva Winery – Michelin 1*
Dinner awaits at **Fré,** a restaurant just outside Monforte d'Alba, set among the surrounding vineyards. Owned by Réva Winery, one of the Langhe's newer estates which was founded in 2013 by Miroslav Lekes, a Czech entrepreneur with a deep passion for Barolo. Réva marries Piedmont's winemaking traditions with a modern, terroir-driven approach. We'll taste a selection of their wines paired with cuisine designed to highlight the flavors of the Langhe — contemporary, elegant, and rooted in regional heritage. www.revawinery.com

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ITINERARY DAY 4

Thursday, June 15th – Discovering Classic and Legendary Barbaresco and More

9:45 AM – Depart from the hotel

Truffle Hunt with Cascina Pistone
This morning, we'll venture into the forest for an authentic truffle-hunting experience only a short drive from our hotel in the Alta Langa. Guided by skilled truffle hunters, Silvio and his son Tommaso, and one of their trained truffle dogs, you'll learn about the region's centuries-old tradition and the techniques used to uncover these hidden culinary treasures. www.cascinapistone.it

Visit and Tasting Lunch at Marchesi di Grésy
Explore one of Barbaresco's most celebrated estates. Since 1797, Marchesi di Grésy has produced some of the region's finest Barbaresco DOCG. The 12-hectare south-facing Martinenga vineyard is the region's only MGA (top-designation) single-vineyard bottled by a sole grower. We'll taste a selection of their elegant estate wines paired with a light lunch and uncover the nuances that set Barbaresco apart from Barolo. www.marchesidigresy.com

Visit and Tasting at Gaja
Experience Gaja, one of the region's most iconic estates who put Barbaresco on the world map. This afternoon we will visit their newest winery in the Alta Langa hills, only a few minutes from our hotel. A truly impressive, state-of-the-art facility, which focuses on their white wines, we will learn their history and explore the winery before delving into a tasting featuring some of their white wines as well as a selection of their most iconic Piemontese reds. www.gaja.com

Gala Dinner at La Rei Natura by Michelangelo Mammoliti – Michelin 3*
We'll celebrate our final evening at La Rei Natura in Serralunga d'Alba, one of only two Michelin 3-star restaurants in the region and hailed by multiple magazines such as Forbes as one of the greatest restaurants in the world. Set within the luxurious Il Boscareto Resort and surrounded by breathtaking vineyards, we'll savor a refined tasting menu perfectly paired with some of Piedmont's finest wines. www.ilboscaretoresort.it/en/la-rei-natura/

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ITINERARY DAY 5

Friday, June 16th – A Sparkling Finale in the Hills of Asti

9:45 AM – Check out, board the luxury coach and depart from our hotel

Leaping off from the Langhe region as we head north, we venture into Asti. Here we will explore some of the region's most delicious sparkling wines before having a delicious lunch in a Piemontese castle.

Visit and Tasting at Contratto Estate Winery
Founded in 1867, this pioneering sparkling wine house is famous for its hand-dug, UNESCO-listed cellars in Canelli and its elegant Alta Langa wines, reflecting Piedmont's high hills. Our visit includes a tour of the atmospheric cellars, insights into the estate's rich history and meticulous winemaking, and a tasting of its finest terroir-driven sparkling wines — a true introduction to one of Italy's most storied producers. www.contratto.it

Visit and Tasting Lunch at Marchesi Alfieri
Our final stop is Marchesi Alfieri, a family-owned jewel in the rolling hills near Asti. Here, in the heart of the Terre Alfieri DOCG, wines like Barbera and Dolcetto come into their own, capturing the Terre Alfieri's unique terroir. We'll step into their stunning historic castle, built between 1696 and 1721, where generations of the Alfieri family have lived – a true glimpse into Piedmontese noble life. Lunch will be paired with some of the estate's finest wines — a sensory celebration of their history and heritage. www.marchesialfieri.it

After lunch, we will board our bus and head back to Milan. The journey will take approximately 1 hour and 45 minutes, so you will have time to relax and unwind.

6:00 PM – drop off at World Hotel Cristoforo Colombo – Corso Buenos Aires 3 – 20124 Milan

Price: $5,995 US including tax per person based on double occupancy.

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 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 email us at info@finevintageltd.com.