



Decanter®
Wine Experiences

PIEDMONT

WITH MICHAELA MORRIS

Introduction

Sheltered by the Alps, the rippling foothills of Italy's Piedmont region are blanketed with vineyards that produce some of the country's best wines.

The ancient winemaking traditions of Piedmont, coupled with the beauty of its vine-striped hills, were designated a UNESCO World Heritage in 2014. With famous appellations like Barolo and Barbaresco, the so-called "king and queen of wines," and grape varieties ranging from Nebbiolo, Barbera and Dolcetto to the lesser-known Arneis, the wines of Piedmont are a testament to a rich cultural heritage of winemaking.

Join us amid the vineyards of Langhe, Roero and Alto Piemonte on an itinerary curated by international wine writer Michaela Morris, who travels regularly to the region to taste and judge its noble wines. Through her expertise and local

contacts, we'll enjoy an intimate look at the art and history of winemaking and the personalities that make Piedmont such a wonderful destination for wine connoisseurs.

From our base in a restored farmhouse near Benevello, we'll set out on daily excursions to vineyards across Barolo, Barbaresco and Roero, meeting with families that have produced fine wines for generations and enjoying tasting tours and vineyard walks. Then we travel north to Alto Piemonte for an introduction to its emerging appellations including Gattinara and Lessona. We'll hunt for rare white truffles with a local expert and savor the culinary traditions—and haute cuisine—of Piedmont over delightful meals paired with regional wines recommended by Michaela Morris and the vintners themselves.



Highlights

- Sample excellent Nebbiolo, Arneis, and other Piedmont varieties at a range of wineries—from the historic Produttori del Barbaresco to the revered G.D. Vajra as well as promising young vintners of Alto Piemonte.
- Meet with renowned winemakers and local wine experts, known personally to Michaela Morris.
- Take a walk in the vineyards with former mayor of Barbaresco and learn the history of the town and the exquisite wines produced here.
- Savor unforgettable meals at two Michelin-starred restaurants, including the 3-starred Piazza Duomo in Alba.
- Hunt for the rare white truffles of Alba with a local expert in the forests of Barolo.

Expert

Michaela Morris Decanter Italy correspondent

Michaela Morris is a Vancouver-based wine writer and educator. She teaches about Italian wine internationally, is a contributor to Decanter and a Decanter World Wine Awards judge.

In 2015 Morris became one of the first certified Italian Wine Experts through

the Vinalty International Academy and co-created the curriculum for the VIA's Italian Wine Maestro course. She also has the WSET Diploma.

With more than 20 years' experience in the wine industry, Morris has worked as a fine wine importer in Canada, ran the Bordeaux en primeur campaign for a private retailer and co-owned a company offering private and public wine tastings.



Itinerary

Sunday, October 29, 2023: Benvenuto in Italia

Arrive at the airport in Turin, the capital of Italy's northern Piedmont region. Journey by private coach into the Langhe, one of the wine-growing areas that has earned Piedmont's designation as a UNESCO World Heritage site. Our home for the next five nights is the lovely Relais Villa d'Amelia, a restored 19th-century farmhouse perched on

a ridge near the village of Benevello. Enjoy some time to settle in before we meet for a welcome dinner with wine pairings from the prestigious Gaja winery. Our expert Michaela Morris will lead a tasting of their Barbaresco and Barolo vintages.

- **Included Meals:** Dinner
- **Accommodations:** Relais Villa d'Amelia

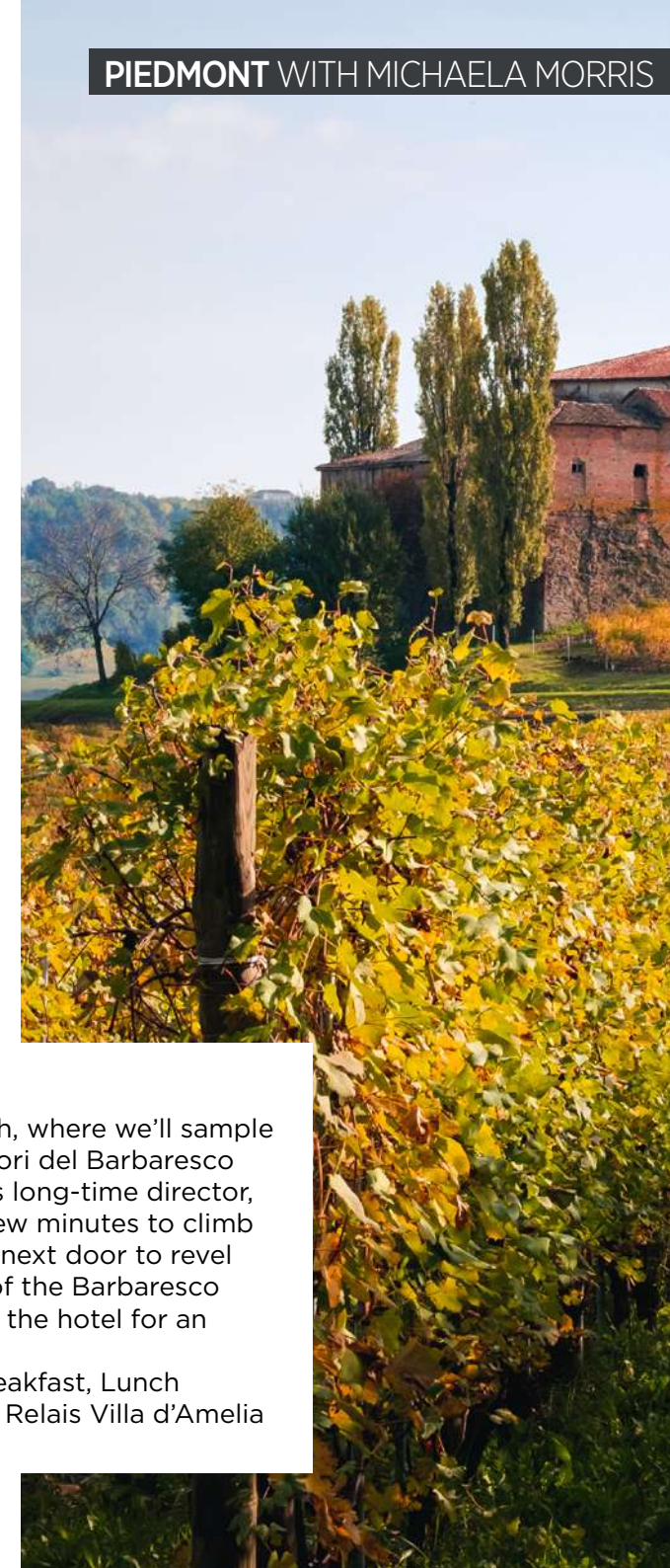


Monday, October 30: The Vintners of Barbaresco

After breakfast, travel to Marchesi di Grézy's Martinenga estate, owned by the di Grézy family since the 1700s. We'll enjoy a tour of the estate and a tasting that includes the property's top single-vineyard Barbaresco Riserva. Then join wine expert Giancarlo Montaldo, the former mayor of Barbaresco, for insights into the town's history and a guided walk in the vineyards. Head to the Trattoria

Antica Torre for lunch, where we'll sample the wines of Produttori del Barbaresco in the company of its long-time director, Aldo Vacca. Take a few minutes to climb up the church tower next door to revel in panoramic views of the Barbaresco landscape. Return to the hotel for an evening at leisure.

- **Included Meals:** Breakfast, Lunch
- **Accommodations:** Relais Villa d'Amelia



Itinerary



Tuesday, October 31: Discovering the Heart of Barolo

Spend the day immersed in the most celebrated appellation of the Piedmont region: Barolo. Get acquainted with the Vaira family, among the first organic producers in the region. Hear the story of how Aldo Vaira established the G.D. Vajra winery as you sample native heirloom varieties like Dolcetto as well as their flagship Barolo from the exquisite Bricco delle Viole cru. Then take a guided walk in the vineyards of the world-

renowned Marchesi di Barolo estate and visit the 19th-century cellars where several oak casks date back to the era of Marchesa Giulia Falletti di Barolo, a prominent figure in the history of Barolo winemaking. Tonight, we'll have dinner at the acclaimed Guido da Costigliole, a Michelin-starred restaurant housed within a 17th-century monastery.

- **Included Meals:** Breakfast, Lunch, Dinner
- **Accommodations:** Relais Villa d'Amelia



Wednesday, November 1: Flavors of Eastern Barolo and Alba

This morning enjoy some free time at Villa D'Amelia. In the late morning travel by private coach to Alba, to explore on your own and enjoy a lunch at your leisure. Early afternoon continue to the Ceretto winery for a visit to the cellars. Then head into the forest with a truffle hunter to seek out the rare *tartufi bianchi*, or white truffles, for which the

Alba region is known. This evening sit down to a memorable dinner at the 3 Michelin-starred Piazza Duomo, owned by the dynamic Ceretto family. We'll savor a seasonal menu paired with Ceretto wines.

- **Included Meals:** Breakfast, Dinner
- **Accommodations:** Relais Villa d'Amelia



Itinerary

Thursday, November 2: Roero: Discovering Arneis Country

Across the Tanaro river from Barolo and Barbaresco lies Roero, a rugged region with sandy soil giving elegant, perfumed Nebbiolo and known above all, for its white Arneis grape, grown here since the 1400s. On the outskirts of its main town of Canale, visit the Malvirà estate for a walk in the picturesque vineyards and a tour of the cellars. Learn about their organic practices and innovations with Arneis. Then enjoy lunch paired with Malvirà wines at the nearby Villa Tiboldi.



In the afternoon, travel by coach to the easternmost of the Barolo communes, where we'll discover how the ancient soil makes for some of the region's most complex, tannic wines. Here, take a tasting tour at the esteemed Massolino estate, one of the few producers boasting holdings in the hallowed Vignarionda site. Gather this evening for a dinner of Piedmontese specialties at a local inn.

- **Included Meals:** Breakfast, Lunch, Dinner
- **Accommodations:** Relais Villa d'Amelia



Friday, November 3: Alto Piemonte and Turin

Travel north to the Gattinara wine region in Alto Piemonte. Tour the oldest winery in the region, the Cantine Nervi, now owned by Roberto Conterno of Barolo's famed Giacomo Conterno estate. We'll have lunch paired with wines at the vineyard's stylish Cucine Nervi. Later, meet Cristiano Garella, a young up-and-coming winemaker who has helped drive a renaissance of this wine region. On a tour of his Colombera & Garella winery, he will lead a tasting of wines made from Nebbiolo blended with native

grapes such as Croatina and Vespolina, and discuss how the region's volcanic soil sets its wines apart from those of southern Piedmont. Transfer to Turin this afternoon and check into our hotel in the historic center. Raise a glass of Piedmont's finest during a farewell aperitivo this evening. Then head out to discover Turin's vibrant dining scene—or our hotel's own Michelin-starred restaurant—at your leisure.

- **Included Meals:** Breakfast, Lunch,
- **Accommodations:** Grand Hotel Sitea



Saturday, November 4: Arrivederci Italia

After breakfast, transfer independently to the airport in Turin for your onward flight.

- **Included Meals:** Breakfast



Accommodations

Relais Villa d'Amelia

Relais Villa d'Amelia (5 nights) is a restored 19th-century farmhouse set among gardens and hazelnut groves in the hills of the Langhe wine region. Rooms and suites combine contemporary elegance and rustic charm and offer views of vineyards and hilltop hamlets. An intimate courtyard invites guests to enjoy an aperitivo or relax with a book, and a swimming pool and wellness area are surrounded by lovely vistas. A cozy bar beckons, and

the villa's restaurant, the Damà fuses traditional with experimentation and draws on local ingredients.



Grand Hotel Sitea

Grand Hotel Sitea, Turin (1 night) is a 5-star boutique property in the heart of the historic Turin. This family-owned hotel, originally built in the early 20th century, offers individually appointed rooms with classic furnishings, marble bathrooms, and modern amenities. Common spaces include a traditional Italian bar, a bistro, and a garden where breakfast may be enjoyed. The hotel's main restaurant is the acclaimed Michelin-starred Carignano, that serves creative cuisine inspired by Piedmontese culinary traditions.

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