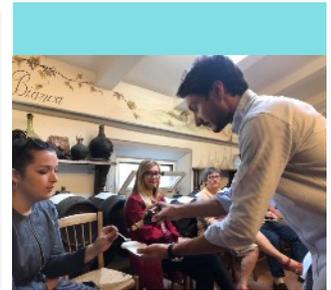


# WINE and FOOD ADVENTURES in Northern ITALY 2021



**Balsamic  
Vinegar**



**Parmigiano  
Reggiano**

## Valpolicella

An Unforgettable  
Week  
Food, Wine, Culture, Fun  
and Education  
you can't get anywhere else.

1

### FOOD

Beautiful food and amazing crafts including a hands on class in tortelli.

2

### WINE

Franciacorta, Valpolicella, Amarone, Chianti, Prosecco and more

3

### CULTURE

You're a guest, not a tourist on our trip, traveling in true ITALIAN style.



**Tortelli**

## SEVEN BEAUTIFUL Italian NIGHTS, EIGHT DAYS to enjoy the best of Northern Italy

**The Wine:** Visits to wineries where winemakers themselves will greet us and treat us to the best they can offer; Franciacorta, Valpolicella, Amarone, Cabernet, Prosecco and more. We'll explore the entire range of wine, from local consortiums to world fabulous vintners. You'll return with a solid appreciation of the grapes, the wines and the winemakers of Northern Italy.

**The Food:** We'll taste the beautiful artisan foods of Lombardi, Veneto and Emilia-Romagna like Polenta, Risotto, Tortelli, Balsamic vinegar of Modena, Parmigiano Reggiano and Prosciutto di Parma. In Verona we will visit a groundbreaking bakery, numbered among the best in Italy as well as making our own tortelli for lunch in a spectacular local restaurant. All our meals will be paired with the best local wines - maybe even breakfast!

**Your Hosts: Healthy Chef Partyologist [Nancy Waldeck](#)** hosts over 100 wine and food events every year, having fun translating the craft of pairing to eager audiences. A holder of the WSET 3 certificate from the Wine and Spirits Education Trust, since 2015 she has shared her enthusiasm for travel, food and wine by leading small groups to interesting destinations.

**[Demet Guzey](#)** writes about food history and culinary travel, lectures on *Food Writing* at *Le Cordon Bleu* in Paris, and teaches *Food and Culture* at [USAC Verona](#). She has a Ph.D. from University of Massachusetts, a [Diploma in Gastronomy](#) from University of Reims, and a Level 2 certificate from the Wine & Spirit Education Trust. Demet lives in Verona with her husband and hosts frequent culinary courses in the area.

**“You just couldn't put a trip together like this on your own.”**

Mark your calendars, NOW. Seven nights, eight days. All hotel, all travel in ITALY, all sights, all education, six lunches and dinners are included. From our meet up in Milan to our departure from Venice, you'll be our valued guest! \$3900 US per person \$500 Single Supplement More info at [nwaldeck@tasteandsavor.com](mailto:nwaldeck@tasteandsavor.com)

