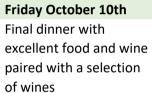
## ITALIAN FOOD & WINE CULTURE IMMERSION COURSE - 2025

Monday September 29th	Tuesday September 30th	Wednesday October 1st	Thursday October 2nd	Friday October 3rd	Saturday October 4th
introduction theory and preparation of leavened dough	cooking class 1: bread, focaccia, breadsticks, crescent and pizza	wine tasting 1: tasting techniques and organoleptic analysis	cooking class 2: complete 3 courses meal menu	visit to a <b>CELLAR</b> and <b>WINEYARD</b> with wine testing	Full day educational trip: 1) visit to <b>DAIRY</b> 2) Visit to <b>PARMA HAM FACTORY</b> in Langhirano

<b>Monday October 6th</b>	Tuesday October 7th	Wednesday October 8th	Thursday October 9th	Friday Octobe
visit to an <b>OIL MILL</b> in Brisighella and tasting	wine tasting 2: panorama and principles of food-wine pairing	Modena with Balsamico	cooking class 3: complete 3 courses meal menu	Final dinner w excellent food paired with a s













Nb1: Calendar dates subject to change

Nb2: visits to the oil mill and the vinegar factory are alternatives and can be combined on the same day