

# 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	<b>cooking class 1:</b> bread, focaccia, breadsticks, crescent and pizza	<b>wine tasting 1:</b> tasting techniques and organoleptic analysis	<b>cooking class 2:</b> 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
Monday October 6th	Tuesday October 7th	Wednesday October 8th	Thursday October 9th	Friday October 10th	
visit to an <b>OIL MILL</b> in Brisighella and tasting	<b>wine tasting 2:</b> panorama and principles of food-wine pairing	visita to <b>ACETAIA</b> in Modena with Balsamico Tradizionale tasting	<b>cooking class 3:</b> complete 3 courses meal menu	Final dinner with excellent food and wine paired with a selection of wines	



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