



FICB sponsored Wine Discovery Tour in Langhe, Roero and Monferrato Unesco Hills, Piemonte, Italy

22-26 May 2025



PROGRAM

MAY 22ND – THURSDAY

Individual arrival in **Alba**, the capital of Langhe hills and Unesco Creative City for Gastronomy.
Check-in at the hotel in the center of Alba.

Hotel Calissano**:** [Hotel Calissano, Alba](#)

Address: Via Pola 8, 12051 Alba - <https://maps.app.goo.gl/mpJPSfQz9Z4v4HrcZ>

Contact: +39 0173 364855

h. 16:30 – 19:30 Assistant **Claudio Gallo** (+39 329 1654965) will be at the reception of the hotel at your disposal to give you information about the program or for any kind of assistance.

h. 19:15 Meeting with your guide **Elena Porta** (+39 338 7794314) and the other FICB guests at the hotel hall.

h. 19:30 Departure by bus for the **Welcome Dinner** to **Restaurant Antico Podere Tota Virginia** in Serralunga d'Alba: [Ristorante Antico Podere Tota Virginia, Serralunga d'Alba](#)

Menu

- Amouse bouche
- Egg poached with cream of cauliflower and miso
- Asparagus flan with three-milk fondue
- Risotto with Castelmagno cheese and Barbera reduction
- Stewed pork cheek with amber beer and seasonal side dishes
- Dessert
- Ricotta mousse, cacomela and chocolate crumble
- Water, pairing of 4 wines, coffee and small pastries

h. 22:30 Return to the hotel and overnight stay.



MAY 23RD – FRIDAY

Breakfast.

h. 8:45 Meeting with your guide **Elena Porta** (+39 338 7794314) and the other FICB guests at the hotel hall.

h. 09:00 Departure by bus to Barolo

h. 09:30 Guided visit of **Barolo**

h. 10:45 Guided visit of the **Wine Museum in Barolo Castle** [WiMu - Il Museo del vino a Barolo](#)

h. 12:00 Departure from Barolo

h. 12:30 **Lunch** to the **Garden Restaurant** at **Albergo dell'Agenzia in Pollenzo**, famous home of Slow Food: [Ristorante Albergo Dell'Agenzia, Bra - Pollenzo](#)

Menu

- "Capunet" vegetable roll stuffed with vegetables
- Pasta from Gagnano with Bra sausage sauce (or with vegetable sauce – vegetarian option)
- Tiramisù with coffee
- Water, pairing of 3 wines, coffee

h. 14:30 Guided visit of Pollenzo and of the **Bank of Wine by Slow Food**, with tasting.

h. 16:30 Back to the hotel and relax

h. 17:45 Meeting with your guide **Elena Porta** (+39 338 7794314) and the other FICB guests at the hotel hall.

h. 18:00 Transfer for the **visit of the prestigious Roero winery Tenuta Carretta in Piobesi d'Alba**, with wine tasting: [Tenuta Carretta](#)

h. 20:30 Aperitivo and dinner in the **gourmet restaurant of the wine estate, Restaurant 21.9:** [Ristorante 21.9](#)

h. 22:30 Return to the hotel and overnight stay.



MAY 24TH – SATURDAY

Breakfast.

Morning at leisure with guides at your disposal to visit **Alba**, Unesco Creative City for Gastronomy and Capital of Langhe hills, with the weekly street market.

If you're interested in joining, we kindly remind you to confirm your interest to your guide within the night before; the gathering for the visit is at 10.30 at the hall of the hotel.

h. 12:30 Lunch in a restaurant downtown, **Restaurant Enoclub:** [Enoclub](#)

Address: Piazza Michele Ferrero 4, 12051 Alba - <https://maps.app.goo.gl/8wcrbwap3oR6SKXJ8>

Contact: +39 0173 33994

Menu

- Asparagus pie with parmesan cream paired with Roero Arneis
- Raviolini del Plin with roast sauce paired with Barbera d' Alba
- Reale of Veal braised in Red Wine paired with Barbaresco
- Chocolate and amaretti bunet
- Water, pairing of 3 wines, coffee

h. 17:15 Meeting with your guide **Elena Porta** (+39 338 7794314) and the other FICB guests at the hotel hall.

h. 17:30 Transfer to **Grinzane Cavour Castle**, Unesco site, to take part to the **Order of Knights of the Truffle and Wines of Alba "Chapter of the Tradition"**, with the Investiture of Postulants to Knights.

h. 20:00 Gourmet dinner in the **Restaurant of the Castle by chef Alessandro Mecca:**

h. 22:30 Return to the hotel and overnight stay.



MAY 25TH – SUNDAY

h. 8:45 Meeting with your guide **Elena Porta** (+39 338 7794314) and the other FICB guests at the hotel hall.

h. 09:00 Transfer to **Canelli** to visit the historical **Contratto Winery** with their **Underground Cathedrals**, Unesco heritage site. [Contratto • The Italian Metodo Classico](#)

h. 10:00 Guided visit of the winery with final tasting.

h. 12:00 Lunch at **Restaurant Casa Crippa**: [Ristorante Enoteca Di Canelli - Casa Crippa, Canelli](#)

Menu

- Fassona Beef Tartare - Pea Flan with Lime Sour Cream and Basil (Vegetarian option)
- Seirass Gnocchi with Fava Bean Pesto and Crispy Salami - (Vegetarian option without salami, gluten-free option with corn tagliolini)
- Hazelnut cream and Moscato zabajone
- Water, pairing of 3 wines, coffee

h. 15:30 Back to the hotel and relax.

h. 16:15 Meeting with your guide **Elena Porta** (+39 338 7794314) and the other FICB guests at the hall of the hotel.

h. 16:30 Transfer for the guided visit of the **prestigious historical wine estate** of **Fontanafredda**.

[Home • Fontanafredda](#)

h. 17:10 Guided visit of Fontanafredda winery with final tasting.

h. 19:15 **Welcome aperitivo** at **Villa Reale**

Alta Langa Limited Edition paired with

Crostini with Roccaverano

Robiola, Bread, butter, and anchovies,

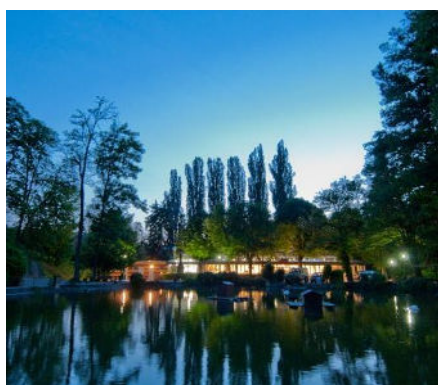
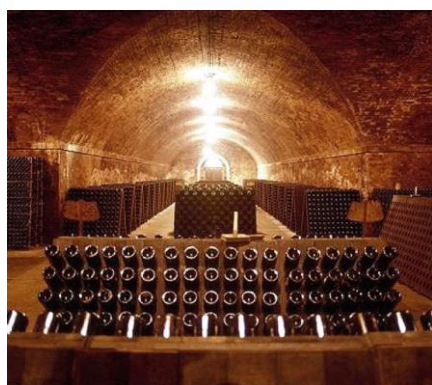
Smoked trout sandwich

h. 20:00 **Gala Dinner** at the estate restaurant, **Guido Restaurant*** inside the “**Salone delle Feste**” of **Villa Reale**: [GuidoRistorante, Serralunga d'Alba](#)

Menu

- Vitello Tonnato – The traditional recipe from Ristorante Guido since 1960
- Carnaroli rice with asparagus and 24-month aged Parmigiano Reggiano cream
- Roasted guinea fowl with mountain potatoes and Marsala sauce
- Fiordilatte ice cream freshly whipped with milk from the Piedmontese white cow from the Alta Valle Stura
- Water, pairing of 3 wines, coffee

h. 22:30 Return to the hotel and overnight stay.



MAY 26TH – MONDAY

Breakfast and check-out, individual departures or private transfers according to tailored reservations.

Langhe Experience – Tours & Events Assistance

h. 9.00-21.00 mob. +39 3331648214 (calls, texts, WhatsApp)