



MODENA FOOD EXPERIENCE



Two days of travel among Modena's food and wine excellences: starting from Modena, the heart of the food valley, we will learn how to make tortellini and tagliatelle, we will discover Lambrusco and Pignoletto among the vine variety and how the real thick Balsamic Vinegar is produced, the one called "Black Gold". Price: starting from €450 per couple (overnight stay, cooking class with pasta preparation and lunch, guided tour of a local wine cellar and a vinegar factory with tastings)



ACTIVITIES

A cooking class in which you will learn how to make pasta which will be tasted for lunch. Leather laboratory in an ancient leather factory in the heart of the historic centre. Tasting with possible lunch to match at a vinegar cellar.

WHERE

The cooking class and the leather workshop are just a few steps from the center of Modena, close to the Unesco Heritage Square: Piazza Grande. The second day is dedicated to a visit to a vinegar factory and a producer of local wines. Possibility to add a visit to a Parmigiano Reggiano dairy or a Ham factory.

RECEIVABILITY

Antico Borgo is a small and prestigious residence near the center of Modena, surrounded by greenery, where it is possible to forget the daily stress and enjoy pleasant moments of relaxation.

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