



Last updated: 01:36 PM ET, Thu August 02 2018

# Zicasso Introduces Cultural & Culinary Treasures of Emilia Romagna Tour

TOUR OPERATOR | AUGUST 02, 2018



*Castelvetro Hills of Modena, Emilia Romagna. (Photo by Stefano Termanini at Shutterstock.)*

**WHY IT RATES:** *This tour explores a region that is home to more than 40 protected designation of origin (PDO) products.—Mia Taylor, TravelPulse Senior Writer.*

A visit to Emilia Romagna promises culinary, history, and cultural gems. Luxury travel service, [Zicasso](#), delves deep into the region's delights with their new, customizable, nine-day [Cultural & Culinary Treasures of Emilia Romagna Tour](#).

If travel is booked by October 31, 2018, Zicasso will offer up to \$1,000 per couple to dine at Michelin three-star restaurant Osteria Francescana.

This world-renowned restaurant was the first Italian restaurant to be named number one on The James Beard Foundation's The World's 50 Best Restaurants in 2016, reclaiming its title again in 2018.

Emilia Romagna's fertile plains are also home to over 40 protected designation of origin (PDO) products. This special status ensures that the product is produced, processed and prepared in their native region of Emilia Romagna, using traditional methods.

On this tour, travelers will sample iconic foods in their cities of origin and participate in the production processes, visiting a renowned prosciutto farm and cheese factory to learn about how the flavors are created.

In addition to its culinary reputation, Emilia Romagna is also known as the "Motor Valley" for its high concentration of luxury Italian auto-manufacturers. Visitors can tour the Ferrari factory and museum that celebrate nearly 80

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years of racing history. Music is also well represented, with the towns of Busseto and Modena, hometowns of celebrated composer Giuseppe Verdi and renowned tenor Luciano Pavarotti respectively.

Highlights of the “Cultural & Culinary Treasures of Emilia Romagna” Tour:

—Enjoy a complimentary meal of up to \$1,000 per couple at Michelin three-star restaurant, Osteria Francescana, which has been awarded number one on the James Beard Foundation's list of The World's 50 Best Restaurants in 2018 and 2016

—Visit a celebrated prosciutto farm and cheese factory to sample tasty cured meats and famous Parmigiano Reggiano cheese whose quality is safeguarded by its protected designation of origin status (PDO)

—Learn how to create handmade tortellini in a private cooking class at Bologna's Il Salotto di Penelope cooking school

—Taste the distinctive flavors of balsamic vinegar during a special tour that samples 12 to 50-year-old vinegar

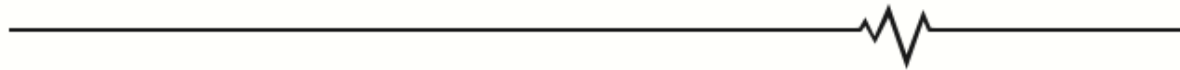
—Explore the Ferrari Factory and Museum for an exclusive look at the skill needed to navigate the Fiorano racetrack where road and competition cars are tested

—Explore the home of Giuseppe Verdi in Busseto, the celebrated librettist and composer

—Traverse the opulent Este family castle in the preserved Renaissance city of Ferrara

Pricing begins at \$3,199 per person based on double occupancy, and includes nine nights in four-star accommodations with breakfast (five-star accommodations option is available), a complimentary meal at the Michelin three-star restaurant Osteria Francescana (\$1,000 maximum per couple), seven privately guided tours, private tastings of Parma ham, Parmigiano Reggiano and traditional balsamic vinegar in their respected protected designation of origins (PDO), a cooking class in Bologna at Il Salotto di Penelope culinary school, admission and activities within Ferrari Factory and Museum, visit to artisan violin and viola makers in Cremona, private transfers by luxury vehicles, and one Cellphone complete with an Italian SIM card with 4G Technology for use while in Italy. International airfare is not included.

For more information, please visit: <https://www.zicasso.com/italy>



*SOURCE: Zicasso press release*