WineNot Boutique Tour to the Piedmont Region of Italy
The Golden Season: Wine, Truffles & Legacy

October 17th–24th, 2026

Join us to uncover the culinary wonders of Piedmont, a wine and gastronomy paradise celebrated for its legendary Barolo wines, prized white truffles, and perhaps the world's most decadent chocolate drink – bicerin. We'll explore magnificent cities, grand palaces, and the hidden gems of boutique wine producers, all while savoring the authentic flavors of the region. Experience the enchantment of Piedmont in autumn, when vineyards glow in gold and crimson, truffle season is in full swing, and each day is rich with the bounty of the harvest.

E-mail: winenotboutique@gmail.com

Phone: (603) 204-5569

Day 1: Saturday - Arrival in Turin, Welcome to Alba, A Taste of Barolo Magic

Your adventure begins with a warm welcome and **group transfer from Milan Malpensa (MXP) airport to Alba**, the heart of the Piedmont wine region. Upon arrival, check into the charming Hotel Calissano, nestled in the center of Alba. Take some free time to settle in, then join your tour manager for an orientation walk. Wander through Alba's medieval streets, lined with colorful markets and historic towers that tell stories of a bygone era.

In the evening, **journey to the picturesque village of Barolo**. Here, you will enjoy **a private cellar tour at Marchesi di Barolo**. Located in the heart of Barolo, this celebrated winery, established in the early 19th century, stands as a beacon of historical and oenological significance in Piedmont. Visiting Marchesi di Barolo is like stepping into a living history of viticulture. Revel in the elegance of **a welcome dinner** set in a stunning ambiance, paired with three exquisite wines that showcase the depth and complexity of Barolo.

Accommodation: **4★ Hotel Calissano, Alba.** This beautiful property seamlessly blends historic charm with modern luxury, offering spacious and elegantly appointed rooms. Nestled in the heart of Alba, near the central Piazza M. Ferrero—known as "the drawing-room of Alba"—it serves as a vibrant meeting place for locals and visitors alike. Guests can indulge in gourmet Piedmontese cuisine at the hotel's exceptional restaurant, unwind at the fitness center, or explore Alba's medieval streets during their free time.

Day 2: Sunday- Alba Uncovered: Wine & Truffles

Start your day with **a guided tour of Alba**, famously known as the "City of 100 Towers." Wander through its vibrant, medieval streets, adorned with charming boutiques, historic buildings, and lively piazzas. Visit a local truffle shop, where the earthy, aromatic flavors of truffle-infused condiments await you. This shop offers a quintessential Alba experience, allowing you to **sample and purchase truffle products** that make perfect gifts or souvenirs.

Next, embark on **an exciting truffle hunting adventure** in the picturesque woods surrounding Alba. Accompanied by a trained truffle dog and a knowledgeable local expert, you'll learn the secrets of finding these elusive culinary treasures. During this hands-on experience, you will witness the remarkable bond between the truffle hunter and their dog, and the excitement of uncovering truffles hidden beneath the forest floor.

In the evening, head to **Barbaresco**, a picturesque village perched high on a hill. Known for its world-class wines, Barbaresco offers breathtaking views of the surrounding vineyards and countryside. Visit a renowned winery for **a tasting session featuring five distinctive wines, including two different labels of Barbaresco.** Savor these exquisite wines as the winemaker shares stories about the region's rich viticultural heritage and the unique characteristics of their wines.

Enjoy a delightful **dinner at a traditional restaurant back in Alba**. Authentic Piedmontese cuisine, paired with exceptional wines and shared experiences of the day with your new travel friends, is the perfect end to the day.

Day 3: Monday- Barolo: Scenic Drives and Wine Tasting Extravaganza

Set off on a **scenic drive through the rolling hills of the Barolo wine region,** capturing panoramic views of lush vineyards and charming villages. Barolo is renowned for producing some of Italy's finest wines, and the landscape itself is a UNESCO World Heritage site, offering endless photo opportunities and breathtaking scenery.

Visit Poderi Gianni Gagliardo, a boutique winery celebrated for its exceptional Barolo wines. Here, you'll indulge in a tasting of four premium wines, each reflecting the unique terroir of the region. Learn about the meticulous winemaking process and the history of the estate from the passionate winemakers.

Enjoy **lunch at a cozy osteria that specializes in authentic regional cuisine.** The osteria's intimate setting and traditional dishes provide a perfect taste of local flavors, enhancing your culinary journey through Piedmont.

Later, **visit Costa di Bussia**, another esteemed winery **known for its renowned Barolo single-vineyard wines.** Participate in a guided tasting, where you'll sample their finest offerings and gain deeper insights into the complexities and nuances of Barolo wine.

Spend a relaxing evening in Alba, exploring its many dining options at your leisure. Stroll through the town's charming streets, perhaps enjoying a gelato or a glass of local wine at a quaint café. The evening is yours to savor the ambiance of this delightful town.

Day 4: Tuesday- Discovering Asti, A Gastronomic Journey and Traditional Farmer's Dinner

This morning, we will travel to Asti, a city renowned for its sparkling wines and vibrant history. Our first stop will be a **local refiner's farmhouse for a cheese tasting**. The refiner's expertise transforms cheeses into culinary masterpieces, offering a unique taste of Piedmont's dairy traditions. Here, you will savor twelve different cheeses, each paired with local jams and honey. To complement the cheese tasting, a pasta or salad course will be served, along with two glasses of wine.

Afterward, we will **explore the charming town of Asti with a tour guide**, wandering through its historic streets, grand palaces, and bustling markets. Known for its magnificent Gothic cathedral, Asti boasts stunning architecture and a rich cultural heritage.

Part of the Asti experience will be a **visit to a traditional butcher shop to sample local specialties**, such as salami and prosciutto, perfectly paired with a glass of Barbera wine. This experience highlights the region's rich gastronomic heritage and showcases the quality of its local produce.

Continue your journey with a scenic drive through the picturesque hills of Nizza Monferrato, a charming town known for its beautiful landscapes and world-class wines. **In Nizza Monferrato, you will be welcomed by a local family for a traditional farmer's dinner.** Enjoy authentic homemade dishes, offering a heartwarming dining experience that celebrates the agricultural bounty of Piedmont.

Day 5: Wednesday- Cooking Class, Piedmont Culinary Adventure & Rare Wine Discovery

Start your day with a journey to a local agriturismo for a **hands-on cooking class led by a local chef.** Immerse yourself in the rich culinary traditions of Piedmont, a region celebrated for its deep, earthy flavors and seasonal ingredients. You'll explore the techniques behind some of the area's most iconic dishes—perhaps fresh egg pastas like tajarin or agnolotti, slow-cooked meats, or hazelnut- and truffle-accented specialties—using produce sourced right from the surrounding countryside. Enjoy the camaraderie of cooking together, sharing laughter and stories as you prepare a sumptuous four-course lunch. Then sit down to savor the fruits of your labor, paired with local wines and warm hospitality.

In the afternoon, enjoy a scenic drive through the sun-drenched hills of southern Piedmont. The winding roads lead past neatly terraced vineyards, ancient chestnut groves, and hilltop villages cloaked in autumn's golden hues. Your journey brings you to the **Loazzolo region—Italy's smallest and one of its most treasured DOC areas**. Here, you'll visit a tiny, family-run winery specializing in the rare Loazzolo DOC wines, crafted from Moscato grapes carefully dried on straw mats to intensify their natural sweetness. These luminous dessert wines are a true gem of the region, cherished by locals and collectors, yet rarely seen beyond Italian borders.

Following this intimate tasting, return to Alba in the early evening. With its cobbled lanes, Baroque architecture, and warm autumn energy, Alba invites you to wander. You might stop for a glass of wine at a cozy enoteca or settle into a hidden osteria, where truffle-laced dishes offer one last indulgence for the day. As twilight settles over the Langhe hills, the rich tapestry of flavors, scenery, and shared moments will remain with you long after.

Day 6: Thursday - Turin Elegance: Palaces, Piazzas & the Perfect Bicerin

Travel to Turin and settle into the elegant Turin Palace Hotel, a refined retreat just steps away from the heart of the city. Begin your exploration with a **guided walk through Turin's grand city center**, where Baroque palaces, arcaded boulevards, and majestic piazzas reflect the city's royal past as the first capital of unified Italy. Known as the birthplace of Italian cinema and home to Fiat's automotive empire, Turin effortlessly blends aristocratic charm with industrial innovation.

Stroll through landmarks like Piazza Castello and Piazza San Carlo, and gaze up at the iconic Mole Antonelliana—once the tallest brick building in Europe and now home to the National Cinema Museum. **Enjoy a group lunch with wine at a beloved local pizzeria**, followed by a deeper dive into the city's historic and cultural highlights.

Later, step into a storied **18th-century café to experience the beloved bicerin**, a decadent layered drink of espresso, chocolate, and cream that was once a favorite of Alexandre Dumas and Friedrich Nietzsche. This sweet Turin specialty is a true expression of the city's deep-rooted café culture and adds a rich final note to your afternoon.

In the evening, take advantage of free time to explore Turin's culinary scene—perhaps discovering a tucked-away trattoria, an elegant aperitivo spot, or a cozy osteria serving regional Piedmontese delicacies.

Accommodation: **5★ Grand Hotel Sitea**, a historic gem in the heart of Turin, has welcomed artists, diplomats, and discerning travelers since the early 1900s. Recognized as a Locale Storico d'Italia, it's ideally located near Via Roma, Piazza San Carlo, and the Egyptian Museum. Guests will stay in elegant Classic Rooms that blend timeless charm with modern comfort. Dining highlights include the Michelin-starred **Ristorante Carignano**, led by chefs Davide Scabin and Fabrizio Tesse. The hotel also features a stylish bistro, a chic American Bar, and a refined breakfast room overlooking a garden terrace. With exceptional service and historic charm, it offers a luxurious and culturally rich stay.

Day 7: Friday - Turin's Flavors, Stories and Farewell Dinner

Spend your morning in Turin discovering its vibrant history and culture. Stroll through grand squares like Piazza Castello and visit iconic landmarks such as the Mole Antonelliana. Embrace the city's charm with a leisurely walk through its elegant streets. For a unique experience, take an optional ride on a streetcar to Turin's bustling food market, one of the largest in Europe, where you can explore a wide array of local delicacies. The tour manager will be available to guide you through the lively stalls, ensuring you make the most of your visit.

In the evening, gather for a **farewell dinner at the historic Circolo dei Lettori**, an elegant literary club housed in the 18th-century Palazzo Graneri della Roccia. Once a gathering place for philosophers and writers, today it offers one of Turin's most refined dining experiences. Dine in a candlelit salon with frescoed ceilings, antique mirrors, and velvet drapes—a setting that invites reflection and celebration.

The on-site restaurant, Barone Rosso, is ranked among the city's top culinary destinations on TripAdvisor and is helmed by rising chef Luca Pesenti. His menu offers a creative take on Piedmontese classics—think agnolotti del plin with roasted meat jus, Fassona beef tartare with truffle, and hazelnut semifreddo made with the region's prized nocciola tonda gentile. Each course is paired with carefully selected local wines.

This final evening is a celebration of shared memories, flavors, and friendships—an unforgettable close to your journey through Piedmont.

Day 8: Saturday - Departure

After breakfast, check out and take **a group transfer to Milan Malpensa (MXP) airport**, concluding your unforgettable Piedmont adventure.

Price for the Tour:

$4,895 (per person, double occupancy) when paid by cash or check.

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**3% extra costs will apply to credit card payments*

Included:

- 5 nights at the 4★ Hotel Calissano in central Alba, with breakfast included
- 2 nights at the 5★ Grand Hotel Sitea l in central Turin, with breakfast included
- Private transportation for the entire program as per the described itinerary
- Tour guide services throughout the tour
- All meals, tastings, and wine pairings as mentioned in the itinerary
- Welcome dinner at Marchesi di Barolo, including a cellar tour and a pairing of 3 wines
- Visits to 5 wineries: 2 in Barolo, 1 in Barbaresco, 1 in Barbera d'Asti (with a farmers' dinner), and 1 in Loazzolo
- Cheese refiner experience with a tasting of 12 cheeses
- Tasting at a traditional butcher shop in Asti, with wine
- Chocolate and coffee drinks in Turin
- Hands-on cooking class with a 4-course lunch and wine
- Truffle hunting experience
- Limited Liability Insurance and "Fondo di Garanzia" protection (covers tour operator bankruptcy and extraordinary events)
- Gratuities for the tour guide and driver
- Hotel city tax
- 22% VAT

Not Included:

- Airfare
- Travel insurance
- Truffles served at meals
- Wine beyond the quantity agreed with each restaurant (most meals include 2 glasses per person; some offer unlimited wine)
- Any additional meals, tastings, entrance fees, transfers, tips, personal expenses, or anything not specifically listed under "Included"