

BAROLO WINE & TRUFFLE WEEKEND



GOURMET EXPERIENCE
5TH - 6TH NOVEMBER 2022

AN EXCEPTIONAL WEEKEND

Experience Piemonte . Monforte d'Alba & Barolo

In partnership with Marchesi di Barolo, Scarpa Wine and Villa Beccaris

Saturday 5th November 2022

10.30am . Meet at Marchesi di Barolo

Historic winery Guided Tour (1 hour)

Light Wine Lunch . Piemontese Cheeses / Cold Meats / Risotto

Selection of Sauvignon Blanc, Barbera, Barbaresco and Barolo wines

*Vegetarian option available upon request

3pm (optional)

Barolo Wine Museum / Enoteca Regional

10 minutes walk from winery (at own leisure and cost)

From 4pm . Hotel Villa Beccaris*****

Check-in (20 minutes drive from Barolo) Monforte d'Alba

7pm . Sunset Piemontese Aperitivo . Private Garden Terrace

8pm . Gourmet Alba White Truffle Wine Dinner

Five Course Scarpa Wine Degustation

(includes Vermouth aperitif and five wines)

Ristorante Casa nella Saracca . Monforte d'Alba

Gourmet Dinner Menu with Paired Wines

Traditional Piemontese Dish of Fresh Vegetables and Tuna

Vitello Tonnato (Traditional Tuna Sauce / Cold Sliced Veal)

Hand-Chopped Raw Veal Battuta (with Alba white truffle)

Pumpkin Flan with Cheese Fondue (with Alba white truffle)

Homemade " Ravioli" stuffed with Veal and Served with Roast Veal Sauce

Bone-in Veal Prime Rib Steak . Roast Potatoes

Panna Cotta . Water . Coffee

Includes truffle option

*Vegetarian option available upon request.

Return to hotel after dinner (10 minutes short walk from the hotel)

Sunday 6th November 2022

8am to 10am . Piemontese Deluxe Buffet Breakfast

10.30am to 3pm . Piemonte Truffle Hunting & Lunch Degustation

Includes truffle hunt with hunting dogs / English-speaking guide to explain the traditions, history, legends and myths of the white Piemontese truffle including educational tips to recognize and distinguish inferior quality and artificial products. Includes a gourmet truffle tasting with local speciality cheeses, honey and cream made with truffle and Dolcetto wine degustation.

Suggestion for Sunday afternoon

Alba Truffle Market . 30 minutes by car from truffle hunting location.

Booking Cost

€625 per person (€1250 per couple / twin)

Fully inclusive:

Saturday winery guided tour (English/Italian), light lunch and wine degustation.

Saturday sunset Piemontese aperitivo.

Saturday gourmet dinner including menu, truffles, Barolo wine selection, water and coffee.

Accommodation in double / twin deluxe room on Saturday night.

Piemontese buffet breakfast . Sunday morning . 8am to 10am.

Truffle hunting with dogs and picnic wine lunch on Sunday.

*Luxury Upgrade - La Romantica Suite €1750 per couple - 78 sq.m. room

*Single standard room option available with fully inclusive experience for one night (Saturday to Sunday) charged at €780.

Recommended airport . Turin (45 minutes from the hotel).

Minimum age 16 years old.

We require advance notice of dietary requirements.

Passports or ID will be required for check-in at the hotel.

Book online . www.clubvivanova.com/barolo2022

Non-refundable after 1st September 2022. Tickets are transferable. Deposit and balance are fully refundable if Club Vivanova cancels for any reason.



ABOUT OUR PARTNERS

The **Marchesi di Barolo** (owned and operated by our friends the Abbona family) is the oldest winery in Barolo dating back over 200 years. Our winery tour will showcase their historical wine-making facilities. [Read more](#)

Hotel Villa Beccaris is a five-star deluxe hotel with incredible views over Barolo. Each room is unique and presented in a typical Piemontese fashion, with beautiful gardens and secure free secure parking. [Read more](#)

The history of **Scarpa Wine** spans over the history of Piedmont winemaking and tells the story of our land, grapes, wines and people. From the early days of Antonio Scarpa to our current time we have followed the same direction, thus creating a long, continuous thread between the past and the present. [Read more](#)

The **Ristorante Case nella Saracca** . This restaurant is housed in the delightful setting of the Case della Saracca. It is built on a number of different levels, has intimate small tables and a distinctive glass and steel decor. An excellent wine bar and one of the most delightful places to enjoy the culinary excellence of this region. [Read more](#)