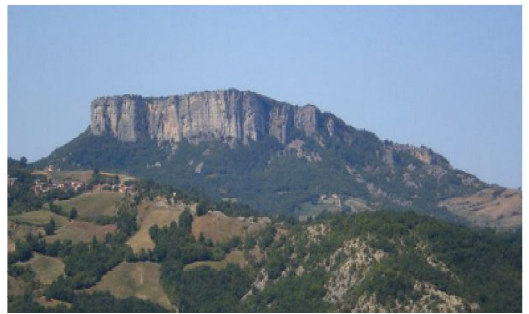


# Food and Wines tours in Emilia-Romagna

**Creation of food and wines itineraries,  
custom-made,  
to the discovery of the culinary culture,  
from the banks of the Pò until the Apennine ridge**



**Commented visits and tastings  
with illustration of the history of the product  
in English, Italian and French.**

**Professional Tour guide  
official master taster in**

**cheeses, wines, traditional balsamic vinegar, Parmigiano Reggiano, olive  
oil.**

- ÷ Visits of cowsheds, **cheese dairies** and aging rooms of Parmigiano Reggiano
- ÷ Visits of handicraft cold meats and aging stores of the **Prosciutto**, cured meats, Culatelli etc..
- ÷ Visits of **traditional balsamic vinegar** producer: production and aging rooms
- ÷ Visits of vineyards and **wine** cellars of firm and sparkling wines.
- ÷ Visits of **salt pans**
- ÷ Visits of **oil mill** for the production of extra virgin olive oil.
- ÷ Guided tours to food and rural museums of Emilia Romagna.
- ÷ Introduction to the **food history and exchanges** from Old and New World

**Duration of each visit: approximately two hours**

**Free estimates on request, quick answers**



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