

PIEDMONT, ITALY

*Discover Italy at its essence:
a land of aromatic truffles,
world-class wines, and
ancient hamlets.*

DATES: OCTOBER 18-24, 2026

PRICE: \$7250.00 US PP*

Questions?

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WHERE YOU WILL STAY

Step into our newly renovated 16th-century palazzo, a hidden gem that has now transformed into an award-winning family-run boutique hotel. This enchanting retreat, originally a winery, is perfectly positioned within the breathtaking UNESCO World Heritage Monferrato vineyards, offering sweeping vistas of the majestic Alps in the distance. Picture a serene sanctuary in the heart of Italy's renowned wine region, where we can enjoy leisurely al fresco dining amidst stunning surroundings.

La Villa combines country-chic charm with exceptional service, and each uniquely designed, spacious en suite invites you to unwind with features such as vintage furnishings, luxurious rain showers, and elegant claw-foot tubs, complemented by spectacular views and private terraces. Guests are especially drawn to the picturesque outdoor areas, including a large, sparkling pool, a charming courtyard, and lush gardens, all of which provide a tranquil escape. It's the perfect haven for us to call home for the week.



DAY TRIPS & EXCURSIONS

Tucked away in Italy's north-west corner, Piedmont is a region made for those who love slow travel, sumptuous food, and world-class wine. From snow-capped mountains in the North and rolling hills lush with vineyards to the hazelnut groves and sheep pastures of the Alta Langa, the Piedmont invites you to slow down and discover Italy at its essence.

Take a scenic drive amidst the ever-changing autumn colours of the region's rolling hills to world-class vineyards. We will start in Barbaresco, a picturesque town in the Langhe UNESCO World Heritage area, and take a private tour and tasting at a prestigious wine cellar.

Then we'll visit Neive and discover why it's one of Italy's most beautiful villages. The old town is full of character, with cobbled lanes and medieval buildings, all surrounded by vineyards that produce some of Piedmont's best wines. From the fruitiness of the Barbera d'Alba, to the elegance of the Barbaresco, and of course, there's also Barolo, considered the "King of Piedmontese wines." You'll love the extraordinary aromas that almost leap from the glass. And for a lusciously sweet ending, let's not forget Moscato d'Asti, the aromatic, crisp, and refreshing finish to any meal.

We will be in Piedmont at the most beautiful and joyous time of the year. The grape harvest and the hunt for the elusive white truffle will be in full swing! It's also time for the world-famous Fiera Nazionale del Tartufo Bianco in Alba, where you can discover the finest truffles from the Langhe, Monferrato, and Roero. Enthusiasts travel from around the world to buy authentic truffles directly from the Trifulao (truffle hunters)! The town will be bustling, so get ready to take in the aroma of roasted chestnuts and to taste a myriad of truffle products at the market.



COOKING CLASSES

The Piedmont is home to some of Italy's richest ingredients: truffles, chocolate, hazelnuts, gianduja, beef, cheeses (such as Gorgonzola and Castelmagno), and luscious grapes lovingly crafted into Barolo, Barbaresco, and Barbera red wines. With its varied topography, the region offers an abundance of game meats from the mountains and an array of grains, including rice and wheat, from its plains. With long-standing traditions dedicated to promoting locally sourced and sustainably grown food, it's no surprise that Piedmont is the birthplace of the Slow Food Movement!

Piedmontese cuisine offers a diverse array of sophisticated delicacies and hearty rustic fare, and, fortunately for us, we have the perfect setting to try our hand at making Piedmont classics. Our host, Nicola, recently added some exciting features, including a phenomenal pizza oven, to La Villa's well-equipped kitchen! With so many fabulous local ingredients to choose from, we'll create a variety of scrumptious dishes. From the delicate folding of pasta over savory fillings in Piedmont's signature agnolotti, to the heady, earthy aroma of truffles shaved onto fluffy scrambled eggs, we'll prepare a few incredible meals together!



****SAMPLE ITINERARY****

DAY 1: Welcome to the Piedmont

Group transfer from the Turin Airport to the property, followed by a welcome reception and a Piedmontese-style dinner prepared for you by La Villa's chef.

DAY 2: Immerse yourself in the Piemontese lifestyle

Savor a leisurely breakfast buffet at home, followed by a hands-on cooking class in our Villa's kitchen.. Enjoy our creations for a family-style lunch al fresco with local wine. Then, we'll head out for an afternoon stroll to a local grappa distillery. Learn how they are infusing the liquor with fragrant herbs from their garden. Or, we can take a short walk to visit an organic hazelnut orchard and sample their amaretti biscuits. Then we'll head back home for aperitivo and dinner.

DAY 3: History, Culture, and Wine from Neive to Barbaresco

Enjoy breakfast before our scenic drive and a day full of surprises. First, we can stop by a local cheesemaker for a tour and taste their exquisite cheese. We'll continue past the ever-changing colours of the region's rolling hills and vineyards and explore Neive, a historic village with medieval chapels, charming cottages, and sweeping hillside views. We'll head to lunch with regional wine pairings at a special cantina in the heart of Neive's historical center. Return home in time to relax before a pasta cooking demonstration and dinner at La Villa.

DAY 4: Sparkles, wine, and truffles

Fuel up with breakfast for a day packed with adventure. We'll take an easy drive to a wine cellar that's famous for sparkling wine, meet their master winemaker, and learn how they've perfected their craft. Then it's off to another gorgeous winery where we'll enjoy a walk through the vineyards and feast on a picnic lunch. On the way home, we might be lucky enough to meet a truffle hunter and his faithful dog. Return home with some relaxation time before the afternoon cooking class and dinner.

DAY 5: Alba!

After breakfast, we'll head to the home of white truffles, Alba! Autumn is bustling in Alba, and we will be there for the peak of truffle season. There's plenty to explore, so take in the aroma of roasting chestnuts, taste a myriad of truffle products in the market, and savor some free time to stroll and shop. If we time it right, we could join a local expert for a tour of the Fiera Nazionale del Tartufo Bianco. Then we'll head to a family-run enoteca for a delicious lunch paired with their wines. We'll return home for a relaxing afternoon before an optional dinner at an osteria known for its succulent dishes and Slow Food ethos.

Day 6: Savor the day and celebrate the week!

Have a nice breakfast, enjoy some time to yourself before joining Joanne and La Villa's chef for a fun cooking class and lunch. The afternoon is yours, so book a massage, take a swim, walk in the countryside, or pack. We'll cap off our week with a celebratory dinner created by La Villa's fantastic chef and a surprise guest.

DAY 7: Departure

Enjoy breakfast before the morning group transfer back to the Turin International Airport (TRN), concluding your Piedmontese adventure.

*sample- for planning purposes only.





RESERVE YOUR SPACE

TRIP DETAILS

The price for this tour is \$7250.00* US per person, based on double occupancy. A deposit of \$2000.00 US per person is required to register for this tour. Limited single-occupancy rooms are available, and a single supplement charge of \$1500.00 US applies for solo travelers. Please read the [Tour Terms and Conditions](#) for details.

We strongly recommend trip insurance. Policies vary, so be sure to review the details and make sure that it suits your needs.

Included:

- Thoughtfully curated and unique itinerary
- Limited group size
- Meals- breakfast, lunch, and dinner (one exception) with wine
- Accommodations at a luxurious estate for 6 nights
- Hands-on and demonstration cooking classes and tastings
- Excursions and day trips with knowledgeable and friendly multilingual guides
- Private coach transportation during the tour
- Group transfer from the meeting point in central Turin, Italy, to La Villa at 4:00pm on the first day of the tour.
- Group transfer to Turin International Airport (TRN) at 9:00 am on the final day of the tour.

