

All the taste of Canavese

CONSORZIO OPERATORI
TURISTICI
VALLI DEL CANAVESE

A journey to discover the most authentic taste of our valleys to enjoy all the excellences of typical products directly from the producers: the sweetness of chocolate and honey, to the intense flavour of Alpine cheese, all accompanied by excellent wines. A tour that winds through vineyards, hills and mountains, which combines the delights of taste to the landscape's beauty.

Period	all year
Target	for all
Duration	5 days / 4 nights
Max people	12
Min people	8



Day 1

Arrival in Canavese in the morning and lunch at the Tarassaco Farm in Cuceglio. In the afternoon transfer to San Giorgio Canavese, at the winery Caretto, for a walk in the vineyards, accompanied by the owner, with a final tasting of wine Erbaluce DOCG and other typical wines from Canavese. Transfer to Valchiusella, typical dinner and overnight at the Restaurant and B&B Incontro on the shores of the beautiful Lake Meugliano.

Day 2

After breakfast, transfer to Locana, in the Gran Paradiso National Park for a visit to the beekeeper Marco Pezzetti, awarded by the Park for the quality. Under his guidance, you can visit the apiary and do a tasting of different honeys. Then you will move to Pont Canavese and have a typical lunch in the Restaurant Bergagna. In the afternoon tour of the village old town, from Via Caviglione arcades to the Ferranda Tower, a massive medieval stone tower that contains the Orco and Soana Valleys Museum. Finally you can enjoy sweet delicacies at Perotti Pastry Shop. Return to the the Restaurant and B&B Incontro in Meugliano for dinner and overnight.



Day 3

After breakfast, a full day of nature in Valchiusella: you will be escorted on a walk to an alm farm, to learn the secrets of the milking and cheese-making. After a nice picnic of local products, the walk will continue to discover and recognize the herbage along the way back. The day will end with a tasting of goat cheese at the Cà Veja farm in Agliè . Transfer to Valle Sacra and typical dinner in restaurant (Equin'ozio, la Terra di Mezzo or l'Oriente at your choice). Overnight stay in The rooms of the Ancient Castle in Colletterto Castelnuovo.

Day 4

Breakfast and transfer to Borgiallo at the farm Cascina Amalthea, to visit the Astrobota-nical Garden and learn to prepare together jams, pickled vegetables and sauces. Lunch in the farm with local products and then transfer to Castellamonte "City of ceramics", with a walk through the old town and visit to Allaira House Museum and then to Pagliero Furnace . Typical dinner in the restaurant Peccati con Gusto, located inside the furnace. Return to the The rooms of the Ancient Castle in Colletterto Castelnuovo and overnight.

Day 5

After breakfast, transfer to Rivara to visit the organic farm La Bedina, and partici-pate to a workshop for the production of jam and final lunch in the farm.

Rates per person from 548 euro

Rates includes: 4 half board in double room in B&B, 4 lunches, 1 picnic with local products, tours and activities as mentioned, guided tours to Pont Canavese and Castellamonte, entrance fees

to Tower Ferranda Museum, Casa Allaira and the Furnace Pagliero, guide for all tour.

Not included: transfers (available on request), drinks, personal expenses and anything not mentioned above in "Rates includes".

Informations and reservations: **Elle22 Travel** tel. (+39) 0125 1926711 - email info@elle22travel.it
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