



Italy with America's Test Kitchen: Piedmont & Tuscany

11 days

America's Test Kitchen loves pasta as much as we do—but when bicerin coffee, Parmigiano Reggiano, and other delicacies also define northern Italy, why wouldn't you try more? From Turin to Bologna to Tuscany, this itinerary balances cultural landmarks (look, it's the Duomo of Florence!) with culinary standard-bearers (hi there, Barolo and Chianti). Tasting after tasting will introduce you to the region's eats—and with three cooking classes included, you'll learn what it takes to bring those bites to life.



Your tour package includes

- 9 nights in handpicked hotels
- 9 breakfasts, 3 lunches, and 6 dinners served with beer or wine
- 3 cooking classes, teaching you how to whip up regional favorites
- 8 tastings, spanning everything from bicerin coffee to coccoli
- 3 wine tastings, showcasing the distinct flavors of Italy
- 7 sightseeing tours to cleanse your palate between treats
- 1 expert Tour Director, your encyclopedia for all things Italy
- 6 local guides, ready to bring each stop to life
- Pre-booked transportation, including 1 private deluxe motor coach

Included highlights

- Hunting for truffles in the forests of Piedmont
- Sipping hearty Barolo among the rolling Langhe vineyards
- Tasting Parmigiano Reggiano in the region where it's made
- Sampling the trademark tang of Modenese balsamic vinegar
- Wandering the bustling produce stalls of Bologna's Piazza Maggiore
- Rolling fresh pasta in a hands-on cooking class

Tour pace

You'll walk for at least 3.5 hours daily across moderately uneven terrain, including paved roads and cobblestone

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Overnight flight → 1 night

Day 1: Travel day

Board your overnight flight to Milan today.

Turin → 4 nights

Day 2: Arrival in Milan & transfer to Turin

Included meals: welcome dinner

Welcome to Italy! Arrive in Milan, then transfer to your hotel in Turin and get settled in. Later, meet your Tour Director and fellow travelers at a welcome dinner highlighting the cuisine of Piedmont, served with beer or wine.

Day 3: Sightseeing tour of Turin & chocolate workshop

Included meals: breakfast, tasting, dinner

Set out on a guided tour to discover Turin, the elegant city that once served as the seat of Italy's royal family, the House of Savoy.

- Trace the River Po, Italy's longest river, as it winds through Turin's graceful boulevards and leafy parks, offering a glimpse of the city's serene side.
- Pause at Piazza Castello, the heart of Turin's historic center, and admire the Palazzo Madama, a striking blend of medieval fortifications and Baroque splendor.
- Sample some local favorites at the Porta Palazzo—the largest open-air market in all of Europe.
- Stroll past Palazzo Reale, the former residence of the Italian monarchy, and stand before the ancient remnants of the Roman Porta Palatina.
- Step inside the Royal Church of San Lorenzo, where ornate chapels and soaring domes reveal the artistry commissioned by the Savoy dynasty.
- Visit a historic cafe to sip on the city's beloved bicerin coffee. This seasonal treat combines three distinct layers of thick hot chocolate, espresso, and a heaping dollop of whipped cream.

- Discover Turin's sweeter side during a chocolate-making demonstration and tasting. Led by a master chocolatier, you'll have the chance to whip up your own confections—and indulge in them, too! Finally, cap your day with an included three-course dinner, served with beer or wine.

Day 4: Truffle hunt & Alba White Truffle Fair

Included meals: breakfast, tasting

Today, head southeast and stop in the city of Alba. Your first activity: the White Truffle Fair, where you'll have plenty of free time to browse market stalls and sample local dishes at your leisure.

Wondering where those prized morsels come from? Officially fungi, not mushrooms, truffles are known for their musky, earthy aroma. Finding them takes skill—and the help of a trusty dog. After driving to the outskirts of Alba, join an experienced hunter and their canine companion on a proper truffle hunt and learn all about the characteristics of your quarry as you dig. Then, wrap up with a three-part tasting: truffle pasta, truffle-infused cheese, and salami, served with local barbera wine.

Day 5: La Morra & Barolo

Included meals: breakfast, lunch, wine tasting

From Turin, wind through Piedmont's sun-dappled vineyards and hazelnut groves en route to La Morra—a village overlooking the fertile hills of the Langhe. Here, stop for a tour of the Castle of Grinzane Cavour, a 13th-century castle and UNESCO World Heritage Site, for a glimpse into Piedmont's noble past.

Then, continue to Barolo, a small town with an outsized reputation. Dubbed the “king of wines,” Barolo's DOCG-protected vintages rank among Italy's finest, and during a visit at a local winery, you'll get to sample some of them—all paired with a light lunch.

Bologna → 2 nights

Day 6: Parmigiano Reggiano producer & balsamic vinegar villa

Included meals: breakfast, lunch, tasting

On your way to Bologna, Italy's culinary capital, take a tasty tour through the flavors that define the Emilia-Romagna region's gastronomic heritage.

- Stop at a local Parmigiano Reggiano producer, where master cheesemakers transform fresh milk into wheels of the world's most celebrated cheese. Watch the centuries-old process unfold—from curdling and molding to the meticulous aging that gives Parmigiano its nutty, crystalline texture.
- Continue to a historic villa, set among rolling vineyards, for a leisurely lunch paired with the region's prized Aceto Balsamico Tradizionale di Modena.
- Learn how the villa crafts this velvety, sweet-sour elixir and sample its complex flavors alongside local specialties. (True Modenese balsamic vinegar takes at least 12 years to make—and some varieties are aged in wooden barrels for twice as long!)

Day 7: Sightseeing tour of Bologna & cooking class

Included meals: breakfast, dinner

This morning, set out on a walking tour of Bologna with a local guide, uncovering the layers of history and culture that make this city a Renaissance jewel.

- Begin at the University of Bologna, founded in 1088 and recognized as the oldest continually operating university in the Western world. Stroll through its storied courtyards and learn how it shaped European intellectual life.
- Continue through the lively Quadrilatero market district, where stalls overflow with fresh fish, seasonal vegetables, and local delicacies. Then, wander into Piazza Maggiore, the city's grand square framed by medieval palaces and the imposing Basilica di San Petronio—a perfect spot to soak up Bologna's exuberant atmosphere.

After a free afternoon, join your fellow travelers for a hands-on Bolognese cooking class. In small groups, you'll make tortellini, tortelloni, and tagliatelle from scratch; once you've simmered your sauces and cleaned up, sit down and enjoy your creations for dinner, served with beer or wine.

Tuscan Agriturismo → 3 nights

Day 8: Tuscan agriturismo via San Gimignano & Chianti

Included meals: breakfast, wine tasting, tasting, dinner

Bid Bologna farewell and begin your journey to Tuscany, making a pair of pit stops along the way.

- Pause in the hill town of San Gimignano for a serving of gelato and admire its UNESCO-listed historic center as you snack. (Its skyline, dramatic by Renaissance standards, boasts 14 medieval towers—and in its prime, it featured 72!)
- Continue to the Chianti region, known the world over for its bold red wines, and stop at a vineyard for a tour and tasting.

With your detours complete, finish the drive into Tuscany and arrive at your agriturismo, or farm stay. Join your groupmates for a quick tour of the grounds, then share a three-course dinner, served with beer or wine, before calling it a night.

Day 9: Culinary walking tour of Florence

Included meals: breakfast, tasting, dinner

Once the beating heart of the Renaissance, Florence still echoes the aesthetic of the time. Today, you'll sync up with the rhythm of the city on a food-themed walking tour, seeing (and sampling) its richest highlights.

- Begin with a typical Italian breakfast—a steaming cappuccino paired with buttery brioche. Then, head into Florence's UNESCO-listed historic center to view its exquisite 15th-century cathedral—the Basilica di Santa Maria del Fiore, or Duomo.
- Pass Giotto's Campanile. A masterpiece of Gothic architecture, this bell tower rises nearly 280 feet above the city and features the same red, white, and green marble found on the Duomo's facade.
- Pause in the courtyard of the Palazzo Pazzi, a lavish brick-and-stucco residence built for one of Renaissance Florence's leading families.
- End in the lively Mercato di Sant'Ambrogio. Smaller than its more famous counterpart, the Mercato Centrale, it has served locals for more than 100 years. Walk among its market stalls, tasting beloved finger foods like coccoli (fried dollops of dough stuffed with prosciutto and stracchino cheese).

Enjoy some free time in the city—maybe lingering by a buchetta del vino, or wine window, and indulging in a drink—before returning to your agriturismo for an included dinner, served with beer or wine.

Day 10: Cooking class at Tuscan agriturismo

Included meals: breakfast, lunch, wine tasting, farewell dinner

Ease into your morning how you see fit. Sleep in and enjoy a late breakfast, rise with the sun for a brisk walk, or ask your Tour Director and the agriturismo's staff for recommendations—you can't choose wrong!

Whatever you decide, you'll come together as a group at your farm stay for a deep dive into Tuscan cooking. Alongside a trained chef, participate in a hands-on demonstration and learn how to craft a few non-pasta dishes before digging into your masterpieces during an included lunch, served with beer or wine.

Later this evening, you'll make the short trip to the Greve region for a truly Tuscan farewell: a Chianti wine tasting and three-course dinner, served with your choice of drinks. Raise a toast to a successful trip, then retire for the night.

Flight Home

Day 11: Departure

Included meals: breakfast (excluding early morning departures)

Transfer to the airport for your flight home.