TOUR ITINERARY

Europe / Italy / Piedmont

Piedmont Truffle Bike Tour

Decadent and Delicious: A Story Behind Every Dish

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TOUR HIGHLIGHTS

- Unearth truffles with a local truffle hunter and his dog
- Unlock the secrets of Piedmontese wine production during dinner with a local producer, featuring his Barolo, Barbaresco, and lesser-known bottles.
- Discover classic Piedmontese cuisine—including cheeses, oven-fired focaccia, and a hazelnut-themed lunch—during exclusive visits at family-owned farms
- Ride through vineyard-clad hills to the renowned wine villages of La Morra and Barolo
- Celebrate the region’s gourmet season with dinner at a two-star Michelin restaurant, a vertical Barolo tasting dinner, and a wealth of white truffles along the way
ARRIVAL + DEPARTURE

Arrival Details

Airport City: Milan, Italy
Pick-Up Location: Tortona Train Station
Pick-Up Time: 10:00 am

Departure Details

Airport City: Milan or Turin, Italy
Drop-Off Location: Asti Train Station
Drop-Off Time: 12:00 pm

NOTE: DuVine provides group transfers to and from the tour from the pick-up and drop-off locations stated on the itinerary. In the event your train, flight, or other travel falls outside the arrival or departure times or locations, you may be responsible for extra costs incurred in arranging a separate transfer.

Emergency Assistance
For urgent assistance on your way to tour or while on tour, please always contact your guides first. You may also contact the Boston office during business hours at +1 617 776 4441 or emergency@duvine.com.
Tour By Day

**DAY 1**

**Meet the Personalities of the Monferrato**

Welcome to Piedmont! Your guides will meet you at the Tortona train station, then it’s off to our friend Michela’s farmhouse and winery for a true Piedmontese welcome. Enjoy focaccia fresh from the wood-fired oven during your introduction to the area’s deep-rooted winemaking culture. After lunch, we’ll get fitted to our bikes and begin riding along vine-clad ridges to the town of Acqui Terme. Beyond the thermal waters and Belle Époque architecture is a climb to Guido’s beautiful farmhouse hotel, where we'll toast to the trip ahead with a glass of Guido’s wine and join his mother, Clara, in the kitchen to learn the secrets of Piedmontese cuisine.

**Meals:** Lunch / Dinner  
**Destinations:** Alice Bel Colle, Castel Rocchero, Acqui Terme  
**Accomplished:** 20 miles / 32 km, elevation gain: 1,774 feet / 541 meters  
**Shorter Option:** 17 miles / 28 km, elevation gain: 1,230 feet / 375 meters  
**Accommodations:** Cascina Marcantonio

**DAY 2**

**Ravioli and Robiola**

Piedmont is the home of the Slow Food movement due in part to its high concentration of local products—especially cheeses. One of the best is the goat cheese made around the hilltop town of Roccaverano. Today, that cheese is our incentive as we ride, following the Bormida River out of Acqui and saluting the Roman aqueduct on our way. Our destination is a local restaurant with a reputation for serving Piedmont’s best *plin*, a typical small handmade ravioli—quite the distinction in a region where everyone’s mother makes *plin*. After lunch, transfer to our next hotel or continue biking to its luxurious front doorstep. Relax at the pool or soak in the spa before heading to visit our local winemaker friend for a convivial evening, tasting his full selection of wines, eating, and chatting about the world of Piedmontese wine as the sun sets over the vineyards.

**Meals:** Breakfast / Lunch / Dinner  
**Destinations:** Monastero Bormida, Loazzolo, Santo Stefano Belbo  
**Accomplished:** 33 miles / 53 km, elevation gain: 3,460 feet / 1,055 meters  
**Shorter Option:** 19 miles / 30 km, elevation gain: 1,535 feet / 468 meters  
**Accommodations:** Relais San Maurizio

DuVine itineraries may be subject to slight route changes, hotel substitutions, and other modifications.
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**DAY 3  Barbaresco Loop**

Today begins with a scenic loop ride through a landscape of UNESCO-listed valleys and vine-covered hills. After a panoramic ridgeline descent, we reach the first of Piedmont’s renowned Nebbiolo grape-growing regions: Barbaresco. We’ll stop for a tasting with one of the region’s most historic producers before pedaling to the village of Barbaresco itself for lunch at a gourmet osteria. Afterwards, opt for some extra kilometers or head straight back to the hotel and hit the spa. This evening, a Michelin-starred meal awaits at La Ciau del Tornavento, where the eminent wine cellar lends itself to thoughtful wine pairings with our dinner.

**Meals:** Breakfast / Lunch / Dinner  
**Destinations:** Castagnole, Barbaresco, Bricco  
**Accomplished:** 29 miles / 46 km, elevation gain: 2,647 feet / 807 meters  
**Shorter Option:** 18 miles / 29 km, elevation gain: 1,456 feet / 444 meters  
**Accommodations:** Relais San Maurizio

**DAY 4  Truffles and Hazelnuts**

Say goodbye to San Maurizio as we ride into the Barolo region. Our route follows the crest of the Langhe ridgeline with views towards the Apennines and the Alps. The hills here are lined with hazelnut trees, the raw material for Nutella, a local invention. Also flourishing around the roots of hazelnut trees are Piedmont’s famous truffles, so we’ll stop mid-morning to join our friend and his truffle-sniffing dog on an exciting hunt for these elusive morsels. Both truffles and nocciole (as hazelnuts are called) are featured in countless Piedmontese dishes—we’ll sample more than a few at an exceptional hazelnut farm and bakery. It’s only proper for our hazelnut-themed lunch to conclude with a sweet selection of hazelnut cakes and desserts. After lunch, pedal over one final ridge and revel in the thrilling descent into the Barolo region. This evening, dine wherever you please in the thriving local restaurant scene of nearby La Morra.

**Meals:** Breakfast / Lunch  
**Destinations:** Castino, Cravanzana, Monforte d’Alba  
**Accomplished:** 38 miles / 62 km, elevation gain: 4,428 feet / 1,350 meters  
**Shorter Option:** 19 miles / 31 km, elevation gain: 2,660 feet / 811 meters  
**Accommodations:** Palas Cerequio

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Our route out of town takes us through the heart of the Barolo region, following roads through Barolo itself and past the villages of Monforte and Castiglione Falletto for some of the most sweeping views in all of Piedmont. Famous producers line our route and, depending on the season, a few may still be harvesting their last Nebbiolo grapes. Our destination is Alba, the well-heeled gourmet capital and, at this time of year, host of the Fiera del Tartufo (white truffle fair). Stroll the bustling streets and pick up a few truffles to take home, then settle in for a gourmet lunch at a local restaurant before riding back to our hotel. This evening, we’re treated to a vertical Barolo tasting dinner that will take us through several vintage bottles from a pivotal producer.

**Meals:** Breakfast / Lunch / Dinner  
**Destinations:** Barolo, La Morra, Alba  
**Accomplished:** 33 miles / 54 km, elevation gain: 3,336 feet / 1,017 meters  
**Shorter Option:** 22 miles / 35 km, elevation gain: 1,722 feet / 525 meters  
**Accommodations:** Palas Cerequio

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**Day 6**

Challenge yourself with an optional morning loop ride or take a last stroll through the vineyards. Your guides will then transfer you to the train station in Asti as you head on to your next destination.

**Meals:** Breakfast