



CORK+COMPASS

by WINE ENTHUSIAST

Inside Piedmont: A Wine and Food Lovers Exploration

*with Writer-at-Large for the Wine Enthusiast
Tasting Panel, Jeff Porter*

October 2-8 2027



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October 2–8 2027 | 7 Days / 6 Nights

Introduction

Join Cork+Compass for an immersive autumn journey through Piedmont led by wine educator Jeff Porter, timed perfectly for October—when vineyards glow gold, truffle season begins, and the region's cuisine is at its most expressive. This seven-day exploration moves from Turin's historic cafés and vermouth heritage into the UNESCO-listed Langhe hills, home of Nebbiolo, Barolo, and Barbaresco. You'll taste benchmark wines at legendary estates such as Gaja, G.D. Vajra, and Cordero di Montezemolo, alongside deeply traditional, family-run producers including Lodali, Palladino, and the artisanal Giacomo Fenocchio, whose classic Barolos showcase purity, patience, and cru-specific character. Tastings span styles and vintages—Langhe Arneis and Barbera d'Alba, structured Barolo crus, elegant Barbaresco, and mature selections that reveal Nebbiolo's extraordinary longevity. Food is woven seamlessly throughout: Michelin-starred dining at *La Rei Natura*, rustic lunches at beloved *osterie*, a hands-on Langhe cooking class featuring tajarin, plin, and hazelnut desserts, and truffle-shaved dishes enjoyed at their seasonal peak. In Turin, Piedmont's flavor profile unfolds through vermouth, *bicerin*, fine chocolate, and *aperitivo* culture. Combining iconic producers, intimate access, and the sensory richness of fall harvest time, this journey offers a layered, precise, and deeply satisfying portrait of Piedmont—guided by expertise, grounded in place, and designed for serious wine lovers.



Your Expert



Jeff Porter is a Writer-at-Large and Reviewer for the Wine Enthusiast Tasting Panel, where he oversees the technical evaluation of wines from Northern and Central Italy, including Piedmont, Veneto, and Lombardy, as well as Slovenia and Switzerland. Porter's career is defined by his leadership at some of the world's most prestigious culinary institutions. He joined the Bastianich Hospitality Group in 2009 at the acclaimed Osteria Mozza before serving as Wine Director at the Michelin-starred Del Posto Ristorante in New York City. He eventually rose to Beverage Operations Director for the group, managing some of the most complex and valuable wine programs in the United States. Through the Court of Master Sommeliers, Porter

cultivated a global expertise with a specific focus on the intersection of Italian viticulture and Bordeaux-influenced techniques. This dual perspective is a hallmark of his reviewing style, offering deep insight into the structural evolution and aging potential of classified growths and prestigious estates alike. In 2019, Porter expanded his influence through his travel docuseries, *Sip Trip*, and the launch of a private consulting firm. His portfolio includes curating beverage programs for elite destinations and venues, such as the Barclays Center and the Casa di Langa ecoresort in Piedmont. Traveling with Porter offers the Bottle Aristotle a rare opportunity to engage with a critic who views wine through the lenses of both a high-level sommelier and a strategic collector—ensuring an experience defined by professional rigor and unparalleled regional access.

Highlights



Photograph courtesy of GD Vajra - Barolo



Legendary Producers, Private Access: Enjoy exclusive visits and tastings at Piedmont's most revered estates, including Gaja (*optional for supplemental fee*), G.D. Vajra, and Cordero di Montezemolo, alongside intimate, family-run wineries rarely experienced at this level.



Nebbiolo at Its Peak: Explore Barolo and Barbaresco in depth, tasting multiple crus, mature vintages, and terroir-driven expressions that reveal Nebbiolo's structure, elegance, and extraordinary longevity.



Artisans & Icons Alike: Balance iconic names with traditional producers such as Palladino, Lodali, and Giacomo Fenocchio, gaining insight into classic, unembellished winemaking philosophies.



Autumn Flavors of Piedmont: Savor Michelin-starred dining, hands-on Langhe cooking, truffle-shaved dishes, hazelnuts, chocolate, and vermouth—timed perfectly for October's harvest and truffle season.



A Sense of Place: Journey through Turin, Alba, and the Langhe hills at their most atmospheric, from historic cafés and aperitivo culture to vineyard-lined slopes glowing with fall color.

Itinerary



Day 2: Turin's Indulgent Traditions: Chocolate & Aperitivo Ritual

This morning, enjoy a private behind-the-scenes indulgence at Cioccolateria La Perla di Torino. Immerse yourself in the aromas of cacao as you tour the workshop with the Maître Chocolatiers—stepping into the Hazelnut Room, where prized Piedmont IGP hazelnuts are processed, and the “Sartoria,” where truffles are expertly wrapped—then enjoy a guided tasting of signature creations. Conclude the morning making your own chocolate bars. Continue to lunch at historic Tre Galline, one of Turin's most storied trattorias, where Piedmontese culinary traditions take center stage. Seasonal dishes may include Agnolotti al sugo d'arrosto, slow-braised meats, and regional specialties such as *vitello tonnato* (sliced veal with a silky tuna-caper sauce), all rooted in the rich gastronomic heritage of the region. Later, set out on a walking tour through Turin's historic center and legendary cafés. Toast the evening with an *aperitivo* at one of the cafes before enjoying a free dinner on your own.

Included Meals: Breakfast, Lunch
Accommodations: Grand Hotel Sitea

Day 1: Torino, Home of Vermouth

Arrive in Turin this afternoon and transfer from the airport to the elegant Grand Hotel Sitea, ideally located in the historic center. After time to settle in, depart by private bus for an exclusive visit to Casa Martini, where vermouth was born and transformed into an international icon. Enjoy the Privilege Tour, tracing Martini's history through a guided walk of the production facilities, followed by a private tasting of three classic expressions of vermouth. This evening, gather for a festive Cork+Compass welcome dinner restaurant, celebrating Piedmont's rich culinary traditions and the journey ahead.

Included Meal: Dinner
Accommodations: Grand Hotel Sitea





Day 3: Icons of Barbaresco & the Heart of the Langhe

Travel into the Langhe hills, where the day unfolds at your own pace: Enjoy time at leisure to explore the village of Barbaresco—perhaps strolling its quiet lanes, visiting the famed tower, or relaxing at a local enoteca—or choose to join an optional, extraordinary visit to Gaja (*for a supplemental fee of \$425*). Revered worldwide, Gaja has played a defining role in elevating Nebbiolo and Barbaresco to global benchmarks, marrying meticulous vineyard work with a visionary yet deeply rooted philosophy. This rare behind-the-scenes experience offers insight into the estate's history, precision, and enduring influence on Piedmontese wine. Rejoin the group for lunch at Osteria Le Rocche, where traditional Piedmontese dishes provide a soulful pairing to the region's wines, before continuing to Cantine Lodali for an in-depth exploration of family history and local terroir, including a cellar tour and guided tasting of six wines—highlighted by a mature Barbaresco.

The day concludes at Il Boscareto Resort & Spa, a serene hilltop retreat overlooking the rolling vineyards of Serralunga d'Alba. After time to relax and take in the panoramic views, enjoy dinner at the resort's Michelin-starred La Rei Natura, where refined, contemporary Piedmontese cuisine—focused on seasonality, clarity, and elegance—provides a sophisticated counterpoint to the great wines explored throughout the day.

Included Meals: Breakfast, Lunch, Dinner

Accommodations: Il Boscareto Resort & Spa

Wineries: Gaja (*optional*), Cantine Lodali

Day 4: Barolo Crus & Family Signatures

Today is devoted to Barolo, explored through two highly respected, family-run estates in La Morra and beyond. Begin with an exclusive private tasting at Cordero di Montezemolo, where generations of stewardship have shaped expressive, site-driven wines. A superior tasting spans Langhe Arneis and Barbera through a compelling trio of Barolos—Monfalletto, Gattera, and the historic Enrico VI—revealing cru nuance, structure, and longevity. After lunch nearby, continue to G.D. Vajra, a benchmark producer admired for elegance, purity, and its deep connection to high-altitude vineyard sites. The afternoon tasting offers insight into Vajra's philosophy and refined Barolo style before time to wander Alba independently, surrounded by wine shops, cafés, and the rhythm of Piedmontese life.

Included Meals: Breakfast, Lunch, Dinner

Accommodations: Il Boscareto Resort & Spa

Wineries: Cordero di Montezemolo, GD Vajra



Photograph courtesy of GD Vajra - Barolo



Day 5: Nebbiolo, Hazelnuts & the Langhe Table

Today celebrates the agricultural soul of the Langhe through wine, hazelnuts, and hands-on cooking. Begin at the Palladino estate, where a family-run approach and deep respect for Nebbiolo shape elegant, site-driven wines. A vineyard walk and cellar visit highlight how tradition and terroir define their Barolo. Lunch continues the experience with a seated tasting paired to local cuisine. In the afternoon, visit a hazelnut farm renowned for its prized *Nocciola Piemonte IGP*, revealing another pillar of the region's identity. The day concludes with a convivial cooking class and dinner at *Il Bosco delle Galline Volanti*, where classic Langhe dishes—*tajarin*, *plin*, and hazelnut desserts—are prepared and enjoyed alongside local wines.

Included Meals: Breakfast, Lunch, Dinner

Accommodations: Il Boscareto Resort & Spa

Wineries: Palladino



Day 6: Truffles, Terroir & a Farewell to the Langhe

Your final day brings together two of Piedmont's most evocative pleasures: truffles and traditional winemaking. Begin with a guided truffle hunt in the woods of Serralunga, learning about varieties, seasons, and the close bond between truffle and dog. Lunch follows with freshly shaved truffle celebrated at the table, grounding the experience in flavor and place. In the afternoon, visit Giacomo Fenocchio, a small, artisanal Barolo producer known for its classic, unembellished Nebbiolo and deep respect for individual crus. A guided tasting highlights purity, structure, and longevity—an intimate counterpoint to larger estates visited earlier on the trip. Conclude with a festive farewell dinner at Osteria Battaglino in Dogliani, raising a final glass to Piedmont's generosity, craftsmanship, and timeless appeal.

Included Meals: Breakfast, Lunch, Dinner

Accommodations: Il Boscareto Resort & Spa

Wineries: Giacomo Fenocchio

Day 7: Alla prossima!

Depart hotel for individual flights home from Turin Airport

Included Meal: Breakfast





Accommodations



Grand Hotel Sitea

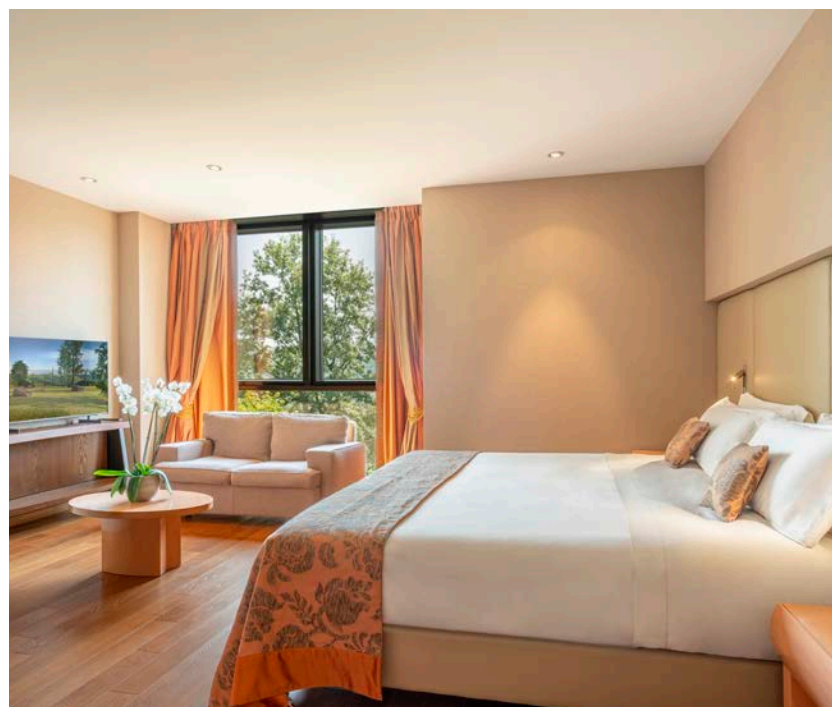
TURIN

Founded in 1925, Grand Hotel Sitea is one of Turin's most distinguished historic hotels, recognized as an official Historic Venue of Italy. Located just steps from Piazza San Carlo and the Egyptian Museum, this elegant five-star property blends refined Art Nouveau charm with modern comfort. Gracious public spaces, attentive service, and a long tradition of hospitality make it an ideal base for exploring Turin's cultural life, cafés, and aperitivo scene. **(2 nights)**

Il Boscareto Resort & Spa

SERRALUNGA D'ALBA

Perched high above the Langhe hills near Serralunga d'Alba, Il Boscareto Resort & Spa is a refined contemporary retreat surrounded by vineyards and sweeping views of Barolo country. Designed for tranquility and indulgence, the resort pairs spacious rooms and a full spa with a strong culinary identity rooted in local terroir. Its celebrated restaurant, La Rei Natura, showcases elegant, ingredient-driven Piedmontese cuisine, making Il Boscareto an ideal base for immersive wine country exploration and relaxed evenings overlooking the hills. **(4 nights)**





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Pricing

Double Occupancy: \$10,990

Single Occupancy: \$13,740

Deposit: \$1,000

→ **RESERVE YOUR SPOT**

This tour is limited to 25 travelers.

What's Included

- ▶ All accommodations for the duration of the tour
- ▶ Meals as noted in the itinerary
- ▶ All sightseeing and visits as noted in each itinerary
- ▶ Expertise of Cork+Compass wine expert, travel director and local guides throughout the tour
- ▶ All gratuities for on-tour guides, drivers, hotel and restaurant staff as part of the group program
- ▶ All on-tour transportation, unless otherwise noted
- ▶ One group ground transfer to and from airports
- ▶ Quietvox listening devices to facilitate audibility on tour
- ▶ Assistance from an ATA professional travel team to assist with pre-trip questions, travel arrangements (including flights), extra hotel nights and other services
- ▶ Comprehensive pre-departure mailings and materials with information about the destination and what to expect on tour, including a suggested reading list

Have more questions?

Reach out to our travel management company.



corkandcompass@academic-travel.com

*While we strive to follow the planned itinerary, changes may occur due to the unpredictable nature of travel. Rest assured that if any modifications are necessary, we are committed to delivering an exceptional experience of the same caliber. **Full terms & conditions are available online.***