



the **t·asti** experience





Imagine a full, authentic, unique holiday.

Imagine discovering Italy through the eyes of those who farm it, of those who cook it, of those who have always loved it, of those who live it every day.

Imagine staying in a carefully restored old barn, located in the middle of calm and authentic countryside whilst glimpsing the Alps in the distance as the sun sets.

Imagine discovering the territory through its most typical products, walking through the vineyards from which the wine you are drinking comes from, meeting the cheese

maker who prepared the cheese you are tasting, picking a tomato directly from the plant before cooking it.

Imagine spending a morning in the kitchen, learning the gestures that generations of Italians have perfected to achieve today's culinary excellence. And then to taste those dishes, rich in flavour and poetry.

Imagine a completely immersive holiday, so intense and true that it leaves you with the feeling of having experienced Italy to the full.



Taste Italy through food and wine

5 days immersive vacation in countryside Piedmont
hosted by a chef and a winemaker



Carla
chef

Alberto
winemaker



- Three 2-4 hours cooking lessons with Carla in her "Lab"
- Wine tasting and visit to Alberto's cellar and organic vineyards in Casorzo
- "Meet the Farmer" experience: visit a local farmer and taste its own products
- Pic-nic day: itinerary through the Romanesque churches of the area with picnic basket and guide-book
- Dinners at selected local restaurants with wine included
- 4 nights accommodation



Be part of our italian life in Monferrato

Cardona is a small town in Monferrato's hills where Alberto and Carla decided to buy a 200-years-old farmhouse to start their new countryside life and businesses.

Monferrato is a 'rich in history' and authentic area. The hills are very characteristic with a variety of wonderful landscape including vineyards, wheat and sunflowers fields, hazelnut groves, woods and olive trees.

Since 2012 Carla has been running her "Lab", cooking for private events and tastings by using the

best ingredients our land can provide. In 2015 Alberto founded Matunei farm by taking over some historic vineyards and started organic wine-making.

We believe that "returning to nature", to a life in harmony with the wonderful world around us, it's a priceless treasure and a message that is essential to tell the ones around us and those who will take our place one day.

Our lives are busy and rich: we have two little girls, Frida and Cora, an Italian Spinone dog and a black cat.





The Wine Room

The “Wine Room” welcomes our guests with old brick walls, scent of wood and a splendid rural landscape through the large arched windows of the historic barn.

The barn was restored in 2017; whilst it was used by farmers to store hay, today you will find a splendid suite of 40 square meters.

The roof has been restored preserving the original trusses and the walls have been left exposed to show the incredible composition of stone and brick with which the houses were built in this area.

Room facilities:

- Double-size bed with ergonomic mattress and pillows.
- In-room relax area with sofas, desk and wi-fi connection.
- Private bathroom with shower, wooden bath tub, hairdryer, organic bamboo towels and bathrobe.
- Underfloor heating and air conditioning.
- Full access to “La Macina” Relax Room with sauna**.

** {from september 2023}.



Cooking classes

The food which we will cook and eat it is going to be prepared with the best ingredients, almost entirely from local producers.

Some ingredients, according to the seasons, could be collected directly in our vegetable-garden.

Changes to the Menus can be agreed if there are intolerances, allergies or unwanted ingredients.

For this reason, once you have made your reservation, you will receive an e-mail with the details of the cooking lessons and meals so you'll be able to confirm that our seasonal suggestions are to your liking.

Cooking classes are 100% hands-on and Carla will ensure you go home with full recipes and a lot of tips too!



Program example

SUNDAY: WELCOME!

- * Check-in from 5pm and home-made pizza with the family to meet everyone and introduce ourselves.

MONDAY

- * Breakfast
- * Cooking lesson 9.00-13.00
- * Lunch with what has been prepared during the lesson
- * Afternoon break and relax
- * Free time to explore the area: suggested itinerary will be available
- * Dinner at a local Restaurant or Agriturismo

TUESDAY

- * Breakfast
- * Pic-nic itinerary: follow the map provided and discover lovely Romanesque churches nearby. You will be provided with a picnic basket for your lunch
- * Cooking lesson 16.00-20.00
- * Dinner with what has been prepared during the lesson

WEDNESDAY

- * Breakfast
- * Visit local goat cheese producer to buy ingredients and fresh milk for handmade Ricotta.
- * Cooking lesson 11.00-13.00

- * Lunch with what has been prepared during the lesson
- * Afternoon break and relax
- * Visit to Matunei's vineyard and cellar in Casorzo
- * Dinner at a local Restaurant or Agriturismo

THURSDAY

- * Breakfast
- * Visit to the local grocery market in Moncalvo. Buy ingredients and back to the Lab to cook them!
- * Cooking lesson 11.00-13.00
- * Free time to relax and (sadly) pack your luggages
- * Check-out at 17.00