**FRIULI VG Gran Tour del Gastronomo - 3 giorni**

**FRIULI VG Great Tour of the Gastronome – 3 days**

**1° Day: UDINE**

Udine is a small town with squares with Venetian charm and antiques buildings: from Piazza Libertà, which is defined “the most beautiful Venetian square on the mainland”, to Piazza Matteotti (or Piazza delle Erbe), which is surrounded by colonnades, it looks like salon on open air. The Old Town is the place of Tiepolo’s masterpieces (Archiepiscopal Palace) and of typical taverns. You can also admire Udine from the hill on which is erected the Old Castle: your view will stretch on the town’s red roofs and then your look will fly on the crown of hills and mountains that protects, in North, the capital of Friuli.

Aperitif in the typical Udine’s taverns with a glass of good Friuli wine **.**

**Curiosity:** until few years ago the Friuli wine was called “ Tocai”. The “agreements” between Italy and the European Union have forbidden the name “ Tocai”, since it was too similar with the Hungarian designation of origin of the vine Tocaji. “ If the Tocai wine is worth as a wine will continue to be worth it also as Friuli wine, you should deal with it, and move on”. Bruno Pizul (who is a journalist, former football player, TV sport commentator for RAI for the Italian National football team from 1986 till 2002… and Friulian).

Typical Friuli dinner and overnight.

**2° Day: Trieste, Castello di Miramare and Collio**

Trieste is a city on the border with the Slavic countries, on the foot of the Karsts Region, facing its beautiful Gulf. The visit begins with Piazza Unità d’Italia, the largest square in Europe, open to the sea and framed by the Baroque Palazzo Pitteri and the City Hall. Here stands out an allegorical fountain originated from 1750 dominated by statues. On the top of one hill elevates S. Giusto, built in XIV century by the union of former Romanesque churches. Typical lunch in the city center of Trieste.

**The Gastronomy of Trieste:** affected by Austrian, Hungarian, Jewish, Slavic and Oriental influences, especially for the use of spices and aromas. Among the appetizers: a knife cutting board of ham cooked in crust (Parsuto in crost), smoked and cooked wrapped in bread dough. Among the main courses: la Jota, stew made of beans and sauerkraut; the goulash, a stew made of garlic, meat and peppers. Among the deserts: la putizza, a pastry nut roll, the potato Kipfel, le favette, biscuits made of peeled white almonds.

In the afternoon we continue with the enchanting Miramare Castel, overlooking the sea, built in 1860 by the Duke of Austria and his wife, offering the evidence of a luxurious noble residence preserved with its original interior furnishings.

**3° Day: San Daniele del Friuli**

Departure for San Daniele del Friuli for a visit of a Prosciutto manufacturer, where will be demonstrated the various stages of producing of the prosciutto Daniele with a tasting at the end. Lunch based on typical Friulian products: from Frico to Polenta ai Cjarsons, to Salami with vinegar, to Muset and Brovade. Bon appétit!

**Curiosity:** The tiramisu is already a dish of national or even international fame, but although many do not know it, it has origins from Friuli.