



## *Piedmont & Torino with Mary Ann Esposito*

21 September-02 October 2026

### **About this Tour**

The fascinating region of Piedmont (*Piemonte*), meaning "foot of the mountains," has long been a favorite with gourmets, as it's home to many of Italy's finest wines, like Barolo, Barbaresco and Barbera, as well as renowned food products like white truffles, a vast selection of local cheeses, and an excellent traditional cuisine with many unique specialties.

What better way to discover the culinary secrets of this famous gastronomic region than with **Mary Ann Esposito**, host of the longest running cooking show on public television, **Ciao Italia**, now entering its thirty-seventh season. Mary Ann will travel with the group through the entire tour and conduct **two hands-on cooking lessons** in which she'll help you to prepare some of her favorite Piemontese regional recipes. Her husband, certified wine educator **Guy Esposito**, will also provide an ongoing course on the **wines** of Piedmont as we travel through the region.



We'll spend five nights in the charming town of **Monforte d'Alba** in the rolling hills of the Barolo wine zone, the perfect base for sampling the famous local wines, visiting the lovely city of Alba, exploring beautiful small towns like Barbaresco, Bra, and Nieve and enjoying our always fascinating demonstrations of how local food products are made. The tour concludes with a five-night stay in the graceful regional capital of **Torino** (Turin), famous for its royal heritage, elegant turn-of-the-century cafes, chic shops and wonderful chocolates and pastries. Don't miss this extraordinary opportunity to travel, cook with and get to know Mary Ann as we explore the wonders of Piedmont!

*For Mary Ann's personal take on this fabulous trip, please visit [www.ciaoitalia.com](http://www.ciaoitalia.com)*



#### About Your Host

This is our **twenty-fourth** year of touring with Mary Ann Esposito, host of the longest running cooking show on television, *Ciao Italia*, now entering its landmark **thirty-seventh season**. Since its debut in 1989, Mary Ann has brought her knowledge and passion for Italian food and culture to 1.4 million weekly viewers nationwide on more than 400 PBS public television stations. Mary Ann is the author of fourteen best-selling cookbooks and has appeared nationally on NBC, the Food Network, FOX, the Discovery Channel, and numerous commercial and public television stations across the country. She has been featured in many national publications, and she has appeared beside chefs Todd English, Daisy Martinez, Sara Moulton, Martin Yan, Jacques Pepin, the world-renowned Julia Childs, and countless others. By order of the Italian president, Mary Ann received the prestigious Star of Italy award (“**Stella d’Italia**”) from the Italian government in 2013 for her outstanding contribution to the promotion of the Italian culture abroad.

#### Four & Five Star Accommodations

##### MONFORTE D’ALBA **Hotel Villa Beccaris**

Monforte d’Alba is located in the heart of the Barolo wine zone, and the four-star Hotel Villa Beccaris serves as a perfect base to explore this famous wine-producing region, home to Barolo, Barbaresco, and Barbera wine. The Villa Beccaris is an eighteenth-century building which has been scrupulously restored and converted into a wonderful small hotel with 22 rooms. Standing on a hill overlooking the old town center, the hotel blends old and new, as the original frescoes have been restored, while bedrooms and bathrooms have been enhanced with all the modern conveniences.



*The Conservatory at Villa Beccaris*



*Hotel Principi di Piemonte*

##### TORINO **UNA Hotel Principi di Piemonte**

The five-star UNA Hotel Principi di Piemonte is located in an extraordinary rationalist-style building in the heart of the city center, where the refined elegance of the architectural lines and its unique atmosphere have made it a symbol of the city. Each of its rooms and suites is tastefully furnished to showcase the best of Italian design, including marble-clad bathrooms, wood floors, and every imaginable amenity. Common facilities include a spacious entry lobby, flanked by the bar and lounge, and a chic breakfast room which becomes a restaurant for dinner. There’s also the “Alkemy” spa and fitness center which offers beauty treatments and massages which can be scheduled.

### Daily Schedule

- Mon 21 Sept: Departing flights from North America (air transportation not included).
- Tue 22 Sept:  
(Day 1) Arrival at Torino Caselle airport and hello to your **tour director!** Private transfer to **Hotel Villa Beccaris in Monforte d'Alba**. Afternoon relax time. Evening meet **Mary Ann Esposito** and tour overview with Mary Ann and Ciao Italia staff. **Winetasting lesson** with Guy Esposito. **Welcome dinner** at a local restaurant in the Monforte d'Alba area (included).
- Wed 23 Sept: Morning tour of the **Beppino Ocelli** cheese production facility with tastings, then on to the Beppino Ocelli **cheese aging cellars** in Valcasotto. **Full course lunch** in Valcasotto (included). Return to Monforte d'Alba and free evening.
- Thu 24 Sept:  
(Day 3) Morning **truffle hunting** demonstration in the Alba area. Late morning tour of a local **hazelnut** production facility and tastings. Return to Monforte and free time for lunch. Afternoon **winery tour** with **winetastings**. **Dinner** at a restaurant in the Monforte d'Alba area (included).
- Fri 25 Sept:  
(Day 4) Morning guided tour of **Alba** city center. **Full course lunch** in the Alba area (included). Afternoon tours of the hamlets of Barbaresco and Nieve with our guide. Return to Monforte d'Alba and free evening.
- Sat 26 Sept:  
(Day 5) Mid-morning **Cooking Lesson n.1** with Mary Ann followed by **lunch** at the Alba Accademia Alberghiera (included). Afternoon visit to the **Castello Falletti** in Barolo for tour of the castle, **winetastings** at the **Enoteca of Barolo**. Free evening.
- Sun 27 Sept:  
(Day 6) Mid-morning check out and departure for Torino, with en route visit to a local winery for a tour & light lunch with **winetastings**. After lunch guided tour of the town of Bra. Following the tour continue on to arrive at the **UNA Hotel Principi di Piemonte**. **Dinner** at a local restaurant (included).
- Mon 28 Sept:  
(Day 7) Morning tour of **Torino** including the Porta Palazzo outdoor market. **Full-course lunch** at a restaurant in Torino (included). After lunch part two of our walking tour of **Torino** historic center. Free evening in Torino for dinner on your own.
- Tue 29 Sept:  
(Day 8) Morning **historic caffè visits/ tastings** and tour of a **chocolate** factory. Free time for lunch. Afternoon tour of the famous **Egyptian Museum** of Torino. **Dinner** at a local restaurant or trattoria (included)
- Wed 30 Sept:  
(Day 9) Morning **Cooking Lesson n.2** with Mary Ann followed by **lunch** at Claudia Fraschini's Cookin' Factory in Torino (included). Late afternoon free time. Free evening for dinner on your own.
- Thu 01 Oct:  
(Day 10) **Free Day in Torino**.  
Farewell **dinner** at a local restaurant (included).
- Fri 02 Oct:  
(Day 11) Morning check out of the hotel. **Private transfer** to Torino Caselle airport. Goodbye to your **tour director!** Connecting and return flights to North America.



**Piedmont & Torino with Mary Ann Esposito 2026** tour pricing includes:

Ten nights accommodations as listed, double occupancy rooms, with breakfast  
All ground transportation in luxury 35 seat motorcoach with commercially licensed driver  
Airport transfers to and from Torino Caselle (TRN) airport  
(airport transfers from Milan Malpensa (MXP) airport are available for an extra charge)

**Ciao Italia** host **Mary Ann Esposito** to accompany the group for the entire tour

Our professionally licensed **tour director** at disposition for the entire tour

Our professionally licensed local **tour guide** for **seven** guided tours as follows:

- Alba, Barbaresco, Nieve, Barolo & Torino (2 full day tours & 1 half-day tour in Torino)

**Two hands-on cooking lessons and lunches** with Mary Ann Esposito

**Five** full-course dinners (including beverages & wine) in the Monforte d'Alba area (2) & Torino (3)

**Two** full course lunches (including beverages & wine) in the Alba area (1) and Torino (1)

**One** full-course lunch (including beverages & wine) at the Beppino Occelli restaurant in Valcasotto  
(total **10 included full-course meals** with beverages and wine)

**Two winery tours** with **winetastings** (1 with light lunch) at wineries in the Barolo production area

All **special visits** and **special events** as listed in the daily schedule

All museum and site entry fees during guided tours

All gratuities for guides and drivers, all portorage, and all taxes

Tour pricing is **land only** and **does not** include:

- Intercontinental air transportation
- Lunches and dinners not listed as included
- Gratuity for your tour director
- Personal items such as laundry and beverages in hotel rooms

**Piedmont & Torino with Mary Ann Esposito**

**\$ 8,275** per person land

Reservation deposit of **\$800 per person** is required

Final payment is due 60 days prior to departure

Single supplement is **\$1,375** (double room for single use)

Departure from the USA is on 21SEP

Arrival on 22SEP at Torino Caselle TRN airport

Return from Torino Casalle TRN on 02OCT

