

LIBIAMO NÈ LIETI CALICI: FOOD AND WINE ITINERARY TO DISCOVER THE TYPICAL VERDIAN'S FLAVOURS

Route stages

Start: Villa Verdi (Via Giuseppe Verdi 22, Sant'Agata).

It was the country house purchased by Giuseppe Verdi together with his second wife, Giuseppina Strepponi. The house was his main residence from 1851 onwards: it was here that he preferred to receive his closest friends rather than frequenting the salons of Parma and Milan, and it was here that he began to take an active interest in the agricultural production of his land and livestock breeding, purchasing the land surrounding the villa and immediately transforming it into a large vineyard, testimony to his great love of wine. It was also here that he indulged his passion for good food, with many letters written by Verdi himself and his wife Giuseppina Strepponi containing suggestions, recipes and anecdotes about cooking. One of these describes the composer's favourite dish, which his wife Giuseppina prepared with great care: Giuseppe Verdi's Risotto.

Stage 1: Giuseppe Verdi's Birthplace (Strada Processione 1, Roncole Verdi).

Giuseppe Verdi's Birthplace now also houses what was once his father's small tavern, where wine, spirits, coffee, sugar and other foodstuffs were sold: this is probably where the great Verdi's love and attention for the land and its products originated.

Stage 2: Parmigiano Reggiano Museum (Via Volta 5, Soragna).

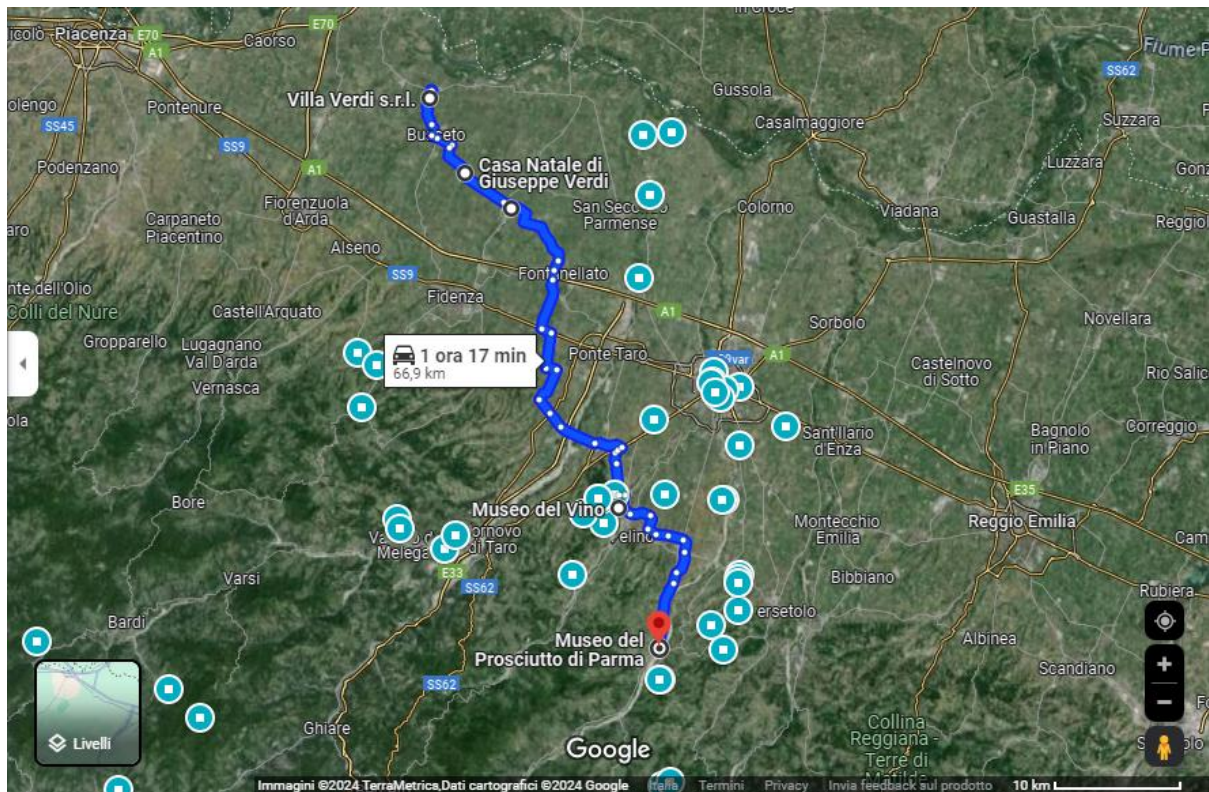
A visit to the museum dedicated to the king of cheeses, Parmigiano Reggiano, offers visitors the opportunity to discover one of the main and most delicious ingredients of Giuseppe Verdi's Risotto, exploring its history, culture, traditions and production and processing technology.

Stage 3: Wine Museum (Piazza Antonio Gramsci, Sala Baganza).

The Wine Museum offers visitors an exhibition and sensory experience entirely dedicated to Parma wine, its history and culture. Here you can discover all the secrets, including history, archaeology, processing and production, of what, today as in Giuseppe Verdi's time, is an indispensable product at Italian banquets for friendly and traditional toasts.

Arrive: Prosciutto di Parma Museum (Via Fabio Bocchialini 7, Langhirano).

In honour of one of the most refined and famous local products in the world, as well as another key ingredient in Giuseppe Verdi's favourite risotto, a visit to the Prosciutto di Parma Museum provides tourists with extensive and comprehensive technical and historical knowledge about this cured meat. Organised into eight sections, the museum tour begins with the local area, describing agriculture in Parma, before moving on to the section dedicated to pig breeds, their distribution across the various continents and the varieties used for the production of Parma's ham.



USEFUL CONTACTS

- **IAT – Soragna Tourist Information and Reception Office**
 - ADDRESS: Via Repubblica, 3, 43019 Soragna (PR)
 - PHONE: 0524 598932
- **IAT – Sala Baganza Tourist Information and Reception Office**
 - ADDRESS: Piazza Gramsci, 1, 43038 Sala Baganza (PR)
 - PHONE: 0521 331342
- **IAT – Langhirano Tourist Information and Reception Office**
 - ADDRESS: Strada Castello, 10, 43013 Langhirano (PR)
 - PHONE: 0521 355009
- **Corale Verdi's Bistrot**
 - ADDRESS: Vicolo Asdente, 9, 43125 Parma (PR)
 - PHONE: 3208648480
 - E-MAIL: bistrot@coraleverdiparma.it
 - WEBSITE: <https://bistrotcoraleverdi.eatbu.com/?lang=en>
- **Parmigiano Reggiano Museum**
 - ADDRESS: Via Volta, 5, 43019 Soragna (PR)
 - PHONE: 0524 507205
 - E-MAIL: prenotazioni.parmigiano@museidelcibo.it

- SITO WEB: <https://parmigianoreggiano.museidelcibo.it/en/>

- **Wine Museum**

- ADDRESS: Piazza Antonio Gramsci, 43038 Sala Baganza (PR)

- PHONE: 0521 218889

- E-MAIL: prenotazioni.vino@museidelcibo.it

- WEBSITE: <https://vino.museidelcibo.it/en/>

- **Prosciutto di Parma Museum**

- ADDRESS: Via Fabio Bocchialini, 7, 43013 Langhirano (PR)

- PHONE: 0524 507205

- E-MAIL: prenotazioni.prosciutto@museidelcibo.it

- WEBSITE: <https://prosciuttodiparma.museidelcibo.it/en/>