

A Tasteful Podere

Quality and style in the vineyards – Wine tastings 2024

Promotional materials (video, photos, technical sheets in Italian and English) available [here](#)



Profile

Podere ai Valloni is an historical winery of Alto Piemonte which has been producing Boca wines since 1980. We are located inside the Mount Fenera Natural Park, in the highest part of Novara province. Podere ai Valloni is close to Maggiore and Orta Lakes and in 20 minutes by car it is possible to reach the Sesiavalley, with its famous ski areas and the Holy Mount in Varallo Sesia, part of the UNESCO World Heritage. Going south, you will meet the rice fields and lots of cheese factories, producing the famous Gorgonzola cheese.

Podere ai Valloni is in the middle of where the most important local wine and food productions are realized, a territory that is also famous for its architectonic beauties, represented by the works of Alessandro Antonelli. About 800 mt. from the Podere, you can find the majestic SS.Crocifisso Sanctuary, designed by Antonelli and finished at the end of 19th century. The Sanctuary is often visited by groups of pilgrims and it is possible to combine the visit there with naturalistic, cultural and gastronomic tours.



Tasting Packages

For all our wine tastings, the group will be welcomed in the winery and brought in the vineyards: our guests will have a wonderful walk between the grape rows, while our tour guide will tell them the history of Podere ai Valloni estate and some details about the territory. After that, the group will visit the cellar: here they will know all about the vinification, aging and bottling processes.

At the end of the visit, our guests will take a sit in the tasting area: a big room, elegant and traditional at the same time, with a characteristic wooden ceiling; at the bottom, the room offers a wonderful sight on the vineyard, thanks to a large window.

In case of good weather, it is also possible to organize the wine tasting outside, under the porch and in the large square in front of the winery.

Experience TASTING - Flavours between Boca and Valsesia

- ✓ Visit of the vineyard and of the cellar
- ✓ Tasting of
Vino Rosso bio
Colline Novaresi Nebbiolo DOC bio Gratus
Boca DOC Vigna Cristiana
- ✓ Platter with different kinds of local salami and cheeses from Valsesia
- ✓ Artisanal bread/breadsticks – Water
- ✓ **Time needed** **1,5 hours**

Experience APERITIVO - Aperitivo al Podere

- ✓ Visit of the vineyard and of the cellar
- ✓ Tasting of
Vino Rosso bio
Colline Novaresi Nebbiolo DOC bio Gratus
Boca DOC Vigna Cristiana
- ✓ Aperitivo made by Osteria Ori Pari with varied finger-food
- ✓ Artisanal bread/Breadsticks – Water
- ✓ **Time needed** **2 hours**

Experience ITINERANT TASTING - Walking with Boca wine

- ✓ Itinerant tasting in 3 different places:
 1. in the vineyards Vino Rosso bio and salami
 2. outside the cellar Colline Novaresi Nebbiolo DOC bio Gratus and cheese
 3. in the tasting room Boca DOC Vigna Cristiana and chocolate
- ✓ Artisanal bread/breadsticks – Water
- ✓ ***The tour might change depending on weather conditions***
- ✓ ***It is possible to change chocolate with vegetable pies***
- ✓ **Number of participants** **min. 20 people**
- ✓ **Time needed** **2 ½ hours**

Experience LUNCH – Visit, tasting and lunch at Podere

- ✓ Visit of the vineyard and of the cellar
- ✓ Lunch with starters, main course and cheeses or dessert
- ✓ Tasting of
 - Vino Rosso bio
 - Colline Novaresi Nebbiolo DOC bio Gratus
 - Boca DOC Vigna Cristiana
- ✓ Artisanal bread/Breadsticks – Water
- ✓ Different menus can be offered according to the season
- ✓ This options is available only for groups between 20 people and 40 people
- ✓ For larger groups (up to 60 people) we will provide an ad hoc quotation
- ✓ **Time needed** **3hours**

Experience PICNIC

Picnic box with:

- ✓ Eco-friendly tableware (dishes, cutlery, napkin and glass)
- ✓ Sandwich with local salami (*salame cotto*) and Gorgonzola cheese or goat cheese cream
 - Vegetable pie - Fresh or aged local cheese- Slice of sweet pie
- ✓ Bread - 1 bottle of water
- ✓ 1 bottle of Vino Rosso Bio every two people
- ✓ Upon request, 1 tasting glass (available upon deposit)

NOTE: the area for the picnic is within the whole estate, **with the exception** of the area around the owner's house. In case of rain, it is possible to enjoy the experience inside our tasting area.

At the end of the lunch, the group will come back in the tasting room to return the glasses; we will give them back the deposit and there will be some time for shopping.

It is possible to add the visit of the vineyard/cellar with tasting of the other wines adding 15€ (free for children)

- ✓ **Time needed** **3 hours, or as you need**

Luxury Experiences

EXCLUSIVE TASTING

- ✓ Location: tasting room exclusively for our guests
- ✓ Visit of the vineyard and of the cellar
- ✓ Tasting of
Vino Rosso Bio
Colline Novaresi Nebbiolo DOC Bio Gratus
Boca DOC Vigna Cristiana
- ✓ Platter with different kinds of local salami and cheeses from Valsesia

APERITIVO GOURMET

- ✓ Location: belvedere (or tasting room in case of bad weather) exclusively for our guests
- ✓ Tasting of
Vino Rosso Bio
Colline Novaresi Nebbiolo DOC Bio Gratus
Boca DOC Vigna Cristiana
- ✓ Aperitivo prepared by Osteria Ori Pari in Boca with varied finger-food
- ✓ Artisanal bread/breadsticks – Water

CANDLELIGHT DINNER WITH VINTAGE MISE EN PLACE

- ✓ Location: belvedere (or tasting room in case of bad weather) exclusively for our guests
- ✓ Dinner prepared in loco by our chef
- ✓ Pairings with
Vino Rosso Bio
Colline Novaresi Nebbiolo DOC Bio Gratus
Boca DOC Vigna Cristiana
- ✓ Artisanal bread/breadsticks – Water
- ✓ **Participants** **from 2 to 5**

Cancellation policy for the exclusive services

In case of cancellation in the 48 hours prior the event, the amount will have to be entirely paid.

Wedding options

- ✓ It is possible to rent - per day and exclusively - the hall of the Podere ai Valloni for the ceremony
- ✓ Preparation and catering by the customer
- ✓ Maximum capacity 60/80 people, depending on the event
- ✓ Purchase – to be agreed – of our wine for the banquet
- ✓ It is possible to use – free of charge - the *belvedere* and the vineyard as a set for photographic shooting; we ask for the possibility to keep the material in our archives for subsequent promotional uses.

BACHELOR/BACHELORETTE PARTY

- ✓ Tasting of
Vino Rosso Bio
Colline Novaresi Nebbiolo DOC Bio Gratus
Boca DOC Vigna Cristiana
- ✓ Aperitivo by Osteria Ori Pari Boca with varied finger-food
- ✓ Artisanal bread/breadsticks – Water
- ✓ **Time needed** **3 hours**

ADDITIONAL SERVICES

For the bachelor/bachelorette party

- ✓ Personalized labels
- ✓ Cake and champagne to add to the tasting
- ✓ NCC service upon request

For the ceremony

- ✓ Wedding favors with our bottles
- ✓ Personalized labels
- ✓ Old vintage bottles available

Our Cooking Class

to discover Novara's flavors



In our cooking class we will illustrate all the phases of the preparation of the different dishes and some important advice will be provided on how to approach Italian cuisine, particularly the local one.

Home-made pasta and chocolate salami

- ✓ Visit of the vineyard and of the cellar
- ✓ Preparation of fresh homemade pasta in various formats (tagliatelle, tagliolini, pappardelle, tajarin, ravioli, plin and tortellini); we will also show the different uses and methods of presentation and cooking
- ✓ Preparation of the chocolate salami with Boca DOC

Note: This experience involves the direct participation of the class for the whole menu.

After the cooking class, we will serve the lunch, consisting of starters, main course (choice between tagliatelle and ravioli) and cheese or dessert – during lunch, guests will have the possibility to taste the previously prepared tagliatelle paired with our wines.

- ✓ Tasting of
Vino Rosso bio
Colline Novaresi Nebbiolo DOC bio Gratus
Boca DOC Vigna Cristiana
 - ✓ Artisanal bread/Breadsticks – Water
 - ✓ **Time needed** **3 hours**
 - ✓ **Number of participants** **between 8 and 15 people**
- NB: the visit can be done either before or after the cooking-class

All the dishes prepared are subject to the season and the availability of food on the market. The products chosen for the class are all high-quality and zero-mile products, coming from local farms.

On request, it is possible to have a certificate of attendance for each participant (to calculate as a plus).

Useful Information

✓ **Guided visits in foreign languages**

Available languages: Italian and English
On demand (the price might change): French, German, Spanish

✓ **Timetable**

The visits can be done all the days, from 10.00 to 17.00 o'clock, Saturday and Sunday included.
Booking is compulsory.

✓ All the products paired to our tastings are high quality, zero-mile and locally grown food.

✓ **Maximum capacity**

We have a max capacity of 40/60 people according to the different events, with ad hoc quotations for bigger ones.

✓ **Other activities**

In the property is also possible to do trekking and birdwatching activities, visits to the Boca's Sanctuary.

Our structure offers, in the tasting room, a stereo and a screen for slides or projections: we can also host formal events, like convention, company meetings, working lunches, meeting and team building activities ("wine game" and other activities in order to satisfy each request). Please, contact us for further information.

How to book

Call us during our opening time (Monday, Wednesday, Friday 9.00-14.00 – Tuesday, Thursday 9.00-17.00) tel. **+39 0332 87332 - +39351 7049154** or send us a message to commerciale@podereaivalloni.it (Valentina Bellè – events manager).

In our winery it is possible to pay with credit card (except American Express).