

## Italy's Emilia Romagna

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Lambrusco Grapes

The region of Emilia Romagna always reminds me of a beautiful woman nestled in the arms of her sultry Italian love. So, as a tribute to a region we hold dear, we wanted to share a few A, B, C's to get you started dreaming about wandering through cobblestone streets, sipping Lambrusco, and dipping fresh bread into their version of black gold... also known as balsamic vinegar.

Without further ado... the first five letters of the alphabet of Emilia from the top!

- **A for Art:** The regions of Emilia Romagna, Tuscany, Le Marche and Umbria are celebrating the one year anniversary of their collaboration on the [Terre di Piero](#), a **unique trail following the work of 15th century painter Piero della Francesca** visiting the four regions that inspired his work. The new year will bring two updates to the route. The first is a new exhibit at the San Domenico Museum Complex comparing the works of painters who came after Piero and were inspired by his work. The second will be that restorations to *The Resurrection*, which has been called the most beautiful painting in the world, are scheduled to be completed in August 2016. The process is currently in progress in a way that allows visitors to still view the masterpiece.
- **B for Black Gold:** While balsamic vinegar is often thought of as a dressing, [traditional balsamic vinegar](#) is far too rich in flavor with a production process that is time-intensive to use it on salads. In order to receive recognition as a maker of traditional balsamic, the producer must follow a strict set of guidelines and practices. Visitors to the Modena area will find a number of tradition balsamic vinegar producers who are happy to share their knowledge and passion.
- **C for Competition:** This year, Emilia Romagna's Lambrusco Wine Competition showcased over 90 Lambrusco wine producers. Special to Emilia-Romagna, [Lambrusco](#) grapes create a semi-sweet, fresh and light wine that has been produced since the Roman period. This wine can be found in most Emilian kitchens and consistently enhancing the flavors of any traditional meal. When Lambrusco is not being used to enhance the meal it can be ideal in making a Sangria or Spritz.
- **D for Delicious:** [Parmigiano Reggiano](#) cheese has been a culinary staple for ages to enhance flavor and, of course, top-off our favorite pasta dishes. The process of boiling, stirring and shaping the cow's milk requires deep concentration to form the perfect block before aging to form the "King of Cheese." Travelers visiting the Parma area will come across numerous Parmigiano Reggiano farms where they can see first-hand the steps that go into creating this beloved food.
- **E for Eat Up:** Emilia Romagna boasts itself as the "breadbasket" of Italy. It is here that many pasta varieties we have all come to know, love and crave were created. From lasagna to tortellini, tagliatelle to ravioli, gnocci and more – Emilian's throughout history have perfected the art of pasta-making. While visiting the region, sign up for an [authentic Italian cooking class](#) and toast these new-found skills!

For more information on places to stay, have a look at: <http://www.emiliaromagnaturismo.it/en/where-to-stay>