

About travel

Go to Star author travel agency invites you to Milan.

Milan is a treasure trove of masterpieces of world culture, but it is a big mistake to go there only for sightseeing tours. In the author's Go to Star tour we will see a special Milan — for Milanese, not for ordinary tourists, we will learn to enjoy art, not meticulously analyze it, get real pleasure from food and wine, not just tasting ten kinds of pasta. We will find out what the heroine of the book Elizabeth Gilbert meant when she talked about the famous Italian "the sweetness of doing nothing" — bel far niente.

You will have a unique opportunity to attend a private organ concert in the Duomo — where the year-round crowds of tourists mingle — and enjoy timeless classical music within the walls of the legendary Catholic cathedral, admiring the ancient stained glass windows and Gothic vaults. In the Church of Santa Maria delle Grazie you can quietly examine the Last Supper, Leonardo da Vinci's most enigmatic painting. And at La Scala, immerse yourself in the passionate music of Chopin's ballet "The Lady of the Camellias", which returned to the theater after a seven-year hiatus.

We will combine everything in a journey that will allow you to not only touch the beautiful, but also experience the joy of living the Italian way of life. In the Franciacorta region, at the secret family winery Majolini, we will taste bollicine sparkling wine accompanied by truffle dishes. The Italian ice cream champion will reveal the secrets of making extraordinarily delicious gelato. And over a cup of coffee on the roof of the historical edition you will enjoy the best views of Milan, a city where progress and modernity are intertwined with centuries-old history.



Day 1

After arrival, a walking tour of Milan with a private visit to Milan's main cathedral, the Duomo, and a walk on the rooftops of the cathedral. Private concert of organ music in the Duomo Cathedral. Dinner at a restaurant with fresh seafood.

Day 2

Breakfast in one of Milan's famous traditional bars. Visit to the church with Leonardo da Vinci's unique painting of the Last Supper. Ballet "Lady of the Camellias" at La Scala.

Day 3

Breakfast at the hotel. Drive to the Franciacorta wine region. Visit to Majolini winery, tasting of sparkling wine bollicine accompanied by truffle dishes. Free time. Dinner in a fish restaurant.

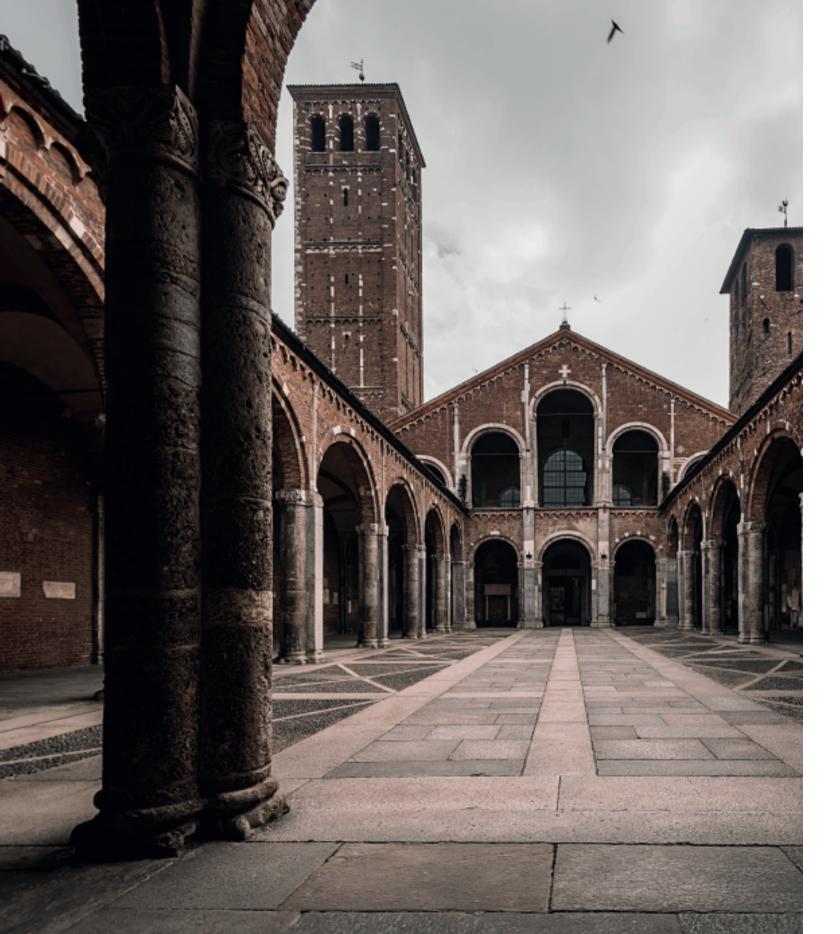
Day 4

Breakfast at the hotel. Visit to Armani/Silos museum, welcome aperitif in the cafe of the museum. Cooking show by the best ice cream master in Europe — Chef

Massimiliano Scotti, Farewell dinner and cocktail on the terrace of Piazza del Duomo.

Day 5

Flight home.



Milan

"The Last Supper"

A gem of Milanese art, the 15th century painting of the Last Supper, Leonardo da Vinci's immortal masterpiece commissioned by Duke Lodovico Sforza, is worth seeing in person at least once in your lifetime. The famous fresco is located in the refectory of the Church of Santa Maria delle Grazie and depicts the biblical episode of the Last Supper — the last meal of Jesus Christ with the twelve apostles before Judas' betrayal. According to historian Ross King, Leonardo in "The Last Supper" for the first time reached the pinnacle of drama and detail: what is worth one hand of Christ, showing through the glass of the glass.

Da Vinci's work is full of symbols, hints and riddles. Art historians still argue about who became the prototype of St. John, whether it is true that the artist painted Jesus and Judas from the same person, what the scattered salt and herring or the eel on the table means (in Italian, "eel" is pronounced "arringa", consonant "arringa" — "instruction", and "herring", or "renga" in Northern Italy, is translated as "one who denies religion").

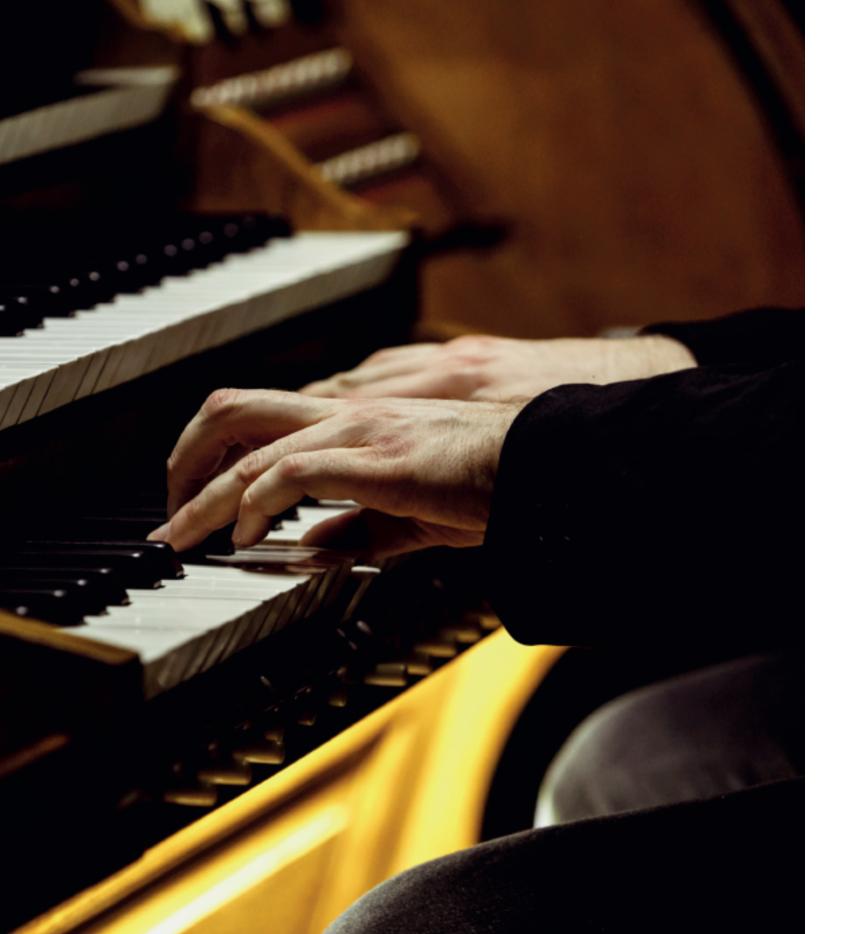
Majolini winery

Жемчужина виноделия в итальянской Ломбардии регион Франчакорта. На живописных холмах близ озера Изео, где земля богата минералами, со времен Римской империи выращивают виноград, упоминания об этом можно найти в текстах Плиния и Вергилия.

Винодельня Majolini — семейный винодельческий бизнес, который в 1960-х основал Валентино Майолини. Сперва он сосредоточился на красном вине, виноград для которого выращивал на высоком холме. В 1990-х Эцио Майолини, продолжая дело отца, построил новую винодельню, и теперь среди знаковых вин Majolini — сертифицированные органические игристые, знаменитые итальянские болличини. Вы продегустируете лучшие образцы игристых в сопровождении блюд с трюфелем с видом на Ретийские Альпы, увидите первые бутылки винодельни, этикетки для которых создал художник из Франчакорты Джулио Моттинелли, и полюбуетесь произведениями современных итальянских художников в винном погребе.







Milan

Private Organ Concert at the Duomo

Hearing Bach's Toccata and Fugue in D Minor or Strauss' Waltz under the arches of Milan's main cathedral is an unforgettable experience for music lovers. It is here that the largest organ in Italy is located, with 15,800 pipes up to 9 meters high, which in Europe is second only to the instrument in St. Stephen's Cathedral in Germany. The great organists Maestro Emanuele Carlo Vianelli and Alessandro La Ciacera turn the sacred space of the Duomo into a fantastic reality filled with the sounds of eternal music.

The Milan Cathedral is visited by thousands of tourists every day and mass concerts are held here. However, we will manage the impossible: to enjoy organ music at a private concert just for us, with no outsiders — the cathedral will be closed at this time.

Armani/Silos Museum

The elegant Armani/Silos Museum in the heart of Milan's design district of Tortona is Giorgio Armani's exhibition space.

Inside the four-story building is a collection of 600 outfits and 200 accessories created by Armani since 1980. The masterpieces are organized by theme. The first floor features deconstructed jackets and suits, including the one Richard Gere wore in "American Gigolo". The second floor will take you into a world of exotic fabrics and outfits inspired by the aesthetics of China, Japan, India and Africa, and you can also see clothes for the Queen and movie stars, the legendary red dress of Katie Holmes and Jodie Foster and the outfit worn by Sharon Stone at the Oscars in 1995. The third floor is dedicated to airy light clothes in white and silver colors, decorated with crystals, embroidery and pearls. And going up to the very top, you will get to the digital archive, where sketches and photos of all collections of the designer are collected. The journey into the world of Armani will begin with an aperitif.







Milan

The Lady of the Camellias ballet

Seven years after its last appearance at La Scala, John Neumeier's legendary ballet, set to music by Chopin, returns to the theater, conducted by Maestro Simon Hewitt. In "The Lady of the Camellias" the choreographer reflects his vision of modern dramatic ballet. Neumeier turns to the novel by Alexandre Dumas-son, written in 1848, a few months after the death of Marie Duplessis. The choreographer managed to recreate the decadent world of nineteenth-century Paris and convey the tragedy of love between the courtesan Marguerite Gautier and Armand Duval.

Initially Neumeier wanted to use reworked music from Verdi's opera La Traviata for the ballet, but then settled on Chopin. The climaxes include the piano-based "Sonata No. 3" and "Ballade No. 1," while the grand ball scenes and impressive numbers for the soloists are breathtaking. Today "The Lady of the Camellias" is part of the repertoire of many of the world's leading theaters. ✦

The Art of Ice Cream by Massimiliano Scotti

The best gelato is in Italy, and the best gelatiere is Massimiliano Scotti. After a career in publishing, at the age of 40 he decided to pursue what attracted him most — gelato, which he calls part of Italian culture — and opened his own gelateria, Vero Latte. In 2017, he won the title of Europe's best gelato maker — for his signature ice cream flavored with rice milk and Alpine honey, which he dedicated to the memory of his grandmother.

Massimiliano experiments with flavors and creates real masterpieces that are as different as possible from ice cream from stores and ordinary coffee shops. One of his first successful experiments was saffron gelato with a crumb of traditional Italian cake from Lodi and rice chips from Carnaroli rice. And his book "II Gelato Tutto L'Anno" has recipes for both sweet and savory gelato — for example, with butter and anchovies, which the chef recommends serving accompanied by spaghetti with garlic, olive oil and chili peppers, and mango, cardamom and curry sorbet on swordfish carpaccio.





Journey cost

5 300 EUR

per person for a group of 8 people

The price includes:

- accommodation throughout the route in 5* hotels (double room);
- transportation according to the program;
- sightseeing program and activities;
- professional certified guide.

Additional expenses:

- international flight;
- meals, alcohol;
- any change of program involving expenses;
- tips for the guide team.

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