

Puglia & Matera

DISCOVER APULIA & MATERA WITH CHEF RIC ORLANDO



DAY 1 - SUNDAY, MAY 11, 2025

» ARRIVAL IN APULIA AND WELCOME DINNER

Upon arrival at Bari Airport, clear entry formalities, collect your luggage and proceed to the Arrival's Hall for your individual private transfer to your hotel in Bari.

In the afternoon: Meet and greet at the hotel with Chef Ric Orlando, the rest of the group and the tour leader.

Group dinner at an authentic local restaurant to celebrate your first night in Puglia.

Meals: Welcome Dinner



DAY 2 - MONDAY, MAY 12, 2025

» BARI FOOD TOUR & APULIAN SWEET PASTRY CLASS

After breakfast, we'll visit the old town of Bari focusing on street-food. We'll walk through "Arco Basso" street, the famous "orecchiette's street" where women still make typical pasta (orecchiette) as in the old days. We'll go to the fish market to eat raw seafood and watch the fishermen bringing in their catch and set it up for sale on small tables (to tenderize the octopus, they slam it against the pavement or beat it with a club).

In the afternoon meet a fun local chef to discover the secrets behind the recipe of one of the most famous Apulian desserts, the *pasticcotto*. Take part in a cooking class where you'll learn how to prepare and bake this short crust pastry cases with a delicious custard filling and. The class will end with a tasting of the dessert prepared together. You will then have time to chat with the chef and to ask her any questions you may have and learn more about her story as a pastry chef.

Dinner at leisure and overnight in Bari.

Meal: Breakfast & Light lunch (tastings during the food tour).



DAY 3 - TUESDAY, MAY 13, 2025

» CASTEL DEL MONTE, ANDRIA & TRANI

Today we will depart by private bus on a full day excursion to the Northern part of Puglia.

From the road and the countryside nearby, we'll enjoy amazing views of Castel del Monte, a masterpiece of medieval architecture.

On the way to Trani we'll stop in Andria to taste the typical burrata di Andria IGP (a fresh Italian cow milk cheese - the outer shell is solid mozzarella, the inside contains stracciatella and cream).

In Trani, after a delicious lunch at a local restaurant, the tour leader will conduct us on a walk through the town and its beautiful port.

We'll then return to Bari for a relaxing evening on own.

Meal: Breakfast & Lunch



DAY 4 - WEDNESDAY, MAY 14, 2025

» MOZZARELLA EXPERIENCE & POLIGNANO A MARE

After breakfast, we will transfer to Putignano area for an authentic experience at a local cow farm.

Sara will welcome us to her *masseria*, the place where she grew up and learned everything she knows about cows, cheese and rural traditions. She will explain to us how she looks after her cows and bulls, using the original techniques taught to her by her family but also employing modern means, in a perfect blend of tradition and innovation.

During the practical part of the experience, we'll learn about the various steps she takes every day to transform freshly milked milk into delicious mozzarella, ricotta, caciocavallo and many other types of cheese. We will be able to see with your own eyes with which expert movements Sara works the "pasta filata", which we can then shape to make mozzarella ourselves, to be tasted on the spot, still warm.

We'll then proceed to Savalletri di Fasano for a typical lunch based on seafood and sea urchins at one of the casual restaurants.

On the way back to Bari, we'll stop in one of the most popular destinations in Puglia: Polignano a Mare, a shining ancient gem perched atop a limestone cliff above the crystal-clear waters of the Adriatic.

Here we'll taste a 'caffè speciale' (a local specialty made with coffee, amaretto and cream and served hot) at Il Super Mago del Gelo.

Enjoy some time at leisure in Polignano before returning to Bari.

Dinner at leisure and overnight in Bari.

Meals: Breakfast, Mozzarella tasting & Seafood Lunch



DAY 5 - THURSDAY, MAY 15, 2025

» ALTAMURA BREAD, GRAVINA DI PUGLIA & MATERA

After breakfast and check out, we will transfer to the amazing Matera.

On the way, we will stop in Altamura, famed through Italy for its wood-fired bread, boasts some of Italy's most authentic (and delicious) bakeries. We will go behind the scenes with one such baker, learning about tradition bread leavening and baking techniques – followed, naturally, by a tasting.

We'll also have some free time in the nearby town of Gravina di Puglia.

Upon arrival in Matera, check in at the hotel and departure for a tour of the town.

A unique way to visit one of the oldest and most beautiful cities in the world is on board a vintage Ape Calessino.

Matera, declared the European Capital of Culture in 2019, is steeped in history and is one of the world's oldest towns, dating back as far as the Palaeolithic era. The village is carved into the rocky landscape, an amazing mix of ancient and modern heritage, and you will get lost in the labyrinth of alleyways and tiny courtyards. Onboard the vintage "Bee", we will go sightseeing around the main panoramic points from which you will have breath-taking views either of the old city or along the deep canyons of Matera.

Dinner at a local restaurant and overnight in Matera.

Meals: Breakfast & Dinner



DAY 6 - FRIDAY, MAY 16, 2025

» ALBEROBELLO & APULIAN COOKING CLASS

After breakfast and check out, we'll depart to the discovery of The Valle D'Itria, its charming villages and the lovely countryside. Wooded slopes, vineyards and endless olive groves punctuated by the coned roofs of "Trulli", unique cylindrical constructions that are peculiar to the area that made Alberobello, the famous "Trulli" village, a Unesco World Heritage.

Upon arrival in Alberobello, we'll have a visit of a Trullo house followed by a stop at Cantine Albea for a visit of the winery and the museum and we'll enjoy a local wine tasting.

A unique experience is waiting for us, a private cooking class in a typical "Trullo" with a local "mamma". We'll cook and taste authentic, natural Apulian dishes in a friendly atmosphere, learning the Apulian iconic recipes to repeat at home for your friends and family.

After lunch, we'll transfer to Brindisi with a stop in the village of Locorotondo, one of the most beautiful villages in Italy. Its name reveals the round shape of the old town, made of small, sloping-roof houses called "Cummerse". The small town is characterized by white houses built in local stone and arranged in a circle, alleys decorated with flowers, and balconies overlooking the Valle d'Itria.

Check in at your next accommodation and enjoy the evening at leisure in Brindisi.

Meals: Breakfast & Lunch



DAY 7 - SATURDAY, MAY 17, 2025

» OLIVE OIL EXPERIENCE, CISTERNINO & OSTUNI

Today we'll make our way to a local reality to enjoy an olive oil experience. Here, we'll have the chance to walk among the olive groves, discover the different stages of production, and learn how to appreciate the organoleptic and health characteristics that differentiate a quality EVO oil from an ordinary olive oil. Finish off the experience with a rich olive oil tasting paired with local bread and tomatoes from the garden.

We'll then reach one of the most fascinating villages of the whole area, the little town of Cisternino. We'll have a walk through the medieval historical center and enjoy one of the best views of the Valle d'Itria from a natural terrace.

Cisternino is also famous for its meat. As locals, we'll purchase it in one of the many butchers in the historic center and have it as lunch, served at the tables outside.

In the afternoon, we'll stop in the hilltop gem of Ostuni, a whitewashed city overlooking fields of olive orchards and the sea in the distance. Ostuni with its three hills scattered with white houses made of stone and lime, it's a labyrinth of narrow up-and-down streets winding around the splendid Cathedral and surrounded by a medieval bastion.

Enjoy the evening at leisure in Brindisi.

Meals: Breakfast & Lunch



DAY 8 - SUNDAY, MAY 18, 2025

» WINERY TOUR & LECCE WALKING TOUR

After breakfast, we will transfer South to the city of Lecce.

Our first stop will be the local winery of Cosimo Taurino. In Salento Peninsula the vine prosperous for more than 4,000 years, thanks to the devotion, fidelity and intelligence of the winemaker. The clearing of these lands, the planting of vineyards, the loving care to the vine, painstaking selection of grapes and careful control of the winemaking process, are the continued commitment of the Taurino family which provide continuity with the past respects and preserves schemes and processing techniques according to the teachings of Cosimo Taurino. Here we'll enjoy a tour of the estate and an unforgettable wine tasting.

We'll then proceed to the wonderful town of Lecce.

After some free time for lunch, we'll meet our private guide and start exploring the city. Lecce, with its magnificent architecture and long history, is also known as 'the Florence of South Italy', thanks to its Baroque buildings and churches built with the local sandstone 'pietra leccese'. Our guide will tell you everything about its history, its secrets, and gossips too! Admire the wonderful squares, the Roman amphitheater (yes, Lecce has its own version of the Colosseum!) and breathe the culture the town exudes. You will feel richer after this visit, as your eyes will still hold the colours, the shapes, and the magnificence of the architecture.

At the end of the activity, we'll return to Brindisi to enjoy the Farewell dinner and our last night in Apulia.

Meals: Breakfast & Farewell Dinner



DAY 9 - MONDAY, MAY 19, 2025

» CHECK OUT OF HOTEL & DEPARTURE

Check-out of your hotel in the morning and proceed with your individual private transfer to Bari airport. Say arrivederci (until we see each other again!) to the stunning heart of Apulia.