



A Taste of Puglia with Orietta Gianjorio Oct 15-21 2017

Spend an unforgettable week learning the secrets of a deeply passionate and undiscovered region of Southern Italy. Puglia is the sun-drenched heel of the boot that spans two seas, the Adriatic and the Ionian. An agricultural region with abundant healthy soil, over 50 million olive trees and a tradition of fishing that is still very much in tact, Puglia produces some of the freshest food on the planet.

Local dishes are simple yet thoroughly flavorful and have stood the test of time as they've passed from generation to generation. There is an openness and rustic charm in Puglia that is reflected not only the personality of the locals, but also in the sharing of food. Pugliese pastas (home of the orecchiette) and breads are handcrafted from locally grown durum wheat. Sauces feature an abundance of fresh vegetables like eggplant, fava beans and broccoli rabe. Fresh fish is caught daily by local fishermen and sold right on the docks and in small fish shops. Hand-crafted burrata and fiordilatte are cheeses that typify the region while our trees drip with cherries, figs, almonds and of course, olives. Puglia's emphasis on olive oil, whole grains, vegetables and fish has drawn attention as a classic example of a healthy Mediterranean diet



Orietta Gianjorio

Orietta is a sommelier, certified olive oil taster, professional chocolate and honey taster, delegate for the Accademia Italiana della Cucina, author and international judge. Born and raised in Rome, Orietta has dedicated her life to food and food quality. Based in California since 2008 she has an infectious enthusiasm for culinary discovery and the place of food in our lives. Join Orietta for this wonderful adventure into the abundant produce of Puglia and its delectable kitchen.

Your Lodging

MASSERIA MONTENAPOLEONE, PEZZE DI GRECO

Masseria Montenapoleone, is a beautifully restored farmhouse in the very heart of Puglia. What makes this place stand out from other lodgings is how the owners have lovingly restored every detail to maintain harmony with the original architecture and above all with nature. The estate produces extra virgin olive oil and boasts many fruit trees and a garden brimming with vegetables. Guests are encouraged to explore the grounds and enjoy the abundance of fruits, flowers and vegetables grown and celebrated at the Masseria. Naturally breakfast each morning is made with produce from the estate and includes such delicious treats as house-made preserves and freshly baked cakes. The rooms are individually decorated and feature wooden beams, original antique floors and country-style furnishings.

www.masseriamontenapoleone.com/



Day 1: Welcome

On your arrival at the airport, we will shuttle you the 60 minute drive to your Puglia home for the week, Masseria Montenapoleone. Relax and settle in to the rhythms of Southern Italy. On arrival at the masseria, the chef will be on hand to prepare a delicious welcome dinner for you in the masseria's beautiful kitchen.



Day 2: Lecce & Salento Vineyards

Each day will start with a lovely breakfast of pastries, homemade jams and freshly-made cappuccino. Our destination today is Lecce, where we will visit an expert pastry chef for an insider's look at the craft of making southern Italian "dolcetti". Next we will visit the historic center of this elegant city, famous for its sumptuous baroque architecture. Then, we will be treated to a private lunch and wine tasting at Li Veli winery. The engaging and passionate owner will take us on a tour of the vineyards and we will dine in a private dining room overlooking the oak barrels. After a brief return to the villa we will enjoy an evening meal of typical pugliese dishes at a local osteria. Wow – what a day!



Day 3: Ostuni & Olive Oil

Today we discover one of Puglia's most important treasures: olive oil! We will visit the organic olive orchard of Masseria Brancati where we will walk the grounds with the owner and visit the underground mill that has been in use for olive oil production since the bronze age. The trees in the monumental olive groves are magnificent works of sculpture and this will be the setting for a magical picnic lunch of delicious local produce. Afterwards we will visit Ostuni, the white-washed citadel known as "La Città Bianca" for a wander through the old quarter and an afternoon coffee. Evening at leisure at Masseria Montenapoleone.



Day 4: The Sassi of Matera

After breakfast we will drive to the town of Altamura to explore. We will stop at a DOP bread producer for a lesson in traditional bread-making. Here you will make your own dough and have a chance to sample some incredible focaccia. Next we will head to Matera for lunch at Latteria Rizzi, followed by an afternoon guided walk of the town's stunning ancient sassi caves. After a busy day, we will head back to the villa for some late afternoon rest and free time before heading out to a restaurant off the beaten path that specializes in local meats and friendly service.



Day 5: Burrata & Trulli Houses

After breakfast we will head into the nearby countryside, where we will visit a local cheese shop, where artisan Giorgio will demonstrate the art of making fresh burrata and ricotta and show you the room where he ages mozzarella over several days to make *scamorza*. Next we head to the UNESCO trulli capital of Alberobello itself where we will meet up with local superstar and sommelier, Mimmo. He will take us on a walk through town and lead us in a tasting of local wines, uniquely flavored liqueurs, and other typical Pugliese products. If you have any room left we will stop for a light lunch in the town! In the evening we enjoy a cooking class at the masseria featuring delicious produce grown on the estate and then feast together on the delicious and colorful dishes we have prepared.



Day 6: Fish & Seafood

After breakfast you may choose to take the morning off and stay at Masseria Montenapoleone to soak up the beauty and tranquility of the countryside. For lunch we will take you to the town of Savelletri where you can sit directly next to the sea and sample some of the most exciting seafood from the Adriatic. After a relaxing afternoon by the sea or at the villa, we will have an *aperitivo* together before heading out for our last gala dinner accompanied by fine wines one of the region's best restaurants, the Michelin-starred Pasha.

Day 7: Farewell from Puglia

You check out this morning and depart for your next destination. We are sure that your time in this region will have changed your life for the better!



What's Included

- A truly authentic culinary immersion experience
- 6 nights lodging at Masseria Montenapoleone
- Peace of mind knowing you are with the most professional travel company in Puglia
- Access to small local producers not open to the public
- Interactive cooking class using organic local produce
- Walking tours of the region's most characteristic towns with certified local guides
- 6 special breakfasts
- 5 memorable lunches
- 5 extraordinary dinners
- Guest shuttles and transfers including group arrival & departure transfers from/to Bari

\$3,300 per person, based on double occupancy
\$499 single supplement

DAILY ACTIVITIES INCLUDE:

- Olive grove tour and oil tasting at an ancient olive oil estate
- Visit to the *Trullo Capital*, UNESCO Heritage Site, Alberobello
- Bread-making in Altamura at a DOP bakery
- Insider's look at burrata cheese making
- Visit of the UNESCO site of Matera and the famous *Sassi*
- Wine tasting at a prestigious vineyard in Salento



HOW TO BOOK

- 1) Compile the *Contact Us* form at www.southernvisionstravel.com and request a place on the *A Taste of Puglia Tour with Orietta Gianjorio*.
- 2) Pay a deposit of 25% & send us a signed copy of our participant form. 60 days before the beginning trip date, SV Travel will collect the remaining balance from the customer.

Transactions are conducted in US Dollars. Our preferred method of payment is by wire transfer into the US account of SV Travel. Checks from within the US are also accepted. For payments made by credit card a 3% surcharge is applicable.

SV TRAVEL LLC

TERMS & CONDITIONS FOR APPROVED PARTICIPANTS

Passports

All international programs require a valid passport.

What's Included

Your tour price includes lodging, all breakfasts, selected lunches, and selected dinners (check the above day-by-day for specifics), SV Travel concierge service, taxes, and a fully equipped support van. Gratuities for the food portion of your trip and for your trip leaders are always appreciated but are entirely at your discretion.

Accommodations

Prices for our trips are based on double occupancy per room. If a participant needs a private room, they will be charged a single supplement of \$499 per person. Room upgrades are available at the following supplements based on double occupancy and subject to availability: Junior Suite \$79 per person per tour; Superior or Romantic Suite: \$259 per person per tour; Two Bedroom Suite: \$635 per person per tour; Two Bedroom Suite Superior: \$829 per person per tour.

Cancellation Policies

Cancellation by the client

If you must cancel your trip for any reason whatsoever:

- cancellations greater than 60 before departure date: 50% of the deposit refunded;
- cancellations from 59 to 30 days before departure date: Loss of deposit;
- cancellations less than 30 days before departure day: 100% penalty.

Please note that no partial refunds will be given for unused trip arrangements.

To cancel your trip you must notify our office in writing. Note: we highly recommend contracting sufficient cancellation insurance.

Replacement

If you cannot travel as planned, you have the right to send someone in your place, provided that SV Travel is notified within 4 days of the departure date. SV Travel can object to the above replacement if the replacement does not satisfy the requirements for participants. In such case the cancellation conditions will apply. The original contract is not affected by replacement, but any resulting additional costs will be charged to the client. SV Travel is not responsible for any possible non acceptance of the above replacement by any other organizers or agents involved with the tour.

Cancellation by SV Travel

SV Travel reserves the right to cancel a group tour in cases where the necessary minimum number of participants has not been reached. In the case of cancellation by SV Travel for this reason, participants will receive a 100% refund of any monies already paid. Participants will be notified in writing no less than 5 months prior to the beginning of the trip.

Arrival and Departure Logistics

After reviewing the following information, please inform us of your arrival and departure plans. Our 24 hour emergency contact number, in case you need assistance before, during, or after your trip is +39 338 131 8026.

Travel Suggestions

Puglia has 2 international airports, Bari and Brindisi. If you are starting your trip in the northern/central part of Puglia and finishing in the south, consider arriving into Bari Airport and departing from Brindisi.

Alitalia offers several connecting flights per day from Rome Fiumicino and Milan Malpensa or Linate. The very early flight departures back to Rome normally allow for connection with the mid-morning departure of transatlantic flights.

Other scheduled carriers:

Swiss Air from Zurich to Bari

British Airways from London to Bari

Lufthansa from Munich to Bari

Easyjet, Ryanair, Volotea, Vueling & German Wings from numerous European hubs

If you prefer to see the countryside and perhaps enjoy a pre-tour stay in another Italian destination, you can make your way to Puglia by train. The trip from Rome Termini to Bari Centrale only takes 4 hours and to Lecce the journey takes 5 1/2 hours. For more information visit www.trenitalia.com. On-line reservations can be made by credit card, but only within 3 months in advance of your travel date.

If flights to Naples are more convenient, the driving time from Naples to Bari is 3 hours. Please note: this route is not well serviced by public transport.

Ferry connections: Please contact us for more information on the direct ferry services between the Puglia coast and Croatia and Greece.

Transportation between Bari airport and the train station

A new train link now connects Bari Airport to Bari Central station. Tickets cost €5 and the journey takes around 15 minutes. The train departs at least every 40 minutes, but generally more frequently. For more info and on-line booking see <http://treni.aeroportidipuglia.it/Default.aspx>

From Bari Central you can catch connecting services for the entire Adriatic Coast and in particular to Monopoli and Lecce (see www.trenitalia.com) or the provincial lines to Conversano (see www.fseonline.it) and Matera (see www.ferrovieappulolucane.it).

A taxi ride between the airport and the centre of Bari takes 25-30 minutes and costs around € 25.

