



A Taste of Puglia with Orietta Gianjorio

April 26 - May 3, 2020

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, a certified Olive Oil Taster, Expert in Honey Sensory Analysis, and a 2nd level Qualified Chocolate Taster. Orietta is the author of 4 books and she has judged in food and wine competitions around the world. She has written, produced and hosted several TV shows in Italy and America and is a regular guest on many TV stations as a food and wine expert. Born and raised in Rome, Orietta has dedicated her life to food quality standards. Based in California since 2018, she has an infectious enthusiasm for tasting and culinary discovery. 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/





Sunday April 26: Welcome

On arrival in Bari our driver will shuttle you to your 4 star hotel for your first night. We will meet for dinner at a renowned local restaurant. Welcome to Puglia!

Overnight: 4 star hotel in Bari



Monday April 27:

This morning enjoy an in-depth tour of the old district of Bari known as Bari Vecchia. Here the local ladies can be seen making pasta outside their homes in the little narrow alleys of the old town. For lunch we will be welcomed into the house of one of the local ladies for a truly authentic lunch! Then we leave Bari and transfer to our next hotel – our home for the next 6 nights, the lovely Masseria Montenapoleone. Dinner at the hotel

Overnight: Masseria Montenapoleone



Tuesday April 28:

Cooking with a Michelin Star Chef



Enjoy a unique private cooking experience with Michelin starred chef Maria Cicorella. Maria will invite us to her kitchen for a morning cooking class at Pasha, one of the region's best restaurants. It will be a wonderful opportunity to understand Maria's creative yet humble approach to the gastronomic traditions of Puglia.

For lunch we will dine on the creations we have prepared. In the afternoon we will visit Ostuni, the white-washed citadel known as "La Città Bianca" for a wander through the old quarter. Next we discover one of Puglia's most important treasures: olive oil! We will visit the organic olive orchard of Masseria Brancati 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 of delicious local produce.



Wednesday April 29:

Lecce & Salento Vineyards

Our destination today is Lecce, a beautiful city in the south of Puglia, known as "The Florence of the South". We will visit the historic center of this elegant city, famous for its sumptuous baroque architecture and artisan boutique shops. 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. Back at the hotel this evening enjoy a hands-on cooking class with the engaging owner.



>>> Thursday April 30: *Burrata & Trulli Houses*

This morning we are heading to the UNESCO trulli capital of Alberobello to take a walk through town to see the myriad of cone-shaped houses. Next we visit a local cheese farm, 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*. Enjoy a tasting lunch at the farm. For dinner this evening we head to Cisternino to a local butcher's to sample the delicious grilled meats.

>>> Friday May 1: *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 an insider's look at traditional bread-making. Here you will have a chance to sample some incredible focaccia. Next we will head to Matera for a guided walk of the town's stunning ancient *sassi* caves. This beautiful city is a UNESCO site and for 2019 the European Capital of Culture. After a busy day, we will head back to the Masseria Montenapoleone for some late afternoon rest and free time. Dinner at the Masseria tonight if anyone has room!

>>> Saturday May 2: *Michelin Star Cuisine*

After breakfast enjoy 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. For our last night we will meet Michelin star chef Maria again, this time for a gourmet meal at her award-winning restaurant, Pasha. It will be a magical night in an elegant setting – a perfect way to finish off our amazing week together.

>>> Sunday May 3: *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
- 1 nights' lodging in Bari
- 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
- 7 special breakfasts
- 6 memorable lunches
- 7 extraordinary dinners
- Guest shuttles and transfers including group arrival & departure transfers from/to Bari

DAILY ACTIVITIES INCLUDE:

- Exclusive cooking class with Michelin Star Chef, Maria Cicorella
- Olive grove tour and oil tasting at an ancient olive oil estate
- Visit to the *Trullo Capital*, UNESCO Heritage Site, Alberobello
- 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

**NB: As May 1st is a national holiday, we reserve the right to make change to the program on this day*

