



# Between Olive Trees and Sea SAVOUR PUGLIA

with Marika and Lucia

12<sup>th</sup> -19<sup>th</sup> April 2027

8 days -7 nights



A journey into the authentic heart of Southern Italy — among olive-scented *Masseria (traditional Apulian Farmhouse)*, sun-kissed whitewashed villages, and flavors that tell stories of families, artisans, land, sea, sun, genuine tastes, and ancestral traditions.

## Day 1 – Welcome to Puglia – your journey begins here

An evening under the stars, scented with olive trees. Welcoming you is an ancient *Masseria*, nestled in the quiet of the Apulian countryside.

Here, beneath a sky full of stars, Marika and Lucia —yours chefs and tour leaders, and your companions on this journey — will greet you with an intimate, convivial dinner.

It will be your first taste of the beauty that awaits in the days to come: warm bread, sun-ripened tomatoes, Burrata, farm-fresh vegetables, and wine that speaks of the land.



## Day 2 Speciale –Ceglie Messapica – Grottaglie

**Morning** – Our journey begins with the scent of fresh milk at a family-run dairy, where you'll discover the art of Apulian cheese-making: *fiordilatte*, *scamorza*, *burrata*, *stracciatella*...

We'll continue on to Ceglie Messapica, home of the famous *biscotto ceglie*, a sweet treasure of tradition (Slow Food Presidio).

**Lunch** – Gourmet lunch in a former 15th-century convent, now a restaurant that celebrates Apulian cuisine with a modern twist. An experience that blends ancient stone and culinary creativity.

**Afternoon** – **Visit to Grottaglie**, renowned for its enchanting *Ceramics District*. We will stroll through the historic center and step into an artisan workshop to discover the tradition of ceramic craftsmanship up close. The pumo, a ceramic good-luck charm, is one of the most iconic symbols of Grottaglie.

**Evening** – Free evening to relax at our *Masseria*



### Day 3 – Mola di Bari e Polignano a Mare

**Morning** – A guided tour of Polignano, where whitewashed alleys and breathtaking sea views reveal the town’s poetic soul. We’ll wander through charming streets filled with scents and local crafts, in the birthplace of Domenico Modugno and Italy’s most iconic song... Nel Blu dipinto di Blu ( Volare)

**Late morning & Lunch** – Light snack lunch in Polignano a Mare, followed by a visit to the fish market in Mola di Bari.

**Afternoon** – We'll choose the freshest catch of the day and return to our *masseria* to explore Apulian seafood traditions: grilled octopus over fava bean purée, gratinéed mussels, seafood spaghetti... All prepared in a hands-on cooking class led *four hands* with Marika.

**Dinner** – We'll gather around the table to enjoy the dishes we’ve created together.



## Day 4 – Ostuni, Alberobello

### Morning – Guided tour of Ostuni, the “White City.”

As you wander through its sun-drenched alleys, you’ll discover blooming courtyards, ancient arches, and hidden views over the sea and olive groves.

The historic center of Ostuni is a labyrinth of whitewashed houses, winding streets, staircases, and arches. The blend of natural beauty and historic architecture makes it one of the most enchanting and iconic towns in Puglia.

**Lunch** – In a 16th-century *masseria*, you’ll enjoy a tasting of some of the region’s finest extra virgin olive oils. The intense aroma of freshly pressed oil, warm homemade bread, and seasonal dishes will accompany the experience. Return to the *masseria* for free time and relaxation.

**Afternoon** – Guided visit to Alberobello (UNESCO World Heritage Site), famous for its unique *trulli* dwellings.

**Evening** – Dinner among the *trulli*, featuring locally sourced ingredients and traditional flavors.



## Day 5– Cisternino e Martina

**Morning** – Visit to a *capocollo* workshop: the scent of wood smoke and stories of ancient rural traditions fill the air.

*Capocollo* (also known as *coppa* or *capicollo* in Puglia) is a traditional Italian cured meat. The *Capocollo di Martina Franca* (a Slow Food Presidia) is unique for its smoking process using bark from the *fragno* oak tree, typical of the Itria Valley, and its final touch with *vin cotto*.

A tasting that blends history and flavor.

**Lunch** – Wine tasting in a local winery: a journey through Puglia’s iconic wines – from crisp whites to elegant rosés and the bold *Primitivo*, the king of the Itria Valley.

**Afternoon** – Guided tour of Martina Franca, with its baroque elegance, sunlit squares, noble palaces, and the legend of Saint Martin that wraps the town in a magical charm.

**Evening** – Cooking Class and Dinner in our Masseria



## Day 6 – Altamura & Gravina di Puglia

**Morning** – The experience begins with a walk through the historic center of the city, leading to a 14th-century bakery, discovering hidden gems along the way.

Here, you'll witness a live demonstration of the world-famous *Altamura bread* (Slow Food Presidia) and learn the secrets of sourdough and local flours. You'll take part in every step — from kneading to baking — and try your hand at making traditional *Focaccia Pugliese*.

**Lunch** – Tasting of everything we've prepared together.

**Afternoon** – Guided tour of Gravina di Puglia, where suspended bridges and rock-hewn churches reveal the town's most hidden corners. Among canyons and ancient caves, you'll walk through landscapes that echo with millennia of history. Gravina also became a film set for the James Bond movie "*No Time to Die*" with Daniel Craig, which made its iconic aqueduct bridge world-famous. Transfer to Putignano follows.

**Evening** – Light dinner in Putignano.



## Day 7 – Monopoli & Farewell Dinner

**Morning** – Transfer to a beautiful Masseria hands-on in the kitchen to learn how to make *pasticciotti* and *orecchiette* – sweet and savory delights you'll master and take home as souvenirs of this journey.

**Afternoon** – A leisurely stroll through Monopoli, a coastal gem that will enchant you with its colorful fishing boats, whitewashed alleys, and the endless blue of the Adriatic Sea. A place where time slows down and the heart is filled with wonder.

**Evening** – Farewell light dinner together.



## Day 8 – Departure

One last glance at the olive trees swaying in the breeze.

With hearts full of memories and the taste of APuglia still on your lips, it's time to return home.



## THE ACCOMODATION

Just 6 Kms from the center of Ostuni, the property is easily accessible, with transfers available independently (taxis with short waiting times) or through your tour leader upon reservation. Immersed in the rustic authenticity of Puglia, the masseria sits in the Murgia of Ostuni, between sea and hills. Restored in an essential yet elegant style, it welcomes travelers seeking peace and silence in its suites. Bougainvillea adorns the courtyards, while lemon and prickly pear trees embrace the stone walls. Every detail tells the story of the land — from stone courtyards and whitewashed bricks to antique furnishings and fine Italian linens.

**ROOMS & SUITES** The rooms, each unique, reflect the rustic charm of traditional Apulian masserie. With thick lime walls, vaulted ceilings, and soft tones of white and pastels, they offer timeless tranquility, embraced by olive groves, red earth, and endless natural beauty. Every room includes a private bathroom with bidet, air conditioning, a flat-screen TV, and a minibar. Free Wi-Fi

**SERVICES** a terrace. For leisure, guests can enjoy bicycle rental and/or car hire services. For golf lovers, the San Domenico Golf Club is located 22 km away. The Masseria offers a restaurant outdoor swimming pool, a garden.

### Cleaning services

Daily service included: Daily housekeeping

Extra charge services:— Ironing service – Dry cleaning – Laundry service

**BENEFITS** On-site 24/7 assistance provided by your tour leaders – Daily supply of bottled water included in the rate of each room

### LOCATION & CONNECTIONS

Public transport: Train • Ostuni – 9 km | Train • Cisternino Città – 9 km

Airports: Brindisi-Casale Airport – 45 km | Bari Karol Wojtyła Airport – 90 km





## What you'll take home from this journey

### Culinary Experiences & Tastings

Welcome dinner in our *masseria*

Cheese-making workshop and tasting

Special Lunch in a Gourmet Restaurant in a former 15th-century convent

Light lunch in Polignano a Mare

Cooking Class Fish Apulia tradition

Extra virgin olive oil tasting and lunch in a 16th-century *masseria*

Dinner in the *trulli* Farm House with "Km 0" ingredients

*Capocollo* tasting in a traditional workshop in Cisternino (slow Presidia food)

Wine tasting in a local winery plus light lunch

Bread and *focaccia* workshop in a historic oven in Altamura

Traditional lunch at an authentic restaurant in Putignano

*Orecchiette* pasta-making workshop and lunch at a beautiful Farm *Masseria*

Farewell light dinner together in our *masseria*

### Guided Tours & Local Discoveries

Private transfers are included from day 2<sup>nd</sup> to day 7<sup>th</sup> (not arrival & departure )

Private guided Tour of the hills of Ceglie Messapica

Private guided tour of Grottaglie- Ceramic district

Visit and shopping at Polignano a Mare

Visit and shopping at the Fish Market in mola di Bari

Private guided tour of Ostuni, the "White City"

Private guided tour of Alberobello and its UNESCO world heritage site

Private guided tour to Martina Franca

Private guided tour to Gravina di Puglia

Visit to Putignano

Visit to Altamura and its historical center

Private guided Tour of Monopoli