

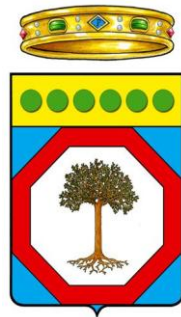


PUGLIA IN THE SPRING 2020

APRIL 20-27, 2020

Leave USA on April 19 for overnight flight

Spring comes early to the Mediterranean and in Puglia, the heel of Italy's boot, the wild flowers and blossom are out and the crowds are still months away. It's already warm enough, on a fine day, to have lunch outside. Food is one of Puglia's main draws. Most of Italy's pasta and olive oil is made here, but it's the raw ingredients – the greenest vegetables, the sweetest fruit - that have put Puglia on the foodie map. Criss-crossed by groves of gnarled old olive trees and stone walls, the interior is largely flat and, by summer, bleached. The coast is alternately straight, with windswept sandy beaches, and rugged, with rocky coves. The light is sharp, the Adriatic Sea cobalt-blue. It could be Greece. In the seventh century BC, it was – at least, the Greeks colonized it. All of Puglia is too much for a short break, so stick to the Salentine Peninsula for sea air, good food and the baroque architecture of Lecce. This is your trip! **Courtesy of Rosanna De Lisle from the Telegraph UK**



PROGRAM

- DAY 1 MONDAY: BRINDISI

Morning arrival at Brindisi Airport / Chef Walter and our deluxe transportation will be waiting for you at the Terminal. Check in our hotel, welcome cocktail and free time to enjoy the territory and get acquainted with your surroundings. **Welcome cocktail followed by dinner** in the evening with menu selections coordinated by Chef Walter and local Chefs. Overnight lodging at Deluxe 4 Star Hotel in Brindisi

- **Inclusions:** *Welcome Dinner / Overnight Lodging*

- DAY 2 TUESDAY: BRINDISI AND CELLINO SAN MARCO

Our first morning in Puglia will begin with a continental **breakfast** in the lobby of our hotel. We'll depart toward the Tenuta Albano Carrisi in Curtipitrizzi area outside Cellino San Marco; Tenute Al Bano is in the Salento countryside. Set between the Ionian Sea and Adriatic Sea, it is a comfortable short drive from our hotel. Owned by famous Italian singer Albano Carrisi, in the tenuta you will be invited to participate in a **Puglia-style pasta making class**, with samples of wines from the Carrisi Winery and **lunch** to accompany your experience. In the afternoon we will return to Brindisi, for a guided tour of the city. Brindisi faces the gentle waves of the Adriatic Sea, its natural port nestling into the mainland in the shape of a deer's head. Its long inner piers have been transformed into an elegant seafront, framing the old town, which today teems with pubs and restaurants. Visitors can immerse themselves in Brindisi's history going up the Scalinata di Virgilio (Virgil's Staircase), with the two Roman columns at the top and many more noticeable historical noteworthy locations. After the tour we'll stop for a **Tasting of the ULIATA**. Uliata is a typical product of the Salento area, which includes the provinces of Brindisi and Lecce. It is a bread of small size prepared using semolina flour, with a dark color crust and a white crumb. Its diameter is usually around 12 cm. The mixture also contains black olives matured in brine. Return to our hotel for the overnight.

- **Inclusions:** *Breakfast / Cooking Class / Wine Tasting / Lunch / Uliata Tasting*



- DAY 3 WEDNESDAY: LECCE and SALICE SALENTINO

Continental **breakfast** served in the lobby of our hotel. This morning we will go to Lecce, known as the Florence of South. If Puglia were a movie, Lecce would be cast in the starring role.

Bequeathed with a generous stash of baroque buildings by its 17th-century architects, the city has a completeness and homogeneity that other southern Italian metropolises lack. Indeed, so distinctive is Lecce's architecture that it has acquired its own moniker, **Barocco Leccese** (Lecce baroque), and an expressive and hugely decorative incarnation of the genre replete with gargoyles, asparagus columns and cavorting gremlins. In Lecce you will have free time to enjoy the city-center and sample some food delicacies in many of the local food spots in the downtown. In the afternoon we'll reunite for a dessert tasting on **Pasticciotti Pugliesi** (short crust pastry filled with pastry cream), from a local artisanal bakery. Back on the road on our way to Salice Salentino for a **Wine-Tasting** in an Award-Winning Winery of the famed homonymous local wine. **Dinner** will be offered in a charming Masseria (*Farmhouse*) of the area. Return to Brindisi in late evening for overnight.

- **Inclusions:** *Breakfast / Pasticciotti Tasting / Wine Tasting / Dinner*

Pack your bags tomorrow we are moving to Conversano

- DAY 4 THURSDAY: OSTUNI & CONVERSANO

Continental **breakfast** will be served in the lobby of our hotel. Departure to the second leg of our Puglia Experience to Conversano, about 1 hour travel time. On the way to it, a short break in Ostuni, the famous White Town. Ostuni is the most typical and most representative town of Puglia. The beauty of Ostuni is in a particular mix of characteristics such as the white house's indicative of a Oriental modeling of the town; its surrounding walls built by the Messapi and redesigned by the Aragonese; its stratification in accordance with the various periods of its historical growth; its architecture in harmony with surrounding landscape made of olive trees that reach the blue Adriatic sea. A happy combination that has made Ostuni one of the most visited towns to in Puglia and one where to spend some precious time. After visiting the old, romantic downtown we'll have **lunch** in a selected Chef's selected masseria, followed by our departure to Conversano. Check into our new Deluxe 4 Star Hotel, glass of wine at hand and some leisure time for you to enjoy your new surroundings and explore the magnificent territory. The **dinner** in the evening will feature local specialties, followed by the overnight stay.

- **Inclusions:** *Breakfast / Lunch / Wine Welcoming / Dinner*

- DAY 5 FRIDAY: ALBEROBELLO & LOCOROTONDO

Continental **breakfast** is served in the hotel lobby. On our nature day, we will travel to Alberobello, a Unesco World Heritage site famous for Trulli that it's worth a few hours. Trulli or conical stone huts are found amongst the olive trees over countryside of the Valle d'Itria but Alberobello is the only entire town of Trulli, almost 1500 of them. Away from the aquamarine waters of the Mediterranean and the cute seaside towns of Polignano e Mare and Monopoli, there lies a stunning green expanse of countryside known as Valle d'Itria.

Dotted with iconic whitewashed trulli and abundant olive groves, its narrow winding lanes lead from one pretty little village to the next. You will enjoy a tour of the trulli, followed by a **Wine Tasting** and Puglia food specialties. We resume our day going toward Locorotondo. A name that flows from our lips in the most wonderful of ways, and a delightful place truly deserving of the accolade '**Borghi più belli d'Italia**' (one of the most beautiful villages in Italy). Locorotondo is known for its wines and for its round historical centre, from which derives its name, meaning "Round place". It was in fact built on a circular plan with narrow concentric streets lined with white terraced houses. The beauty of the historic centre is represented by this labyrinth of white alleys where the houses end with the unusual pitched roofs called "Cummerse", a feature typical of the historical centre of Locorotondo. Our evening **dinner** will be hosted in one of selected Masseria. Return to our hotel for the overnight.

- **Inclusions:** *Breakfast / Wine Tasting / Dinner*

- DAY 6 SATURDAY: MATERA

After continental **breakfast** in the lobby hotel, we will travel to the region of Basilicata to visit Matera, the city of stone, where Mel Gibson produced the movie *The Passion of Christ*. This remarkable city is the third oldest continually inhabited in the world and a Unesco World Heritage Site. The gastronomy in Matera is linked to the farming and pastoral tradition: simple and natural ingredients combined in a cuisine of genuine flavors. Legumes, meats, vegetables, homemade pasta (orecchiette) topped with tomato sauce, broccoli, cardoncelli mushrooms, cheese (pecorino and caciocavallo), extra virgin olive oil and of course bread of Matera IGP (ideal for the typical tomato bruschetta, with cream and wild onions peppers bran) is the basis of Matera dishes. **Lunch** in this beautiful city which has been designated European culture capital in 2019. On our way back to our home base we'll stop in the town of Putignano for a **Wine Tasting at Winery Cantina Colavecchio**. Return to hotel for the overnight.

- **Inclusions:** *Breakfast / Lunch / Wine Tasting*

- DAY 7 SUNDAY: POLIGNANO A MARE, BARI & ALTAMURA

Continental **breakfast** will be served in the lobby of our hotel. Today will be your last day of travel within Puglia, we have a packed program and we are going to Bari, but first we'll make a stop at lovely Polignano a mare. Polignano offers all the right ingredients for a perfect day out. The tiny old town, reached through the Porta Vecchia gate, combines charming, white-washed streets with beautiful old churches such as the Chiesa Matrice. You may find yourself getting lost in the winding streets, but you won't mind at all. Before you know it, you will have reached one of three panoramic terraces offering breathtaking views of the beautiful Adriatic Sea and coastline. We will stop for a quick espresso and light pastry **at L'angolo del cornetto** (The croissant's corner), take few selfies and we move along toward Bari. The city is the "capital" and a huge sea gate of South Italian region called Puglia. Bari is a Mecca for orthodox people as the relics of St. Nicolas from Myra are kept here. Bari as the whole Puglia is a place where various cultures crossed due to invasions and changing governors. For about 25 years has even been an independent Arab emirate. Bari is one of the biggest Italian cities with its characteristic 9 neighborhoods and is absolutely different from what you are used to seeing in Central and Northern Italy, or even Southern Naples and Palermo. You will enjoy a guided tour of the most emblematic locations of Bari Vecchia and beyond. Afterwards we depart toward Altamura, town of the famous DOP bread. This is the first and only bread in Europe that is protected: all the ingredients (water, flour,) must come from Altamura. This bread is famous for its taste, shape and its vivid yellow color. In Altamura you will have some free time for last-minute shopping and souvenirs and then meet for **Lunch** and a **Wine Tasting** in a selected winery nearby. By late afternoon, it will probably be time to return to our hotel in Conversano. Take some time to gather you thoughts, last packing details and get reunited for **our farewell dinner**.

- **Inclusions:** *Breakfast / Cornetto Tasting / Lunch / Wine Tasting / Farewell Dinner*

- DAY 8 MONDAY: DEPARTURES

▪ **NOTE:** This program is a general outline of the tour. There will be positive surprises along the way with more additions, and as we get closer to the dates, all restaurants, wineries, and hotels will be showcased in full. Be ready for the WOW effect!

▪ **Your certified guide and historian Sheila Filipponi is fluent in Italian and English**

Trip details below

Additional Trip Details

- Single occupancy is available for an additional \$250.00 PP / Suite \$ 500
- Deposit \$550 for reservation (non-refundable).

Please read our cancellation policy before making your payment.

The following is included in the price. All land transportation during tour / including trip from airport and return

carmela@chefwalter.com 401-273-2652 / we will hold your reservation without deposit for 14 days. A \$550 non-refundable deposit is required to hold a reservation for tour at time of reservation. We reserve the right to modify the program based on unexpected factors.

Payments

By check payable to: Walter Potenza 286 Atwells Avenue, Providence RI 02903

- **Not included your Airfare • Land-Package only**

PAYMENT / Payment in full is required at least 90 days prior to departure **REFUNDS** / In the event that we must cancel a trip, you will be given a full refund of all deposits and payments. We do not give refunds of deposits or final payments for tours that commence as scheduled, including for unused portions of the tour. We do give credit for cancellations as noted below.

Cancellation policy

In the event you cancel your tour for any reason, we allow credit for payments (but not the non-refundable deposit) in the following way: • 100% credit for future tours given with 90 days notice. • 60% credit for future tours given with notice of 60 to 89 days.

- 30% credit for future tours given with notice of 30 to 59 days. • No credit is issued for cancellation less than 30 days prior to start date of the tour. • All cancellation credits are good for one year from the start date of the originally scheduled tour. We strongly encourage trip insurance. (Contact your credit card company for additional information).

For details call 401.273.2652 or carmela@chefwalter.com

