



Flavors of Puglia : Bari, Pezze di Greco & Lecce

Puglia, the "heel of the Italian boot", with its stunning coastline, charming villages, and a slower pace of life, is a favorite vacation area for the Italians themselves. Come find out why as you enjoy the regional cuisine and wine, and the cultural flavors, of this less-crowded but beautiful region of Italy.

ACCOMMODATIONS

- 1 Nights Bari

- 3 Nights Countryside

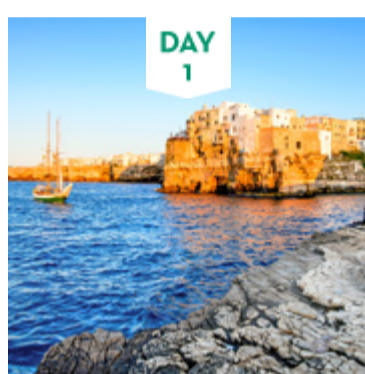
- 2 Nights Lecce

INCLUSIONS

- Private Bari Walking Tour with Lunch
- Private Ostuni and Alberobello Tour with Olive Oil Tasting

- Afternoon Mozzarella Cheese, Pasta and Focaccia Making Class with Dinner

- 6-day compact manual car rental
- Daily Breakfast



DAY
1

ARRIVAL IN BARI:

Upon arrival at the Bari airport or train station, find your way by taxi to your hotel or choose to pre-book a private arrival transfer ahead of time. After check-in, explore this regional capital perched on the shores of the Adriatic.

(Accommodations, Bari)



DAY
2

BARI:

In the morning, enjoy a four-hour tour of this ancient city, with its winding medieval streets, churches, and a blend of medieval and 19th century architecture. Your local guide will take on a walking tour during which you have a first-hand experience of this vibrant town with some important examples of various architectural styles such as St Nicola's Basilica and the Norman Castle. Part of today's tour is the visit to Signora Nunzia's home. This lovely lady will take pride in offering you a home cooked lunch based on local specialties such as orecchiette and braciola. Orecchiette are a typical variety of homemade pasta and braciola are veal rolls seasoned with pine nuts, sultanas, parsley and parmesan cheese, cooked slowly in a rich tomato sauce, all topped by a glass of local wine. Enjoy!

After lunch, pick up your rental car and head south to find your countryside inn -your home for the next three nights. Relax by the pool, explore the property, or use your car to visit one of the small charming towns nearby.

(Breakfast & Lunch, Bari; Accommodations, Pezze di Greco or other countryside location)

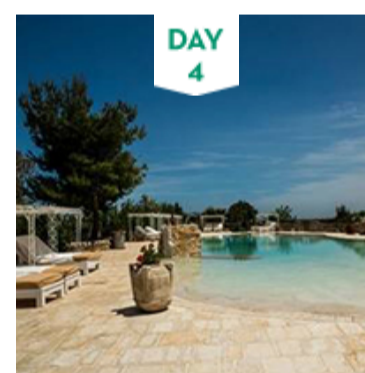


DAY
3

COUNTRYSIDE:

This morning you'll have a full day private tour of two nearby towns. Your driver and English-speaking guide will pick you up at your hotel and head for **Ostuni**, known as "the White Town" for its hilltop setting and white-painted architecture. After exploring this town, you continue with a visit to a farmhouse where you will see their original mill and taste their olive oil, olive pâté, brine olives and the typical *freselle* or hard whole-grained bread, often served with tomatoes. Continue onto Alberobello with its "Trulli" houses, with white walls and grey cone-shaped domes as roofs. Because of its unique architecture **Alberobello** was declared a World Heritage Site by UNESCO. After this visit, return to your hotel and have the rest of the day at leisure.

(Breakfast & Accommodations, Pezze di Greco or other countryside location)



DAY
4

COUNTRYSIDE:

This is a free day for you to explore the countryside around your hotel, to visit the beach, or just to sit by the pool.

(Breakfast & Accommodations, Pezze di Greco or other countryside location)



DAY
5

LECCE:

After breakfast, make the one-hour drive to the historic city of Lecce, often called the "Florence of the South" for its stunning architectural richness. After arriving to your hotel, take some time to wander the narrow streets filled with sandstone buildings, and find a hidden piazza where you can have lunch as you admire the architecture.

At 5 p.m., meet at the Cooking School (address to be provided) for your three-hour class in making cheese, pasta and focaccia. Under the guidance of our chef, Gianna, you will discover the wonderful art of mozzarella and the famous Puglia burrata (a fresh cowmilk cheese made with mozzarella and milk). Mozzarella, burrata and nodini (a type of mozzarella) are the typical delights of our dairy production, and the casaro (cheesemaker) will show you how to prepare mozzarella, nods, braids and the famous burrata. Gianna will show you how to prepare two types of Puglia pasta and the famous focaccia, to be tasted with the various types of cheese and other typical local products like capocollo (smoked cold cuts) and some seasonal vegetables. After your labors, enjoy a dinner of these homemade foods with wine!

(Breakfast, Pezze di Greco or other countryside location; Dinner & Accommodations, Lecce)



DAY
6

LECCE:

This is a free day for you to enjoy Lecce on your own.

(Breakfast & Accommodations, Lecce)



DAY
7

DEPARTURE:

After breakfast, return your rental car to Bari or Brindisi, and continue on to your next Avanti destination!

(Breakfast, Lecce)