

It's all in the heel



fave & cicorie tour

PUGLIA 13th may 2010

JessBialekPhotography



5 days
4 nights
\$2500.00



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itinerary

PLACE

ACTIVITY

day 1	transfer from the airport	
day 2	Cefalicchio Countryhouse	cooking class
day 3	Cefalicchio Countryhouse	cooking class
	Cefalicchio Countryhouse	cooking class + private wine tasting
	Mare' Resort	old town visit
day 4	Mare' Resort	wine tasting and wineries tour
	Il Turacciolo	pugliese degustation dinner
day 5	Mare' Resort	mozzarella making demonstration
	transfer to the airport	

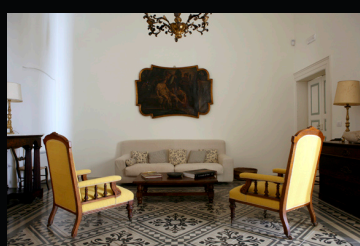


lessiolekphotography

13 MAY

arrival at Bari International Airport
transfer to the hotel with luxury bus
check in at Villa Cefalicchio Countryhouse
welcome drinks and snack
afternoon estate introduction
cooking class and dinner

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14 MAY

breakfast at Villa Cefalicchio Countryhouse
garden/market visit
cooking class
long lunch
afternoon relaxing by the pool and garden

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15 MAY

breakfast at Villa Cefalicchio Countryhouse
 Cefalicchio Biodynamic estate wine and produce tasting
 transfer to Trani town
 check in at Mare' Resort
 stroll in town and around the port for the "passeggiata" and shopping





16 MAY

breakfast on the terrace of Mare' Resort
visit and wine tasting of the most famous Pugliese wineries:
D'Arapi' spumante classico
Alberto Longo
Antica Enotria (lunch - traditional courtyard farm picnic)
Rivera
Degustation dinner at "il Turacciolo" wine bar - Slow food Puglia

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17 MAY

breakfast on the terrace of Mare' Resort
 demonstration of Mozzarella cheese making and
 mozzarella degustation overlooking Trani port
 check out
 transfer to the airport with luxury bus



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villa cefalicchio

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The Villa of Cefalicchio was originally built in the 18th century as a farm house, a "masseria". In 1904, thirty years after it was bought by the Rossi family, it was turned into a country residence as a gift from the Rossi brothers to their mother, Antonietta Massari. The house is a typical example of the architecture of country villas dating from the period of King Umberto I and testifies to the predominating taste in the region between the last decades of the 19th and the beginning of the 20th centuries.

The Apulian bourgeoisie, dedicated to agriculture and trade, built solid

houses that imitated noble town palazzos, with ashlar, arches and stucco capitals – an airy, light alternative to the classic, massive decoration in stone.

Set in a typically Mediterranean hill landscape, the villa is surrounded by just under 80 hectares of olive groves and vineyards. Lovingly restored in harmony with its setting and history, it is now a natural point of reference for travellers interested in discovering a still relatively unknown Apulia, for all wine and food lovers and by all those who simply seek to rediscover the meaning of space and time, the timbre of tranquillity and the proximity to beauty.

The characteristics of this private historic residence make it a haven of peace and tranquillity where guests are encouraged to make an independent and personal use of all living areas. They can also rediscover the vestiges of history and art imprinted on the land over the centuries and explore new routes of Italy's cultural heritage and landscape. At the heart of one of the most fascinating areas of Puglia as regards art, culture and landscape, it is in fact the ideal starting place for excursions to the remarkable natural habitats of the Murgia and the Gargano and nearby historic sights: Castel del Monte, the other Norman-Swabian castles of Barletta, Trani and Bari, the Romanesque cathedrals, the archaeological sites, the museums and picture galleries, the fortified "masserie" or farmhouses, the "trulli", the tracks and stopping places along the routes used to bring the sheep to other pastures. The sea is very near, with the saltpan of Margherita di Savoia, protected wetlands where herons and flamingos can still be seen.

For more details, visit <http://www.countryhouse.cefalicchio.it>

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alberto longo

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The Alberto Longo estate was born of an idea of Alberto Longo, a consultant, who decided to unite his love for the land with his passion for wine to give life to a project that would be of value to his native land: Daunia. The estate is situated in Lucera, Puglia, in the heart of an area with many environmental and historical merits. The area, inhabited since Palaeolithic times, was dominated between X and III centuries B.C. by the Daunians, people from the Aegean, bearers of a culture of which today we can still find traces in the many archaeological remains. It is in

this extremely significant anthropological and cultural context that the Alberto Longo estate has its roots. With 35 hectares of vineyards that are meticulously cultivated, its cellars are to be found in a farmhouse built in 1800, the "Fattoria Cavalli" (the farm of the horses). The farm has been carefully restructured so as to allow the most modern winemaking technologies to be utilized and thus its visitors can enjoy an environment that unites both aesthetic charms and precious antiquities. With its vocation to make the most of its territory, the Alberto Longo winery aims to offer the highest quality wines as a tangible sign of the determination, love and passion of its founder.

For more details, visit www.albertolongo.it

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antica enotria

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The Azienda Agrobiologica Antica Enotria is located in the province of Foggia, just a few kilometres from the Gulf of Manfredonia, near the salt works of Margherita di Savoia, in Posta Uccello.

On these lands, they grow indigenous grapes such as Nero di Troia, Aglianico, Montepulciano and Falanghina. They train the vines to grow in the "Pugliese trellis" and the "espalier" methods, implementing the biological farming system.

All their wines are "bottled by the winemaker" to guarantee their origin, unique in style with plenty of indigenous character.

Antica Enotria was established in 1993 when the founder Raffaele Di Tuccio and son's Luigi, farmer for generations, has converted his fields to organic farming, and started to vinify his grapes in the ancient Masseria Staffa, building of 1700, now fully restored.

The extension is of 40 Hectares with an annual production of 100.000 bottles of high quality wines. But the product range also includes preserves in oil of artichokes and dried tomatoes, extra virgin oils and Table Olives of Cerignola all very interesting for their simplicity and authenticity.

In these fifteen years Antica Enotria has received several quality certificates from Gambero Rosso, Slow Food, Meran International Wine Festival, and other wine guides. In 2007 the Falanghina has received the Oscar Quality price from Gambero Rosso and all other wines have received good scores and reviews from Italian wines guides.

For more details, visit www.anticaenotria.it

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Rivera and the de Corato family

It was in the early 1900s that Giuseppe de Corato acquired the vast Rivera tenuta, or estate, in the territory of Andria, and planted it to vines, olives, and grain. Fifty years later, his son Sebastiano founded the Azienda Vinicola Rivera, inspired by his vision of realising the enormous viticultural potential of the Castel del Monte area. The old cellar was renovated, the vineyards replanted, and that era's most up-to-date practices adopted and high-quality wine was the result.

Widespread recognition quickly followed, and Rivera became the benchmark of Apulia wine production and the force driving its rebirth. Sebastiano's single-minded dedication to quality, and that of his son Carlo, brought about a remarkable innovation: the introduction into the estate vineyards of noble grape varieties from other regions, such as sauvignon blanc and chardonnay.

The long, patient efforts that followed were rewarded with the incorporation of those varieties into the production code of the Castel del Monte D.O.C. The entry into the Rivera firm of Carlo's son, Sebastiano, signalled a rededication to its values, in a dynamic mode, and a sharply-focused approach to the market, with emphasis falling on developing the area's native varieties, in order to produce wines of significant quality and distinctiveness, wines that would reflect the world of colours, of scents, of flavours that make up the land of Apulia.

For more details, visit www.rivera.it

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D'Arapi started in the late 60's when three friends, D'Amico Girolamo, Rapini Luis and Priore Ulrico, decided to bottle the best examples of spumante classico using pure indigenous varieties from the northern Pugliese wine region, Daunia.

Since its first cuvée in 1979, D'Arapi has developed a niche market in Italy and it is now our privilege to offer you the chance to enjoy these unique drops.

For more details, visit www.darapi.it

bookings + enquiries

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