

“Puglia with Rossella” Cultural & Culinary Tour
July 6 to July 13, 2019
\$4,399 per person (Double Occupancy)

Arriving at Masseria Marzalossa

On Saturday, transfers have been planned for you to be picked up from either the Bari airport or train station and have you on your way to Masseria Marzalossa by 3:30 PM. All travel arrangements need to be made accordingly, otherwise alternative methods will have to be arranged.

Upon reaching Masseria Marzalossa, there will be some time for you to unpack, relax and explore the Masseria. There is also a beautiful swimming pool available. On your first night at Masseria Marzalossa you will be greeted with a welcome dinner designed especially for you by your host Rossella and prepared by the incredible chefs at the Masseria.

“Celebration Time”

Sunday - On this day you will visit the hometown of Rossella, Mola di Bari, and enjoy all the morning celebrations of the Madonna Dell'Altomare (Our Lady of the Sea). Spend the morning in Piazza with the rest of the population of the town, view the procession and enjoy an aperitivo at one of the open bars in Piazza. Then, enjoy an authentic Molese lunch at a magnificent typical local restaurant. In the afternoon, relax in your room at Masseria Marzalossa and in the evening back to Mola to enjoy the festivities and taste the local delicacies seating at a table in the Piazza.

“Catch of the Day”

Monday - Visit the narrow streets of Bari Vecchia including the Basilica di San Nicola and meet the Nonne that every day sit in the narrow streets to make the traditional Pugliese Pasta: Orecchiette, Cavatelli, Maccheroni, etc. Then relax to a tasty lunch at a local trattoria and enjoy the local foods and products. In the afternoon, we will travel to a local beach where local sailors will demonstrate the art of Arricciare i Polpi (tenderize the octopus). You will have the opportunity to taste the octopus as the Pugliesi eat it... raw!

“Wine Not”

Tuesday - Today we travel north and make a quick stop at the most famous and unique castle of Puglia: Castel del Monte. Then we travel to a tiny village, Montegrosso, to visit one of the top chefs of Puglia: Chef Pietro Zito. Chef Zito has created a very original concept. His restaurant, Antichi Sapori, is situated right next to a large farm where he and his family grow all the products that each season he uses in his restaurant. We will cook and dine with Chef Zito outdoors in his farm and eat some of the best foods ever. The afternoon we will travel to the winery where some of the best wines in Puglia are produced and have a relaxing afternoon visiting the immense vineyards, their Cantina and then at night we will all have dinner in their Masseria.

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www.divineamalfi.com
www.cookingwithnonna.com
www.avucchella.com

Call 203.212.8310

“Olive Another Day”

Wednesday - Puglia is for sure one of the top quality producers of Olive Oil in Italy and the world. Enjoy the morning at the Pantaleo Bio Farm where you will witness the vast cultivation of bio olive trees as well as many other products among which you will find the Regina tomatoes, a very special local variety that holds well through the winter. By horse carriage you will also visit a dairy farm where, among other products, you will see mozzarella is made. Back to the Pantaleo farm for a rich lunch all prepared from local products. In the afternoon, relax at the Masseria and then get ready for a cooking class with Rossella and a local Nonna followed by dinner from the food that you helped prepare.

“A Walk Through Time”

Thursday - Today we venture to the ancient city of Matera to explore “I Sassi”, a very old and unique housing architecture that brings you back to the days of Christ. No wonder it was used as the background to film many movies dating back to those days. Then we travel to nearby Altamura to experience how the world renowned Altamura bread is made and of course we will have lunch in Altamura to taste all the local specialties. In the afternoon we go back to our Masseria, relax and get ready for a cooking class and dinner with Rossella and a local Nonna.

“Seize the Day”

Friday - Spend the morning in lovely Alberobello to visit this very unique town and do some shopping. Lunch is on your own today. Spend the late afternoon visiting the enchanting old town of Polignano a Mare and culminate the evening with a Grand Dinner at the picturesque Grotta Palazzese situated in a cave by the sea... truly enchanting.

“Come as Guests, Leave as Friends”

Saturday - There will be one final breakfast at Masseria Marzalossa and then we depart for Bari Airport or train station for your return home. If you need assistance making different travel arrangements, we are here to help you.

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What's Included:

- 7 Night - Double Occupancy in a room at Masseria Marzalossa
- Welcome Dinner
- Professional Transfers to and from Bari Airport/Train Station
- Daily Breakfast
- 5 Lunches
- 2 Cooking Lessons followed by Dinner
- 4 Dinners at Authentic Local Restaurants
- Cultural Excursions and Gastronomic Visits with Transportation provided by Professional Drivers
- Meals Include: Wine, Soft Drinks, and Coffee
- Planned Entrance Fees, Guides, and Gratuities

What is Not Included:

- Airfare to and from Italy, including to and from Bari
- Travel insurance
- Shopping and personal expenses
- Meals and drinks that are not part of the itinerary

Terms of Payment

A deposit of 30 percent of the total amount of the vacation is required for reservation. Once the deposit is received, Divine Amalfi, LLC will confirm the reservation by transmitting to you an itinerary for your vacation. Although Divine Amalfi, LLC will make every effort to abide by the schedule in the itinerary that sets forth the agreed-upon events for the vacation, Divine Amalfi, LLC reserves the right to alter the order and schedule of these events in order to accommodate for availability, unforeseen circumstances and/or other force majeure. Final deposit is due 60 days prior to departure. Personal checks, bank transfers, Visa, MasterCard, and AMEX are accepted forms of payment to Divine Amalfi, LLC.

Cancellation Policy

Divine Amalfi, LLC reserves the right to cancel the vacation for any reason. In the event of cancellation by Divine Amalfi LLC, you will be refunded any amounts paid prior to the cancellation which shall release Divine Amalfi, LLC from any liability, including any consequential expenses you may have incurred in planning to attend. You may cancel your reservation via written notice to Divine Amalfi, LLC. Upon receipt of your cancellation, you will receive a refund less the cancellation fees noted below.

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- If cancellation notice is received by Divine Amalfi, LLC more than 90 days before the first day of vacation, you will receive a refund of all amounts paid less 25 percent.
- If cancellation notice is received by Divine Amalfi, LLC between 60-90 days before the first day of vacation, you will receive a refund of all amounts paid less 50 percent.
- If cancellation notice is received by Divine Amalfi, LLC in fewer than 60 days before the first day of vacation, Divine Amalfi, LLC will not be responsible for any refund.

Responsibilities

I understand and agree that Divine Amalfi, LLC, its employees, officers, and agents will not be liable for any claims, demands or causes of action of any kind or nature, foreseen or unforeseen, arising out of any injury, illness or damage to or loss of property or any other event or occurrence, including but not limited to acts of God, war, weather, strike or other cause. I understand that I am responsible for my own travel arrangements to and from Bari, Italy as well as obtaining any necessary travel documents. Divine Amalfi, LLC and our partners are committed to creating an delightful itinerary. If improvements can be made prior to the commencement of or even during, or if unforeseen conditions make changes necessary, Divine Amalfi reserves the right to vary the itinerary and/or substitute a reasonably equivalent quality and will not be held responsible for any of these types of changes or occurrences.

Contact

Jennifer

203-212-8310

jenniferg@avucchella.com

info@avucchella.com

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