



**VITORITALY®**  
Italy with Italians

## 1 WEEK IN PUGLIA

Fasano area, Matera, Alberobello and Lecce

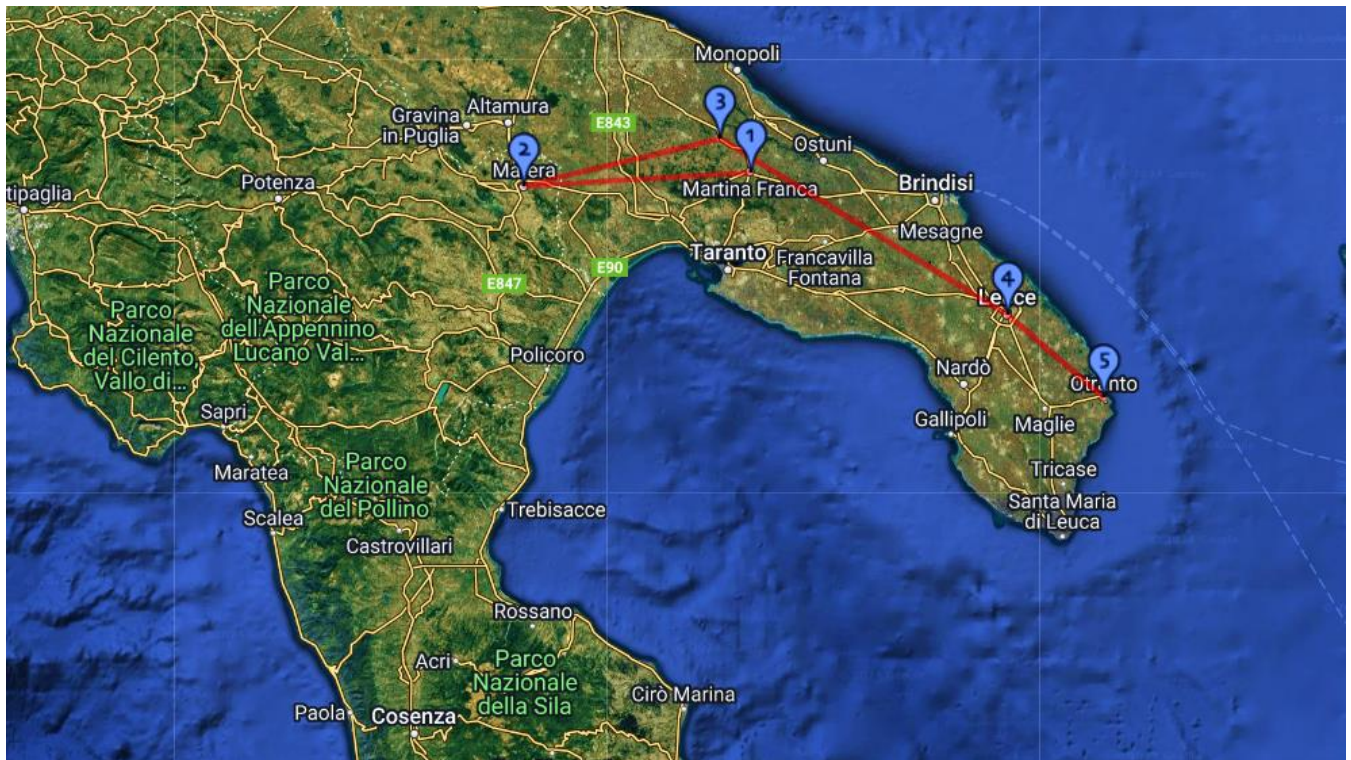
**PROGRAM**





Matera, the perfect movie set, Alberobello and its fantastic houses, and Salento with Lecce, the Florence of the South”.

At the discovery of green Puglia, with its transparent seas and exceptional food!



## TOUR HIGHLIGHTS

- Martina Franca and Ostuni, the white cities
- Alberobello, living in Trulliland
- Matera, the city of stones
- Lecce, the “Florence of the South”
- Salento, crossroad of civilizations

## ITINERARY SUMMARY

| AREA   | ACTIVITIES INCLUDED IN THE PROGRAM  |
|--|---|
| Day 1<br><b>Bari</b>                         | - Arrival at Bari Airport / Bari Railway Station<br>- Pick up and transfer to your accommodation in Fasano area<br><i>Overnight in Fasano area</i>  |
| Day 2<br><b>Locorotondo &amp; Cisternino</b> | - Full-day excursion to Locorotondo and Cisternino – Free time<br><i>Overnight in Fasano area</i>   |
| Day 3<br><b>Martina Franca</b>               | - Full-day excursion to Martina Franca – Free time<br>- Mozzarella and Burrata-making class in an ancient Masseria<br><i>Overnight in Fasano area</i>   |
| Day 4<br><b>Matera &amp; Alberobello</b>     | - Full-day excursion to Matera and Alberobello<br>- 3-hour private walking tour of Matera city centre with an <u>Authorised Tourist Guide</u> – Admission to Church and cave House<br>- Free time in Alberobello<br><i>Overnight in Fasano area</i> |
| Day 5<br><b>Fasano</b>                       | - Pugliese Cooking Class in a typical Trullo<br>- Transfer to your accommodation in Lecce area<br><i>Overnight in Lecce area</i>  |
| Day 6<br><b>Lecce</b>                        | - Full-day excursion to Lecce<br>- 3-hour private walking tour of Lecce city centre with an <u>Authorised Tourist Guide</u><br>- Visit of a local wine cellar with tastings<br><i>Overnight in Lecce area</i>                                       |
| Day 7<br><b>Otranto</b>                      | - Full-day excursion to Otranto – Free time<br><i>Overnight in Lecce area</i>   |
| Day 8<br><b>Bari</b>                         | - Transfer to Bari Airport / Bari Railway Station<br>- Departure from Bari Airport / Bari Railway Station   |

## QUOTATION

**March 1<sup>st</sup> to May 31<sup>st</sup> – October 1<sup>st</sup> to 31<sup>st</sup> (Shoulder Season): € 4,515.00 / pax (2-pax group) – € 3,025.00 / pax (4-pax group)**

**June 1<sup>st</sup> to September 30<sup>th</sup> (High Season): € 4,980.00 / pax (2-pax group) – € 3,495.00 / pax (4-pax group)**

**Larger Group, Single Occupancy, other options: price upon request**

## WHAT'S INCLUDED

- **Accommodations in Double Room with Continental Breakfast (\*):**

- Days 1 to 4: Masseria in Fasano area
- Days 5 to 7: Masseria in Lecce area

(\*) The Hotel list is available upon request

- **Transfers (\*\*):**

- Day 1: Pick up and transfer to your accommodation in Fasano area
- Day 5: Transfer to your accommodation in Lecce area
- Day 8: Transfer to Bari Airport / Bari Railway Station

(\*\*) All transfers by private Sedan (2 pax) / Minivan (3 to 6 pax) / Minibus (7 to 15 pax)

- **Guided Visits / Tours (\*\*\*)/ Activities:**

- Day 2: Full-day excursion to Locorotondo and Cisternino
- Day 3: Full-day excursion to Martina Franca – Mozzarella and Burrata- making class in an ancient Masseria
- Day 4: Full-day excursion to Matera and Alberobello – 3-hour private walking tour of Matera city centre with an Authorised Tourist Guide

- Day 5: Pugliese Cooking Class in a typical Trullo
- Day 6: Full-day excursion to Lecce – 3-hour private walking tour of Lecce city centre with an Authorised Tourist Guide – Visit of a local wine cellar with tastings
- Day 7: Full-day excursion to Otranto

(\*\*\*) All tours by private Sedan (2 pax) / Minivan (3 to 6 pax) / Minibus (7 to 15 pax)

- **Admission tickets:**
  - Church and cave House in Matera
- **Full emergency assistance 24 hours/day by our Back Office**
- **List of recommended restaurants along the itinerary**
- **All taxes**

## NOT INCLUDED IN THE PRICE

- All transfers and other services not specifically mentioned in the above program
- Meals, wine and beverages
- Porterage fees at every accommodation
- Camera or Video fees
- Tipping for local guides and drivers
- Laundry, telephone calls and other expenditures of personal nature
- Travel / Vacation insurance

## OPTIONS

- Other options upon request

## TOUR MAIN FEATURES

### MARTINA FRANCA & LOCOROTONDO

Benvenuti in Puglia, welcome to Puglia !

Located in the so-called "heel of Italy", Martina Franca is a town with a glorious past to discover on foot, appreciate its charm, and admire its monuments. The centre is characterized by a labyrinth of narrow streets and narrow cobbled streets, surrounded by houses that develop mainly vertically; in the past, there were shops on the ground floor, while



the first and second floors were used for family life. The maze of alleys characterizing the city had been specially designed with a double objective: on the one hand, it was a way to organize ambushes against enemies by exploiting the dead ends and the little visible streets; on the other hand, in the case of enemy attack, they were a way to gain time and escape.

**Saint Martin's Basilica** in Piazza del Plebiscito, the city's central square, was built in "martinese" Baroque style and features a majestic façade featuring the image of St. Martin

(patron saint of the town) while sharing his cloak with a beggar. The interior boasts paintings of great value by Domenico Antonio Carella and a high altar in polychrome marble of the eighteenth century. The church also houses the relics of Santa Comasia and Santa Martina.

**Locorotondo** is nestled in the Itria valley, and its evocative name anticipates its conformation. From the various vantage points, you can enjoy the typical rural landscape characterised by 'casedde', masserie and small trulli.

In the historical centre, organised with concentric lanes, the low houses with pointed roofs and whitewashed walls (the cummerse, originally to fight the sun and the plague) have become, over time, the very symbol of the village. Entering through the Porta Napoli gate, between open spaces and houses, you come to the Palazzo Comunale (early 18th century) and then Palazzo Morelli, with elegant Baroque balconies. The heart of the village is the mother church of S. Giorgio, dating back to the late 18th century, while the church of Santa Maria la Greca is of Roman-Gothic inspiration and features a splendid rose window.

The typical products and dishes are strongly linked to the local tradition: the white wine Locorotondo D.O.C., oil, orecchiette pasta with turnip tops, and mashed broad beans with wild chicory.



## ALBEROBELLO

The **Trulli** are famous worldwide for their beauty and unique characteristics and represent one of the most extraordinary examples of Italian folk architecture. They were built in a particular historical period when the construction of stable dwellings was highly taxed; the region's inhabitants thus boasted a great capacity to adapt and an exceptional cleverness in coming up with the Trulli, temporary houses built with the local stone. From precariousness to stability - the process of transformation and recovery and the deference to the originality of the work earned the Trulli of Alberobello their recognition as a World Heritage Site.

In Alberobello, the capital of the Trulli, each Trullo has a different shape and size. Unique constructions are sometimes combined in a complex of communicating houses, while others are built on two levels. Most feature a grey cone-shaped roof, ending with a sphere or hemisphere shape. The interior, arranged as a single chamber, comprises niches for a fireplace, bed and furniture. The structure assures excellent indoor climate control: cool in summer and warm in winter!



## MATERA

Matera is one of the oldest cities in the world, whose territory holds evidence of human settlements starting from the Paleolithic and without interruption until today. Touring Matera is like experiencing a forgotten past - you feel like setting foot in a nativity scene when you visit this charming city in Lucania. It's no coincidence it's referred to as "the second Bethlehem" and was the setting for Mel Gibson's movie "The Passion" and the last James Bond, "No time to die".

Matera is widely known as the city of the "**Sassi**", the original urban nucleus, developed from the natural caves carved into the rock and subsequently modelled in increasingly complex structures.



In the 1950s, when the inhabitants who lived in the caves dug out of the mountain were forced to abandon those dwellings to settle in modern districts, no one would have ever thought that those grottos - the Sassi - would have become the symbol of a reborn city. UNESCO added the Sassi of Matera to its list of World Heritage Sites in 1993 as a whole and a millennial way of life to be preserved and handed down to our descendants. In fact, it was recognized as a model for living harmoniously with the environment while integrating with it and taking advantage of resources without disturbing the environment.

Geologists call it calcarenite, and ordinary folk refer to it as "tuff": it's the rock surrounding

Matera that this land's master artisans learned to work with in ancient times. This brittle, adaptable material is abundant in the mountain that dominates the city, so it seemed only natural for the people from Matera to go up there and dig out that rock to build a home. The extracted material was processed to make the façade of the dwelling. After the first home, others were constructed until the network of houses, tunnels, and alleyways became that magical place called Sassi - a gigantic sculpture, a miracle of town planning!

In Matera, you'll discover one of the most beloved Italian breads. "Pane di Matera" is a bakery product for which only hard wheat semolina and sourdough are used. The characteristics to recognize the bread of Matera are the shapes, croissant or high bread, and a straw-yellow crumb. But besides bread, you'll not miss other local specialties such as the Caciocavallo cheese or the "Lucanica" sausage.

## LECCE

Lying on a plain at the foot of the Salento Plateau is Lecce - the "**Florence of the South**" - one of the most exciting cities in the region for its architecture, typical of the 17<sup>th</sup> century.

The city experienced two distinct periods of prosperity from ancient origins: the Roman era and the Kingdom of Naples. Under both, the construction of buildings, monuments and mansions increased heavily. These new structures were characterized by magnificent and rich ornamentations that earned this typical architecture the definition of "Leccese Baroque". The imaginative and meticulous sculpting work was facilitated by the fact that the local stone is flexible and easy to inlay. A visit to Lecce can begin with **Piazza Duomo**, once used as a fortress and today considered the most elegant "salon" in the city. The grandeur of the Duomo, the work of Zimbalo, Cino and Penna, the five-story-tall bell tower, the Palazzo Vescovile (Bishop's Palace), and the Palazzo del Seminario (Seminary) mark the perimeter of the square, one of the monumental works that best represent the magnificence of Lecce's style.



Not far away, Piazza Sant'Oronzo narrates the city's entire history. The Roman period is visible in the ruins of the Amphitheatre that becomes the exceptional stage for theatrical performances in the summertime, and in part by the high Column - on which stands a bronze of St. Orontius, depicted in the act of blessing - erected in the 17th Century utilizing some of the Roman columns positioned on the Ancient Appian Way. **Palazzo del Seggio**, known as the "Seat," hosting important art exhibitions, and the Church of Santa Maria delle Grazie, with its interesting frescoes and works sculpted in wood, symbolise the Apulian Renaissance.

Not to be missed is a visit to the Basilica di Santa Croce, where the inspiration of master masonry is visible in every part of the monumental façade that anticipates the beauty of its interior, a harmonious balance between the sobriety of the classical style and the splendour of Lecce's Baroque.



## SOUTHERN PUGLIA

Southern Puglia, also called “**Salento**”, is an actual 'region inside the region'. It is the area with most municipalities in Italy, almost all consisting of small or tiny villages, each jealous of its patronal feast, dialect and typical products. A holiday in Salento can be a once-in-a-lifetime travel experience. In addition to Lecce, you can not help but see Otranto and Gallipoli.

Walking in the oldest part of **Otranto**, enclosed by the Aragonese walls, you will enjoy its millennial charm, with the white houses and the maze of streets paved with stones that converge towards the Romanesque Cathedral, characterized by the imposing Renaissance rose window. Inside, you will discover the precious mosaic floor made in



the 12<sup>th</sup> century by the monk Pantaleone, depicting the tree of life with scenes that mix sacred and profane. Then, the Castle was built by Alfonso of Aragon at the end of the 15<sup>th</sup> century, in close relationship with the city walls, which is the background to art exhibitions and events.

You will discover unique colours and scents in the countryside, a bit acrid and spicy. Follow the road from Otranto to Santa Maria di Leuca: here, the Mediterranean scrub meets the sea on a steep hilly coast of rare beauty for a once-in-a-lifetime scenery that will rest forever in your heart.

Salentine cuisine is more characterized by the region's geographical location than any other Southern Italy gastronomic tradition. Over the centuries, Puglia and Salento have been a crossroads of peoples with very different cultures that have contaminated many aspects of everyday life, and therefore also food, with cooking methods, ingredients and customs, giving life to natural mixtures of flavours and smells that still delight the palates of locals and visitors. Salento cuisine is characterized above all by vegetables, the real foundation of the traditional diet of this area: turnip top, green cabbage, thistle, peppers, eggplants, artichokes; all legumes, from beans to chickpeas, peas and fava beans, fresh in spring and dry in winter. Fish is excellent, especially in areas close to the coast: bluefish dominate, but molluscs and crustaceans are also common. But the real king of the Salentine cuisine is bread, from unrefined wheat flour, with a particularly dark colour due to bran.

Puglia is famous for its *orecchiette* pasta, the glorious sandy beaches and the “Pizzica” dance, to name a few. Still, nothing is quite as Puglia-defining as the 50 to 60 million olive trees (no one seems to know for sure how many) that carpet the region, from the north to the south. The sheer number of trees is impressive, but so, in many cases, are their size and age. We will come across *ulivi secolari* (literally “centuries-old olive trees”), big trees with knotted, gnarled, robust trunks that have been twisted into grotesque shapes by a mix of time, wind, sun and man’s hand. They give an impression of wizened sagacity, seen-it-all tiredness and patient acceptance of the immutability of time. Finally, we will visit an olive oil mill to delight in the strong taste of the local olives.

The tour is over, but the memories of a fantastic journey will accompany you for a lifetime!

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