

## E YOUR ITALIAN DMC



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### **PROPOSAL**





Soon To Be You **CLIENT:** 

**CONTACT:** Let's Meet

Anytime! **DATE:** 

**Apulia DESTINATION:** 

**N°CLIENTS:** 

This Sample Programme is recommended For Up To 50pax

PREPARED BY:

Humble Servant / Dino Barille

**FILE N°:** To Be Assigned

**Timeless DATE OF PRODUCTION:** 

### THE DESTINATION



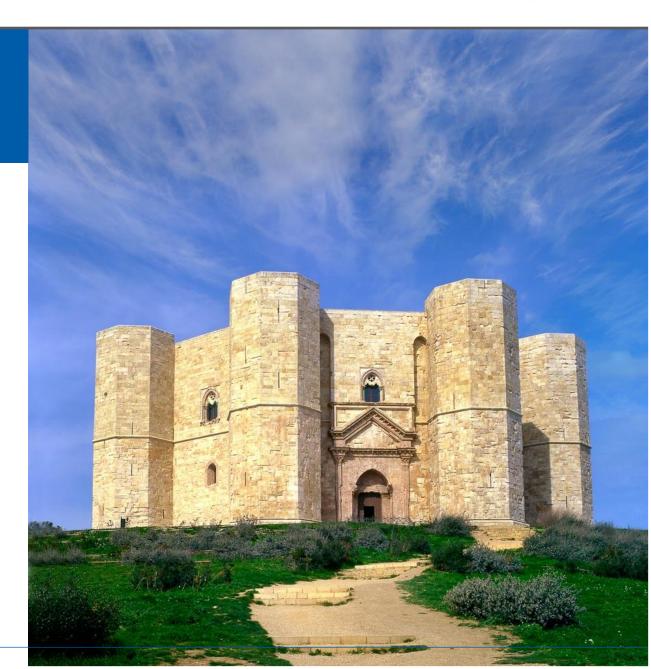
#### **APULIA**

Apulia makes up the heel of the Italian boot, located in the southeast corner of Italy and bordering the Adriatic and Ionian Seas.

It was often invaded by both the ancient Greeks and Romans and was ruled by many foreigners including the Byzantines, Goths, Lombards, Normans, Spaniards and Turks.

Apulia's moment of greatest glory was in the Holy Roman Empire during the 13th Century, when majestic Romanesque cathedrals and palaces were built. This article presents the eastern and usually southern part of Apulia. A companion article presents the rest of the region including the administrative center of Bari, the largest city in southern Italy.

Apulia's classified foods include two Cheeses, Clementines, Olives, and four Olive Oils.



### THE DESTINATION









### MASSERIA TORRE COCCARO\*\*\*\*\*L

Torre Coccaro is a Masseria set in a vast estate overlooking the sea and dating back to XVI century. Surrounded by 800 year old olive groves, almond trees and carob trees, this tower used to be part of a line of defence of towers watching the invading Saracens. Now it has been restored to a 5-star country house.

In the main courtyard there is the original chapel from 1730, still holding mass and used has a point of pilgrimage for the fishermen living in the little coastal village of Savelletri.

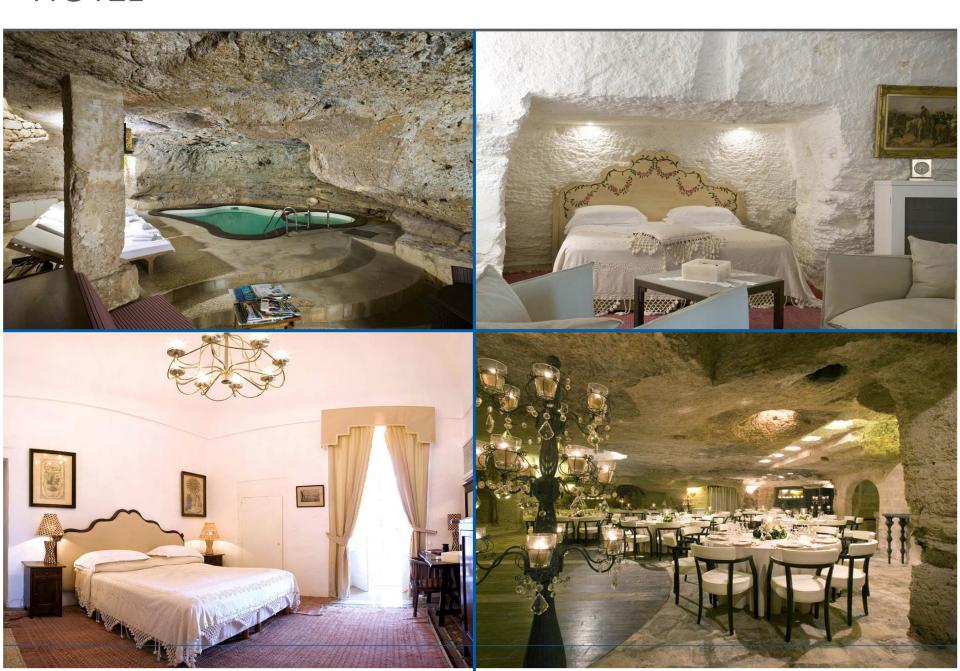
Next to the courtyard we find the ortus conclusus; a big vegetable garden surrounded by fortified walls that before used to be the place were they got the limestone to build the Masseria. You can walk under the columnade full of local grapes ripe in august and September and you can see the ingenious methods of irrigation made from old wells and channels using only the force the gravity.

On the terrace of the tower you find the old pigeon tower used for sending messages during the wars.

In the huge caves there are the old olive mill and the sheep quarters dating back to the year 1000.

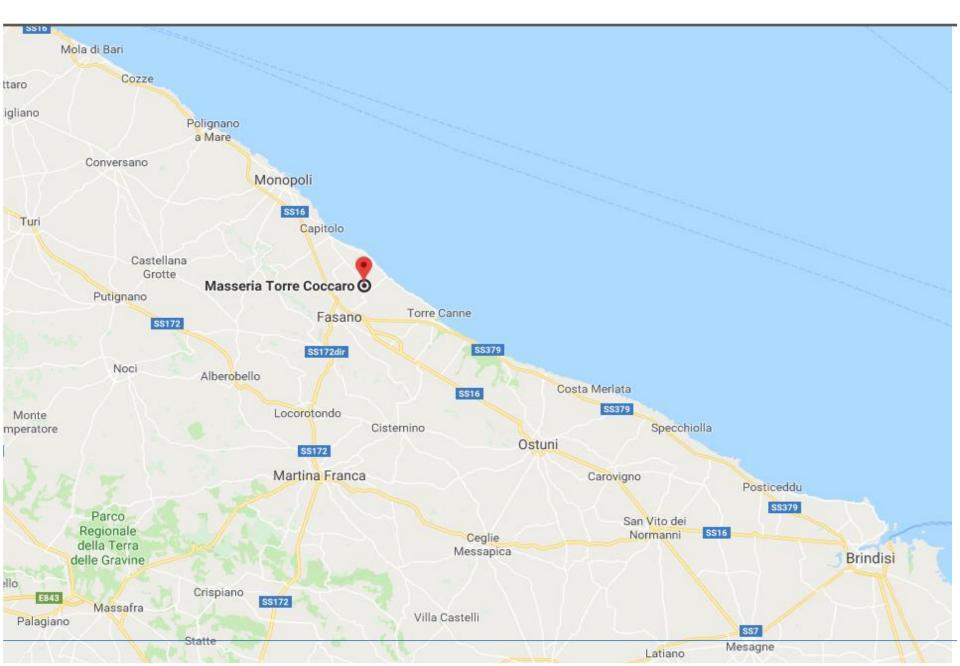














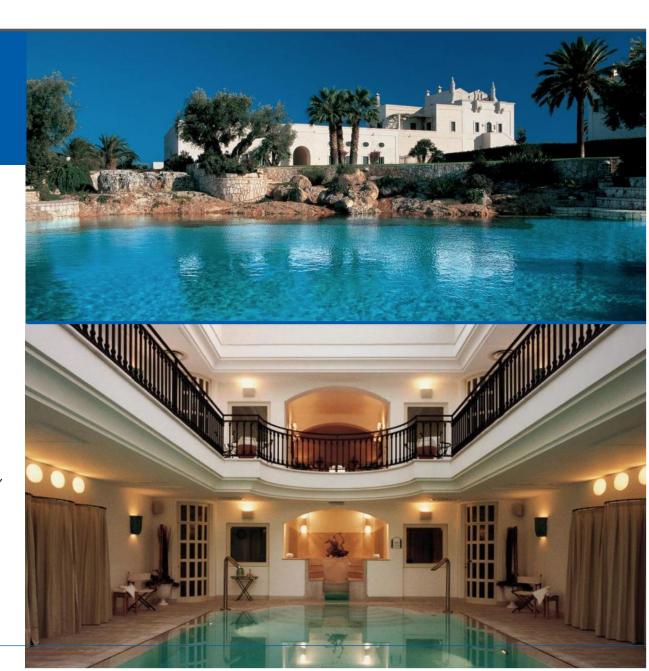
### MASSERIA SAN DOMENICO\*\*\*\*\*

Masseria San Domenico lies only 500 metres from the Adriatic coast in Italy's Puglia region. Its whitewashed building stands among centenarian olive groves.

The building itself dates back to the 15th century, when it was used by the Knights of Malta as a watch-tower.

After a careful renovation, the tower was converted into a 5 star deluxe resort whose charm recalls the history of the region.

Masseria San Domenico offers boutiquestyle intimacy bound with first class facilities such as magnificent outdoor free-form swimming pool, a lovely beach, two tennis courts, a modern gym, a challenging 18-hole golf course and a Thalassotherapy Spa.

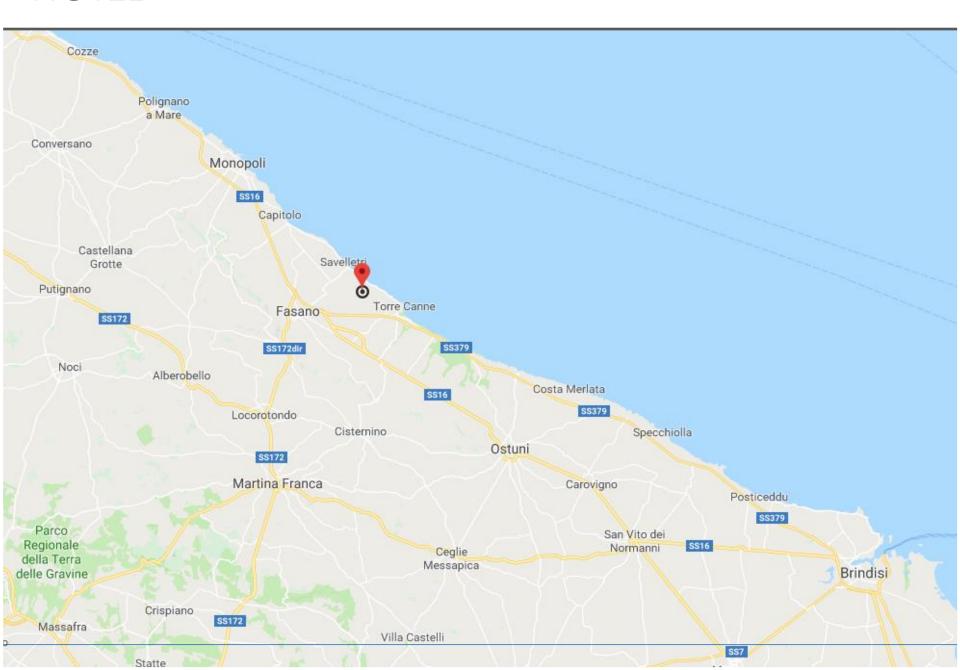














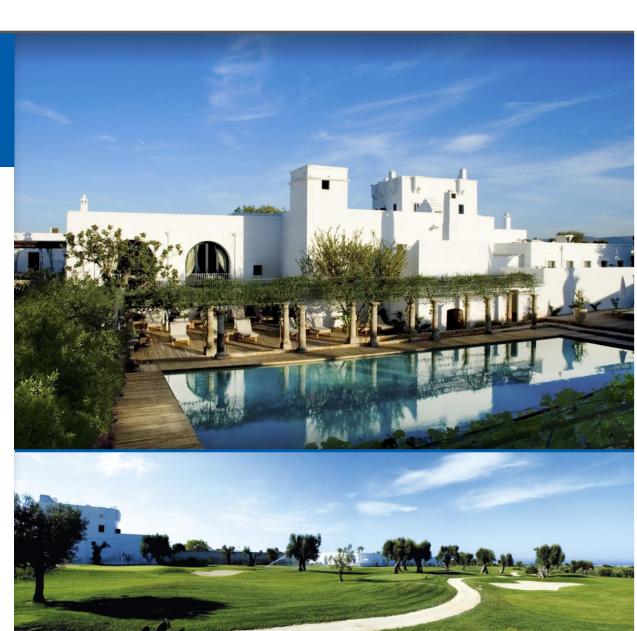
#### MASSERIA TORRE MAIZZA\*\*\*\*

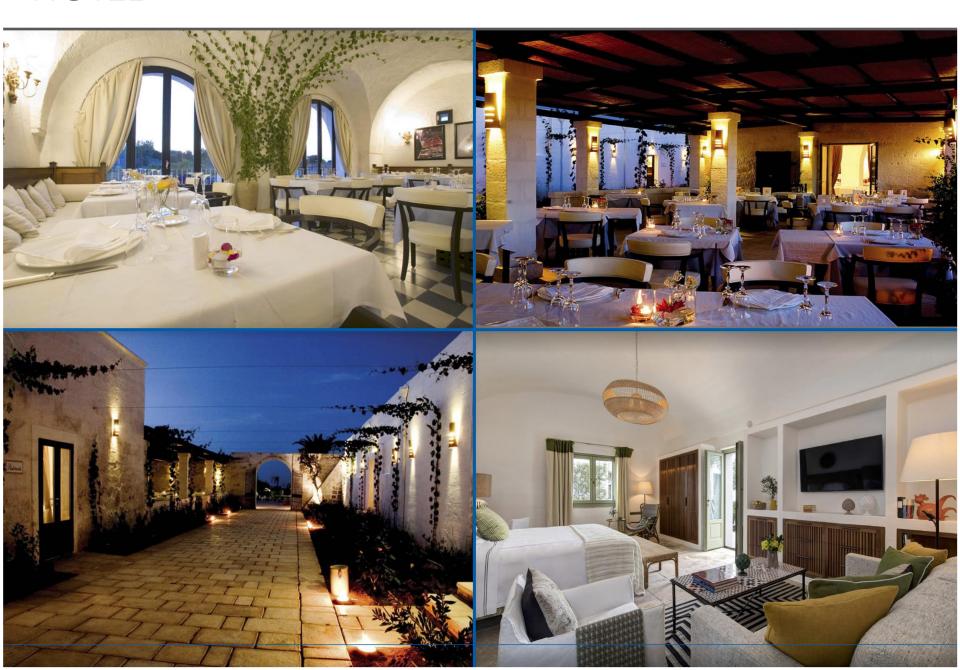
Masseria Torre Maizza is located in the most glamorous destination on the Italian Adriatic coast.

Inspired by the sensational landscapes of Puglia and the ethos of Rocco Forte Hotels, the property exquisitely blends local heritage with contemporary luxury and unparalleled service.

Surrounded by ancient olive groves, the renovated 16th century masseria is filled with thoughtful design accents and details to create a unique sense of place, from the stunning Olga Polizzidesigned rooms and suites to the romantic sunset rooftop bar and elegant restaurant overlooking the swimming pool.

The resort also features a 9-hole executive golf course, a private beach club and an indulgent spa.









### **ARRIVALS**



### -ARRIVALS

There are 4 airports in Puglia but the busiest is Bari and the second in order of importance and air traffic flow is Brindisi.

In spring/summer time, both airports have a reasonable number of European flights.

Based on the hotel location, you should try to aim with an arrival in Brindisi (40 minutes) or Bari (55 minutes).



### DINNER



### DINNER AT THE HOTEL

Once arrived and settled in to your accommodation we invite you to join a cocktail party to welcome you to this amazing location.

Dinner will be served at the restaurant of the hotel in a dedicated area.

The theme will maintain simplicity, because we want you to experience the best of Puglia with the gala dinner... yet a few hints of what is yet to come will be offered with your welcome dinner.

We offer a buffet dinner of all the region's favourites and a troupe of local folklore band and dancers.

The meal will give you an overview of the region with typical food stands such as:

Bruschetta / Mozzarella / Focaccia / Fresh fish / live pasta making the Orecchiette of course / BBQ meats.

The perfect welcome to Puglia and you have only just arrived.









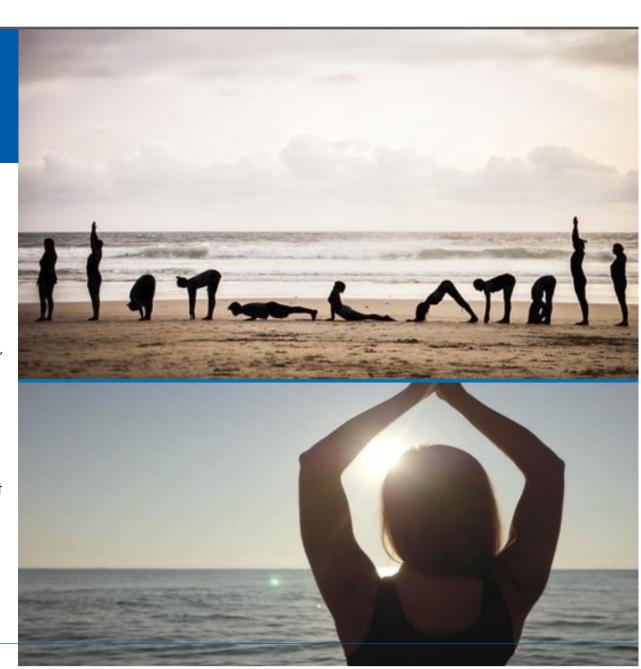
# Day Two SUN SALUTATION BY THE BEACH

Today we start our day with a Yoga session by the beach performing the famous Sun Salutation: a series of 12 postures executed in a single, graceful flow.

Each movement is co-ordinated with the breath and performing them outside can intensify the yoga experience in many ways, focusing awareness, breathing deeply and practicing stillness.

Outdoor practice feels like a union with nature, humanity, and the universe is truly felt.

After this session we deserve a rich breakfast served at the restaurant of the hotel....





## Day TwoYACHT TOUR DAY

The best way to enjoy and admire the setting; Sailing along the coast, relaxing under the Italian sun, diving into the crystal water... this and much more awaits you today.

From the hotel we transfer to the port of Savelletri. Upon arrival each guest is presented with a glass of prosecco and introduced to the private fleet of luxury yachts. Each boat will take an average of 12 persons.

Once each guests has boarded the yacht we depart to admire the splendid coast line. There will be time to sunbathe and take a swim.





### Day TwoYACHT TOUR DAY

A relaxing sailing event on the Adriatic coast is the best way to appreciate the beautiful setting and the various villages dotted along the way.

Whilst some of the villages can be admired from afar, a stop must be made in Polignano; one of the quaintest villages in the region and home to some of the finest restaurants, including Grotta Palazzese.

Picture yourself seated 74 feet above sea level, chit chatting and enjoying a world class meal. This one of a kind dinner is enjoyed in a vaulted limestone cave with an exquisite panoramic view overlooking the Adriatic sea and its adjacent cliffs. Watch the waves steadily lap the shores beneath, enjoy the breeze and listen to some soothing background music. What an amazing feeling and unique dining experience this is!

Following the lunch the tour will continue and we will be back at the hotel in late afternoon.



### DINNER



## Day Two - Evening Dinner LOCANDA DON FERRANTE

Tonight we invite you to The "Locanda Don Ferrante", an elegant restaurant located on top of a stunning sea view terrace in the city of Monopoli.

The transfers will operate by minivans for accessing the old town.

A dinner at Don Ferrante turns to be a gastronomic experience at its best! Mainly we serve fish but the meat lovers can not and will not be disappointed!

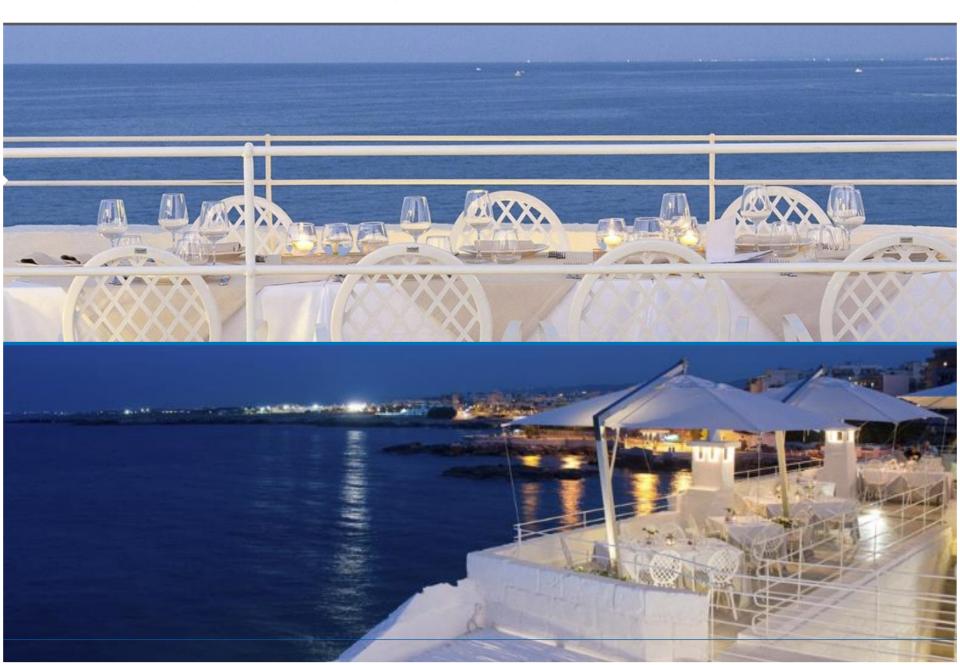
Using regional recipes, the restaurant will tantalise with typical Apulian flavours mixed with Mediterranean essences and a varied choice of wine.

The aim is to dine out on the terrace and take it for exclusive use.



### DAY TWO - EVENING DINNER









# Day Three OIL TASTING IN `MASSERIA BRANCATI

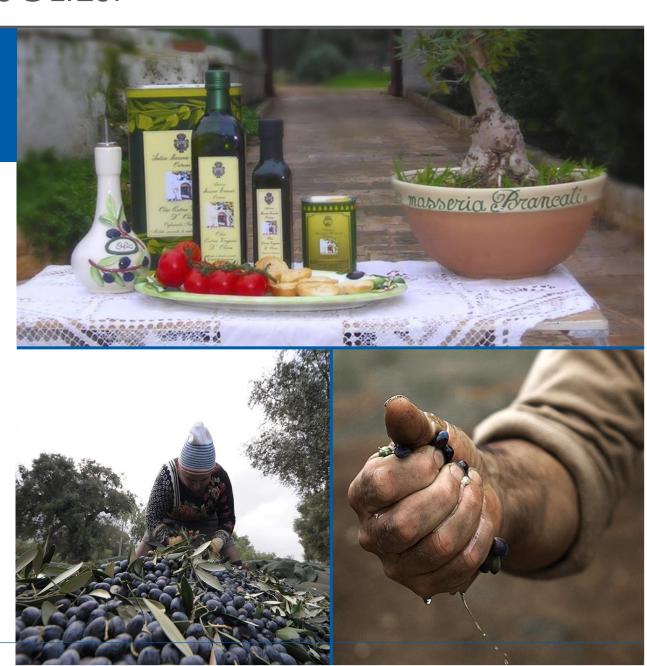
Our activity "Eccellenze Pugliesi" will let you discover Italy's most exciting culinary destination, Puglia, on a luxury gourmet tour.

The slide 28 - 32 are part of the same group activity combining the must-see sights of the area with a sophisticated exploration of the best food and wines of Southern Italy.

Logistic is better managed by splitting the group in to two using luxury mini coaches

Thus, join us and immerse yourself in the beauty, culture and gastronomy of southern Italy in this 17th-century farmhouse.

We start with the stop at Masseria Brancati, located in a gentle and quiet countryside of century-old olive groves, planted 18 meters apart in rows.





### \_\_Day Three \_\_ The best of Puglia!

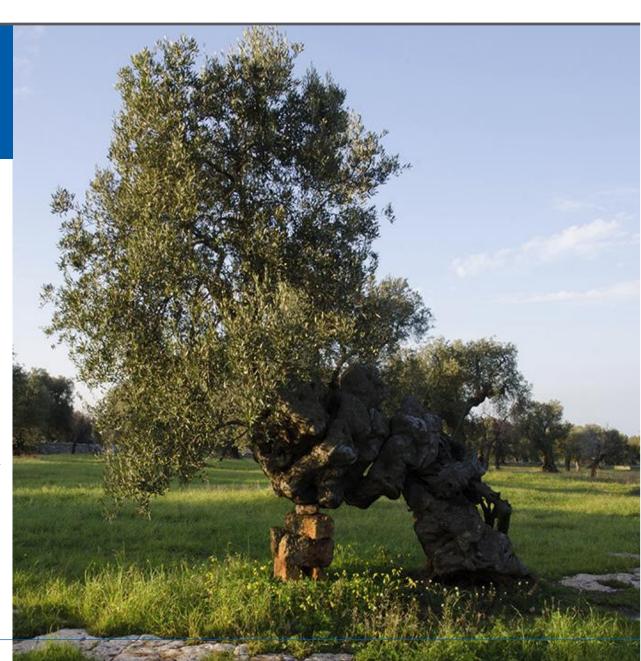
In Apulia you can find more than 50 million olive trees, half of which are centuries old.

Many of these, based on historical studies, seem to date back to about 2500 - 3000 years

Across 30 hectares of Masseria Brancati there are about 1,000 of these millenary plants cultivated in organic farming.

After the visit of the olive farm house, we will taste some nice olive oil produced here and we will enjoy some time for shopping at your convenience.

Then we head back to the minibus and our visit will continue to Locorotondo.





## Day Three WINE TASTING IN LOCOROTONDO

Here we are in Locorotondo, known for its wines and its circular historic centre, which earned it it's name.

It is one of the most beautiful villages in Italy. Upon arrival we will head to one of the most famous wine cellars for the opportunity to taste some local wine and delicious Taralli of the region (picture on the right).

Our gastronomic tour is not finished yet, once the tasting done, we head to Martinafranca.





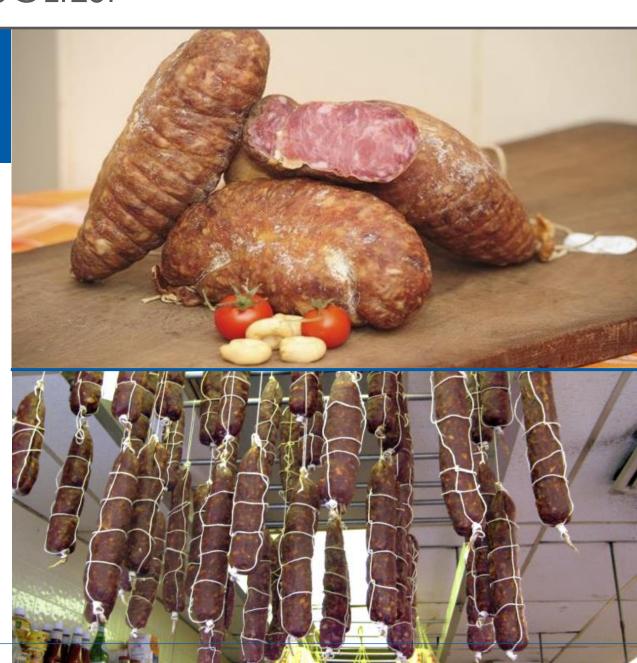
Day Three
SOPPRESSATA
TASTING AND LUNCH
IN MARTINAFRANCA

So, to Martina Franca, a small village in Apulia mostly known for its delicious "soppressata".

It is actually a kind of cold cut prepared with artisan care, obtained from selected meats, and blended with wine.

After an initial period of maturation, the light, natural smoking enhances the organoleptic properties and ensures its preservation.

The tasting will be done in one of the "salumerie" of the village, before we stop for lunch in Gaonas, Officine del gusto.





# Day Three LUNCH IN MARTINAFRANCA

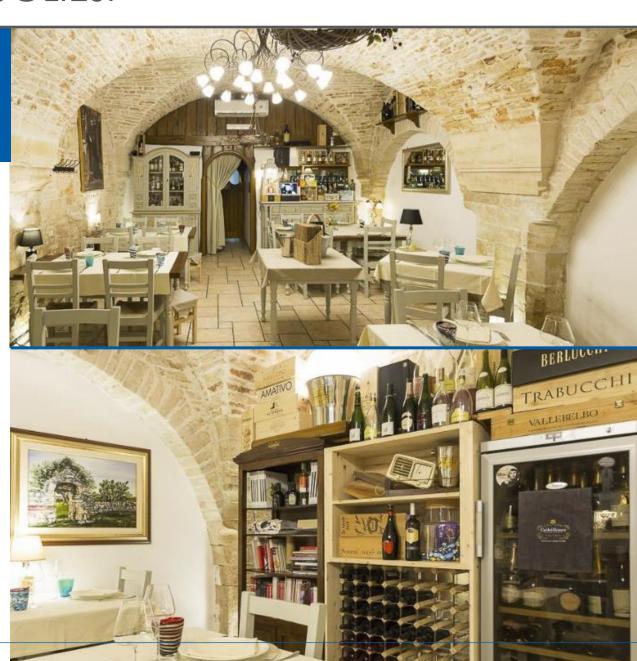
Gaonas Officine del Gusto is where we stop today for lunch.

Chef, Gianfranco Palmisano will guide you through a high-quality culinary journey.

Food and wines will be paired to experience the best of its cuisine.

Only seasonal products are cooked at low temperatures for long times to preserve the flavor, texture and precious nutrients.

After lunch we return to the hotel.



### DAY THREE EVENING DINNER



### ANGELO SABATELLI

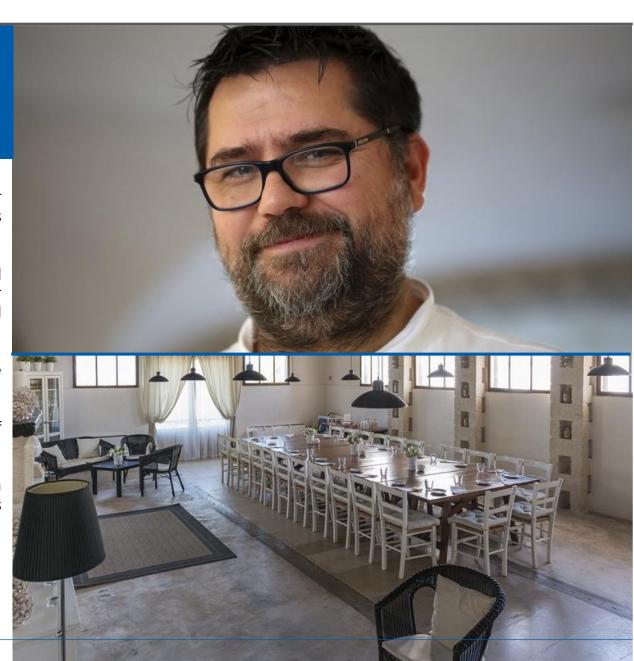
How about indulging in the Michelin star restaurant of the area? The star in this part of the world is Angelo Sabatelli.

Angelo's cuisine is inspired by and constantly dialogues with that past, but then transcends it with singular and always surprising results.

Exotic experiences become creative and intelligent contamination.

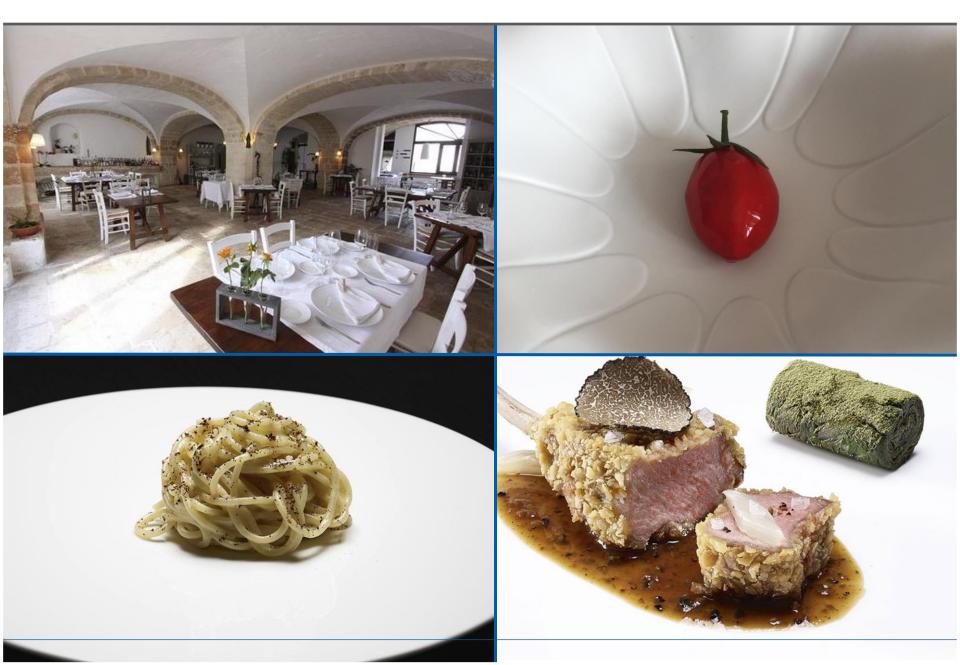
The forms are the artistic expression of an extraordinary sensitivity.

"A man travels the whole world in search of what he needs and comes back home to find it", says the chef.



### DAY THREE EVENING DINNER









# Day Four CAR RALLY TO MATERA

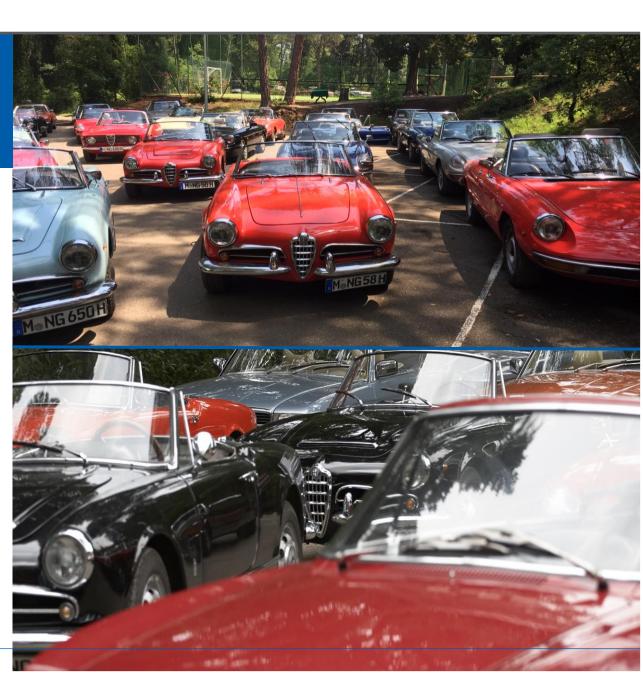
An unforgettable day awaits as you relive the Dolce Vita!

We start with gifts delivered to the room the evening before; scarves for the ladies and hats for the men, glasses for everyone.

The next morning at breakfast we host a surprise briefing, inviting the participants for a vintage car rally.

For a group up to 50pax we can either use the legendary Alfa Romeo or for cost management the fun VW Beetle. The Alfa will take 2 persons, whilst the Beetle is great for 4 persons.

If guests prefer not to drive, may we recommend Old Timer VW minivans, 6 persons per vehicle with a driver. The advantage is that we can allow wine during lunch in Matera.





# Day Four CAR RALLY TO MATERA

No matter the vehicle you will choose for your rally day, we guarantee some special experiences and surprises on the way.

On departure, each vehicle will receive a packaged kit with rally book and local snacks.

...and so here we are, sat in the car ready for the "next adventure".

We make our way through the Apulian and Basilicata countryside...heading slowly but surely to Matera; a city that is leaving its renaissance and becoming famous around the world...even James Bond will be there for the next movie.



### **ACTIVITY**



## Day Four CAR RALLY TO MATERA

In recent years Matera has experienced incredible growth and rebirth, becoming the European capital for 2019.

Visiting Matera is like going back in time. It is no coincidence it is also called the "Second Bethlehem", it has been the setting for films such as Mel Gibson's "The Passion of Christ" and Pier Paolo Pasolini's "The Gospel According to St Matthew".

We will go up to the "Belvedere" to appreciate the stunning view for a group photo and an aperitif.

The photos on this page show you the view from the Belvedere.





## **ACTIVITY**



# Day Four CAR RALLY TO MATERA

Back in the cars we enter the city and take guests to a dedicated parking area.

From here we will shuttle to the heart of the Sassi for a visit of the historical site and some of its many hypogea churches

For the meal we will have the choice of a street food lunch...or may be if you prefer a more relaxed lunch, the restaurants that we love is the "Abbondanza Lucana" literally the owners name and wealth of the region.



## GROUP LUNCH OPTION ONE



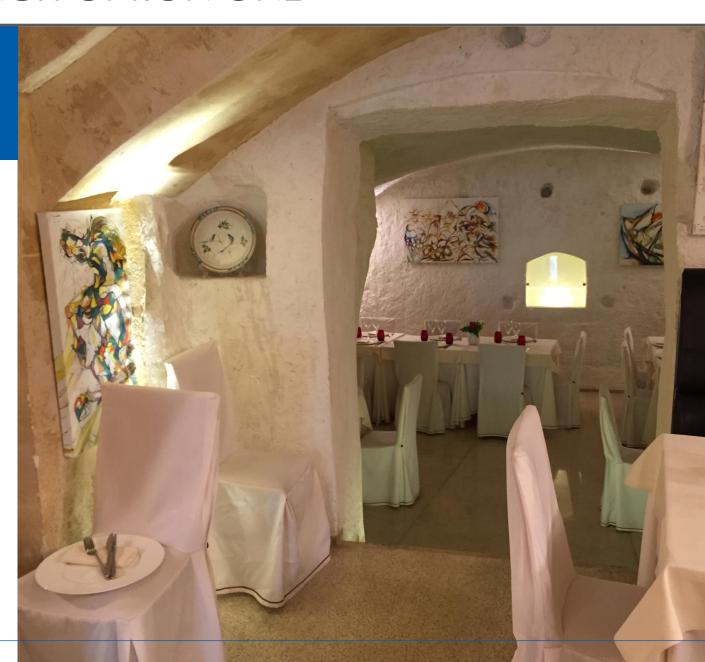
## Lunch Option ABBONDANZA LUCANA

It is obvious that with the "renaissance" of Matera, many new food outlets have been created and we are comfortable in saying that all the restaurants are both quaint and serving extremely good food.

But there is one that we love and that stands out from the rest.

The Ristorante Abbondanza Lucana is a delightful restaurant owned and managed by Francesco Abbondanza, offering the visitors a rather elegant environment and a meal that is a pure discovery.

Unless you have been here before, the food today is the discovery of tastes that will be new and memorable...no exaggeration, trust the writer!



## GROUP LUNCH OPTION TWO



## Lunch OptionSTREET FOOD

Here is a new way to discover your destination, combining history with flavours of local cuisine.

It is not a cooking lesson, but an original way to visit Matera and "I Sassi" in a different and fun way.

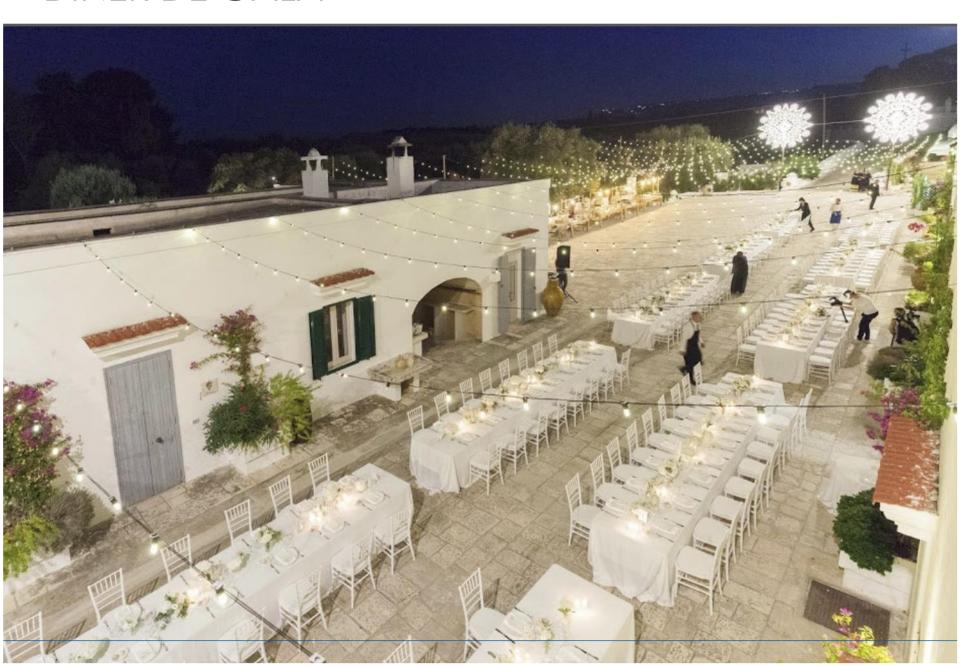
Equipped with a road map and a plan, guests will have to find the stands, restaurants and vehicles to eat.

Explore the city of Matera while enjoying local food and wine.

There will be some free time, but not too much as we will be returning to our hotel by car or bus... depending on the amount of wine served.









#### MASSERIA SAN NICOLA

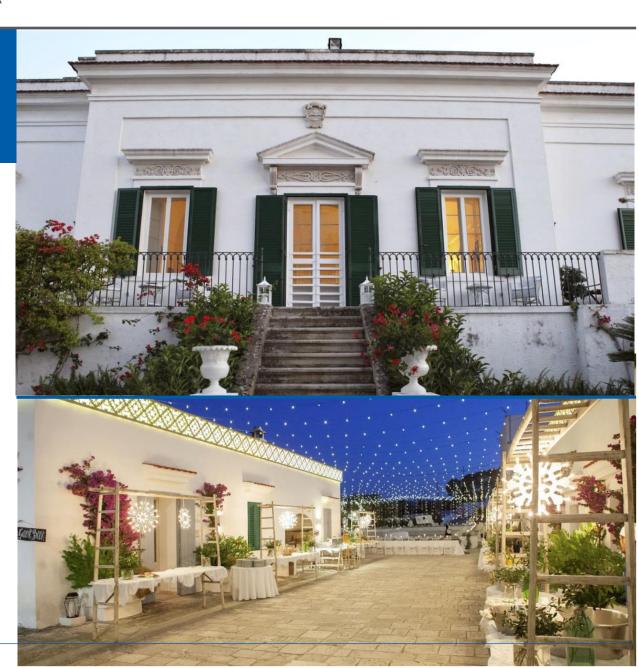
We suggest to spend your last night in Apulia in a warm and typical location of the region.

In the Middle Ages the wealthier peasants took the opportunity to build stone houses and outbuildings on their land, calling them "masserie". Over time, these peasant estates were bought by the lords to spend their holidays in the countryside and have since been transformed into luxury venues..

The Masseria San Nicola was built by the Prince of Carbonelli in about 1600. Later it was bought by the Camicia family in 1800 as a summer residence.

Originally it was known as Masseria delle Seti, later the name was changed to Masseria San Nicola as a sign of devotion to the patron saint of Bari.

The Gardens of Masseria San are surrounded by walls and equipped with narrow streets for walking and especially rich in scents and colours: from bougainvillea to citrus, from aromatic plants to roses.





#### MASSERIA SAN NICOLA

It is in this truly magical setting that we take you and organise your memorable gala dinner in the region.

The evening begins immediately with guests escorted from the hotel lobby to the transfer vehicle by a trio of a local brass band. On arrival a larger number of musicians welcome guests on to the property.

A glass of prosecco is served whilst guests are invited to view a 15 minute concert with the big band.

A cocktail party follows.... Followed by a strolling quartet "armed" with a large tambourine and guitar, 2 dancers appear in the square giving the first hint of the "Pizzica Salentina" ... there is more to come.

We finally sit down for dinner, this can be a buffet style or a family style type of dinner.





#### MASSERIA SAN NICOLA

A feast of local specialties reaches it climax with the grand buffet of desserts which will create the mingling.

During dinner a strolling mandolin and guitarist will have entertained guests at the table.

Additional street artists can be brought in if required or we utilise the regions strong tradition of fireworks for your own corporate display!

When the fireworks are over, we call back the quartet that we saw at the beginning, for the entertaining and interactive performance of the Pizzica salentina (see link to get an idea of what this is....

#### https://www.youtube.com/watch?v=5D0jGRU6tQA

Guests will be not want to miss the dance, we know it...the night is long, the party will never end....you will love our Apulian gala dinner.







## Option One VISIT OF BARI WITH ORRECHIETTE EXPERIENCE

Bari is the main city of an urban agglomeration of more than 700,000 inhabitants

Bari is the ninth Italian city by population and is known to be the city where the relics of Saint Nicholas are found.

This privilege has made Bari and the city's basilica one of the important centres of the Orthodox Church in the West.

Bari has a strong trading tradition and has always been a hub for trade and politicalcultural exchanges with Europe and the Middle East.

The tour will take us to visit the old town with its majestic Saint Nicolaus cathedral. Local street food will be available for the guests and we will ensure that during the walk...guests will "meet" a lady creating the classic "orecchiette".





## Option One VISIT OF BARI WITH ORRECHIETTE EXPERIENCE

One of the many fascinating aspects of travelling to a foreign country is undoubtedly to discover local food.

An orecchiette has the shape of a small dome, with its centre thinner than its edge, and with a rough surface. Like other kinds of pasta, orecchiette are made with durum wheat and water.

Eggs are rarely used. In traditional Southern Italian home cooking, the dough is rolled, then cut into cubes. Each cube is pressed with a knife, dragging it on the board and making it curl.

The shape is then inverted over the thumb.

The way these ladies prepare the orecchiette looks simple, but boy!, it takes a lifetime to shape such pasta.

The meal will be around the Orecchiette obviously.





### \_Option Two \_ ALBEROBELLO AND \_CASTELLANA CAVES

We suggest you visit one of the most popular places in the region: Alberobello.

Seen from the outside, Alberobello may seem like just a rustic city in Italy. But a closer look reveals that this small town is in fact a UNESCO World Heritage Site.

And the reason for this distinction? Alberobello's unique **Trulli**. If you have never heard this name before, trulli (trullo in the singular) refers to white buildings built without mortar with characteristic conical roofs.

The trulli are mainly made of local limestone, with dry stone walls. It is a very traditional conception of the house that is synonymous with the Apulia region.



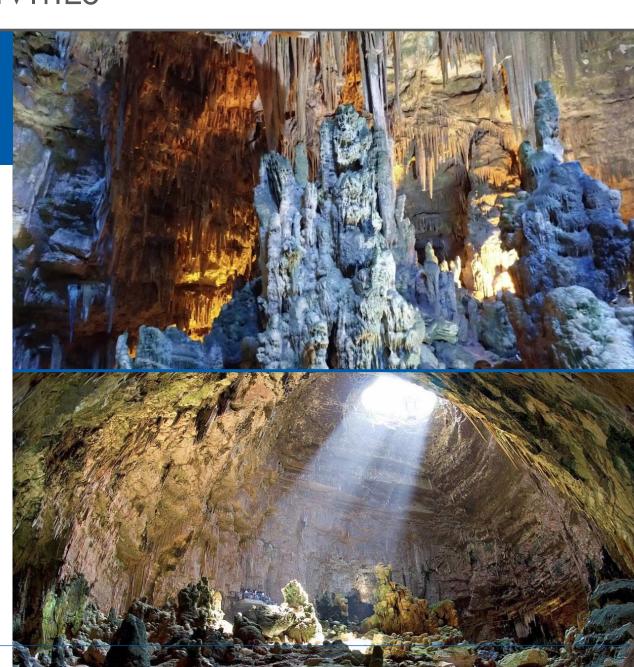


# Option Two ALBEROBELLO AND CASTELLANA CAVES

The caves of Castellana are a complex system of underground cavities, located 20 minutes from the city of Alberobello.

The path inside the caves winds its way 3km, delving up to 60 metres deep in an amazing landscape of stalactites, stalagmites, fossils, canyons and caves!

Your guests will be accompanied by experienced guides.





**ARRIVEDERCI** 



## KEEP CALM

**AND** 

SAY ARRIVEDERCI





