

Puglia Culinary Adventures

with

Chef David Verzello

and

Chef Mary Anne Contreras

April 27 - May 5, 2019



SOUTHERN VISIONS
Designers of Unparalleled Experiential Travel

Puglia Culinary Adventure

This is a beautiful discovery itinerary through the region of Puglia, Italy, which lies in the heel of the boot, along the sun drenched Adriatic Sea. Puglia offers access to the freshest seafood, crowd-free open spaces, irresistible desserts and pastries, distinct wines, and the 50 million olive trees that make this region the worlds leading producer of olive trees that make this region the world's leading producer of olive oil. Come to Puglia and hear voices of the past call out over the trulli houses... we promise, once you discover it, Puglia will leave a lasting impression. There is an openness and rustic charm that is reflected not only in the personality of the locals, but also the sharing of the food. The region has countless historical and cultural treasures. Its long and colorful history, ranging from Norman to Byzantine occupation, has resulted in an eclectic mix of architecture, cultural sites and matchless hospitality.



Masseria Petrarolo



Masseria Petrarolo is a beautifully restored fortified farmhouse dating back to 1689 in the heart of Puglia. Its secure courtyard and noble towers denote the region's battle strewn history, but where once stood a stronghold against marauding Barbary pirates now stands an elegant family hideaway, teeming with narrative, begging to be explored. A luxury eight-bedroom villa with three kitchens, large living and dining areas, a wine room, orangery, hammam, two pools and endless gardens, situated amidst 30 hectares of picturesque farmland - this villa is the perfect combination of opulent elegance and rustic wilderness. Eight bedrooms sleep 16 in complete comfort. All have luxury ensuite bathrooms. The Masseria's heritage and expansive sea views blend with the stylish interiors to stunning effect. The result? Eight private sanctuaries, each with a unique legacy full of rustic elegance and warmth.





Day One Arrival and Orientation

We will meet your flight arriving into Bari and proceed directly to your luxury lodging Masseria Petrarolo. This evening, the Villa's chef will prepare a wonderful Pugliese meal for you to welcome you to our beautiful region. Welcome to Puglia!

Day Two Olive Oil and Ostuni

This morning we will go in search of one of Puglia's most important treasures: olive oil. We will travel to the renowned Masseria Brancati where olive oil has been produced since the Bronze Age. The owner, Corrado, will welcome us to his estate and give us a tour of the ancient olive mill and his beautiful olive groves. The tour will conclude with a tasting of his wonderful olive oil. An exclusive picnic lunch will be prepared by our cook and be served under the shade of the olive trees on the estate. After a leisurely lunch, we will travel to the stunning white citadel of Ostuni also known as "La Citta Bianca" or the White City. Here we will have an aperitivo in a beautiful setting before embarking on a walking tour during which our expert, a local guide will bring to life the history of this intriguing town. Back at the villa tonight we will get busy in the kitchen for a hands-on cooking class with Chef David and Chef MaryAnne.



Day Three Burrata and Trulli Houses

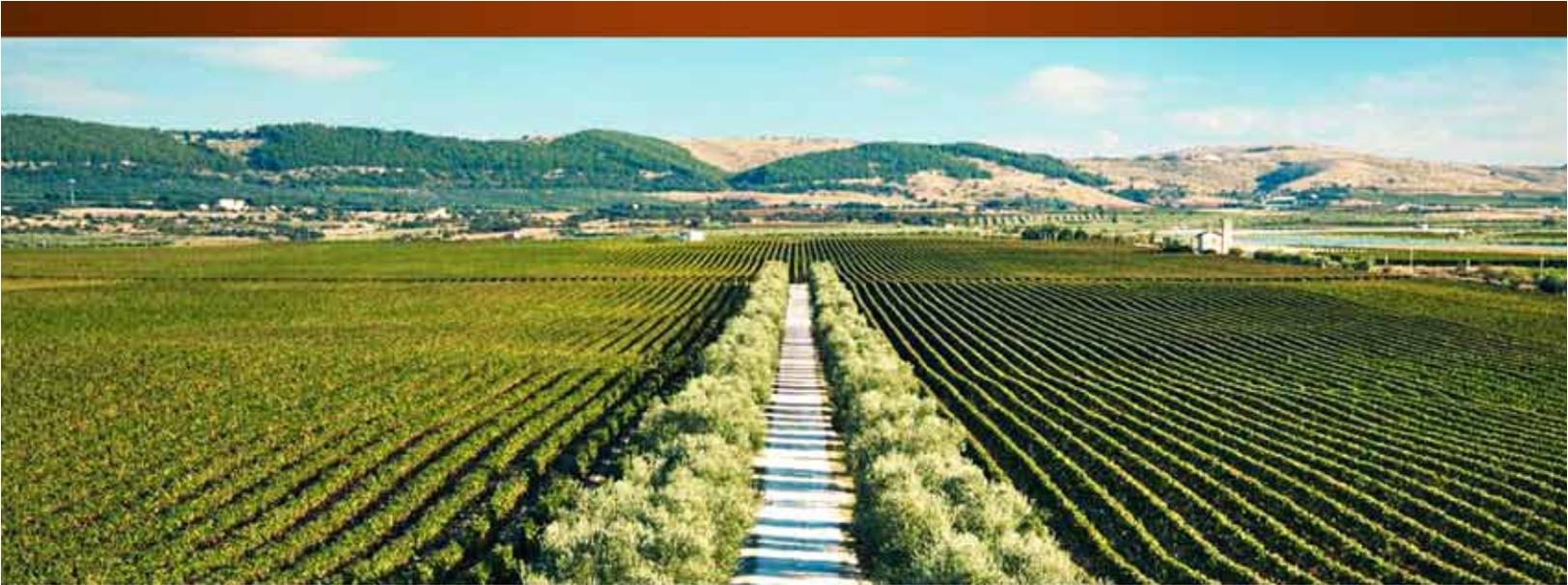


This morning we will go in search of Puglia's famous Trulli houses. These cone-shaped dwellings are unique to the region. In the UNESCO World Heritage Site of Alberobello, you see a concentration of over 1,000 Trulli houses. Our expert guide and local superstar will bring the history of this picturesque town to life. Next, we discover the secrets of cheese making in the ancient traditions of Puglia. You will meet local cheese artisan Giorgio at his farm, where he will demonstrate the art of making fresh burrata and let you try twisting a knot of mozzarella or two! He will also show you the room where he ages mozzarella over several days to make scamorza and, of course, let you sample the selection. For dinner this evening we will sample some local meats at a "Butcher-style" restaurant, also known as a "Fornello Pronto"

Day Four Dining with Locals

Enjoy some free time this morning. Relax by the pool, or indulge in the Hamman. For lunch, we'll enjoy another culinary adventure in the kitchen. This time with a local chef, a rising star on the gastronomic scene of Puglia. This afternoon we will venture to an ancient Masseria just outside the charming town of Conversano. The Masseria is home to the country kitchen of Mara & Marina who will host you for today's in-depth cooking class. Marina is also a Sommelier so you can be sure the wines with dinner will be perfectly paired with the Cuisine! The class will involve the freshest, seasonal ingredients, which you will use to prepare a delicious, traditional meal. You will learn the secrets of local dishes and ancient techniques of southern Italian cooking as you help to prepare the meal. After the class, you will all enjoy a delicious lunch together. This experience will provide you with plenty of memorable moments and dishes you can recreate at home!





Day Five Vineyard and Baroque Splendor

This morning we'll head to Lecce, the capital of the Salento province known as the "Florence of the South" and home to many amazing Baroque masterpieces and treasures of Italy. Wandering through the old streets you will be amazed by the imposing architecture and millennia of fascinating history revealed before your very eyes. This morning our guide will accompany you on a walking tour to share the best of the city's secrets. Next, we travel to one of Puglia's most renowned wineries - Li Veli. After a fascinating tour with the vineyard's expert oenologist, you will be treated to a private lunch and wine tasting over-looking the aging barrels of wine. You will then be transported back to Messeria Petraroio for a relaxing evening and gourmet dinner prepared by Chef David and Chef MaryAnne.



Day Six Optional Hiking and Michelin Stars

Enjoy an optional walk in the Puglia countryside this morning or spend time relaxing at the villa. We'll enjoy another cooking class for lunch. This evening we will experience a gourmet interpretation of the Puglia kitchen at one of the region's leading Michelin star restaurants, Pasha. Chef Maria Ciccorieila will dazzle you with her refined dishes, based on the best seasonal ingredients in an elegant setting. Buon appetito!



Day Seven Tall ship on the Adriatic

This morning we'll transport you to the picturesque, fishing village of Monopoli. Here we will embark on a fabulous tall ship and sail the crystal clear waters of the Adriatic. We will travel along the coast to the striking cliff-top town of Polignano a Mare. You can admire the town known as the Amalfi of Puglia and its famous sea caves used in the past for smuggling contraband. A light aperitivo-style lunch will be served on the boat. You can enjoy a glass of wine while you relax and soak up the sun and the refreshing sea air. We will stop in a tranquil spot perfect for having a swim before returning to Monopoli. Afterward, we will transport you back to the villa to enjoy the swimming pools and relax in the tranquil setting. For our last evening together, we'll enjoy a gala dinner and the magical atmosphere of some local musicians to create a truly unforgettable experience.

Day Eight Farewell

Our driver will take you to the airport for your departure flight or onward journey. We hope Puglia has touched your soul and that you will return soon!



What is Included

- 7 nights lodging at Masseria Petrarolo
- Group arrival & departures transfer from Bari to Masseria Petrarolo
- All shuttles described in the daily activities
- Visit an ancient olive oil estate with exclusive private dining at the monumental olive grove
- Walking tour of Ostuni
- Walking tour of Lecce
- Visit Li Veli Winery 8: tasting with the winemaker
- Half Day on a Tall Ship
- Walking tour of the UNESCO World Heritage Sites of Alberobello
- 7 breakfasts, 7 lunches & 7 dinners (of which 5 cooking classes)
- Visit to a local dairy farm for a burrata and mozzarella experience

What is not Included

- Air transportation
- Meals and wine consumed outside of the villa unless otherwise indicated on itinerary.
- Gratuities are at the guest's discretion
- 50% Non refundable* deposit is due at the time of booking. The balance of the fare is to be collected 60 days prior to arrival.
- All payments are non-refundable should you need to cancel for any unforeseen reason.
- We suggest travel insurance.

Contact

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