

Puglia



Cooking class in Alberobello

Puglia Unwrapped

Forming the 'heel of Italy', Puglia offers everything from Adriatic-coast fishing ports to remote hamlets and its signature 'trulli' – unique cone-roofed cottages. Yet aside from these draws, it's also home to rustic cuisine, a simple lifestyle and robust wines, making it a place not just to explore but to immerse yourself in.

On this 7 night tour we base ourselves in Alberobello, the city of trulli, and visit not just highlights like Lecce and Matera, but some of Puglia's hidden and most authentic gems. Discover quiet villages and medieval harbours, visit agritourism farms to watch bread and mozzarella being made, and enjoy classic Apulian cuisine at family-run restaurants along the way - bellissimo!



Where is Puglia?



Where are we staying?

Trullo House

Alberobello

Staying in Alberobello is like stepping into a storybook and with Charming Trulli, that story becomes your own. Each Trullo is a beautifully restored piece of history - no two are alike. Today, they offer an experience that is both deeply authentic and incredibly comfortable. Each Trullo has been carefully renovated by Charming Trulli, a family-run group that represents the spirit of Alberobello while adding just the right touch of modern comfort.

Whether it's a cozy one-room hideaway or a larger Trullo with rustic arches and local stone floors, your home in Alberobello will be unique, full of character, and completely yours. Well equipped, each Trullo features tea/coffee making facilities, bathroom products and hairdryer, minibar and flatscreen TV.



What are we doing each day?

Day 1 Fly to Bari

On arrival we meet our tour manager and set off for the UNESCO World Heritage Site and charming village of Alberobello, our base for seven nights, famed for its unique whitewashed drystone cottages with conical roofs known as 'trulli'. We enjoy a guided walk to explore the village and stroll around the historical Rione Monti and Aia Piccola districts, home to around 1,000 of these unique dwellings, and learn about them as local farmers' homes. Explore artisan boutiques tucked into Trulli, and soak in the peaceful rhythm of a town where time seems to slow down. In true Magari style, this is not just a visit - it's an immersion in local tradition, architecture, and hospitality that only a stay in an authentic Trullo can offer. We'll also have free time before we check into our authentic Trullo accommodation in the heart of Alberobello. In the evening, we enjoy a welcome drink and tasty anti-pasti followed by dinner in a local traditional trattoria within a short walking distance.

Meals included: Dinner

Day 2 Vintage drive, local Masseria, cooking class & orchard lunch

During our stay, a local trattoria just steps away from our Trullo will be serving a delicious daily buffet-style breakfast for us. After breakfast, we will be driven in a classic vintage car to explore this unique landscape known for its rolling hills, ancient olive groves and characteristic stone walls. We'll be welcomed at a local family run 'masseria' farm which specialises in making its own delicious bakery produce. Afterwards, we'll delve a little deeper into this region by enjoying a totally exclusive experience in a local family orchard, as we learn how to make pasta in a charming setting amongst the fruit trees. We'll then be hosted by good friends of Magari for a delightful lunch with the freshest of ingredients grown just steps away from where we are sitting in the orchard. This evening, dinner will be at leisure.

Meals included: Breakfast, Lunch

Day 3 Matera, bread making, Gravina & Aglio Piccolo

Following breakfast we drive to the UNESCO-listed historic town of Matera, perched dramatically on an outcrop. Dating back 10,000 years, this magical place took a starring role in films such as The Passion of the Christ and Bond film, No Time to Die. We can admire some of its stone churches and explore the Sassi quarter, known for its Palaeolithic cave dwellings. To give us a mouth-watering flavour of local life, we'll enjoy a bread making demonstration to see how the generations-old traditional bread is made. We'll also visit the ancient town of Gravina, dramatically divided by a deep ravine (gravina), hence the name, carved by the Gravina River before returning to Alberobello then visiting rural Aglio-Piccola, a family-run Apulian 'masseria' farm for our dinner.

Meals included: Breakfast, Dinner

Day 4 Polignano & Monopoli

Following breakfast, we make the short drive to Polignano, a delightful coastal town, rich in history and occupying a promontory surrounded by the sparkling blue waters of the Adriatic Sea. We have time to explore its narrow streets, bougainvillea filled church squares and take in the spectacular sea views. Another cultural delight is the charming seaside town of Monopoli which we visit next. Its historical centre features ancient fortifications and white houses, squares, and

churches all set against a picturesque harbourside. Our time here is capped off with a tasty Apulian lunch at an authentic seafood eatery. After such a hearty lunch, this evening you may not have an appetite, so we have the flexibility of an evening at leisure in Alberobello.

Meals included: Breakfast, Lunch

Day 5 Locorotondo, Mozzarella making & Martina Franca

Following breakfast, we'll have some more time to explore Alberobello before departing early afternoon. Winding through the green hills of the Valle D'Itria, we'll pass olive groves and trulli villages to discover the pretty village of Locorotondo. Enjoy a short, guided walk around the centre before we head off to meet 'Mama' and 'Nonna' in their family run 'masseria' which specialises in making its own delicious dairy produce. Enjoy watching the art of making mozzarella from generations-old recipes – a totally fascinating and delicious experience! Our last visit of the day will be to beautiful Martina Franca, a historic and elegant town known for its Baroque architecture, whitewashed alleys and vibrant local life. Enjoy a short, guided walk around town before enjoying an authentic evening meal in our handpicked local restaurant.

Meals included: Breakfast, Dinner

Day 6 Lecce, Ostuni & Olive oil tasting

Following breakfast, we head to Italy's 'Florence of the South' – the city of Lecce. This stunning city mixes baroque architecture with a buzzy atmosphere. We take a guided walk around the centre and admire treasures like the Basilica di Santa Croce, Piazza Duomo and the city's hidden Roman remains. Our explorations end with free time for you to have lunch at a restaurant of your choosing. Later, we stop in hilltop Ostuni, dubbed the 'white town' for its shining white buildings. Enjoy a short, guided walk around the centre, and admire the far-reaching views to the Adriatic. During our return to Alberobello, we call at a medieval masseria to sample local olive oil.

Meals included: Breakfast

Day 7 Cantina Torricella wine tasting and Masseria Torricella farewell dinner

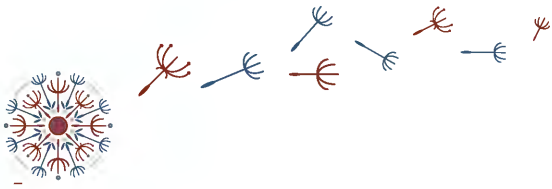
Following breakfast, we'll have some time at leisure for last minute shopping in Alberobello. This afternoon we will visit the beautiful family-owned organic Cantina Torricella Winery. We'll be shown around the vineyards to see how the family uses agronomic techniques to produce the different varieties of grapes before a mouth-watering tasting of the wines. Afterwards, we'll stroll across the beautiful vineyard grounds to the family's Masseria Torricella for this evening's farewell meal.

Meals included: Breakfast, Dinner

Day 8 Departure

Following breakfast, we travel to Bari airport for our flight home.

Meals included: Breakfast



Our handpicked highlights

If it isn't included, it isn't worth it

- Enjoy an exclusive drive through the countryside in a classic vintage car
- Learn how to make pasta amidst a family orchard
- Discover the art of making mozzarella and focaccia at one of Puglia's 'masseria' fortified farms
- Visit the gorgeous, UNESCO-protected town of Matera, immortalised in a 007 film and famed for its cave dwellings
- Dip into hidden gem villages of Locorotondo and Ostuni, deep in the Tuscan-like Valle D'Itria
- Savour an authentic lunch at a humble osteria in seaside Monopoli
- Sample some of Puglia's finest local produce at family-run estates, such as wines from the Cantina Masseria Torricella and fruity home-grown olive oil in a medieval Masseria
- Wonder at the baroque beauty of Lecce, a city often compared to Florence



Locorotondo walking tour



Some of our unique artisan experiences

As well as ancient towns and incredible archaeological sites, Puglia is known for its agricultural landscape with agrotourism farms producing the finest olive oil, wines and cheeses. Working with local artisans and osteria owners, we are delighted to show you the true essence of Puglia with handpicked authentic and immersive culinary experiences. Slowing the pace down, we'll show you the rustic way of life which has been the same for generations.



Mozzarella making with Nonna

In the depths of the Puglian countryside, we take you to a family-run dairy farm which specialises in producing their own dairy products. See for yourself the fascinating art of making mozzarella by hand, learnt from years of practice. See Nonna and Mama preparing this delicious creamy cheese from the freshest of milk and using generations-old recipes - warm, welcoming, and unforgettable.



Private dining in Monopoli

In the charming coastal town of Monopoli with its narrow winding streets dotted with tiny shops and inviting seafood eateries, you will find a favourite with the Magari team, a 'locals-only' osteria. A lively spot where friends and family enjoy the freshest seafood and local wine. If you didn't know it was there, you might miss it with its unassuming small blue entrance and simple décor. We will enjoy a sumptuous seafood lunch with clams, shrimp, octopus and calamari washed down with a glass of the local Puglian house white!



Vintage car & pasta making

Offering a unique motoring experience, we take a drive through the beautiful Puglian landscape in an iconic classic Fiat car, turning heads as we go. Later in the day, we arrive at a secret garden plot in a family-run orchard for a very special experience. A pasta making lesson around a rustic farm table amongst the fruit trees. With expert encouragement roll out and try your hand at shaping home-made pasta before being rewarded for your efforts with a delicious lunch made using ingredients sourced directly from the surrounding garden.