

Magari

TOURS

Authentic & Immersive Escorted Tours



Puglia • Lombardy • Umbria • Tuscany • Sicily

www.magaritours.com



Welcome to Magari Tours

Our family of hand-crafted, escorted tours will take your travel experiences to a new level – providing deeper, immersive and truly authentic adventures.

Capturing the essence of Magari

Magari is about exploring Italy more deeply and closely than you can on a conventional escorted tour. Our logo captures this vision: blending images of a seed-blown dandelion with colourful Mediterranean tiles and the four points of a compass. The result is a symbol that conveys the richness and variety of discoveries you will enjoy when you travel with us.

Imagine for a moment the secrets behind the most delicious pasta dish you ever tasted: olives from local trees, wild mushrooms from nearby forests, and the skills of a local cook. Transfer these principles to tours and you have Magari. Our tours make the most of a region, get beneath its skin and reveal it from the inside rather than the outside, with nothing added or taken away.

Why did we choose the name Magari?

Call it fate – in researching tour names, we found this Italian word, which means anything from ‘I wish’ to ‘if only’ or ‘perhaps’ – feelings that chime with our aim of making travellers’ experiential dreams come true. ‘Magari’ also stems from the ancient Greek ‘makarios’ meaning a ‘happy, blessed event’ – something we hope you feel when touring with us.

What you need to know

Magari Tours offer authentic experiences in each destination we visit. Each tour is specially timed, so you experience every location at its purest, original, and uncrowded best and no trip will run with more than 19 passengers.

We make a point of focusing less on tourist highlights and more on smaller, lesser-known but enchanting locations: visiting villages and hidden gems often overlooked by conventional, conveyor-belt-style itineraries.

We choose our hotels and food with authenticity and sustainability in mind. Rather than glossy global chains, we hand-pick privately owned hotels rooted in their communities and which promote sustainable practices. And we steer away from fine-dining and silver service, instead favouring rustic trattorias and hotel restaurants that serve classic, unpretentious local fare.

The finishing touch comes from our tour leaders. Each is passionate and knowledgeable about their region, and knows first-hand what makes an escorted tour seamless and special. Their expertise and dedication ensures your time with us is as effortless and enriching as it can possibly be.



Olive oil tasting



Pasta making

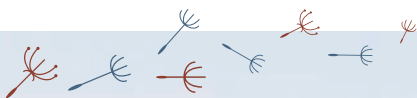


ATOL & ABTOT protection

Magari Tours is a brand of Success Tours Ltd and owned by The Albatross Group, a collection of travel companies with unparalleled experience in group tours. As part of the group, we are ATOL licenced and ABTOT protected, so you can rest assured that your money is secure and you are financially safeguarded.

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Silvia & team in the kitchen, Mandranova



Di Vincenzo family, Mandranova

The Magari Difference

What makes us different?

We think it's the simplicity and authenticity of our holidays and the people we work with.

We've dug deep into each region to offer unique handpicked highlights such as dining at a private 'Baglio' farm in Sicily and learning the art of Sicilian chocolate-making at a chocolaterie, along with tours that discover hidden villages overlooked by the main tourist itineraries – we uncover the heart and soul of some of Italy's and the Mediterranean's most characterful and timeless destinations. With so much included, our tours provide a genuinely comprehensive travel experience, so we don't need to offer 'optional' excursions. If there's something worth experiencing and it chimes with the Magari style - we will always build it into your tour anyway.

Making memories

Our tours get to the heart of a destination as you meet local people and discover more about their way of life, culture, food and heritage offering more immersive, authentic encounters. Magari Tours are fascinating holidays of discovery to travel through 'off the beaten track' Italy leaving you enriched and mesmerised by the places you visit and the people you meet along the way.

Responsible

Every hotel and accommodation is chosen for playing a key part in the local economy and following eco-friendly and sustainable practices: from employing local people to using local suppliers and farmers growing organic produce. So, you can be confident your visit will support the local community and leave a positive impact wherever you stay.

Culinary

Food is at the heart of every region's culture, so all our tours have a strong gastronomic slant. Our journeys include hotel and trattoria breakfasts made from the freshest seasonal produce, and a generous sprinkling of delicious meals at humble trattorias and family-run eateries. We also include local wine tastings and other mouth-watering delicacies at farms and agritourism estates, and authentic culinary demos by local cooks.



Cascina Carretto



Locally grown, freshly picked



Garibaldi Bistrot

Handpicked artisan experiences

All our tours include the chance to immerse yourself in experiences that are not available through mainstream travel providers. It's a chance to live and breathe like a local, getting a real sense of their passion for their surroundings, and understand - as the Lamberti's say - "the bond we have with our native land". See individual tour pages for some examples.



Francesco & family, Torre Marabino

What our customers say about travelling to Italy with us

"This is a lovely hotel. The food is amazing. And I just like the variety of the places that we've been to visit. You could almost sell it as a food and wine tour as well as the Secluded Tuscany tour. I think it's a good variety of places we've been to visit. The cheese farm, the olive oil farm and of course the wineries."

Katharine Blakemore - Tuscany Tour

"We are lucky to have Wendy (Tour Guide). She's English but speaks fluent Italian and can tell us things we wouldn't normally know about Italy otherwise. She's good at giving us bite-size amounts without notes. It was like we were travelling as her guest rather than her client."

Mr & Mrs Jupp - Tuscany Tour

"Just to say we had a lovely time on our Magari Tour - Lombardy. The Tour Manager was outstanding. Enjoyed the location of the hotel, family staff were very friendly and efficient, and everything felt relaxed with really good dinner choices and wines."

Mr & Mrs Brown - Lombardy Tour

"Everything was taken care of, from our perfect Trulli accommodation and authentic Puglia food and wine to our daily outings, which not only gave us an overview of the lovely surroundings but introduced us to so many different aspects of Puglian life. I do not think the holiday could have been bettered! In all our holiday-making, we would be hard pushed to think of a more enjoyable and better organised trip."

Mr & Mrs Field - Puglia Tour

Contact your local travel agent

7 Nights

From £3499pp

• April • June • October

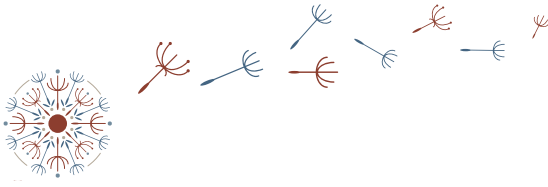


Cooking class in Alberobello

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.



Contact your local travel agent

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 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 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 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 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

The order of visits & attractions may change

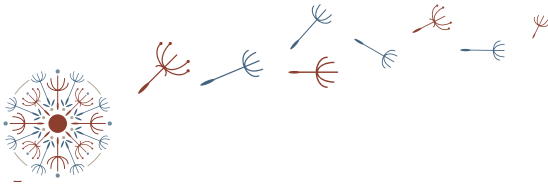
PRICE INCLUDES

Return flights London

(specific airport will be advised once schedules are available)

Fully escorted holiday

Meals as stated above and Handpicked Highlights listed



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
- 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
- Visit the gorgeous, UNESCO-protected town of Matera, immortalised in a 007 film and famed for its cave dwellings
- 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 agro-tourism 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.



Mozarella 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.

Contact your local travel agent

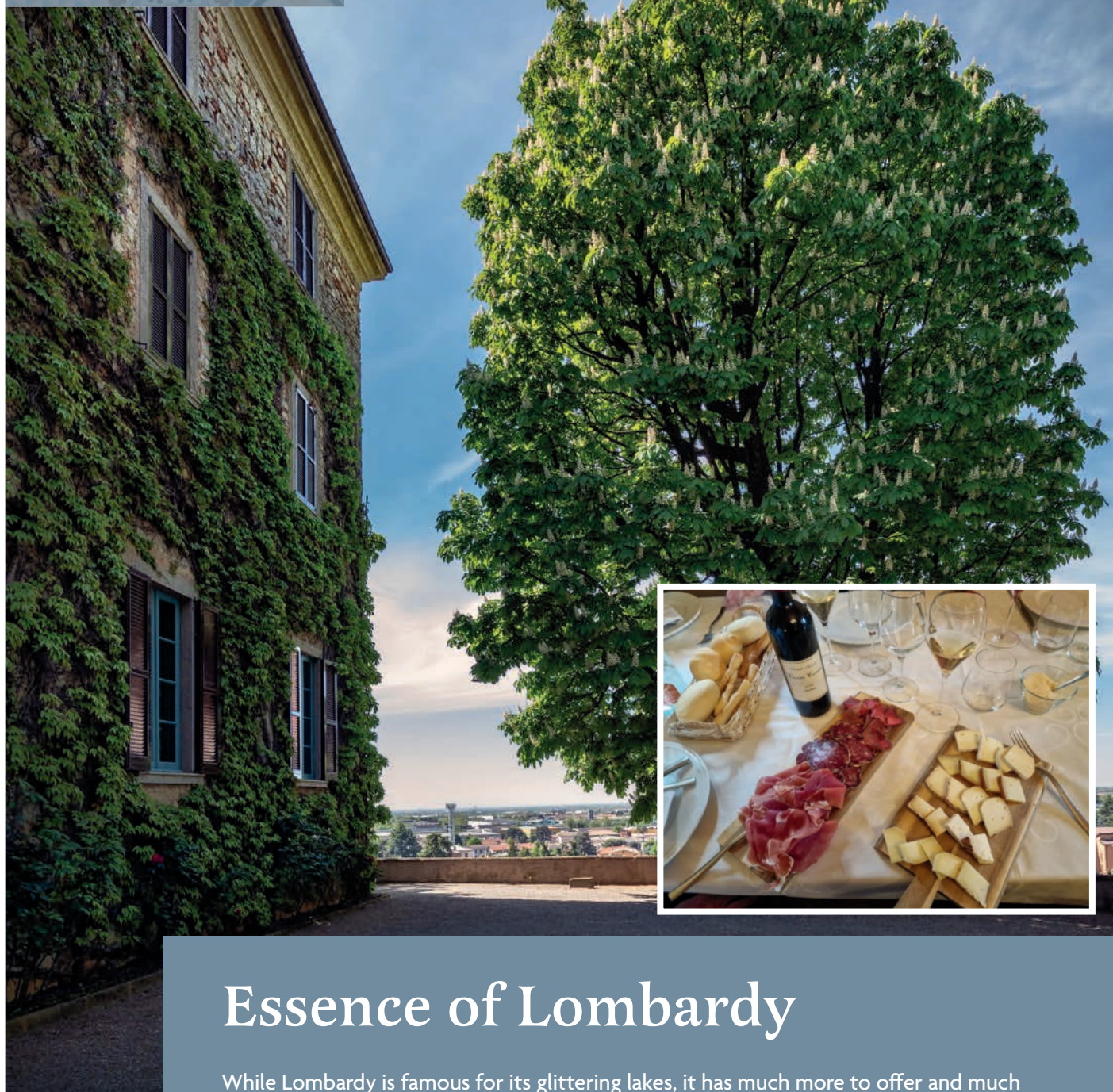
6 Nights

From £2295pp

• May • September

• October

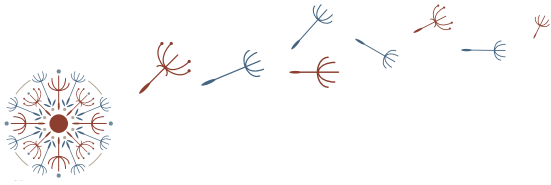
Castello di Grumello winery



Essence of Lombardy

While Lombardy is famous for its glittering lakes, it has much more to offer and much that's missed by the tourists who rush to its Lakes Garda, Como and Maggiore. Among them are quiet cobbled towns, quaint villages, trattorias serving age-old recipes, and the valleys of the Bergamasque Pre-Alps, where meadows and woods reign.

This tour casts the spotlight on this largely undiscovered corner of northern Italy: unfurling Lombardy's history, charms and rich cuisine over seven rewarding days. Based in Rota d'Imagna, time is spent exploring medieval jewels like Bergamo, sampling home-made delicacies and wines at family-run farms, discovering peaceful Lake Iseo, and enjoying a personal demonstration of local pasta-making from a master – your hotel owner, Giampiero and his mama!



Where is Lombardy?



Where are we staying?

Miramonti Resort Hotel & Spa

★★★★
Rota d'Imagna

This privately run 4-star hotel combines sweeping views over the Valle Imagna with top-notch service and a traditionally inviting Lombardian welcome. Set in the hillside village of Rota d'Imagna in the Bergamasque Pre-Alps, the hotel's family owners are passionate about ensuring guests enjoy a relaxed stay filled with warmth and hospitality, and connected with the local community.

The hotel's commitment to sustainable tourism is showcased in its restaurant, which serves excellent regional cuisine crafted using only local ingredients, so supporting the valley's farmers and producers. Most of the comfortable and spacious rooms benefit from a private balcony with valley views, while all feature a private bathroom, LCD TV, safe, minibar, Wi-Fi, and thoughtful touches like bathrobes. An undoubted highlight of the hotel is the stunning spa (additional charge), which offers a luxurious indoor pool extending outdoors onto a beautiful terrace ideal for unwinding and enjoying the surrounding panoramas.



What are we doing each day?

Day 1 Fly to Milan

On arrival we meet our tour manager and transfer to our hotel, the 4-star Miramonti Resort & Spa, in Rota d'Imagna - our base for six nights. On the way, we visit Cascina Carretto, an agritourism estate run by the Lamberti family. Sample some of the wines produced here alongside a delicious lunch. Once at our hotel, we enjoy a prosecco or non-alcoholic drink as a welcome followed by dinner in the hotel restaurant.

Meals included: Lunch, Dinner

Day 2 Lombardy

Today we set our sights on both Lombardy's Imagna Valley, an oasis of green in the Alpine foothills which is rich in history, art, culture, and culinary tradition and Val Brembana, a picturesque region nestled in the Orobie Alps. We visit San Pellegrino, a gem of Val Brembana, a renowned town nestled along the Brembo River, world-famous for its water, the celebrated San Pellegrino brand. But San Pellegrino is much more than its water: it is a place rich in history, architecture and charm. We then experience a fabulous, authentic lunch at an historic eatery which specialises in using local ingredients to recreate ancient regional recipes. This evening we will enjoy a light dinner in the hotel restaurant.

Meals included: Breakfast, Lunch, Dinner

Day 3 Lake Iseo

Lake Iseo, north Italy's fourth-biggest lake and one of Lombardy's hidden gems is our focus today. Often overlooked by tourists, this idyllic, mountain-ringed lake is hemmed with medieval villages. We arrive in Sulzano for a brief time to enjoy a coffee and stroll before we embark on our private boat for a cruise along the lake with a stop in Monte Isola with some free time to explore and marvel at the wonderful views. We then cruise into Iseo, whilst viewing its impressive harbourfront and historic centre. Once we disembark, they'll be plenty of time at leisure to perhaps browse its market, enjoy a relaxing lunch and explore its narrow, cobbled streets filled with cafés, gelaterias and artisan shops. This evening we enjoy dinner in the hotel restaurant.

Meals included: Breakfast, Dinner

Day 4 Brescia

A visit to Brescia awaits today. This underrated city bristles with artistic and archaeological treasures, including elegant piazzas, Venetian villas, Roman ruins, an 8th century monastery, two cathedrals, an astronomical clock and captivating museums. We discover the main sights and learn how this lovely place was recently honoured as a European Region of Gastronomy – a sure sign of quality of its cuisine. We then continue to the Redaelli de Zinis, a farm-winery in the Valtenesi hills, where we enjoy a wine-tasting session accompanied by a local earth to plate lunch and explanations of local history and prosecco-making. This evening we enjoy dinner in the hotel restaurant.

Meals included: Breakfast, Lunch, Dinner

Day 5 Bergamo

We travel to Bergamo for another day of discovery. This bustling city has a historic hilltop core divided from its lower city by Venetian walls that command spectacular views, and was named Italy's cultural capital in 2023. A guided walking tour of this Città Alta sees us wind through the cobblestoned streets to view its medieval houses, atmospheric churches, and picturesque piazzas, together with its fine museums and galleries. This afternoon, we delve deeper into the heart of Lombardy by tasting a selection of the region's most distinctive wines at Castello di Grumello. This evening we enjoy dinner in the hotel restaurant.

Meals included: Breakfast, Dinner

Day 6 Cornabusa Sanctuary & Pasta-Making Demonstration

We begin with a visit to the pretty commune of Sant' Omobono for a morning stroll around the local shops before heading to the impressive and totally unique Cornabusa Sanctuary, a spiritual refuge inside a mountain cave. We then return to the hotel where we can perhaps enjoy the spa and swimming pool or sample the sights of pretty Rota d'Imagna independently. Later, we attend a cooking demonstration by our hotel owner Giampiero and his Mama, who shows us the techniques behind the region's beloved casoncelli – a generations-old sweet and savoury stuffed pasta redolent of Imagna's earthy home-cooking! This evening we enjoy dinner in the hotel.

Meals included: Breakfast, Dinner

Day 7 Departure

After breakfast, we begin our journey back to Milan airport, stopping en route in Stresa, a resort town on stunning Lake Maggiore. We'll enjoy an authentic farewell lunch before continuing to the airport to catch our return flight to the UK.

Meals included: Breakfast, Lunch

The order of visits & attractions may change

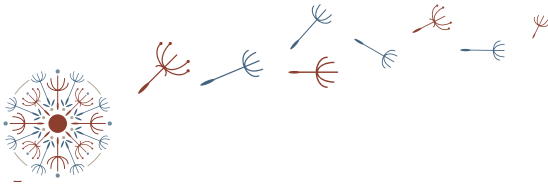
PRICE INCLUDES

Return flights London

(specific airport will be advised once schedules are available)

Fully escorted holiday

Meals as stated above and Handpicked Highlights listed



Our handpicked highlights

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

- Relax in the lush Valle Imagna, a secret valley in the hills between Bergamo and Como
- Visit cobbled Bergamo and historic Brescia, Italy's joint Capitals of Culture 2023
- Dip into tiny rustic villages to see wonders like the mystical Cornabusa Sanctuary cave church
- Savour the spoils of Lombardy with wine and food tastings at hand-picked agritourism farms and wineries
- Enjoy authentic lunch at a superb village trattoria renowned for its local fare
- Enjoy a truly special culinary experience: learning to make local casoncelli pasta from hotel owner Giampiero



Some of our unique artisan experiences

Immerse yourself into the centuries-old traditions, sustainable way of living and delicious cuisine of Lombardy on our 6-night Essence of Lombardy small group tour. Known for its high-quality ingredients and unique regional dishes, we introduce you to some authentic culinary experiences. The perfect way to get under the skin of this off the beaten track destination.



Wine & lunch at Cascina Caretto

We enjoy a special Italian family atmosphere, as three generations host us at a relaxed Sunday lunch at a converted 17th century farmhouse surrounded by vineyards. The 25-hectare wine and agritourism estate set against the verdant Lombardy countryside is now run by Maria, Claudia, Francesco and Cristiana Lamberti who have a passion for cultivation and sustainability. Savour a mouth-watering lunch served with the finest wines like Franciacorta DOCG and Curtefranca red and whites.



Cornabusa Cave Sanctuary

A spiritual experience, we immerse ourselves in the mystical wonder of this enchanting shrine carved out of a natural cave on the slopes of Monte Albenza, originating in the 1300s. Atmospheric and often candle-lit, for centuries, it has been a spiritual refuge for thousands of pilgrims. Pope John XXIII visited frequently and the room he stayed in can be visited along with a fascinating museum including inscriptions left by pilgrims as thanks. Afterwards, we enjoy local wines and cheeses in the small café and have time to take in panoramic views overlooking the Valley.



Pasta making with Giampiero

Our home for our holiday, the family-run four star rated Miramonti Resort Hotel & Spa, is the perfect place for us to try our hand at making home-made pasta in the hotel's truly authentic kitchen. Hotel owner Giampiero is on hand to offer a little encouragement as we learn how to make the half-moon shaped ravioli of casoncelli, Lombardy's famed and traditional pasta dish. All helped along with a glass of delicious local wine. Just one of the wonderful experiences on our authentic journey through Lombardy.

7 Nights
From £2545pp
• March • June
• November



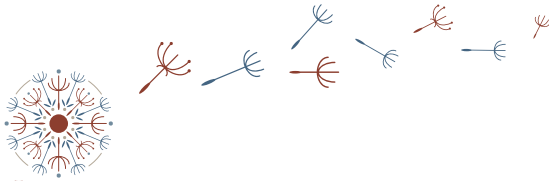
Spoleto

Spello

The Heart of Umbria

Nestled in the heart of Italy, rolling, green Umbria easily matches next-door Tuscany for its pretty scenery, rich history, rustic gastronomy and time-honoured way of life. Yet sitting out of the spotlight, this gentle landlocked region is perhaps more likely to surprise and delight visitors.

From our fantastic hotel in Spoleto, this 7-night tour captures the real soul of the region, from the UNESCO-protected city of Assisi to magical hill towns like Gubbio and gems like medieval Bevagna. Meals at old-world trattorias and culinary tastings deepen the experience, giving you a true flavour of Umbria's traditionally earthy cuisine and classic wines.



Where is Umbria?



Where are we staying?

Hotel dei Duchi

★★★★

Spoletto

Selected for its classic Umbrian charm, friendly and helpful staff, and commitment to local sustainability, the 4-star dei Duchi matches these attributes with a fantastic location in Spoleto's centre. Set in a wooded valley just outside the city walls, the hotel is a short walk from Spoleto's main piazza, Duomo and Roman theatre, making it ideal for leisurely strolls into town.

Guests can admire panoramic views of the Roman theatre from the first-floor terrace, unwind in the lounge and bar, and enjoy first-class regional cuisine at the restaurant. The attractive rooms feature garden or park views, satellite TV, private bathroom, air-conditioning, and Wi-Fi, thus ensuring a comfortable space to relax after sightseeing.



What are we doing each day?

Day 1 Fly to Rome

On arrival we meet our tour manager ahead of our transfer to the ancient hilltop town of Spoleto, which overlooks olive groves, vineyards and the distant green Apennines. After checking in at the delightful 4-star Hotel dei Duchi, we settle in before savouring a delicious evening meal at the hotel restaurant.

Meals included: Dinner

Day 2 Spoleto

We begin with a morning guided tour of Spoleto, which stands on the old Roman Flaminia road and whose Roman remains and medieval buildings crouch under a 14th century fortress. We take in sights like the Roman Arch - once the entrance to the forum - the 12th century Duomo and the Roman aqueduct, a symbol of the city. This afternoon brings free time to relax and enjoy your surroundings in your own way before we head out this evening to a superb trattoria in town. Here, we feast on fresh, locally sourced Umbrian cuisine while soaking up the trattoria's traditional and convivial atmosphere.

Meals included: Breakfast, Dinner

Day 3 Gubbio & Cheese Tasting

Today is devoted to Gubbio, a Gothic town in the Apennine foothills in northeast Umbria, famous as the place where St Francis of Assisi tamed the wolf. We explore its medieval lanes as we hear how, in the 13th century, St Francis calmed the wolf in what was hailed as a miracle by the populace. Principal sights include Gubbio's sumptuous Palazzo dei Consoli, Duomo, and the Fontana dei Matti (Fountain of the Madmen), whilst legend has it that anyone who makes three turns around this 16th century fountain and is then baptised with its waters will go insane. Discover how the legend has given rise to the claim that Gubbio's citizens are mad – and why it might just hold a grain of truth! On the journey back to Spoleto, we visit an authentic local cheese farm which uses a purely artisanal process and we'll have the opportunity to sample some exceptional cheese.

This evening, enjoy dinner at the hotel.

Meals included: Breakfast, Dinner

Day 4 Orvieto

We travel to the hilltop gem of Orvieto for a guided walk, hearing about its Etruscan past, riding its funicular and admiring its incredible Duomo, whose façade is carved with Bible scenes. After seeing the sights, you have time at leisure to explore alone, perhaps pausing for a chilled glass of Orvieto Classico wine. A highlight is lunch at a wonderfully authentic restaurant, which is not just renowned for its home-made food but its access to Etruscan catacombs. We descend into these ancient caves during our visit – truly something to remember. Before returning to Spoleto, we visit tiny Narni village. This evening is free to enjoy independently.

Meals included: Breakfast, Lunch

Day 5 Perugia, Bevagna & winery

Today we start our fascinating day with a journey to Umbria's elegant capital city of Perugia. Centre of culture and art, its medieval upper town is a maze of ancient streets, buzzing piazzas and inviting shops. Here we can view the stunning Palazzo dei Priori, with its splendid artworks, and the Maggiore Fountain! A short drive takes us to the medieval village of Bevagna, where we'll have time to explore its enchanting centre including Piazza Silvestri with its spectacular monuments and churches. Next, we continue to one of Umbria's most authentic wineries for an intriguing tour and wine tasting with Francesco, the owner and winemaker, learning the history of the winery with an explanation of their unique, artisanal set up. We sample a selection of delicious wines accompanied by some handpicked local delicacies. Dinner this evening will be in a local restaurant.

Meals included: Breakfast, Dinner

Day 6 Spoleto

Today is free to enjoy Spoleto at your own pace. You might want to explore the nearby Roman amphitheatre and aqueduct, now the Ponte delle Torri bridge. Or, simply enjoy the comforts of your hotel, perhaps interspersed with people-watching at one of Spoleto's piazza cafés. Dinner is at the hotel tonight.

Meals included: Breakfast, Dinner

Day 7 Spello & Assisi

This morning we discover Spello, a honey-stone hill town known for its annual 'Infiorata' flower festival. Soak up its charms on a walking tour, and visit the Church of Santa Maria Maggiore, whose Baglioni side-chapel is filled with frescoes by Pinturicchio. Next, we visit UNESCO-listed Assisi, the birthplace of St Francis and Umbria's jewel. Wander the flower-lined alleyways and hidden churches, and visit the Basilica of St Francis whose upper church boasts Giotto's magnificent fresco cycle of the saint's life. This evening, arrive at one of Spoleto's best-regarded restaurants to dine on antipasti, fish, and pasta prepared by local chefs with the freshest ingredients.

Meals included: Breakfast, Dinner

Day 8 Departure

We transfer to Fiumicino airport for our return flight to the UK.

Meals included: Breakfast

The order of visits & attractions may change

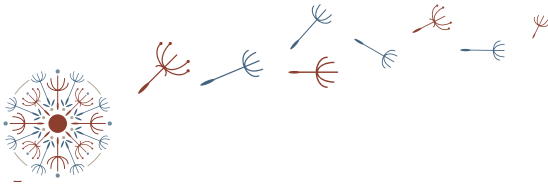
PRICE INCLUDES

Return flights London

(specific airport will be advised once schedules are available)

Fully escorted holiday

Meals as stated above and Handpicked Highlights listed



Our handpicked highlights

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

- Experience unadulterated Umbria with tours of its highlights and smaller villages that embody the region's authentic lifestyle
- Visit UNESCO-protected Assisi, crowned by the vast Basilica of St Francis, adorned with magnificent frescoes by Giotto
- Discover the medieval treasures and mysteries of Gubbio, famous for its 'madmen' fountain where St Francis tamed the wolf
- Taste some of the region's classic wines with our winemaker expert Francesco
- Indulge in local cheese tasting crafted from a purely artisanal process
- Soak in the charms and history of hilltop towns like Orvieto, Bevagna and Narni
- Indulge in fresh local fare during dinners at two of Spoleto's intimate trattorias



Some of our unique artisan experiences

Umbria, the green heart of Italy with its earthy cuisine, medieval towns and natural environment has much to offer visitors. Magari Tours take you away from the well-known and busy tourist hot spots, to the outskirts of the ancient city of Spoleto, our base for the week. Mixing Roman and medieval remnants and delightful authentic experiences, our tour lets you get under the skin of this lush green region.



Labirinto di Adriano

One of Umbria's many incredible sights is the stunning city of Orvieto perched on a huge limestone rock-outcrop. Tucked away, down an alleyway in its historic centre is Il Labirinto, a welcoming and traditional restaurant where owners, Alessandra and Maurizio pride themselves in offering authentic Orvieto dishes such as 'umbricelli', home-made pasta. After we have enjoyed a wonderful lunch, a totally unique experience is a visit below the restaurant to the labyrinth tunnels built into the rockface in the ancient Etruscan era – an insight into a bygone way of life.



Il Tempio del Gusto

We have a culinary treat in store with a delicious seafood lunch at Il Tempio del Gusto in Spoleto, just a few minutes walk from our hotel and the Piazza del Mercato. In one of Italy's most charismatic and authentic medieval centres, the restaurant is located in an ancient stone-walled building with extensive underground wine cellars. We can look forward to chef-inspired dishes using the freshest Umbrian produce paired with delicious Umbrian wines and served with impeccable, yet friendly service from the third generation of family owners.



La Fonte di Bevagna

La Fonte di Bevagna is one of Umbria's most authentic agriturismo and wineries producing organic wine and their own top-notch olive oil. In a peaceful setting, La Fonte's original Umbrian farm-house is nestled in the middle of the Umbrian countryside, and at the head of the famous Montefalco wine valley. We will learn all about this unique artisanal set up with an intriguing tour and wine tasting with Francesco, the owner and winemaker. Afterwards, we will sample five delicious wines accompanied by a selection of cured meats, traditional cheeses, bread and olive oil – salute!

Contact your local travel agent

6 Nights

From £1995pp

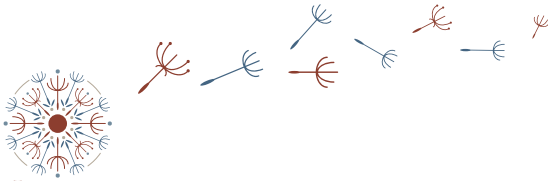
• March • May • June
• September • October



Secluded Tuscany

Velvety hills woven with cypress-lined avenues, grand villas and medieval hill towns - Tuscany is a vision of beauty. Yet beneath its gentle scenery and medieval treasures lies a richer, deeper Tuscany - one of rustic produce, aromatic wines, and towns and villages overlooked by typical touring itineraries.

We balance this hidden Tuscany with must-sees like Siena and Montepulciano on this 6-night tour. Staying in the quiet town of Castel del Piano, we discover Renaissance-era Pienza, ancient Orvieto, and seaside Castiglione della Pescaia, intertwining them with enriching local culinary experiences. Dine at humble trattorias, sample fragrant olive oil, taste wines and cheeses at artisanal estates, and more - and leave having experienced the true taste of Tuscany.



Where is Tuscany?



Where are we staying?

Grand Hotel Impero

★★★★
Castel del Piano

Occupying a former manor house standing in its own gardens on the edges of Castel del Piano, the 4-star Grand Hotel Impero combines aristocratic looks with high standards of accommodation and warm local hospitality. The owners are passionate about delivering exemplary service and top notch cuisine - the well-regarded restaurant here uses locally sourced ingredients to serve food and wines as good as or better than those at typical local trattorias.

The lovely salmon-pink façade of the hotel opens to a swish, whitewashed interior with a smart lobby lounge, two stylish restaurant rooms and a lounge bar. The contemporary guest rooms are decorated in a simple, understated but modern style and offer garden or mountain views, a flatscreen TV, safe, mini-bar and private bathroom with shower. After a day's sightseeing, guests can also visit the peaceful spa (additional cost) to enjoy its inviting sauna, steam room and wellbeing treatments.



What are we doing each day?

Day 1 Fly to Pisa

On arrival we meet our tour manager and travel to the delightful walled city of Lucca to glimpse its charming piazzas, elegant lanes, and exquisite churches. We continue to the small town of Castel del Piano, where we check in to our hotel, the Grand Hotel Impero, for our six-night stay. A welcome glass of prosecco or spritz accompanied by local delicacies precedes a delicious Tuscan buffet dinner at our hotel, where we can enjoy getting to know our fellow travellers.

Meals included: Dinner

Day 2 Montepulciano, Bindella Wine Estate and Olive Oil Tastings

We travel to the Renaissance hill town of Montepulciano, soaking up the 'can't-miss' landscapes of southern Tuscany's Val d'Orcia en route. There is free time to admire Montepulciano's handsome piazzas, palaces and churches before travelling to the nearby authentic Bindella Wine estate. Here we learn more about the agronomic wine growing techniques on a fascinating tour before sampling delicious wines of the Montepulciano region along with a light Tuscan platter lunch. As we journey back to our hotel, we pause to sample some exquisite olive oil in a picturesque and authentic setting. This evening, we enjoy dinner in the hotel restaurant.

Meals included: Breakfast, Lunch, Dinner

Day 3 Castel del Piano, cheese tasting & Pienza

This morning, we enjoy free time to stroll into the centre of Castel del Piano about 10 minutes' away on foot. Afterwards, we drive to an authentic artisan cheese farm for a tour and tasting of some of their delicious local cheeses. Afterwards, we visit the pink-walled Renaissance town of Pienza, where we have free time to wander, relax over a glass of wine or enjoy a leisurely afternoon lunch at a restaurant of your choice. This evening, we enjoy dinner in the hotel restaurant.

Meals included: Breakfast, Dinner

Day 4 Orvieto

Today, we venture into neighbouring Umbria to experience the history-steeped hill town of Orvieto. Perched on a volcanic rock, this striking place once controlled the trade route between Rome and Florence, and boasts a majestic Gothic Duomo, fresco-painted churches, medieval palaces and subterranean Etruscan-era caves and tunnels. The unmissable sight here is the golden Duomo façade, which shimmers in the sun and boasts 14th century reliefs of biblical scenes. After absorbing this and other sights, we enjoy lunch at a wonderfully authentic restaurant burrowed into the volcanic rock. While the tasty Tuscan dishes are terrific, a unique highlight is the opportunity to descend directly from the restaurant into the ancient Etruscan catacombs below – unforgettable! This evening, we enjoy a light dinner in the hotel restaurant.

Meals included: Breakfast, Lunch, Dinner

Day 5 Siena & Azienda Trottolo Wine-Tasting

Nowhere exemplifies a classic Tuscan town better than Siena and this morning we immerse ourselves in this UNESCO-protected gem. During a half-day walking tour introducing its treasures and storied past, we visit its ethereally beautiful, oval-shaped Piazza del Campo, (the backdrop for the twice-yearly Palio horse race), the Gothic–Romanesque Duomo and other sights. Following our guided tour, we have spare time to meander through the cobbled streets and have lunch at a restaurant of your choice. Our last stop is the traditional Tuscan, family-run Azienda Agricola Trottolo winery, nestled near the celebrated Montalcino wine region, where a tasting of excellent local reds awaits us. This evening, we enjoy dinner in the hotel restaurant.

Meals included: Breakfast, Dinner

Day 6 Grosseto & Castiglione della Pescaia

After breakfast, we head towards Tuscany's Tyrrhenian coast for a day of sightseeing. Winding through undulating landscapes dotted with cypresses, we visit Grosseto, the capital of the Maremma region, and a pretty place to explore. You may want to enjoy your free time here to visit the city's medieval-style square, relax over a frothy cappuccino or browse the independent shops. Our tour continues to the castle-topped seaside town of Castiglione della Pescaia where there is further free time to relax and stroll along the picturesque seafront before savouring a succulent local seafood lunch. After returning to Castel del Piano this afternoon, relax and enjoy time to stroll into the town before a light dinner at our hotel.

Meals included: Breakfast, Lunch, Dinner

Day 7 Departure

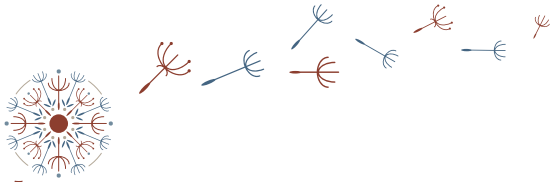
On our transfer to Pisa airport, we stop in the village of Massa Marittima, a little jewel in southern Tuscany, for a farewell lunch of classic Tuscan fare – a special finale before we catch our flight back to the UK.

Meals included: Breakfast, Lunch

The order of visits & attractions may change

PRICE INCLUDES

Return flights London
(specific airport will be advised once schedules are available)
Fully escorted holiday
Meals as stated above and Handpicked Highlights listed



Our handpicked highlights

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

- Enjoy six nights in the authentic small town of Castel del Piano, located in one of south Tuscany's most secluded areas
- Visit gorgeous Tuscan towns away from the tourist trail, such as Grosseto and Pienza
- Enjoy a guided tour of magnificent Siena, one of the Italy's finest medieval cities and known for its Palio horse-race
- Savour classic Tuscan cuisine during experiential inclusions such as wine and cheese tastings at artisanal local farms and producers
- Indulge in an exclusive olive oil tasting experience
- Eat at authentic trattorias and enjoy the superb Grand Hotel Impero restaurant, renowned for its fantastic Tuscan dishes and wines



Some of our unique artisan experiences

Known for its famous cultural riches and stunning countryside, Magari offers the opportunity to delve deeper and savour the true taste of Tuscany with some delicious, included tastings of local produce. The region's delicacies are in abundance at traditional trattorias from artisanal cheeses, freshly hunted truffles or organic wines.



Bindella wine tasting

Deep in the Montepulciano region with stunning views of the Tuscan hills dotted with cypress trees is an 8th generation family-run business, the Bindella Wine Estate. Enjoy a journey of discovery with a tour and wine tasting to find out how agronomic techniques are used to produce the high-quality wines are created with care and compassion in the spectacular area of Montepulciano – the true soul of Tuscany.



Seafood lunch at La Casa Rossa

An old coastal fishing village with beautiful unspoiled landscapes, Castiglione della Pescaia is where we will find our secluded gem, an 'off the beaten track' friendly seafood restaurant. In a rustic setting with simple décor, the freshest of seafood platters are prepared for our delight! We can sit and relax over simply prepared fresh lobster, bream, tuna, squid or bluefish accompanied by crisp white wines whilst enjoying friendly, courteous service in a laid-back atmosphere of mostly locals – a good sign of a first-rate seafood restaurant!



An olive farm & tasting

For a fascinating experience to learn all about olive oil production, we head to Seggiano to visit a beautiful olive estate set in the Tuscan hills. Meet the award-winning local artisan Mirko and hear all about the process of growing mouth-watering olives before you taste a range of the finest extra virgin olive oil.

9 Nights

From £3995pp

• April • October

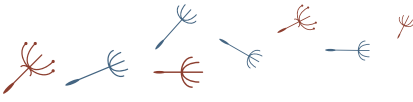
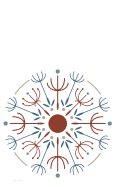


Ragusa Ibla

Heart & Soul of Sicily

Diverse history, stunning scenery and tempting food make Sicily one of the Mediterranean's most satisfying destinations. Here the best journeys unravel the island's storied past, spotlighting the Greek, Roman and Norman contributions to the architecture, landscapes and cuisine that greet visitors today.

This 9-night tour of Sicily's north and south focuses less on tourist hotspots than its below-radar treasures and traditional gastronomy. In-between visits to Agrigento's UNESCO-listed Valley of the Temples, baroque Ortigia and gritty Palermo, we discover hidden towns like Naro and Scicli, unwind at intimate hotels, and eat at charming trattorias, sample home-grown wines and chocolate, and devour fresh seafood and pasta at boutique local restaurants and agritourism estates.



Where is Sicily?



Why are we staying in 4 hotels for this tour?

Sitting in an important strategic spot for trading connecting the Western and Eastern Mediterranean, Sicily has always been an incredible melting pot of civilizations and nationalities over the centuries. The Greeks, The Romans, The Arabs, the French and the Spanish all left their mark across the island. By staying in different places, we can experience the rich cultural highlights of this remarkable island and its spectacular architecture, temples, cathedrals, art and cuisine. We travel out of season when the island is wonderfully uncrowded and comfortably warm with average temperatures of 20°C.

Our carefully handpicked hotels are selected for their unique locations, friendly service and proximity to iconic ancient attractions. These include the welcoming family-owned Al Madarig situated in the authentic Arabic fishing town of Castellammare del Golfo. Whilst the charming Colleverde Park in Agrigento sits just above the famous 'Valley of the Temples' – the Greek city of Agrigento – its lush tropical gardens are the perfect setting for a sundowner. The Principe d'Aragona is in the centre of the ancient baroque town of Modica with its magnificent cathedrals and buzzing shops, restaurants and cafes. Surrounded by Greek ruins, ancient alleyways and tiny seafood restaurants, the Baroque styled Hotel Livingstone in coastal city of Ortigia looks out across azure blue waters.

See pages 24 and 25 for details of our hotels



Castellammare del Golfo



Modica

Where are we staying?

Nights 1-3

Al Madarig

★★★

Castellammare del Golfo

Our first stay is the Al Madarig Hotel, which occupies a prime position in traditional Castellammare del Golfo. Flanking the Piazza Petrolo, the hotel is a long-standing part of the town, with friendly and helpful staff, a low-key atmosphere, and a commitment to local sustainability. The location is hard to equal: overlooking the turquoise bay, with numerous restaurants, cafes, and shops within strolling distance.

With a unique and authentic charm, the two-storey hotel overlooking the sea features a SPA, a modern wellness centre with a range of relaxing treatments available. Spacious and stylish standard guest rooms with a cheerful Mediterranean design offer modern comfort after a busy day sightseeing.



Nights 4-5

Colleverde Park

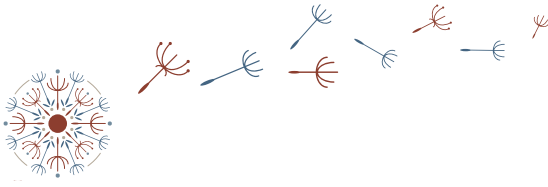
★★★★

Agrigento

Standing in gardens two kilometres from Agrigento centre, the modern Colleverde Park is a 15-minute walk from the Valley of the Temples and boasts panoramic views over its ruins and the sea from its grounds. Run by the Sinatra family, the hotel has a charmingly old-school air, with 19th century Sicilian furniture and ceramics dominating the lobby lounge and lending an elegant feel that matches the friendly service.

Sleekly designed guest rooms feature air-conditioning, mini-bar and satellite TV for a comfortable stay. The surrounding hotel gardens are full of trees and lush green shady areas - a peaceful space to relax with a drink or just enjoy the views.





Nights 6-8

Principe d'Aragona

★★★★

Modica

Our base in Modica is the Principe d'Aragona, a highly rated, privately owned hotel, which benefits from a convenient location and has its own outdoor swimming pool. This 4-star hotel stands on the pleasant Corso Umberto I, an easy 5 minute walk from Modica's old centre, so it is ideally placed for when you have free time to explore the shops and sights of the town.

Just steps from the majestic Basilica of San Giorgio and the Cathedral of San Pietro, Principe d'Aragona is the perfect base for those wanting to soak up Modica's Sicilian Baroque art scene. Bright and modern guest rooms feature air-conditioning, Wi-Fi, a safe and mini bar for a comfortable stay.



Night 9

Grand Hotel

★★★★★

Ortigia

This plush 5-star hotel is a fabulous place to relax after a day's sightseeing in the old city of Ortigia. Occupying an impressive 19th-century building overlooking the harbour, it's as far from a shiny chain hotel as one can find - with plenty of period charm, flowery Liberty-style architecture and charming service from its attentive staff.



FOR APRIL DEPARTURES

Night 9

Hotel Livingston

★★★★★

Ortigia

Breathtaking 360-degree views of the Ionian Sea surround this much sought after hotel. The completely renovated historic building offers magnificent vistas from the panoramic restaurant and terraces for memorable moments over dinner or aperitifs. With ornate and rich interior design, air-conditioned elegant guest rooms are furnished to the highest standards with comfortable beds, satellite TV and Italian marble bathrooms.



FOR OCTOBER DEPARTURES

Contact your local travel agent

What are we doing each day?

Day 1 Fly to Palermo

On arrival we meet our tour manager ready for our transfer to our hotel, the charming Al Madarig in the picturesque north-coast fishing town of Castellammare del Golfo. We enjoy a coffee stop en route and after arrival at the Madarig, relax over a welcome drink. Later, we make the short stroll to a local trattoria for a light evening meal - our first opportunity to relish the island's distinctive cuisine.

Meals included: Dinner

Day 2 Erice & Segesta

Today is devoted to two of Sicily's lesser-known gems: Erice and Segesta. First, we travel to Erice, a walled town crowned by the Castello di Venere (Castle of Venus). We uncover its ancient Greek origins as we trace the medieval lanes past noble palaces and churches, and admire majestic views towards Trapani and the Egadi Islands. After time for an independent lunch, we journey to Segesta to see its magnificent Greek temple - an unfinished Doric jewel perched on a hilltop - and its Greek amphitheatre, dating from the 2nd century BC. There is time to mull over our fantastic discoveries during dinner at the stylish La Cambusa trattoria in Castellammare tonight, which specialises in mouth-watering pastas and seafood.

Meals included: Breakfast, Dinner

Day 3 Monreale & Palermo

A full day of sightseeing awaits, with guided tours of Monreale and Palermo. In Monreale, we focus on the splendid Norman Cathedral, an architectural wonder awash with 12th-century gold-leaf mosaics. In Palermo, a guided tour through the bustling streets takes us to a typically lively street market and the Palatine Chapel, famous for its marble paintings and glittering mosaics. We cap today with a wine-tasting, traditional meal, and fascinating talk on Sicily's tuna fishing industry at the wonderful Baglio Fontana, a 19th century agritourism farm framed by lemon orchards.

Meals included: Breakfast, Dinner

Day 4 Selinunte & Agrigento

We set off for Selinunte, one of the Mediterranean's greatest archaeological parks, whose sun-baked remnants date from the 7th to the 4th century BCE, and include Greek temples, an agora and residential dwellings. After exploring here, we sit down to a long and leisurely lunch at the fabulous Da Vittorio ristorante, which is famous for its freshly caught seafood and featured on both Rick Stein's Great Mediterranean Escapes and BBC2's Sicily Unpacked TV series. Having earlier checked out of our Castellammare hotel, a scenic afternoon drive now takes us to the hilltop south-western town of Agrigento, our base for the next two nights.

Meals included: Breakfast, Lunch

Day 5 Agrigento Valley of the Temples, Olive Farm & Naro

This morning brings a walking tour of Agrigento's stunning Valley of the Temples, a globally important archaeological site awarded UNESCO World Heritage status. Marvel at the well-preserved Greek temples as a local guide charts their history. We then stop at the family-run Mandranova olive oil farm for a delicious olive oil tasting and home-grown lunch before continuing to Naro, a charming town with a

medieval fortress and panoramic views. Dinner this evening will be in a local trattoria.

Meals included: Breakfast, Lunch, Dinner

Day 6 Villa de Casale & Modica

After saying 'arrivederci' to Agrigento, we make our way to the Villa del Casale, a UNESCO-listed Roman villa, which houses 40 stunning floor mosaics, each depicting scenes from imperial Roman life. From here, we travel to our hotel in Modica, one of Sicily's eight Val di Noto towns rebuilt in Baroque style after a 1693 earthquake, and known for its chocolate-making. After an early-evening welcome drink at our hotel, we head for supper at Osteria dei Saporì Perduti, a restaurant just 5 minutes walk away from our hotel, and whose name means 'forgotten flavours', so expect a real Sicilian treat for our taste buds!

Meals included: Breakfast, Dinner

Day 7 Modica

We join a local guide for a walking tour of Modica; admiring its Baroque buildings as we roam its tiny lanes and staircases, before we visit the Antica Dolceria Bonajuto, the town's oldest chocolaterie, where we sample some of its classic, rich chocolate. Afterwards, we have free time for a snack lunch. We then continue to Scicli, another Val di Noto jewel and filming location for the popular Inspector Montalbano TV series. Discover its Baroque streets before returning to Modica for dinner at a local osteria.

Meals included: Breakfast, Dinner

Day 8 Ibla di Ragusa & Modica

The UNESCO-protected Baroque gem of Ibla di Ragusa boasts elegant palaces and churches, and is dominated by the magnificent Cathedral of San Giorgio. After experiencing the town, we return to Modica, where the afternoon is left free for you to sample its sights and shops as you wish or just to relax at your hotel. Dinner tonight is at the prestigious Relais Torre Marabino, an agritourism estate based in a Norman fortress, which produces its own organic fare and wines.

Meals included: Breakfast, Dinner

Day 9 Modica & Ortigia

We depart Modica for Ortigia, the island-based old quarter of Syracuse, which is connected to the main city by three bridges. A guided walk reveals its quaint alleys and Baroque piazzas, before a delicious lunch at the Taberna Sveva restaurant which showcases its old-school local cuisine. After lunch, we check in to our Ortigia hotel, leaving the afternoon and evening free for you to enjoy this wonderful town and its eateries.

Meals included: Breakfast, Lunch

Day 10 Departure

We transfer to the airport to return to the UK.

Meals included: Breakfast

The order of visits & attractions may change

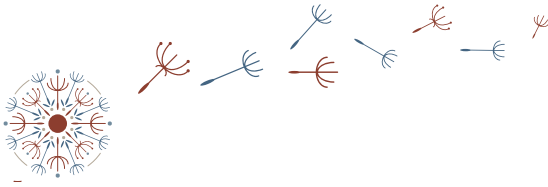
PRICE INCLUDES

Return flights London

(specific airport will be advised once schedules are available)

Fully escorted holiday

Meals as stated above and Handpicked Highlights listed



Our handpicked highlights

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

- Visit stunning UNESCO-listed ancient sites such as Agrigento's Valley of the Temples and the del Casale, all free from the summer crowds and queues
- Pair your sightseeing with generous helpings of gastronomy - eating at local trattorias and enjoying home-grown wines and produce throughout
- Stay in small hotels and 'real' towns like Castellammare and Modica, where locals go about their lives year-round
- Enjoy authentic experiences that money can't buy, including dining at a private 'Baglio' farm and learning the art of Sicilian chocolate-making at a chocolaterie
- Avoid tourist magnets like Taormina and Cefalu, and discover off-radar towns like Naro and Ragusa Ibla



Some of our unique artisan experiences

Against a backdrop of rich heritage from ancient civilisations and UNESCO listed sites like Agrigento's Valley of the Temples and the Villa Del Casale, Sicily has been named as a European Region of Gastronomy. You can enjoy some mouth-watering moments for yourself on our authentic Heart & Soul of Sicily small group tour.



Mandranova olive farm & lunch

Enjoy mouth-watering authentic Sicilian dishes and an olive tasting at the family owned Mandranova, an organic olive oil farm in a delightful setting. Centuries-old olive trees and almond trees surround the beautiful farmhouse. Using only home-grown produce, Silvia and Giuseppe are proud of their zero-carbon footprint restaurant as Silvia creates dishes 'like Nonna used to make' paired with the very best of local wines.



Baglio Fontana

We step back in time to Baglio Fontana, an authentic and charming Moorish Sicilian farmhouse dating back centuries and beautifully renovated by the Di Vita family. In this unique setting with a warm welcome from the owners, we sample a selection of their own wines and a delicious dinner using locally sourced and seasonal fresh produce. Giving us a real insight into the rich agricultural and fishing industries of the area is a series of family-owned historical artefacts on display.



Torre Marabino farewell dinner

We offer a memorable final dinner at the prestigious Torre Marabino, a secluded oasis in beautiful southeast Sicily. A converted Norman watchtower surrounded by its own organic farm and winery producing olive oil, wines and fresh vegetables. With a warm Sicilian welcome, Francesco and his team will make you feel at home as they serve refreshing aperitifs and mouth-watering canapés before enjoying chef-inspired Sicilian fish dishes or home-made pasta in a beautiful setting.



Magari
TOURS

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