



*Dominique Rizzo*

FOOD, WINE  
& CULTURE  
TOURS

6TH - 16TH  
MAY

2020

11 days

Discover Puglia  
"A Gastronomic Immersion"

BESPOKE  
PERSONALLY DESIGNED  
SMALL GROUP TOURS

# Discover Puglia "A Gastronomic Immersion"

## FULL ITINERARY

### *Food, Wine & Culutre Tourt*

#### Day 1 Welcome to Puglia

At around 7pm we will meet in the hotel bar of the Risorgimento and head straight out to a wonderful café nearby for an aperitivo and a general introduction to our week. We will carry on to dinner for a feast of authentic local Salentino food, like tiella with potatoes and mussels or fave e cicorie - fave bean purée and chicory. Welcome to Puglia! (D)

#### Day 2 The Puglia Kitchen

After breakfast we meet up with our guide for a Street Food tour of Lecce, combining the astonishing Baroque architecture that has earned it the nickname, the Florence of the South with delicious local snacks. If you have any room left after all the tastings, you are free for lunch at one of the cities many eateries. At 5pm we will meet up with local chef, Gianna Greco, to visit the simple food market, the Mercato Porta Rudiae, to buy food for her evening cooking class. Gianna has a beautiful cooking school right in the heart of Lecce. We'll enjoy learning many recipes followed by dinner and wine tasting. (B/D)

#### Day 3 Flavours of Gallipoli

This morning we are heading west, to Gallipoli on the Ionian coast. We will meet with Anna Maria on Corso Roma in the beautiful old town for your cooking class and lunch. First collect some seafood from the local fishermen. The fish market is lively, and captivating and Anna Maria is a skilled teacher and will be happy to welcome you to her cooking school for some delicious local dishes. Free time in Lecce this afternoon for some delectable shopping and a light aperitivo for dinner at one of our favourite haunts. (B/L/D)



# Discover Puglia "A Gastronomic Immersion"

## *Food, Wine and Culture Tour*

### Day 4 Salento Vineyards

After breakfast this morning we say goodbye to Lecce and head north to our next destination, We will leave at around ten am to give us time to stop for a wine tasting and lunch at a leading local winery. The wine maker will show us around the estate and initiate us into the secrets of the wine-making process, then pair different wines with each of our dishes at lunch. We arrive at our villa lodging late afternoon, and settle in before having the inevitable aperitivo and dinner. (B/L/D)



### Day 5 Dining in the Olive Grove

Enjoy a visit of the stunning white citadel of Ostuni, known as the White City and seemingly more Greek than Italian. Then we will meet Corrado, guardian of the oldest existing Olive orchard and learn all secrets of this eternal tree both above and underneath the ground. This beautiful estate has been home to Corrado's family for 5 generations and our group will have the special privilege of dining on the estate. Enjoy a lunch of delicious seasonal dishes made by our favorite home cook. Dinner: at your villa. (B/L/D)



### Day 6 Burrata & Trulli

Today we'll meet a local cheese-maker to discover more about mozzarella's wildly indulgent cousin, burrata. This delicious fresh cheese is one of Puglia's most celebrated products. After a light tasting lunch we head to nearby Alberobello for a walking tour of the famous Trulli houses. A UNESCO site since 1997 the little cone-shaped houses are an iconic and unique architectural symbol of Puglia. Dinner: At a local butcher's for a real back room dinner experience. (B/L/D)



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## *Food, Wine and Culture Tour*

### Day 7 Grottaglie & Ceramics

The ceramics capital of Puglia is the town of Grottaglie. Pottery has been made here since Roman times and it is a magnet for artisans of all types. Visit the traditional workshops and delight in both the old-style and modern ceramics, typical of the region. For lunch we'll stop in the gastronomic capital of Ceglie Messapica - famed for its excellent cuisine, but still off the tourist map. Dinner: Cooking class at the villa with our chef. (B/L/D)



### Day 8 Matera & DOP Bread

Today, we drive to the extraordinary city of Matera, UNESCO World Heritage Site. En route we will stop in Altamura for a visit to one of the very best bakeries in the area, and one of the only ones in all of Italy to make a 'D.O.P' bread. Matera is perched high on a beautiful hillside and has only recently seen by foreign eye. The city is filled with 'sassi', ancient cave dwellings restored for current use as homes, shops and restaurants. The Passion of Christ was filmed here and as you walk around you will truly feel like you have stepped back in time. We'll have lunch at a great local restaurant. On returning to the villa, there will be time for some relaxation and a light bite. (B/L/D)



### Day 9 Wine & The Itria Valley

Journey today to the Itria Valley, characterized by beautiful rolling hills and dry stone walls. We will visit a family-owned winery for a tour and tasting. Lunch today will be in the stunning small town of Locorotondo at one of our favourite restaurants. After lunch take a wander visit the beautiful Baroque town of Martina Franca. For dinner we'll be in Ostuni at one of the region's very best restaurants. (B/L/D) ground.



# Discover Puglia "A Gastronomic Immersion"

## *Food, Wine and Culture Tour*

### Day 10 Set Sail on a Tall Ship

There can be few better ways to enjoy the crystal-clear waters of the Adriatic than out on the water. At the port we embark on an imposing gulet-style tall ship, with high masts and a beautiful wooden deck. Just sit back in style and enjoy the sea breeze and the coastal views with a cool glass of prosecco. The captain can weigh anchor for a refreshing swim if you wish. For our final evening together we'll enjoy a special gala to celebrate. (B/L/D)



### Day 11 Departure

After breakfast, final farewells and transfers to your next destination. We hope that you will have enjoyed your experience of Puglia and the region's cuisine. We are sure you will be changed for the better after your time in Puglia, for it is a place that has changed us. (B)



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# INCLUSIONS AND HIGHLIGHTS

## *Food, Wine and Culture Tour*

Fully escorted tour, 11 days, 10 nights in the beautiful scenic surrounds of Puglia and the Itria Valley, the food bowl of the southern region, forming the heel of Italy's "boot,"

Specialised escorted service of Chef Dominique Rizzo, Director and Curator of Pure Food, Wine Culture Tours

Private Italian Guide for 11 days

Pick up transfer from Brindisi Airport on the tour start date

Transfer to Brindisi Airport/train station or hotel on the tour finish date

Air-conditioned spacious private bus with our own private driver

All accommodation and hotel taxes in 4 & 5 star Hotels/Agriturismo and Spa Resorts selected for their personalised service, amenities, locations and their food

(Room upgrades are available upon request, prices to be quoted upon application)

Dominique signature kitchen apron & shopping/travel tote bag

Maps, travel hints and tips, Italian language brochure, details of hotels

All Private, escorted visits and tastings

Meals – All breakfasts are provided, 8 lunches and 9 dinners are also included, some morning/afternoon teas and aperitives are provided as stated– where lunches/dinners are not provided, morning activities, tastings and included lunches and dinners are of ample abundance

Beverages – All beverages with meals including wine, beer, juice, soft drink, tea and coffee are provided

All guided tours as specified in the tour are included

All transfers by boat, bus, car, taxi as specified in the tour itinerary are included

Admission to all historical sites, galleries and museums mentioned in the itinerary are included

Tips for Restaurants and Guides

The fee does not include

Airfares to and from Brindisi

Everything not included in itinerary (Tour Inclusions)

General expenses – phone calls, laundry, room upgrades

Transfers outside of the tour dates, personal transport outside the tour dates, excess baggage, security and government taxes outside the tour dates

Beverages and meals outside of described "Tour Inclusions"

Room service beverages and meals when not participating in the scheduled meals

Tourist Taxes where applicable in some hotels

Tips for guides

Travel and medical Insurance

# INCLUSIONS AND HIGHLIGHTS

## *Food, Wine and Culture Tour*

### **Travelling to**

Lecce, Gallipoli, Ostuni, Alberobello, Grottaglie, Ceglie Messapica,  
Matera, Itria Valley, Locorotondo, Martina Franca, Adriatic Sea

### **Highlights**

Special activities each day including wine tasting, cheese tasting, olive oil tasting  
3 cooking courses (with local chefs)  
Street food and market tour of Lecce  
2 Wine tasting and estate tours  
Olive oil tasting  
Tall ship experience sailing in the Adriatic  
Free time to explore, shop and relax  
and much more...

### **Hotels**

3 nights' lodging at 5 star Risorgimento Resort  
7 nights' lodging at the luxurious Ostuni Art Resort – booked exclusively for our group

*For flights, extra nights' accommodation and any further travel requirements we recommend our preferred Travel partner*



*Zoe Sparks Director/PCO M: 0418 986 493  
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# Discover Puglia "A Gastronomic Immersion"

## TRAVEL WITH DOMINIQUE RIZZO TO EXPERIENCE THE BEST

The menus, selected restaurants and dining experiences are hand chosen to give you a variety of tastes and flavours allowing you to experience foods from the land, sea, city and mountain. We consciously include zero kilometre venues and restaurants with Slow Food accolades who support sustainability, preservation of tradition and local produce.

Our 4 & 5 star Hotels, Resorts and country style accommodation is also personally selected for not only its quality, but also its location, services, hospitality and the relationships we have built up over the years. We want to ensure you are not only very comfortable and relaxed but you also get to experience all aspects of a regions terrain and lifestyle.

Our guides are personally selected for their knowledge of the regions, their spoken English and their humour. This ensures you enjoy informative, interesting and fun guided tours. We do when necessary use whispers or small group microphones to ensure you can wander at your own pace without missing out on understanding the history and unique aspects of each area we visit.

We are not about racing you around the country. We prefer to stay in each of the accommodation for a minimum of 2 -4 nights giving you an opportunity to unpack and settle in.

Moderate walking is involved on guided tours, we can certainly accommodate people who are a little slower on their feet. Luggage services are available to assist with retrieving luggage off and on our bus and to and from the hotels/rooms if required.

The places we visit do include some of the main tourist sites of a region. Although unique to Dominique Rizzo Tours are the sights and activities that are personally booked for these tours alone. You will not find these on any other Tour.

We include everything! Even days and evenings off from the tour for you to relax on your own or to further explore a destination. There are no hidden costs, add ons or payments that are further required to complete the full itinerary. You are welcome to opt out of any of the activities to do your own thing, although we have selected each of the activities to give you an opportunity to see, do and taste as much of Sicily as possible with siesta time in-between.

Our tours suit couples, singles and people of all ages. Our tours are privately booked with a minimum of 10 and maximum of 14 guests so that you get personalised attention, comfort when travelling and opportunity to visit boutique establishments, restaurants, and unique venues not suitable for large number tours.

We can certainly cater for dietary intolerances and can accommodate coeliac, dairy free and vegetarians. Our cooking classes are for everyone from the novice cook to the budding chef and are fun and informative giving you an opportunity to pick up some new skills and learn about the cuisine.

Chef Dominique Rizzo has been running her Sicilian Tours for over 7 years and is a complete professional with an attention to detail and service. On tour she is on call to assist you anyway she can. This tour is about creating a memorable travel experience of a lifetime for YOU. Our desire is for you to enjoy a relaxing holiday where you can get the most out your time away. We have selected the best so you can completely immerse yourself in the culture, lifestyle, food and wine of a region.

## TERMS & CONDITIONS

### PURE FOOD, WINE COOKING TOURS

*Food, Wine and Culture Tour*

Please read the following terms and conditions carefully. Once payment is made for the booking, it is deemed that you have read, understood and agreed to the terms and conditions for the booking.

#### 1. Payment and Booking Conditions

The price per person is based on twin share accommodation in hand selected boutique 4 and 5 star hotels, resorts and country style accommodation. All prices quoted are in Australian Dollars and are guaranteed at the time of departure for each tour. Any quoted prices are subject to change without notice subject to availability at the time of booking and may vary due to currency fluctuations. A non-refundable deposit of \$1500.00 per person is required at the time of booking to ensure a confirmed booking. To confirm your place on a tour, you the client are required to fill out the tour booking form which is to be signed, scanned or posted to our office address together with the deposit as stated above. 50% of the price is due 6 months prior to tour commencement date. Full payment is due 3 months prior to tour commencement date. Failure to pay the full amount by the due date will not guarantee a place on the tour. For your convenience payment can be made by

- Calling our office on 0434141322 and paying by credit card
- Booking and paying via our website [www.dominiquerizzo.com](http://www.dominiquerizzo.com) through Paypal
- Posting a cheque or money order
- Direct deposit by request

#### 2. Single Supplement

If you would like to request a single room, the single supplement is to be paid on top of the tour price. All single room requests will be allocated the same standard of our double rooms with an ensuite bathroom. If a client wishes to share a twin room, we will endeavour to match the client with another share room request, although we hold no responsibility with the suitability of the rooming partner. If at any time during the tour for any reason a change of room is required, we will arrange single accommodation (if available). This extra cost will be paid by the requesting client. If you are requesting to share a room and there is not another applicant to share, you will be required to pay the single supplement to confirm your place and undertake the tour.

#### 3. Travel /Health Insurance

Pure Food, Wine and Cooking Tours strongly recommends all clients take out full comprehensive travel and medical insurance. We also recommend you purchase trip cancellation insurance in the event of an accident or illness or other unforeseen circumstances involving you, a family member or travelling companion causing clients to cancel prior to departure or to leave the tour early. Pure Food, Wine and Cooking Tours accepts no responsibility for any arrangements or loss of arrangements made outside of tour schedules, loss of transfers outside of tour dates not made by Pure Food, Wine and Cooking Tours, pre-tour personal transport not made by Dominique Rizzo Food, Wine and Culture Tours, loss of flights/tickets, excess baggage costs, loss of luggage, injury, damage, accident, loss or delay in respect of any person or property or security and government-incurred costs during and outside of the tour. Pure Food, Wine and Cooking Tours are not responsible for any personal medical costs. No refund will be given for any pre-booked accommodation, coach tours or other pre-booked services or other travel which is not utilised. In the event of loss of luggage we will do our best to assist you in the retrieval of that luggage.

## TERMS & CONDITIONS

### *Food, Wine and Culture Tour*

#### 4. Non-refundable Tickets

Pure Food, Wine and Cooking Tours recommends the purchase of refundable or flexible airline tickets as Pure Food, Wine and Cooking Tours due to booking numbers, takes no responsibility for airline travel expenses. If participants wish to purchase non-refundable tickets or pre/post tour hotel accommodation or add-ons please check with our office to see if the minimum number has been reached for the tour.

#### 5. Cancellation of a Booking by Participant

Due to the prepayments and booking deposits for Hotels, private transport and transfers, guides and prepaid tour expenses, cancellations must be issued in writing to Pure Food, Wine and Cooking Tours and will be subject to the following cancellation charges:

Cancellations advised up to 120 days (4 months) prior to departure will incur a cancellation fee of 30% of the total cost.

Cancellations advised between 120 days and 80 days prior to the tour date will incur a cancellation fee of 80% of the total costs.

Cancellations advised less than 80 days prior to the tour date will result in the loss of all monies paid and a cancellation fee of 100% of the total cost.

#### 6. Cancellation of the tour by Pure Food, Wine and Cooking Tours

Due to unforeseen circumstances or inadequate numbers to follow through with a tour, Pure Food Wine and Cooking Tours reserves the right to cancel a tour and will refund monies paid to date, less 50% of the booking fee. Payments incurred outside of Pure Food, Wine and Cooking Tours by participants will not be refunded. If Tour cancellation occurs days before the program start date and is caused by circumstances outside of Pure Food, Wine and Cooking Tours control, refunds from program vendors/providers will be sought. If payments cannot be refunded to Dominique Rizzo Food, Wine and Culture Tours, then the refund to participants will be affected accordingly. Pure Food, Wine and Cooking Tours and the tour escorts/guides are not liable for any direct or indirect costs, losses or expenses incurred by the participant due to the cancellation of the tour.

#### 7. Group Numbers

Pure Food, Wine and Cooking Tours are uniquely designed and exclusively limited to a maximum 14 participants

#### 8. Accommodation and Room Upgrades

We select accommodation with high quality standards of comfort, room size, layout and bathroom facilities. Room sizes, styles and functions will vary from hotel to hotel as understood not all accommodation is the same. Please request if you should desire a room upgrade, any room upgrades will require extra fees relating to this upgrade.

All rooms are non-smoking unless requested by a client at the time of submitting a booking form, where all efforts will be made to accommodate this request.

Clients are responsible for any costs incurred as a result of room service, mini bar, damage or excess cleaning fees related to the accommodation. Each client is responsible for the payment of their own "Tourist Tax" to be paid in cash at the time of checkout of each hotel where applicable.

## TERMS & CONDITIONS

### *Food, Wine and Culture Tour*

#### 9. Itinerary Changes

We make every effort to ensure accuracy within the tour itineraries, tour inclusions and travel details. Itineraries may change without notice for reasons beyond our control prior to and or during our travel tour. During the tour, transport and accommodation services and other planned activities may necessitate variations to the itinerary without notice. For this reason, we reserve the right to alter or vary itinerary and travel details to maintain the quality standard if not to better the experience. We will ensure that you are notified promptly if such a change is required.

#### 10. Passports and Visas

It is the responsibility of clients that their passports are valid and up to date with at least 6 months validity remaining. Visas, where required, are the responsibility of each client.

#### 11. Arrivals and Departures

The program begins and ends on the stated dates as per the current Date and Prices listing on the booking form and will be confirmed to you upon booking. Pure Food, Wine and Cooking Tours covers transfers from nearest airports or stations on the start and finishing date as listed in the current Date and Prices listing itinerary. We will send you a confirmation of a pick-up time and pick-up point. If you arrive a day early, Dominique Rizzo Food, Wine and Culture Tours are happy to recommend an agent for pre-tour accommodation and transfers at your own expense.

#### 12. Baggage Allowance

Pure Food, Wine and Cooking Tours recommends participants carry handbags for keeping valuables to take on guided visits, a small cabin bag and one suitcase, preferably with wheels for ease of lifting and transferring. Porterage and fees (where applicable) are included in the tour price. It is recommended participants bring luggage they can comfortably carry/wheel themselves, although we do offer all assistance with loading luggage onto and off busses and into hotels and booked accommodation.

#### 13. Participation

All meals, beverages and activities as stated in the inclusions are included in the price of the tour. Participants who do not attend tour-included lunches and dinners, who fall ill and choose to not attend a day or activity or who wish to dine/drink outside of the included tour listed restaurants and hotels will incur their own charges, payable by them to the service provider. These extra charges are not the responsibility of Pure Food, Wine and Cooking Tours.

Pure Food, Wine and Cooking Tours has designed a fun filled, unique and diverse tour itinerary. The designed tour programme is very flexible, and participants are more than welcome to opt out and or take time off from the program whenever they like. Arrangements can be made to meet up with participants for meals, or later activities. The program events that participants opt out of, are non-refundable and cannot be taken at another time.

## TERMS & CONDITIONS

### *Food, Wine and Culture Tour*

#### 14. Fitness Level

To enjoy the tours, you will require a medium level of fitness. It will be necessary to be able to walk or stroll at a leisurely pace for periods of up to two hours, on possible uneven ground, cobbled streets, stairs, up hills, and through archaeological sites. Where possible, Pure Food, Wine and Cooking Tours will endeavour to accommodate participants who may not be able to walk long distances or for only short periods of time. Any important health issues, physical or mental or specific dietary requirements must be made known to us verbally and on the booking form so that we can accommodate these requests. Bear in mind that there are winding roads that we will be travelling on if you suffer from travel sickness. There are always breaks included in our walking tours and of course toilet stops are well catered for.

Dominique Rizzo Food, Wine and Culture Tours does however reserve the right to remove any participant whose conduct is deemed dangerous or incompatible, in the interest of safety of the other passengers and guides.

#### 15. Responsibilities

Pure Food, Wine and Cooking Tours acts as the supplier of the tour operation services in conjunction with Southern Visions Travel , Via Gandhi 5 (Italy) , Polignano a Mare (Ba) 70044 as the agent. Pure Food, Wine and Cooking Tours is a personalised guiding service for all persons selecting these tours and assists in the coordination and selection of transportation, restaurants, activities, sightseeing and hotel accommodation. These services are not provided by Pure Food, Wine and Cooking Tours but by hoteliers, service providers and transportation companies which act independently and not within our control. Although we take reasonable care to select such service providers, tour escorts, guides and associated agents we accept no responsibility whether in negligence or contract for any sickness, injury, death, accident, damage, loss, cancellation, delay, failure to deliver or partial or inadequate delivery of services or other unforeseen events caused in connection with these service providers, their employees, agents, servants or representatives.

We do not accept any liability caused directly or indirectly by events beyond our control, including but without limitation to acts of government, civil disturbances, acts of terrorism, war or threat of war, quarantines, fire, strikes, floods, weather conditions, natural disasters, accidents or failure of machinery or equipment, theft, or other disturbances of any kind which cancel, interfere with, or add cost to the services requested. In this clause the expression 'eligible parties' shall include any carrier, tour operator, tour escort(s) or other provider of any service in respect of a tour. These conditions of booking shall form part of the contract between the yourself "the client" and Pure Food, Wine and Cooking Tours.

Pure Food, Wine and Cooking Tours make a considered effort to ensure that all information posted on affiliated websites is up-to-date and accurate. However, we are unable to guarantee the complete accuracy of all hotels, accommodation and activity information at all times. Pure Food, Wine and Cooking Tours does not guarantee that the website and information is free from errors and we reserve the right to change and amend information when it comes to hand as it relates to the services of the company.