

UNFORGETTABLE

CALABRIA

E P I C U R E A N T R A V E L

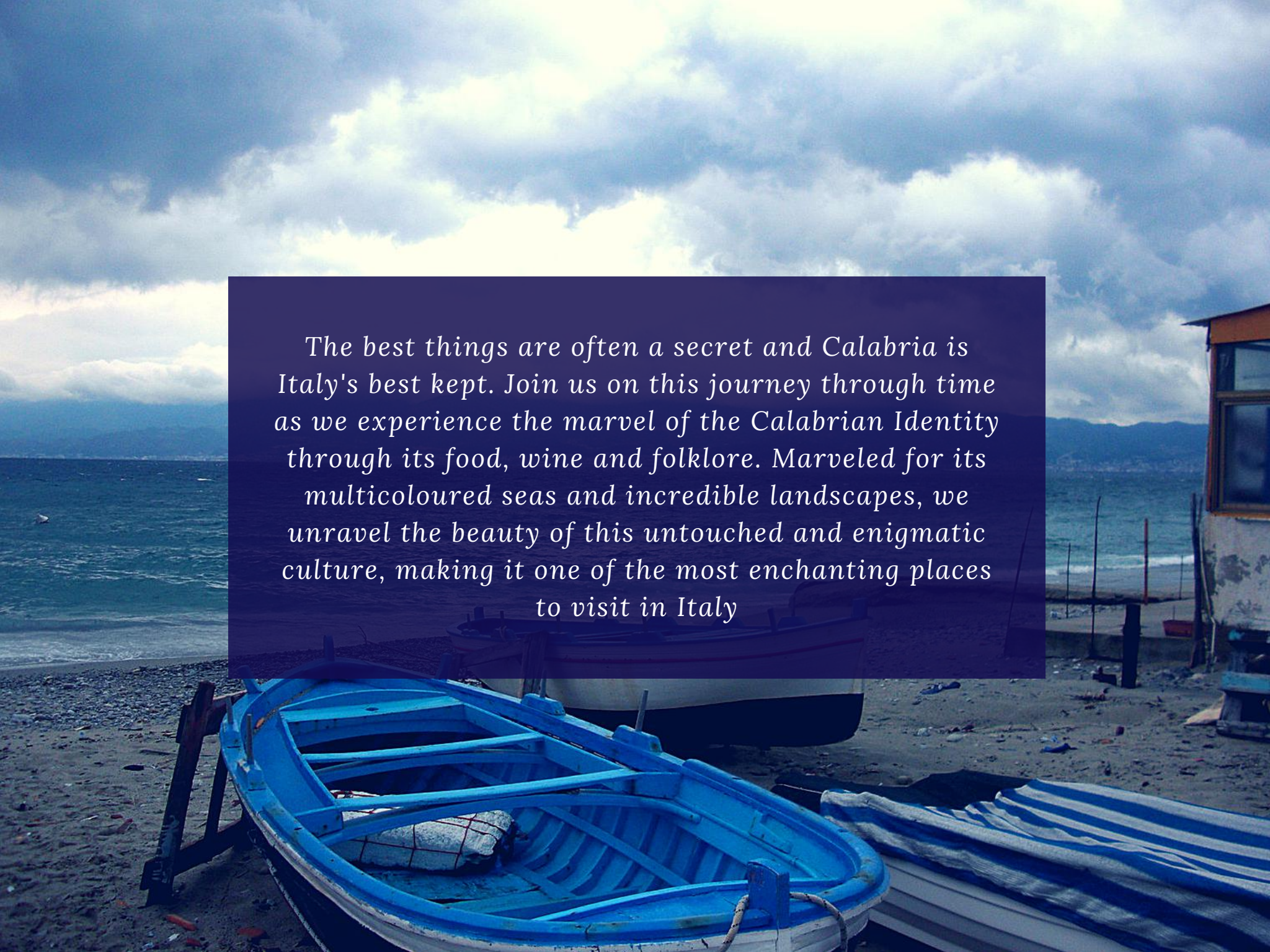
DISCOVER
THE REAL
ITALY

BOUTIQUE
HOTELS

INCREDIBLE
FOOD AND
WINE



MANUELINA
— *culinary* —



The best things are often a secret and Calabria is Italy's best kept. Join us on this journey through time as we experience the marvel of the Calabrian Identity through its food, wine and folklore. Marvelled for its multicoloured seas and incredible landscapes, we unravel the beauty of this untouched and enigmatic culture, making it one of the most enchanting places to visit in Italy

"What an amazing adventure you provided. The tour was so much more than we expected. Everything was thoroughly planned and highly organised but at no time did you feel you were on a tour, it was more like travelling with a group of friends. We saw so much more than we thought we would and got a real sense of the authentic Italian way of life. Melina's passion and enthusiasm set the tone from the moment we began our journey and remained throughout the entire adventure. This trip was excellent value for money, however the sense of belonging created amongst the group was something no amount of money could buy."

-Vicki & Anthony



DAY 1

Reggio Calabria to Scilla

Upon arrival, you will be transferred from Reggio Calabria to Scilla where you will check in at your hotel. At 6pm, we will meet for a welcome reception drink. Dinner based on the local star, the swordfish



DAY 2

Scilla, Chianalea, N'Duja and Tropea

This morning we head to visit Scilla and Chianalea, the ancient village of fishermen. We make our way around this beautiful part of Italy with its characteristic old town and buildings built into its' flawless beaches. Then get ready for an experience "to cry for": a visit to a local farm producing and processing of the typical Red Onion from Tropea, where you'll taste their unique onion mousse, onion marinade, onion patè.....Following, a guided visit to a farm in Spilinga producing the famous 'nduja, a spicy spreadable sausage; after the explanation of the whole manufacturing process, you will taste 'nduja and other typical Calabrian products, accompanied by local wine. We then take a scenic drive toward Tropea, a picturesque seaside town that will be our home for the next three days. After checking in to your hotel, enjoy some free time around the pool.

This evening we will enjoy a guided walk of Tropea sauntering down cobble stone streets and enjoying the panoramic views

DAY 3

Fishing boat tour with lunch on board

Today we set off for the port of Tropea to sail out into crystalline waters, rich with local marine life, where a local fisherman will teach us his fishing technique. You'll have the chance to admire the beauty of Tropea with its houses embedded on the cliff, then head to Capo Vaticano to possibly snorkel around the many hidden grottos. Wines and a light antipasto will be served on board. We will return to our hotel mid afternoon, where you will be free to enjoy your evening at leisure.



DAY 4

Fish Market, Gelato in Pizzo, Cooking Class

A nice drive will take us to enjoy the fish auction in Vibo Marina. Get ready to expect the loud! Then we'll head for Pizzo Calabro, a beautiful coastal town and birthplace of the gelato tartufo di Pizzo. In the late afternoon we will attend a cooking class in a private farm where you will learn authentic local recipes such as fileja, the signature pasta of the area. You'll also discover how to prepare dishes using ingredients like the exquisite local fishes, meats and cheeses. Dinner based on your efforts and local DOC wines, under a starred sky in the countryside of Tropea.



DAY 5

Statti Wine Estate, Diamante

Journey north to visit the beautiful Wine Estate of Statti. We'll take a walk through the winery and learn about the estate's olive oil and wine production. The estate holds over 1000 olive trees and has acres of land dedicated to their vineyard, including ancient grapes of Greek origin which makes for wonderful robust wines from Calabria. The ancient name of Calabria, "Enotria Tellus" ("Land of Wine"), offers a straightforward introduction to this fascinating land, which has always been dedicated to producing wines. We will enjoy a personalized buffet made exclusively for us featuring deliciously cooked antipasti and cheeses to complement our wine tasting with the estate's sommelier. This evening we will stroll through the seaside town of Diamante, famous for its 150 murals that were initiated in the 1900's by artists who wanted to paint but couldn't afford canvas.

Dinner in a local trattoria for another chili pepper tasting, along with local Pecorino cheese and Soppresata sausage before going back to your hotel.



"A great week away, I loved the itinerary, the artisan producer visits, the accommodation, the food and the company!! The atmosphere was perfectly set"

-Jan Hamilton



DAY 6

Porcini and Truffle Hunt

Today is the day that we experience the beauty that is the enchanted forests of the Sila in Camigliatello. After a morning stop to an Artisan producer of Sopressata, we head towards the woods in search of the prized Porcini mushroom of the Sila and black truffles. We will enjoy a picnic lunch before heading back to our hotel for an afternoon of relaxation after our efforts

DAY 7

Crotone, Artisan Cheese Production, Michelin Dinner

As we drive past the seas that fade from dark green to light blue, we head towards the town of Crotone, our main goal is to taste its pecorino cheese, with an unmistakable flavour, characteristic only to this region.

From here we head towards the ancient town of Strongoli. A world of villages built on the ruins of the colonies of Magna Graecia and countryside covered with vineyards and olive trees, following a millitary tradition. Immersed in this landscape in the shade of olive trees is the Azienda Agriturstica "Dattilo", one of the first farm holiday operations in Calabria.

After a tour of the farm, we will sit for lunch in the renowned Restaurant, set up in the ancient oil mill. The Ristorante "Dattilo" has very close ties with the modern and ancient historical traditions and with the land, it carries a message of quality of the food and wine culture in Calabria. This afternoon you will have some free time at the hotel to relax on the beach or pack your bags for tomorrows departure

DAY 8

Departure day

Its time to say goodbye as we transfer to Lamezia. For anyone looking to visit in Calabria, private transfers can be arranged to get you to your family. Do not hesitate to ask for any travel advice



TOUR INCLUSIONS

- Seven (7) breakfasts, seven (7) tastings, six (6) lunches, six(6) dinners & one (1) wine tasting
- One (1) Michelin dinner & Two (2) fine dining dinners, one (1) cooking class
- Excursions – Walking our of Scilla and Chianalea, Visit to artisan producer of Tropea onions, Visit to artisan producer of N'duja, Guided walk of Tropea, Boat tour at Tropea, Fish Auction at Vibo Marina, Artisan Gelato demonstration, Cooking class, Wine and olive estate tour, Walking tour of Diamante, Artisan Producer of Sopressata, Mushroom and Truffle Hunt, Crotone cheese visit, Dattilo farm visit and tour.
- Transfers in private coach, boutique accommodation
- Fully escorted by Melina Puntoriero, Manuelina Culinary, 8 days of professional local guides

(7 NIGHTS, 8 DAYS)

COST PER PERSON 3400 EURO (BASED ON TWIN SHARE ACCOMMODATION)

LAND ONLY ARRANGEMENT

SINGLE SUPPLEMENT 680 EURO

To secure your place on this tour, a non-refundable deposit (unless the tour is cancelled) of EURO 1000 per person is required at the time of booking, together with a completed booking form and signed declaration.

*"Wine and dine your way around Italy, on a journey
into its' heart for an experience of a life time"
- Julia Fargo*

B O O K Y O U R C U L I N A R Y A D V E N T U R E T O D A Y

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