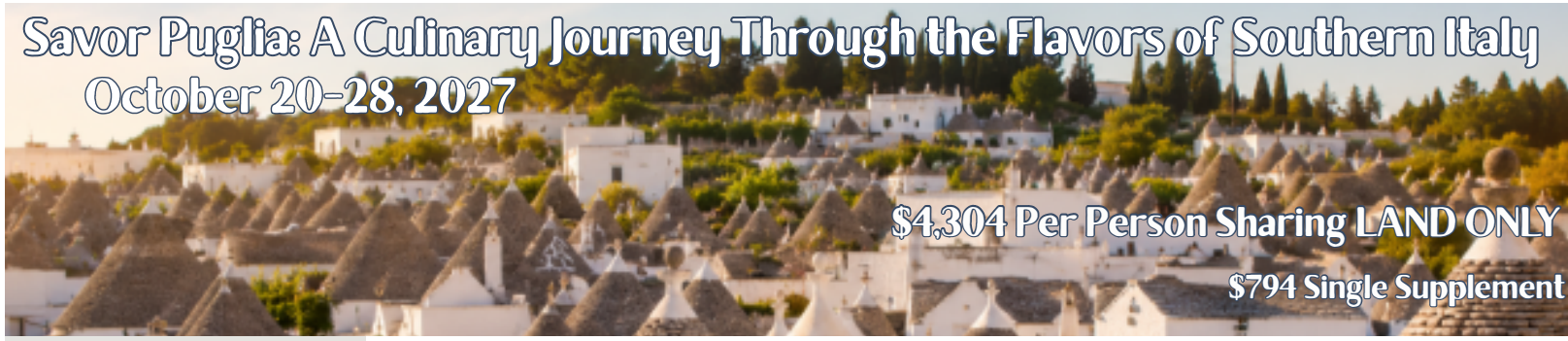
Savor Puglia: A Culinary Journey Through the Flavors of Southern Italy

October 20-28, 2027



$4,304 Per Person Sharing LAND ONLY

$794 Single Supplement

Inclusions:

- 8 Nights Accommodations
- Breakfast daily, except day of arrival
- 2 dinners & 4 lunches
- Olive Oil & Wine tasting
- Cooking Class in Alberobello
- Cooking Class in Ostuni
- Food walking tour in Bari
- Salento Olive Mill with Farm to Table Lunch
- Guided touring of Lecce & Matera.
- Entrance to Grotte di Castellana
- English-speaking tour manager throughout.
- Porterage of 1 suitcase PP
- City Taxes
- Flight Bag and Celtic Tours portfolio of travel documents.
- **NOTE - Gratuities to drivers and guides are not included**

Hotels:

Listed hotel or one of comparable location and quality.

BARI - 5 Nts.
Hotel Excelsior Bari

LECCE - 3 Nts.
8Piu Hotel

DAY 1: WEDNESDAY 20TH OCTOBER | ARRIVE IN BARI!
Arrive in Bari and make your own way to the hotel, your home for the first five nights in Puglia. After check-in, enjoy some time to relax and settle in. In the evening, gather for a welcoming aperitivo, the perfect introduction to the flavors and convivial spirit of Puglia, followed by your first dinner together.

DAY 2: THURSDAY 21ST OCTOBER | BARI - FOOD & LOCAL TRADITIONS!
Begin your discovery of the authentic side of Bari with a guided walking food tour through the streets of Bari Vecchia. Explore the lively historic center, discover traditional local specialties and learn about the culinary heritage that makes Bari such a distinctive destination. Enjoy the city's characteristic streets, historic squares and local food culture before returning to the hotel. The remainder of the day is at leisure to explore Bari independently.

DAY 3: FRIDAY 22ND OCTOBER | GROTTE DI CASTELLANA | ALBEROBELLO & COOKING CLASS
Discover two of Puglia's most fascinating treasures in one day, combining the spectacular underground world of the Grotte di Castellana with the unique trulli of Alberobello. Visit the Grotte di Castellana, an extraordinary underground complex featuring impressive chambers and limestone formations shaped over millions of years. Continue to Alberobello, a UNESCO World Heritage Site renowned for its distinctive whitewashed trulli. Enjoy time to explore the picturesque historic center before taking part in an authentic hands-on cooking experience. Learn to prepare traditional orecchiette and focaccia using local ingredients and traditional techniques. Then sit down together to enjoy the dishes you have prepared. Return to Bari in the late afternoon.

DAY 4: SATURDAY 23RD OCTOBER | OLIVE OIL & WINE EXPERIENCE | POLIGNANO A MARE
Late morning visit to a local olive oil producer in the beautiful countryside. Learn about the cultivation of olives and grapes, traditional production methods and the importance of these products in local cuisine. Enjoy a guided tasting of regional extra virgin olive oils and wines, followed by a light countryside lunch featuring seasonal ingredients and local specialties. In the afternoon, continue to Polignano a Mare, famous for its dramatic cliffs, crystal-clear waters and charming historic center. Enjoy free time to stroll through its picturesque streets and admire the spectacular coastal scenery.

DAY 5: SUNDAY 24TH OCTOBER | MATERA "THE CITY OF STONES"
Today, venture beyond Puglia to the extraordinary city of Matera. A UNESCO World Heritage Site, Matera is famous for its ancient Sassi districts, where dwellings, churches and passageways have been carved directly into the rock over centuries. Enjoy a guided visit through this remarkable landscape and discover the history of its cave dwellings, its unique architecture and the city's fascinating transformation. A traditional local lunch provides an opportunity to discover the regional flavors before returning to Bari in the afternoon.

DAY 6: MONDAY 25TH OCTOBER | TRANSFER TO LECCE | OSTUNI "THE WHITE CITY"
After breakfast and check-out, depart Bari and travel south toward Lecce, with a stop in Ostuni, the beautiful White City. Immerse yourself in the flavors of Puglia with a hands-on cooking experience in an authentic local setting. Using fresh, seasonal ingredients, learn how traditional Apulian dishes are prepared and discover the stories and customs behind the recipes. Enjoy lunch featuring your own creations before continuing to the town of Ostuni to explore its charming historic center, winding whitewashed streets and panoramic viewpoints. In the afternoon, continue to Lecce to check in and rest of the day at leisure.

DAY 7: TUESDAY 26TH OCTOBER | LECCE
Discover Lecce, often called the Florence of the South, thanks to its magnificent Baroque architecture and elegant historic center. Enjoy a guided walking tour through the heart of the city, discovering beautiful churches, ornate palaces and lively squares. The remainder of the day is at leisure to explore Lecce's artisan shops, enjoy a coffee in a historic piazza or sample the city's renowned pastry specialties.

DAY 8: WEDNESDAY 27TH OCTOBER | SALENTO | OLIVE OIL EXPERIENCE & OTRANTO
Enjoy a final day dedicated to the agricultural heritage and culinary traditions of the Salento region. Depart Lecce for a visit to a traditional local olive mill, where you will learn about local olive varieties, harvesting methods and the production of extra virgin olive oil. During the October harvest season, the experience may also include an introduction to the production of the new-season oil (subject to time and conditions). Enjoy a guided olive oil tasting followed by a traditional farm-to-table lunch featuring seasonal ingredients and authentic Salento specialties. In the afternoon, continue to Otranto, a charming seaside town overlooking the Adriatic Sea. Enjoy some free time to explore its picturesque historic center. Return to Lecce in the late afternoon for your final evening in Puglia.

DAY 9: THURSDAY 28TH OCTOBER | TOUR ENDS
Enjoy breakfast at the hotel before checking out and departing independently according to your individual flight arrangements. Private transfers to Bari or Brindisi Airport can be arranged upon request.

Services Provided By Celtic Tours VACATIONS

$4,304 Per Person Sharing / $794 Single Supplement

Pricing is Based on a Minimum of 20 Passengers Participating

Please Print

Booking #123885

RESERVATION APPLICATION

Please reserve _____ seat(s) on the Savor Puglia Tour October 20-28, 2027

****A COPY OF YOUR U.S. PASSPORT IS REQUIRED AS SOON AS POSSIBLE****

Applicants Name (as on passport)

_____

Passport # _____ Exp Date_____

(a valid passport is required - valid for 6 months beyond date of travel)

American Citizen __Y__N • Gender __M__F • DOB_____

Address: _____
(Street)

_____
(City) (State) (Zip)

Phone (Home/Cell):_____

Email:_____

Room Type: ____Twin (2 beds) ____ Double (1 bed)
____Single Supplement $794- Limited Availability

Meal Restrictions / Allergies / Mobility Needs: ___Y___N

Please Describe:_____

Roomates Name (as on passport)

_____

Passport # _____ Exp Date_____

(a valid passport is required - valid for 6 months beyond date of travel)

American Citizen __Y__N • Gender __M__F • DOB_____

Address: _____
(Street)

_____
(City) (State) (Zip)

Phone (Home/Cell):_____

Email:_____

Roommate is sending deposit with separate registration form:
___Y ___N

Would you like us to quote transfers for you?
Transfer from Bari Airport to Hotel | Transfer from Lecce Hotel to Airport
____Y ____N ____Y ____N

Further Inquiries Please Contact:

DIANA TESTA

Email: diana@italiancookinglessonsjax.com

Phone: (904) 446 - 7773

Payment Schedule:

Initial Deposit of $300 per person

Final Payment Due July 5, 2027

All Major Credit Cards Accepted. I have read the terms and conditions per the brochure/flyer and understand that I may incur service charges, penalties and/or cancellation fees in the event of cancellation or change in my itinerary for any reason. Make checks payable to Celtic Tours 1860 Western Ave Albany NY 12203

I _____ authorize Celtic Tours (Murphy Tours) to charge $ _____ on my Credit Card

Card Number:_____ Expiration. Date:_____ Security Code:_____

Signature: _____

Billing Address: _____

FOR AUTO PAYMENTS SIGN HERE: _____

I authorize Celtic Tours (Murphy Tours) to charge my initial payment (as specified above), and FINAL PAYMENT on July 5, 2027.

Cancellation – Land Penalty: Written cancellation notice is required for all cancellations and if received by Celtic Tours more than 125-96 days prior to departing, a processing fee of the LAND PORTION of $300 per person will apply, plus any non-refundable fees for land portion of tours. From 95 to 66 days prior to departure a cancellation fee of $350 per person will apply, plus any non-refundable fees. From 65 to 46 days prior to departure a cancellation fee of 50% of the tour cost will apply. Within 45 days of departure date 100% cancellation fee applies. Single room supplement will be required when a shared room is converted to single room due to a cancellation. Cancellations must be made during Celtic Tours business hours, Monday – Friday, 9am to 5pm EST. Travel Insurance is available at an additional cost p.p. and is recommended. Travel insurance must be purchased with initial reservation/deposit in order to cover pre existing conditions. Due to Covid-19's effect on the current worldwide financial markets, exchange rates are currently fluctuating much more rapidly than normal. This does have an affect on international travel. At 125 days prior to your departure the exchange rates will be reviewed and guaranteed. Any applicable rate changes (higher or lower) will be advised for final payment in 30 days. Rates will only change if exchange rates vary by more than 3% in either direction of the quoted rate. Celtic Tours will do everything within its power to keep rates consistent with quoted rates, but there are times it may be beyond our control.