

**The ROAD of WINES and TASTES**  
**A private and escorted tour of Sicily**  
**Sicily sights & Delights: food, wine and “treasures”**



A fantastic opportunity to enjoy a Private wineries tour, tasting of local products & delicious meals to follow in the incredibly beautiful sicilian countryside.

**After this 9 days tour, you'll leave this beautiful island having fallen in love with the Sicilians, their cuisine and the superb wines”**

*This itinerary may be reserved as a private departure with a date of your choosing.*

*"If you really want to make a friend, go to someone's house and eat with him... the people who give you their food give you their heart." - Cesar Chavez*

*Sicily by Experts*  
di Francisile T.O.

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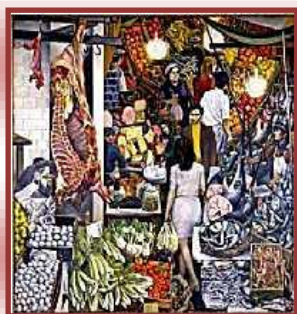
**Day by day program**

**9 days/ 8 nights**

**Day 1: Palermo**

Arrival at **Palermo** airport .Free Transfer to the hotel. Check in at our charming hotel 4\* central located . Welcome cocktail. Meet our guide for an introduction to the tour . **Welcome Dinner** in a elegant setting in central Palermo with the most refined Sicilian cuisine . A restaurant where you will have a unique dining experience

After dinner, panoramic tour of **Palermo by Night**. Return to the hotel and retire for the night. ( **Dinner included** )



**Day 2: Palermo Street Food and culture - the Corvo wines**

Morning: The morning will be spent with a special walking tour of Palermo dedicated to “**Street food**”. A 3 hour walking tour where you will sample the best of Sicily’s street food, led by a local expert guide , you will explore the fascinating culinary world of Sicily’s Capital. You will visit the famous and bustling Vucciria and Mercato del Capo, ourdoor markets, tasting five different Sicilian treats along the way – including “panelle” (chickpea fritters) and arancine (deep- fried rice balls). Pass major Palermo monuments during the tour: "Palermo Arabo-Normanna", "Palermo Barocca". Round out your tour with

some local sweet wine and seasonal dessert.

Afternoon: We’ll visit the **Corvo Winery** and taste their production.

*Today Corvo is a historical brand not only for Sicilian wine making, but also one of Italy’s great classical wines, one of the leading and most popular wines in the world.*

Come back at the hotel. Dinner in a local restaurant. Creative Sicilian dishes will be served between strings and retro furnishings in an intimate and elegant setting. Overnight ( **Breakfast, street food taste and dinner included** )



**Day 3: Erice - Marsala between wines and pastry tasting - Donnafugata and Pellegrino Cellars**



Morning: Breakfast at the hotel. Then, transfer to **Erice**, a magnificent village nestled in a picturesque setting that rests untouched from medieval times and where our guests will visit its ancient churches and rich historic city centre. Visit to the **Antique Convent Pastry Shop**, one of the most renowned Sicilian bakeries. There, enjoy a taste of the fine Erician pastries first created within the convent walls and, as a special treat, sample some of the typical almond dough desserts filled with candied lemon.

Next, transfer to **Marsala**, a city famous for the production of its namesake wine. Stop in

**Donnafugata winery.**

*Donnafugata grew out of the commitment of a family in Sicily that has always believed in the extraordinary enological potential of its land and has 150 years of experience in producing premium wines..*

*Don't miss the delicious red Mille e Una Notte, and Donnafugata's version of the famous Passito di Pantelleria, a sweet dessert wine, with intense notes of apricot, made partly from raisins on Pantelleria, an island off Sicily's southwestern coast.*





Guided tasting of 4 wines in the charming "sala delle botti" combined with bread, olives, tuna, arancini, focacce, local cheeses.



**Afternoon:** a brief visit to the **Cantine Pellegrino** for a tasting of **Marsala Wines**, conducted by an expert.

*Marsala, great liqueur – like wine, is part of one of the most fascinating stories of Italian oenology. Ever since 1844 it has been recognised as one of the most esteemed wines.*

Check in at the hotel for rest and relaxation.

In front of one of the most peculiar landscape of Sicily: **the Stagnone di Marsala**, we will have an **Apero - dinner** in a charming place overlooking the salt pans during sunset.

Retire for the night. **( Breakfast, brunch and apero - dinner included)**

#### **Day 4: Between history and gastronomy Agrigento - Piazza Armerina and the Cellars: Tenuta del Nanfro**

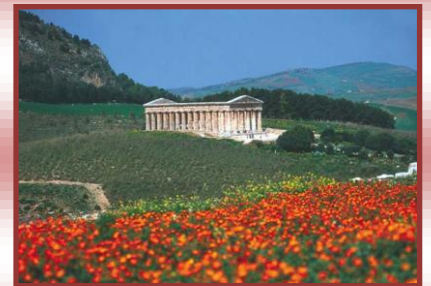
Morning: Breakfast at the hotel. Depart for **Agrigento** for a **guided visit** of the extraordinary **Valle dei Templi** ("Valley of the Temples"), a masterpiece that stands testament to Greek art in Sicily.

**Picnic lunch at the Kolymbetra park**, an agricultural jewel returned to light after decades of abandon. This Garden has fruit trees from every part of the world and some of the trees are over 1000 years old!

Then surrounded by pomegranate, pistachio, orange and lemon trees and under the Mediterranean sun you will enjoy a typical **Sicilian lunch** served to you outdoors, complete with local fruit, cheese and wine.

This is sure one of the highlights of your trip

Afternoon: **Guided tour of the Villa Romana del Casale**, built during the imperial age and famous for its precious mosaics, which constitute some of the best conserved in the entire Mediterranean basin.



Transfer to nearby **Caltagirone**, the Sicilian capital for ceramic artistry, and stopover at the **wine cellars of the Antica Tenuta del Nanfro** for a guided visit and tasting of typical vintages from the area: **Nero d'Avola and the Cerasuolo di Vittoria**.

Following the visit, registration at the accommodations provided by a nice agriturismo. Authentic Evening **Meal at Agriturismo**, whose exceptional kitchens showcase typical regional cuisine and local produce. Retire for the night.

**(Breakfast, pic nic and dinner included)**



#### **Day 5: Baroque, cheese and chocolate: Ragusa - Modica - Syracuse**

Morning: Breakfast at the farm. **Transfer to Ragusa** and stop in its old historic centre, Ibla, a place of extremely ancient origin and home to an incomparable array of typical Sicilian baroque architectures and ambiances.

Visit to the **Consorzio Corfilac** a highly – unusual organization that studies and promotes traditional Sicilian cheeses. We'll tour their unique laboratories. The tour will be followed by a specially arranged tasting of the traditional, protected denomination Ragusano cheeses.



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Transfer to **Modica**, the ancient capital of Contea, a city full of fascinating architectural, artistic and scenic attractions, unique among those pertaining to the splendid Sicilian Baroque period.

Take a guided stroll through the area **and stop at the Antique Pastry Shop Bonajuto**, where the Ruta family is famous for their chocolate, a delicacy they continue to prepare in the same style once used by the ancient Aztec people.



Lunch on your own.

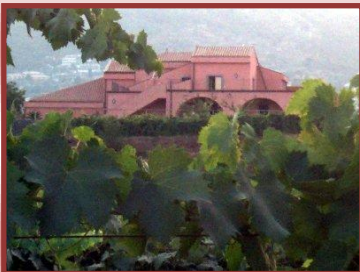
Afterwards, head toward **Syracusa** and spend the rest of the afternoon on a **brief guided visit** of this splendid city, which along with Athens and Alexandria in Egypt was one of the largest political and cultural centre in the Greek world. Guided tour of the archaeological park, followed by a visit to the historic city centre on the island of Ortigia. Check in at our hotel . Our dinner will be a splendid old location and we'll taste the famous moscato di Syracuse wines, *synonymous of greatness , of class , of gentlemanliness*. Overnight ( **Breakfast and dinner included** )

## Day 6: The power of nature and its products : Etna – wine and honey - Taormina

Morning: Breakfast at the hotel. Excursion to the foot of Mount Etna, one of the most active volcano in the world.

Stop in a local family honey farm where it is possible to taste a selection of natural honey (orange , lemon, eucalyptus , strawberry), almond pastries and olive oil.

We continue in the territory of Santa Venerina, and **visit a wine Estate** for a true "discovery of the wines of Etna". Tour of the cellar where the area's traditional wines and esteemed champagne, V.S.Q. Metodo Classico, are produced. Wine tasting.



**Lunch at the Estate**, with a menu characteristic of Etnean tradition.

Afterwards, transfer to **Taormina**. Check in at the elegant hotel 4\*. Enjoy free time for visits, strolls and shopping in this incredible city, a place known throughout the whole world for its panoramic setting above the Ionian Sea and for its breathtaking view of Mt. Etna, ancient Greek theatre, and high spirited "Dolce Vita" (frequented up until the end of the 1800s). Free time.

**Dinner on your own**. Retire for the night. ( **Breakfast and Lunch included** )



## Day 7: The Eoliand Islands

Morning: Breakfast at the hotel. Transfer to **Milazzo** port. From here we set out for **Salina** in the Lipari Islands, by ferry or hydrofoil and spend a day on this lovely Island to enjoy more of the Malvasia Wines.

Seven little volcanic islands surrounded by a warm and deep sea in an out-of-time atmosphere recalling a history of sea-adventures going back 5000 years. **Salina** is the second largest Aeolian island (26.8 km2). It was named after the little salted lake of *Lingua* lying at the south-eastern tip of *Salma* where the inhabitants once used to gather the salt needed to preserve capers and fish.

Visit of the famous winery “Hauer” and taste its famous wine : **Malvasia**





Aeolian Islands , and the above all Salina, is the native land of the Malvasia of Lipari, already called from Sicilian Diodoro "the nectar of Gods". Taste it accompanied from fine cheeses, or cream sweets (as the experts advise) mean to discover history of that past far away, bathed of transparent sea and sunny beaches.

**Lunch** in a typical fish restaurant.

Transfer to **Lipari**, the largest of the Aeolians, that greets us with Baroque architecture, colourful fishing boats and a lively port lined with cafes. Linger over a freshly almond granita or stretch out on the black beach at Acquacalda. Be sure to visit Lipari's archaeological museum, which boasts an excellent collection of ancient Greek painted vases discovered in the waters nearby. Take the hydrofoil to Milazzo and back to the hotel. Dinner on your own. Overnight  
**(Breakfast and lunch included)**



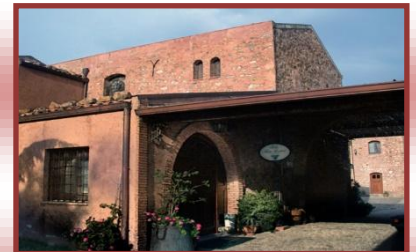
### **Day 8: The landscape of The Madonie and Cefalù: Sant'Anastasia wines**

Breakfast in hotel. Drive along the coast to the fishing town of **Cefalù** enjoying an unforgettable **panoramic tour**.

**Cefalù** is famous for its rich historical centre (the Norman Cathedral and the medieval quarter) as well as for its beautiful beach and blue sea. Free time.

**Fish Lunch** in a typical restaurant on the rocks.

**Afternoon:** Transfer to **Castelbuono** a village with a fascinating history as well as valuable masterpieces. It was the capital of the Ventimiglia one of the most powerful families in Sicily for several centuries. Stop in one of the most famous pastries to taste the delicious "panettone" with creams.. Continue to a particular place: **Abbazia Santa Anastasia** , a former Benedictine abbey built in the XII century in the hills. The medieval abbey or "abbazia" is steeped in a natural landscape so extraordinary that the present owner, entrepreneur Francesco Lena, originally purchased the land to turn the estate into a holiday resort. Instead, he began experimenting with international varieties such as Syrah, Merlot, and Cabernet Sauvignon as well as the indigenous Nero d'Avola. Check in at this splendid resort. Wine tasting and **Dinner** . Overnight . **(Breakfast , Lunch and dinner included)**



### **Day 9: Departure**

Morning: Breakfast at the farm and transfer to **Palermo** airport . It's time to say Goodbye Sicily .. see you at your next Sicily tour with "Sicily by Experts" team

**ASK for a QUOTATION**

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The ROAD OF WINES and TASTES

**Included in the program**

- 9 days tour
- 8 nights deluxe lodging
- 7 top class wine tasting session
- 6 gourmet restaurants dinners
- 5 special lunches
- Transfer from/to apt
- transportation by private minibus for the entire duration of the tour, from the evening of the 1<sup>st</sup> day until the evening of the 8th day
- English speaking driver -guide who look after your every little needs
- guided local tours in Palermo, Monreale, Agrigento , Piazza Armerina and Siracusa
- A private visit of a cheeses Consorzio
- A taste of chocolate in Modica and
- A taste of Panettone in Castelbuono

**Not Included in the program**

- airfare
- tickets or passes to the anticipated museums and archaeological sites to be visited on the tour
- beverages at meals
- Meals not specified
- tips and gratuities provided by guests at their discretion
- anything not explicitly indicated in the section on what

**Wine producers : Wineries**

- Corvo
- Hauner
- Donnafugata
- S. Anastasia
- Pellegrino
- Antica tenuta del Nanfro
- Murgo

**Overnights during the tour:**

- 2 nts Palermo : Hotel 4\*
- 1 nt Marsala : Baglio 4\*
- 1 nt Caltagirone or Piazza Armerina : Farmhouse
- 1 nt Siragusa : Hotel 4
- 2 nts Taormina : Hotel 4\*
- 1 nt Castelbuono : Country House 4\* sup