

www.magaritours.com

Welcome to Magari Tours

A new family of hand-crafted, escorted tours that 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.

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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' – both 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 offers 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.







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 such, we are ATOL licenced and ABTOT protected, so you can rest assured that you and your money is completely secure.

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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 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 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.



All our tours include specially handpicked highlights, offering you 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".

Below are a few examples.









Farewell dinner

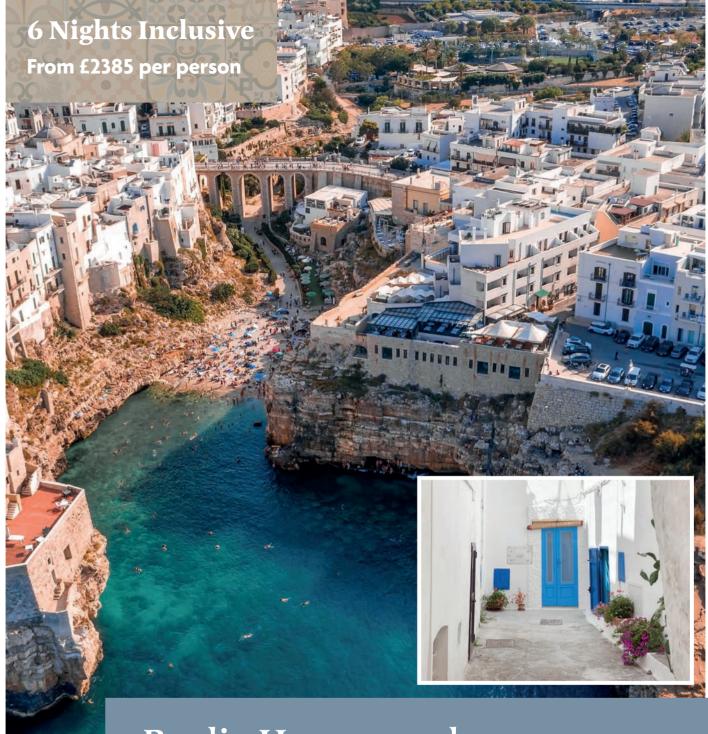
We offer a memorable final dinner at the prestigious Torre Marabino, a secluded oasis in beautiful southeast Sicily. A converted Norman watchtower surrounded by its own organic farm and winery producing olive oil, wines and fresh vegetables. With a warm Sicilian welcome, Francesco and his team will make 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 the beautiful setting of the restaurant.

Cascina Carretto

A real family affair, the 25-hectare wine and agritourism estate set against the verdant Lombardy countryside is now run by Maria, Claudia, Francesco and Cristiana Lamberti who are dedicated to cultivation and sustainability. A converted 17th century farmhouse surrounded by vineyards is the setting for you to sample culinary delights and delicious wines including Franciacorta DOCG and Curtefranca red and white wines.

Mandranova

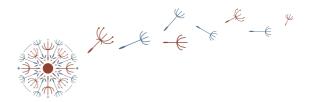
Enjoy mouth-watering authentic Sicilian dishes and an olive tasting at the family owned Mandranova, an organic olive oil farm in a delightful setting. Centuries-old olive trees and almond trees surround the beautiful farmhouse. Using only home-grown produce, Silvia and Giuseppe are proud of their zero-carbon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



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 6 or 7-night tour we base ourselves near 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!



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

- Relax at the splendid 4-star Chiusa di Chietri near Alberobello, the city of trulli, for six or seven nights, with no change of hotels needed
- Wonder at the baroque beauty of Lecce, a city often compared to Florence
- Discover the art of making local mozzarella and focaccia at one of Puglia's 'masseria' fortified farms
- Dip into hidden gems like the villages of Locorotondo and Ostuni, deep in the Tuscan-like Valle D'Itria
- Savour just-caught seafood 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





Alberobello

The immaculate 4-star La Chiusa di Chietri sits in its own olive grove just a 5-minute drive from central Alberobello. While its architecture is modern and sleek, this well-run, privately owned hotel offers a true and traditional flavour of Puglia - warm hospitality, authentic cuisine and attentive service from friendly, local staff.

The hotel offers modern rooms with satellite TV, hairdryer, safe, air-conditioning and private bathroom, with most also offering garden views. During leisure time, guests can relax by the outdoor pool in the summer, stroll in the olive tree-filled grounds, enjoy the luxurious indoor pool and wellness treatments at the spa, and savour freshly prepared, local dishes at the restaurant. A shuttle also runs into Alberobello - the perfect finishing touch.





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DEPARTURES

June (7 nights) & October (6 nights)

PRICE INCLUDES

Return flights London Gatwick Fully escorted holiday Meals: 6 breakfasts, 2 lunches, 5 dinners (6 nights) 7 breakfasts, 2 lunches, 6 dinners (7 nights) All Handpicked Highlights listed above



Day 1 Flight to Bari

On arrival at Bari airport, where we are met by our guide, we set off for Alberobello, our base for six or seven nights, and famous for its 'trulli': whitewashed houses with conical roofs. After checking in at the 4-star Grand Hotel la Chiusa di Chietri, we enjoy a welcome drink and nibbles, followed by a light dinner.

Meals included: Dinner

Day 2 Alberobello, Masseria Aglio-Piccolo & Cantina Masseria Torricella

Enjoy a guided walk of Alberobello, designated a UNESCO World Heritage Site for its well-preserved trulli. We stroll around the historical Rione Monti district, home to around 1,000 of these unique dwellings, and learn about their roots as field shelters. Next, we travel to the rural Aglio-Piccola, a family-run Apulian 'masseria' farm, which specialises in making its own delicious dairy and bakery produce. After watching the family prepare mozzarella and focaccia to generations-old recipes, we visit the family-owned Cantina Masseria Torricella winery for a tour and tasting. This afternoon brings another walking tour with a local guide. This evening we enjoy dinner in the hotel restaurant.

Meals included: Breakfast, Lunch, Dinner

Day 3 Alberobello (7 night stays only)

Today is free for you to experience this lovely part of southern Italy as you wish. You may want to delve further into Alberobello: wandering its cobbled streets to see more of its trulli, visiting its evocative churches and sampling the rustic home-cooking offered in its restaurants. Alternatively, relax at your hotel, enjoying its swimming pools and spa, and perhaps heading into Alberobello for a spot of people-watching over coffee or lunch. **Meals included: Breakfast**

Day 4 Matera

This morning we drive to the UNESCO-listed historic town of Matera, perched dramatically on a outcrop. Dating back 10,000 years, this magical place took a starring role in films such as The Passion of the Christ, Ben Hur and 2021's Bond film, No Time to Die. We will admire some of its stone churches and explore its Sassi quarter, famous for its Palaeolithic cave dwellings, which were inhabited until the 1950s. We also enjoy a bread-making session to discover the art behind the town's traditional bread. This evening we enjoy dinner in the hotel restaurant.

Meals included: Breakfast, Dinner

Day 5 Locorotondo & Ostuni

We wind through the green hills of the Valle D'Itria, passing olive groves and trulli villages, to discover the pretty village of Locorotondo before visiting 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. This evening we enjoy dinner in the hotel restaurant.

Meals included: Breakfast, Dinner

Day 6 Polignano & Monopoli

We make the short drive to Polignano, a delightful coastal town occupying a promontory surrounded by the Adriatic. We explore here and absorb the sea views before continuing to seaside Monopoli, whose centro storico offers a castle and white houses, squares, and churches wedged against a photogenic harbourside. We cap our time here with a tasty lunch at an authentic seafood eatery just steps from the sea. This evening we enjoy a light dinner in the hotel restaurant.

Meals included: Breakfast, Lunch, Dinner

Day 7 Lecce

Today is dedicated to Italy's 'Florence of the South'—Lecce. This stunning city mixes baroque architecture with a buzzy atmosphere that makes it truly enjoyable to explore. We take a guided walk around the elegant centre, alive with street cafes and shops, 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. This evening we enjoy dinner in the hotel restaurant.

Meals included: Breakfast, Dinner

Day 8 Departure

We transfer to Bari airport for our lunchtime flight home.

Meals included: Breakfast

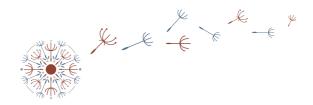
Note: For our 6 night stay, the itinerary is as above but without Day 3 in Alberobello.

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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.



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

- Immersive 6-night tour of beautiful and often-overlooked Lombardy based in one hotel, so you unpack only once
- Settle into the Miramonti Resort Hotel & Spa in Rota d'Imagna, probably one of Italy's best family-run 4 star hotels
- 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 an 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

For the itinerary & full details visit our website

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.









DEPARTURES

March, June & September

PRICE INCLUDES

Return flights London Heathrow Fully escorted holiday Meals: 6 breakfasts, 4 lunches, 6 dinners All Handpicked Highlights listed above



Day 1 Morning Flight to Milan

We fly to Milan airport and after meeting our tour manager, 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 Imagna Valley

Today we set our sights on Lombardy's Imagna Valley, an oasis of green in the Alpine foothills which is rich in history, art, culture, and culinary tradition. We visit San Pellegrino before heading to the Cornabusa Sanctuary, a spiritual refuge inside a mountain cave. A highlight is a fabulous, authentic lunch at Antica Locanda Roncaglia, a historic eatery in the lovely village of Roncaglia, 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 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 local delicacies and explanations of local history and prosecco-making. A scenic afternoon stroll along the promenade at Salo, on the shores of Lake Garda, seals our explorations. This evening we enjoy dinner in the hotel restaurant.

Meals included: Breakfast, Lunch, Dinner

Day 4 Rota d'Imagna and Pasta-Making Demonstration

Today is a leisurely day. Late morning we will experience a cheese-tasting at a local Azienda, savouring some of the valley's unique cheeses, such as soft and creamy stracchino, which reflect the area's Alpine location and abundant dairy farms. 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 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 Barone Pizzini Sapa. This evening we enjoy dinner in the hotel restaurant.

Meals included: Breakfast, Dinner

Day 6 Lake Iseo

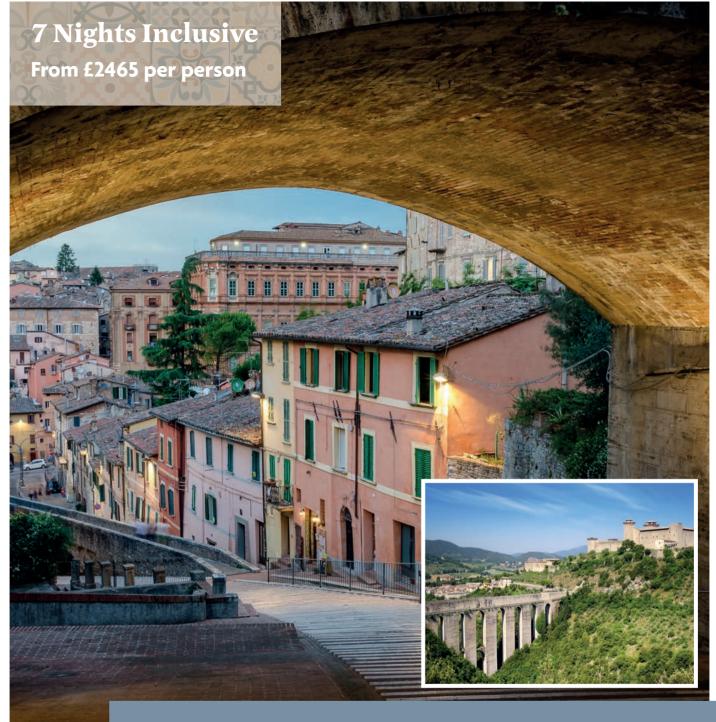
Lake Iseo, north Italy's fourth-biggest lake and one of Lombardy's hidden gems is our focus today. Often overlooked by tourists, this idyllic, mountain-ringed lake is hemmed with medieval villages. We arrive in Sulzano and board our boat for a cruise along the lake to Iseo where there is time to experience its harbourfront, historic centre and perhaps browse its market. On our way back to Rota d'Imagna, we visit Castello di Grumello, where we can sample some of the wines produced here. This evening we enjoy a dinner in the hotel restaurant.

Meals included: Breakfast, Dinner

Day 7 Departure

After breakfast, we begin our journey back to Milan airport, stopping en route in Desenzano followed by a superb lunch at Trattoria Da Arturo. After this final opportunity to relish Lombardy's rich and hearty cuisine, we catch our return flight to the UK.

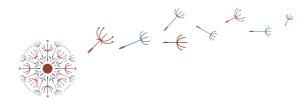
Meals included: Breakfast, Lunch



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.



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

- Stay seven nights in the welcoming 4-star dei Duchi outside Spoleto's walls—the perfect combination of a country and city hotel
- 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 and as the town where St Francis tamed the wolf
- Taste some of the region's classic foods and wines, with tastings at a 'salumeria' and Montefalco winery
- Soak in the charms and history of hilltop towns like Orvieto, Bevagna and Narni
- Indulge in fresh local fare in intimate trattorias







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For the itinerary & full details visit our website

Hotel del Duchi

Spoleto

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.



DEPARTURES

March & November

PRICE INCLUDES

Return flights London Heathrow Fully escorted holiday Meals: 7 breakfasts, 1 lunch, 6 dinners All Handpicked Highlights listed above



Day 1 Morning Flight to Rome

We fly to Rome's Fiumicino airport where 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 in the trattoria's traditional and convivial atmosphere.

Meals included: Breakfast, Dinner

Day 3 Gubbio

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). 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! 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 Bevagna, Perugia & Montefalco Winery

A short drive brings us to the medieval village of Bevagna, where we visit a local 'salumeria' salami and cured meat shop for a tasting - bring your appetite! Next, we continue to Umbria's elegant capital of Perugia, whose historic upper town is riven with buzzing piazzas and shops. We view the stunning Palazzo de Priori, with its splendid artworks, and the Maggiore Fountain before sampling some of Umbria's finest wines at a winery in the nearby Montefalco region. Dinner will be included this evening.

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

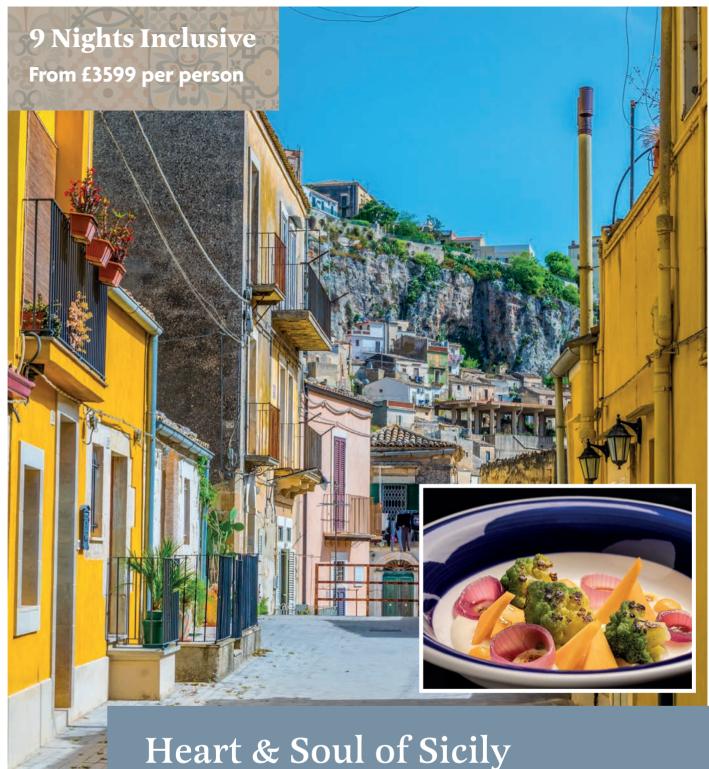
This morning we discover Spello, a honey-stone hill town known for its annual 'Infiorata' flower festival. Soak up its charms on a walking tour, and visit the Church of Santa Maria Maggiore, whose Baglioni side-chapel is filled with frescoes by Pinturicchio. Next, we visit UNESCO-listed Assisi, the birthplace 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

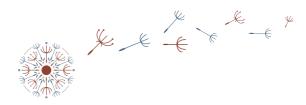
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Diverse history, stunning scenery and tempting food make Sicily one of the Mediterranean's most satisfying destinations. Here the best journeys unravel the island's storied past,

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.



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

- Delve into Sicily on a 9-night 'shoulder-season' tour when the island is wonderfully uncrowded and comfortably warm, with average March temperatures of 20°C
- Visit stunning UNESCO-listed ancient sites such as Agrigento's Valley of the Temples and the Vila del Casale, all free from the summer crowds and gueues
- 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

For the itinerary & full details visit our website

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.

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.



DEPARTURES

March, April & October

PRICE INCLUDES

Return flights London Heathrow or Gatwick Fully escorted holiday Meals: 9 breakfasts, 3 lunches, 7 dinners All Handpicked Highlights listed above

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.

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 full hotel descriptions, please see our website



Day 1 Arrive in Sicily

We fly to Palermo/Catania airport and 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 Roman 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 homegrown lunch before continuing to Naro, a charming town with a medieval fortress and panoramic views.

Meals included: Breakfast, Lunch, Dinner

Day 6 Vila de Casale & Modica

After saying 'arrivederci' to Agrigento, we make our way to the Vila 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 Locanda del Colonello, a restaurant tucked into Modica's alleyways and acclaimed for its simple, yet stunning, Sicilian fare.

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. After free time for a snack lunch, we visit the Antica Dolceria Bonajuto, the town's oldest chocolaterie, where we sample some of its classic, rich chocolate. 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, Lunch

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

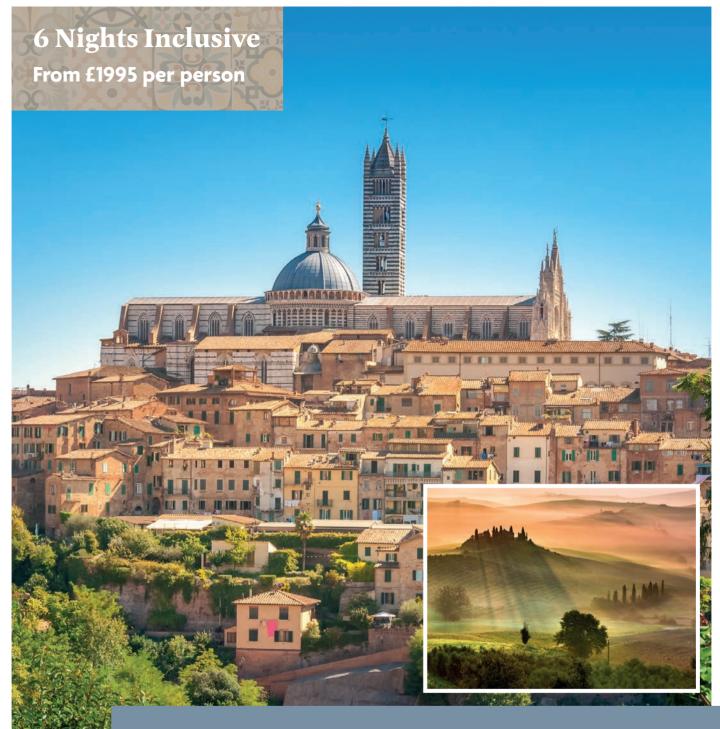
We depart Modica for Ortigia, the island-based old quarter of Syracuse, which is connected to the main city by three bridges. A g uided walk reveals its quaint alleys and Baroque piazzas, before a delicious lunch at the Taberna Sveva restaurant which showcases its old-school local cuisine. After lunch, 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.

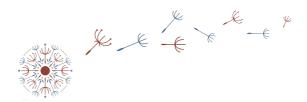
Meals included: Breakfast



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 truffles, taste wines and cheeses at artisanal estates, and more - and leave having experienced the true taste of Tuscany.



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
- Stay throughout in the 4-star Grand Hotel Impero, without the need to change hotels during the tour
- Visit gorgeous Tuscan towns away from the tourist trail, such as Grossetto 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 truffle, olive oil and honey tasting experience at your hotel
- Eat at authentic trattorias and enjoy the superb Grand Hotel Impero restaurant, renowned for its fantastic Tuscan dishes and wines



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 in keeping with everywhere else, each decorated in understated modern style and offering garden or mountain views, a flatscreen TV, safe, minibar 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.





stiglione della Pescai



DEPARTURES

March, June & October

PRICE INCLUDES

Return flights London Heathrow Fully escorted holiday Meals: 6 breakfasts, 3 lunches, 6 dinners All Handpicked Highlights listed above



Day 1 Arrive in Tuscany

We fly to Pisa airport where 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 the next six nights. A welcome prosecco or spritz accompanied by local delicacies precedes a rich Tuscan buffet dinner at our hotel, where we enjoy the chance to get to know our fellow travellers.

Meals included: Dinner

Day 2 Montepulciano, Pienza & Wineand Cheese-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 we leave for the nearby authentic Bindella Wine estate for a tour and taste of some delicious wines of Montepulciano region. Finally, we visit the pink-walled Renaissance town of Pienza, where you have time free for lunch at a restaurant of your choice. As we journey back to our hotel, we pause to sample local cheeses at the Il Seggiano cheese factory. This evening we enjoy dinner in the hotel restaurant.

Meals included: Breakfast, Dinner

Day 3 Castel del Piano & Chianciano Terme Wine-Tasting

Today we can take a leisurely and level stroll into the centre of Castel del Piano about 10 minutes' away on foot. We enjoy time free to explore here and maybe sample some local delicacies on our wanders. Afterwards, we drive to the spa resort of Chianciano Terme for a wine-tasting at a traditional winery. This afternoon brings a fabulous tasting of typical Tuscan olive oil, honey and flavourful truffles at our hotel before we sit down to dinner in the hotel restaurant.

Meals included: Breakfast, Dinner

Day 4 Grossetto & Castiglione della Pescaia

After breakfast we head toward Tuscany's Tyrrhenian coast for a day of sightseeing. Winding through undulating landscapes dotted with cypresses, we arrive at tucked-away Grosseto, the capital of the Maremma region, and a pretty place to explore. You may want to use free time here to visit the city's medieval-style square, relax over frothy cappuccinos or browse the shops. Our tour continues to the castle-topped seaside

town of Castiglione della Pescaia there is further free time to relax and stroll the picturesque seafront before savouring a succulent local seafood lunch. After returning to Castel del Piano this afternoon, enjoy time to unwind or stroll into the town before dinner at our hotel.

Meals included: Breakfast, Lunch, Dinner

Day 5 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 homemade fare here is terrific, the highlight is descending the restaurant's stairway into the Etruscan catacombs below - unforgettable! This evening we enjoy a light dinner in the hotel restaurant.

Meals included: Breakfast, Lunch, Dinner

Day 6 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, you have time spare to meander the cobbled streets and have lunch at a restaurant by yourself. Our last stop is the classically 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 7 Departure

On our transfer to Pisa airport, we stop in the historic walled town of Volterra for a farewell lunch of classic Tuscan fare - a special finale before we catch our flight back to the UK.

Meals included: Breakfast, Lunch





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