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TOUR ITINERARY

RIDING LEVEL 2

Europe / Italy / Puglia

Puglia Chef on Wheels Bike Tour

Culinary Adventure in Italy's Valle d'Itria: Cooking Classes, Lunch with Mamma, and More

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TOUR HIGHLIGHTS

- Spend five nights in a luxury villa in the heart of Puglia's verdant Valle d'Itria
- Learn the secrets of Pugliese ingredients and cuisine during market and farm visits and intimate evening cooking classes with chef Giuseppe Franco
- Ride through a sea of olives and grapes to arrive at the perched coastal village of Polignano a Mare for a well-earned gelato
- Meet Giuseppe's mother for an incredible homemade lunch in the countryside
- Get a behind-the-scenes look at Puglia's foodie Renaissance as we enjoy special access to Giuseppe's network of local chefs, sommeliers, and small producers throughout the week









ARRIVAL + DEPARTURE

Arrival Details

- **Airport City**: Bari, Italy
- **Pick-Up Location**: Dilman Boutique Hotel
- **Pick-Up Time**: 9:00 am

Departure Details

- **Airport City**: Bari, Italy
- **Drop-Off Location**: Bari Airport
- **Drop-Off Time**: 11:30 am

NOTE: DuVine provides group transfers to and from the tour from the pick-up and drop-off locations stated on the itinerary. In the event your train, flight, or other travel falls outside the arrival or departure times or locations, you may be responsible for extra costs incurred in arranging a separate transfer.

Emergency Assistance

For urgent assistance on your way to tour or while on tour, please always contact your guides first. You may also contact the Boston office during business hours at +1 617 776 4441 or **emergency@duvine.com**.

Meet the Chef: Giuseppe Franco

Born and raised in Puglia, Giuseppe Franco studied hospitality before working at acclaimed chef Alain Ducasse's Michelin-starred Trattoria Toscano in Castiglione della Pescaia at the age of 19. From there, Franco went on to hone his skills at influential restaurants from Bordeaux to London, studying bread making, butchering, sauce making, and other foundational cooking techniques.

Franco then moved to Paris, where he served in the kitchens of La Table de Cybèle and the Eiffel Tower's emblematic, two-Michelin star dining experience, Le Jules Verne, before becoming Chef de Cuisine at Denny Imbroisi's IDA. There, Franco shared his Apulian roots with the city's fine dining crowd.

Today, Franco teaches at the prestigious L'École Ducasse in Paris. He also offers private dining experiences, cooking classes, and restaurant consulting through his newest project, Skarcio Paris.

Tour By Day

DAY 1

Ciao, Puglia!

Meet your guides in Bari and transfer to Rutigliano, the sleepy hometown of Giuseppe Franco, our Chef on Wheels. Get fitted on the bikes before setting off on a ride through the Valle d'Itria: a lush, fertile plain above the Adriatic where miles of dry stone walls frame flocks of sheep and fragrant groves of citrus. We'll reunite with Chef Giuseppe in the town of Martina Franca for an intimate lunch at his friend Michelangelo's hidden *ristorante*. Afterwards, continue riding or hop in the van for a lift to the luxurious villa we'll call home for the week. Settle in and relax poolside with a glass of chilled Verdeca. Tonight, Giuseppe treats us to a dazzling welcome dinner, setting the tone for the delicious week ahead.

Meals: Lunch / Dinner
Destinations: Rutigliano, Martina Franca
Accomplished: 22 miles / 36 km, elevation gain: 1,542 feet / 470 meters
Shorter Option: 16 miles / 25 km, elevation gain: 1,178 feet / 359 meters
Accommodations: **Villa Vitale**

DAY 2

Caseificio and Cooking

Today's ride takes us into the countryside surrounding the villa—a rich, agricultural tableau that illustrates Puglia's unofficial designation as the breadbasket of Italy. Our first destination is Ostuni, a stunning hilltop town dubbed "La Citta Bianca" for its gleaming, whitewashed buildings. There, we'll join Giuseppe at a local market to select ingredients for tonight's dinner. From Ostuni, continue cycling to a local *caseificio*, or dairy, where we'll learn about traditional cheesemaking and sample fresh mozzarella for lunch. After, complete the loop back to the villa and enjoy a refreshing swim. Later, we'll roll up our sleeves for a convivial evening of cooking, eating, and drinking as Giuseppe shows us how to transform our market finds into a sumptuous Apulian feast.

Meals: Breakfast / Lunch / Dinner
Destinations: Casalini, Ostuni, Pascarosa
Accomplished: 29 miles / 47 km, elevation gain: 2,162 feet / 659 meters
Shorter Option: 24 miles / 38 km, elevation gain: 1,781 feet / 543 meters
Accommodations: **Villa Vitale**

DAY 3 Puglia's Architectural Treasures

Valle d'Itria's fairytale scenery is the enchanting backdrop for this morning's ride to Locorotundo, a charming ninth-century village named for its unique circular layout. Wander the honeycomb of streets and sip an espresso with the locals before continuing to Alberobello. Designated a UNESCO World Heritage site for its artfully preserved *trulli*—ancient stone dwellings capped with cone-shaped roofs—the tiny town is arguably Puglia's prettiest. Here, our friend Mimmo shares the secrets of these ancient structures before welcoming us into his family's *trullo* for a hearty, homestyle lunch. Opt to transfer back to the villa or challenge yourself with some extra miles. This evening we'll meet Giuseppe's friend Angelo, a Michelin-starred chef, who hosts us at his elegant restaurant in a historic *palazzo*.

Meals: Breakfast / Lunch / Dinner
Destinations: Locorotondo, Alberobello
Accomplished: 32 miles / 52 km, elevation gain: 1,807 feet / 551 meters
Shorter Option: 16 miles / 25 km, elevation gain: 1,050 feet / 320 meters
Accommodations: **Villa Vitale**

DAY 4 A Joyful Homecoming

In Italy, there is no more meaningful gesture than an invitation to a family meal. Today we hit the jackpot, joining our chef's mother for lunch. Our day begins with a scenic ride through an undulating landscape replete with olive trees and vineyards. Near Giuseppe's family home, his *mamma* awaits us with a bountiful country lunch lovingly prepared with produce from her garden. From there, our bicycles take us to Polignano a Mare, a picturesque seaside village perched atop limestone cliffs overlooking the Adriatic. Pop into Giuseppe's favorite *gelateria* and stroll Polignano's ancient streets before transferring back to the villa. Later, we'll regroup to fire up the oven for a festive evening of pizza-making the Italian way.

Meals: Breakfast / Lunch / Dinner
Destinations: San Marco, Castellana Grotte, Polignano a Mare
Accomplished: 29 miles / 46 km, elevation gain: 1,834 feet / 559 meters
Longer Option: 37 miles / 59 km, elevation gain: 1,906 feet / 581 meters
Accommodations: **Villa Vitale**

DAY 5

Riches of Land and Sea

Our route today takes us from Valle d'Itria's verdant interior to its coastal plain. Stop at a local seafood market where Giuseppe introduces us to a trove of regional *frutti di mare*—fruits of the sea—and explains how he chooses the freshest catch for tonight's dinner. From there, pedal through some of Italy's oldest olive groves and pay a visit to our friend Donato, an olive oil producer, at his family's *frantoio* (olive mill). During a beautifully prepared lunch featuring classic Pugliese flavors, Donato will guide us through a tasting of the farm's award-winning oils. Tonight, gather for a final feast at the villa and prepare today's seafood with Giuseppe as the sun sets on a spectacular week.

Meals: Breakfast / Lunch / Dinner
Destinations: Savelletri, Torre Canne, Pezze di Greco
Accomplished: 30 miles / 49 km, elevation gain: 1,381 feet / 421 meters
Shorter Option: 21 miles / 34 km, elevation gain: 987 feet / 301 meters
Accommodations: **Villa Vitale**

DAY 6

Buon Viaggio!

Relax over a cappuccino, take a morning dip in the pool, or enjoy a stroll through nearby Cisternino. Your guides will transfer you to the Bari Airport as you head on to your next destination.

Meals: Breakfast
Destinations: Bari
