



OCTOBER 22-29, 2017 LIFE IN SICILY

Experience the magical Sicilian countryside of your dreams on this off the beaten path food and wine adventure.

Sunday: Welcome to Sicily! Settle in and explore before a sunset aperitivo + dinner at the Di Giovanna cantina.

Monday: Wake up with an optional morning yoga class before breakfast. All day trip to Marsala with a winery visit and lunch in town. Free time for shopping and a sunset visit to the salt pans before aperitivo + dinner at a local seafood restaurant in Marsala.

Tuesday: Breakfast at the hotel. Hands-on cooking class + lunch. Participate in the local olive harvest + visit the mill to see how olive oil is made. Evening tour of historic Sambuca di Sicilia before dinner and an artisanal Sicilian beer tasting at a wood-fired pizzeria.

Wednesday: Optional morning yoga + breakfast. Morning trip to Castelvetrano to visit the local flour mill and ancient olive grove, trattoria lunch and tour of an ancient olive grove. Cooking class with Sicilian grains and fresh extra virgin olive oil, followed by dinner of the food we created.

Thursday: Breakfast before a morning hike through the Monte Genuardo Nature Reserve to forage for wild greens. Vineyard tour at Cantina Di Giovanna + lunch at the winery. Evening cooking lesson featuring meat, wild greens and seasonal produce. Finish off the night with dinner in the courtyard and aflight of Sicilian amaro.

Friday: Breakfast at the hotel and an all day trip to Agrigento + Licata. We'll have a picnic lunch and tour the Valley of the Temples, then head to Licata for an unforgettable dinner at Chef Pino Cuttaio's 2 Star Michelin restaurant, La Madia.

Saturday: Breakfast at the hotel and a morning visit to the port of Sciacca for ceramic shopping. Lunch at Porto San Paolo and back to Sambuca for an afternoon cooking class featuring the fresh catch of the day. We'll keep the wine flowing through the night with a farewell dinner in the courtyard.

Sunday: Breakfast + Departure.

Chef Linda Sarris's unparalleled love for Sicily and great ingredients make her the perfect leader for exploring all the best things about Sicilian life, culture and cuisine. Join us on an insider-access tour to learn about the best food and wine while meeting the real-deal makers, then head back to the kitchen and explore how to make the most of these amazing ingredients, in this off the beaten path culinary adventure through the Sicilian countryside. For more info visit www.lindasarris.com

For details + booking contact amie@montecastelli.com or call 973.327.2336

Life in Sicily is a collaboration with The Cheeky Chef, Di Giovanna Winery + Montecastelli Selections

