

# LAND & FOOD EXPERIENCE

THE CYCLE OF WHEAT

talea  
COLLECTION

TCE015



Departure for **Noci** to spend the Saturday morning experiencing the culinary tradition of Puglia. The Bread is irreplaceable in Puglia in all its forms and tastes. It can be dried and crunchy with some spices inside (**taralli**) or spread with olive oil and topped with chopped tomatoes, onion or garlic and heated in the oven (**bruschetta**). This speciality is always served as an appetizer while the Altamura bread is well known in all Italy for its goodness served as a bruschetta even days after it has been oven. You will visit a family run farm which have been specialised in the **growing of the wheat** for centuries and where the secret of the preparation of bread and pasta his handed down from father to son. The tour starts with the **visit of the mill**, where the miller shows the secrets of wheat and pasta. You will able to learn to distinguish tender wheat and hard wheat, and you will able to taste the difference between the two types of wheat. You will have then a short walk through the **centuries-old olive groves** and you will visit the olive mill to see all the phase of the transformation process. The tour ends with a small tasting of the best extra virgin olive oils.

**Estimated Total Time for the activity: 4 hours / On Saturdays from May till November**

PRICE PER PERSON - Minimum 2 ADULTS	€ 50,00
Children up to 4 years <b>free</b>	
Children 6- 12 years	€ 30,00
TRANSFER AUTO 1/3 persons - 4 hours maximum	€ 250,00
TRANSFER MINIVAN 7 persons - 4 hours maximum	€ 300,00
Supplement for extra hours	€ 50,00
DISTANCE FROM IL MELOGRANO > 35 km approximately - 30'	
DISTANCE FROM CALA PONTE HOTEL & MARINA - LA PESCHIERA HOTEL 40 km approx - 40'	
TIPS: please wear conformable dress	

*All prices are VAT included*