



Gourmet Safaris - Sardinia & Corsica Safari SAMPLE Itinerary **Sunday 30th May – Friday 11th June 2027**

Day 1 - Sunday 30th May

Arrive in Cagliari Sardinia and check in to Regina Margherita Hotel.

6pm We look forward to meeting you with a welcome drink in the lobby. Its a relaxed setting to meet the group. The hotel hosts drinks for us.

We then walk through Cagliari (about 800 m) to our favourite rooftop restaurant which serves the best pizza with Sardinian wines and beer. It's a perfect way to start.

Meals: Welcome drinks, Dinner

Overnight: Regina Margherita, Cagliari

Day 2 – Monday 31st May

Meet in the lobby at **9.30am** with our guide Michele who shares a history of the island and of Cagliari and leads us through the beautiful old city with its winding streets and old stone buildings – a coffee stop along the way, a visit to a traditional Sardinian good store included ...enough to acclimatize you before we head off to our lunch at Cielo Restaurant with sweeping views of the waterfront.

Siesta or come for an optional afternoon swim in a little cove, a 15-minute drive away. We'll meet for dinner in the lobby and walk to the acclaimed Is Femminas restaurant just a stroll down the street, featuring tuna from Caloforte in the south of the island and dishes from founder Maria Carta's home in the 'Blue Zone'. She has just featured on Stanley Tucci's latest series.

Meals: Breakfast, Lunch, Dinner

Overnight: Regina Margherita, Cagliari

Day 3 – Tuesday 1st June

Breakfast at hotel. We drive to meet our local guide/chef/actor Michele Sarti at one of the oldest undercover markets in Europe - the bustling and colourful San Benedetto Market in the centre of Cagliari where we'll be warmly welcomed by many of the stallholders and taste some of their produce. We visit on a Monday when its a little quieter and we have time to chat to our hosts.

We'll drive to a beautiful local winery in the nearby wine growing region of Dolianova before heading to lunch at a charming agriturismo where a 2000 year-old olive tree welcomes you. We sit undercover but al fresco and we'll have a cooking class with our host Tonia who will show how fregola - the island's favourite couscous-like grain- is made while Michele creates a seafood-based sauce using the local sweet small red prawns. Return to hotel. Free evening.

Meals: Breakfast, lunch

Overnight: Regina Margherita, Cagliari

Day 4 – Wednesday 2nd June

Breakfast at Hotel and early checkout. We travel by comfortable coach to renowned Sardinian stone sculptor Pinuccio Sciola's open air Museum, the "Sound Garden" (unlike anything you've ever experienced!) then explore many of the 320 murals that are part of the beautiful town of San Sperate.

We visit the impressive Argiolas Winery for tasting and lunch including traditional suckling pig served on a bed of fragrant myrto. We taste the wines that are said to help Sardinians live to a happy 100 years old...(the local toast is "Salute e Cent'anni" – meaning may you live to 100 years. Sardinia is one of the world's unique blue zones where people live to at least a century. We finish the day checking in to the stylish Palazzo Pischredda Hotel in Bosa on the island's west coast. Depending on time, we will visit the ancient nuraghes (conical stone houses) at Santa Cristina on the way

Meals: Breakfast, morning coffee and sweets, Lunch

Overnight: Palazzo Pischredda Hotel, Bosa

Day 5 – Thursday 3rd June

Breakfast at hotel. Today we're exploring the beautiful town of Bosa, famed for its multi-coloured buildings and ancient winding alleyways. Our guide for the next few days Davide meets us to share all the secret passageways and take us to visit dynamic sommelier Vanna who shares the local wine Malvasia made by her partner. We head to a seaside restaurant right on its own beach, if you'd like a swim after lunch.

Later in the afternoon we visit acclaimed mural and ceramic artist Pina Monne in her home and studio to see her latest projects. And we walk through Tinnura with her to see some of her significant works.

We visit the nearby village of Flussio where our friend Marie Antoinetta shows how she and her husband gather asphodel reeds, how they ready them for basketweaving using skills handed down the generations.

A relaxed evening where we will meet for some antipasto and drinks in a nearby charming bar near the Bosa Cathedral just across the stone bridge from our hotel.

Meals: Breakfast, lunch, wine tasting, snacks

Overnight: Palazzo Pischredda Hotel, Bosa

Day 6 – Friday 4th June

Breakfast at Hotel and checkout. Today we travel to Nuoro and into the “Sardinian bush” to our friend Sebastiano and son Matteo who live away from civilization and close to the land - they're the keepers of many age-old food traditions. We will see how cheese is made, the now world famous filindeu (the finest pasta in the world made by the acclaimed Paula Abraimi). We'll have lunch then drive to the magnificent country resort of Su Gologone with its extensive grounds and pool, restaurant and spa, all tucked below soaring mountain peaks.

Meals: Breakfast, Lunch, Dinner

Overnight: Su Gologone, Oliena

Day 7 – Saturday 5th June

Breakfast at hotel – one of the most generous spreads to be enjoyed on the resort's alfresco terrace with views across the valley. Today is a day of turquoise water, soaring cliffs and a picnic lunch. We're on the picture postcard coastline – have a look at any photos of the Golfo di Orosei and you'll get an idea of how spectacular the little bays and coves are. There's lots of swimming and lazing – be sure to bring hats and sunscreen, swimsuit and thongs or plastic/waterproof shoes as the beaches are pebbled.

Dinner in the impressive restaurant at Su Gologone.

Meals: Breakfast, picnic lunch, Dinner

Overnight: Su Gologone, Oliena

Day 8 – Sunday 6th June

Breakfast at Hotel. A lazy Sunday to enjoy as you please – if you're up for a morning explore, we'll drive to the mountain town of Orgosolo famous for its murals of political protest which cover many of the buildings ...stroll through the town with our guide translating, perhaps stop for a coffee and investigate some of the lovely shops and taste local street food, Purpuzza – a delicious wrap of pork and grilled vegies. We return to the resort and give ourselves up to a relaxing free afternoon. Maybe visit the spa, relax by the pool or there are some lovely walks near the resort if you're feeling energetic. Sunset drinks on the stunning Wish Terrace overlooking the mountains followed by dinner.

Meals: Breakfast, Dinner

Overnight: Su Gologone, Oliena

Day 9 – Monday 7th June

Breakfast at hotel. Checkout. We drive to the north of the island and have found a charming place for lunch and a cooking demonstration from our friend Rita before heading to the town of Santa Teresa di Gallura and the afternoon ferry to Corsica and the most spectacular entrance to a city...we sail for an hour and as we approach the white cliffs with their many caves, the hidden entrance to the harbour appears and you sail under the ramparts of the ancient walled city perched on the cliffs. And suddenly you're in the French world. We're taken to our hotel set in the stone ramparts of the old city...it has a very cool deck and pool area to relax in. Tonight we can have a stroll through the town and if you like can get reservations at a small restaurant run by our friend Ciccio (Optional of course!)

Meals: Breakfast, Lunch,

Overnight: Hotel Genovese, Bonifacio, Corsica

Day 10 – Tuesday 8th June

Breakfast at Hotel. We start the day with a visit to the beautiful little weekly produce market where we will taste some Corsican specialties and be able to buy one or two tastes for your lunch. Our guide Pierre takes us through some of the history of the town as we walk through the twisting alleyways...middle of the day is free for you to explore some of the boutiques, walk to the marina and enjoy a drink, laze around our hotel's oh so chic pool area...and then get ready for a dinner with our favourite restaurant family at the acclaimed Stella D'Oro where we will enjoy Corsican specialties served with local wines.

Meals: Breakfast, Dinner

Overnight: Hotel Genovese, Bonifacio

Day 11 – Wednesday 9th June

Breakfast at Hotel. Morning is free. You might like to walk the cliffs or visit the historic cemetery or explore more of the town. Check out. Our drive takes along the coast and some sweeping views that explain why Corsica is called “the beautiful island”. We stop for lunch at a biodynamic wine estate showcasing some of Corsica's rustic dishes before continuing to our accommodation in Ajaccio, home of Napoleon Bonaparte (there are some great museums and homes to visit). Our seaside location for the last two nights is the stunning Sofitel with its own headland and beaches.

Tonight we set out on two boats for a sunset visit to the nearby Isles Sanguinaires where we walk up to the lighthouse with its sweeping views and birds whirling on the breeze and enjoy charcuterie, cheese and wine on the beach. Truly memorable moments (weather dependent).

Meals: Breakfast, Lunch, wine and cheese

Overnight: Le Maquis, Ajaccio

Day 12 – Thursday 10th June

Breakfast at Hotel. We go to the produce market the easy way – from the jetty at the Sofitel for a boat trip into Ajaccio. We meet our guide Pascale Bizzari to explore the charming local produce market with all its Corsican specialties including a taste of Ajaccio's famous fish soup with fishmonger Loredana, plus we'll explore the island's unique cheese bruccio, smallgoods, chestnut honey, olivewood products, even face creams and body lotions made with the Corsican immortelle flower.

You'll have an hour or two to browse the boutiques before we head back by boat to the Sofitel to relax for the afternoon. In the early evening we'll drive up through the mountains to the village of Peri and the breathtaking but very rustic restaurant Serafin overlooking a valley for sunset drinks and a spectacular final night dinner with Monique Manzaggi who featured on Ottolenghi's documentary on traditional Corsican food. A perfect way to end a trip full of 'secret finds'.

Meals: Breakfast, Dinner

Overnight: Le Maquis, Ajaccio

Day 13 – Friday 11th June

Breakfast at Hotel. Checkout. Group Transfer to Ajaccio Napoleon Bonaparte Airport for flights at/around 10.45am.

Meals: Breakfast

Returning: you are most welcome to stay on in Corsica but we will dropping those wishing to return to the airport when we finish the safari on the Friday. **We have a group/bus transfer for exit flights around 10.45am. This flight is at your own expense. We will arrange the transfer from the hotel to the airport in Ajaccio for the group flight. If you wish to depart earlier or later, transport is at OWN expense (the Airport is not far from centre of Ajaccio).**

2027 Costs: \$13,550.00 twin share or double, land content only. Single supplement ++\$1890.00

Included: 12 breakfasts, 7 lunches, picnic lunch, 7 dinners, many with wine included, wine tasting and canapes, 2 cooking classes, all accommodation, 2 boat cruises, bus & ferry transport, entry fees and some gratuities.

We include gratuities for many of our hosts. Our guides and drivers do appreciate tips.

Not included: International Airfares, taxes, passport fees, travel insurance, visas (if applicable), items of personal nature, transfers other than those stated.

Note: many of the streets are winding and cobblestoned and some are quite steep. There are also steps to be negotiated so a **good level of mobility and fitness is required** to participate in this safari.

Terms & Conditions:

Deposit & Payment: A non-refundable deposit of **\$1100.00 per person** is required on confirmation in order to secure your reservation. Final payment is due before **90 days** before your departure date.

Special Requirements: Please advise Gourmet Safaris of any special requirements such as Special Meals, Medical Requirements etc., as soon as possible. If you get motion sickness it is imperative that you bring with you motion sickness pills as we travel by boat and coach through sometimes mountainous roads. Many of the sites in Sardinia and Corsica are open-air and necessitate a reasonable amount of walking. Some roads are cobblestoned and some are also steep.

Accommodation: Our accommodation is selected for location and facilities. We have tried to choose the best available. Please remember payment of a single room does not automatically guarantee better accommodation, only privacy.

Travel Insurance: We strongly recommend you purchase a comprehensive travel insurance policy of your choice at the time of booking. Insurance covers cancellation fees payable for airline tickets, accommodation, loss of deposit, luggage etc. Normal travel insurance conditions apply. (Insurance may not cover trip cancellation due to pre-existing medical conditions.) Please read your policy carefully.

Cancellation: If cancelling prior to final payment the deposit is non-refundable. After final payment is received a cancellation fee of approximately 75% applies. This percentage may be less depending on the date of cancellation. A cancellation fee of 100% is applicable within 14 days of travel. If cancellation is not due to pre-existing illnesses, travel insurance will cover most or all of the cancellation fee. Please read your policy carefully.

Pricing: All prices are shown in Australian dollars and are current as the date of printing this itinerary. If there is dramatic fluctuation in the exchange rate or the price of services provided which are beyond the control of Gourmet Safari, Gourmet Safaris reserves the right to adjust tour prices accordingly, even though the balance of payment may have been made. This would only happen in very unusual circumstances.

Exclusions: Visas, insurance, excess baggage, extra meals, laundry, drinks, items of a personal nature, some gratuities & international departure taxes.

Itinerary Validity and Content: This itinerary is valid for the period of **2027** unless otherwise specified. Every effort has been made to ensure accuracy. Gourmet Safaris shall not be liable for any injury, damage or loss caused by any inaccuracy. Gourmet Safaris reserves the right to change tour arrangements or accommodations due to safety or security reasons, and will endeavour to provide alternative arrangements of the

same standard as that originally booked.

Disclaimer: Gourmet Safaris is not a carrier or hotelier, nor do we own aircraft, hotels or coaches. The services Gourmet Safaris supplies consist of arranging and co-ordinating accommodation, tours and transfers, making bookings and issuing vouchers to be redeemed by suppliers if necessary. We exercise every care in the selection of reputable airlines, tour operators, coach operators, hotels and other suppliers of the various travel services which are used in these tours. It is important to note, therefore, all bookings with Gourmet Safaris are subject to the terms, conditions and limitations of liability imposed by the service providers whose services we utilise, some of which limit or exclude liability in respect of death, personal injury, delay and loss or damage of baggage. Because of this Gourmet Safaris does not accept liability for events beyond our control nor liability for accidents incurred due to actions taken at your own risk.

Clients' Responsibilities: It is your responsibility to obtain visas, passports, health certificates or other travel documents where required for the tour. It remains your responsibility to ensure that these documents are in order and to meet any additional costs incurred as a result of failure to comply with such requirements. It is also your responsibility to book your own airline tickets to meet the tour at the designated place where tour begins.