



Gourmet Safaris - Sardinia & Corsica Safari SAMPLE Itinerary **Monday 26 May – Friday 6 June 2025 & Monday 9 June – Friday 20 June 2025**

Day 1 – Monday - 26 May / 9 June

Our tour starts today. Meet in the lobby at **9.30am** for a quick introduction to the group. Our local guide/chef Michele Sarti 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 – enough to acclimatize you before we head off to our first 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 at 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's home in the 'Blue Zone'.

Meals: Lunch, Dinner

Overnight: Regina Margherita, Cagliari

Day 2 – Tuesday - 27 May / 10 June

Breakfast at hotel. We start the morning 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'll also pick up some local specialties ready for our cooking class with our chef Michele Sarti. We'll stop at a beautiful local winery before heading to lunch at a local Agriturismo where we'll have the cooking class with our chef and learn some of the secrets of one of the island's favourite dishes – fregola with seafood. Return to hotel. Free evening.

Meals: Breakfast, Lunch

Overnight: Regina Margherita, Cagliari

Day 3 – Wednesday - 28 May / 11 June

Breakfast at Hotel and checkout. We travel by comfortable coach to renowned Sardinian stone sculptor Pinuccio Sciola's open air Museum, the "Sound Garden" then onto a very special home visit with two local Nonnas who welcome us into their home with traditional home-cooked sweets and coffee.

We then visit the impressive Argiolas Winery for tasting and lunch including traditional suckling pig served on a bed of fragrant myrtle. 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 Pischedda 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 Pischedda Hotel, Bosa

Day 4 – Thursday - 29 May / 12 June

Breakfast at hotel. Today we're exploring the beautiful town of Bosa, famed for its multi-coloured buildings and ancient winding alleyways. We'll meet the dynamic Vanna for a tasting of the acclaimed local wine, Malvasia before heading to a seaside restaurant right on its own beach, if you'd like a swim. Later in the afternoon we have an optional visit to a local basket weaver in her home and acclaimed mural artist Pina Monne. This evening we head out for dinner at a local restaurant

Meals: Breakfast, lunch, wine tasting, Dinner

Overnight: Palazzo Pischedda Hotel, Bosa

Day 5 – Friday - 30 May / 13 June

Breakfast at Hotel and checkout. Today we start with an optional visit to a local basket weaver in her home then travel to Nuoro and into the "Sardinian bush" to our friend Sebastiano who lives away from civilization and close to the land and is the keeper 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, Light Dinner

Overnight: Su Gologone, Oliena

Day 6 – Saturday - 31 May / 14 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 Ororsei 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 7 – Sunday - 1 June / 15 June

Breakfast at Hotel. A lazy Sunday to enjoy as you please – if you’re up for a morning explore, we love to take whoever is interested to Orgosolo one of the most unusual towns on the island, famous for its murals which cover many of the buildings ...we’ll stroll through the town, 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 veggies. 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 8 – Monday - 2 June / 16 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 around 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. The evening is yours...we can suggest a few special places along the winding cobblestoned streets and tiny bars high above the sea.

Meals: Breakfast, Lunch, (optional Dinner)

Overnight: Hotel Genovese, Bonifacio, Corsica

Day 9 – Tuesday - 3 June / 17 June

Breakfast at Hotel. We start the day with a visit to the beautiful little weekly produce market then our guide Pierre will take us through some of the history of the town as we walk through the twisting alleyways...all working up an appetite for lunch and a cooking demonstration from a lovely chef using local ingredients in season. Free afternoon and then we’ll meet for dinner at the beautiful Aria Nova restaurant for special dishes featuring Corsican ingredients and local wines.

Meals: Breakfast, Lunch, Dinner

Overnight: Hotel Genovese, Bonifacio

Day 10 – Wednesday - 4 June / 18 June

Breakfast at Hotel. Morning is free. You might like to walk the cliffs 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.

Tonight we enjoy a new experience for Gourmet Safaris in Corsica – we set out on two boats for a sunset visit to the nearby Isles Sanguinaires where we will taste charcuterie and cheese on the beach. Truly memorable moments (weather dependent).

Meals: Breakfast, Lunch, wine and cheese

Overnight: Hotel Pozzo Di Borgo, Ajaccio

Day 11 – Thursday - 5 June / 19 June

Breakfast at Hotel. We meet our guide Catherine 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 the afternoon to browse the boutiques or laze at the nearby beach. 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: Hotel Pozzo Di Borgo, Ajaccio

Day 12 – Friday - 6 June / 20 June

Breakfast at Hotel. Early Checkout. Group Transfer at 8.30am (TBC) to Ajaccio Napoleon Bonaparte Airport for flight at 10.25am (TBC)

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. Group exit flight is at 10.25am. (TBC) 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).**

2025 Costs: \$11,295.00 per person, twin share or double. Single supplement ++\$1650.00

Included: 11 breakfasts, 8 lunches, 6 dinners, 1 light dinner, many with wine included, wine tasting and canapes, 2 cooking classes, all accommodation, 2 boat cruises, bus & ferry transport, some gratuities, entry fees.

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.

Initial bookings and information to: Gourmet Safaris P O Box 877 Neutral Bay NSW 2089 Australia ph: +61 2 89696555 fax: +61 2 89696222 email : info@gourmetsafaris.com.au www.gourmetsafaris.com.au	Recommended Travel Agency for Trip Bookings and Airline Tickets: David Vuong Travel – ATAS Accreditation No: A10652, AFTA Member No.: 02712 PO BOX 5296 MARRICKVILLE NSW 1475 Suite 4, Level 1, 333 King St, Newtown NSW 2042 Ph: 02 95162990 / FAX:02 95163990 email: dvtravel@bigpond.net.au /web: www.davidvuongtravel.com
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Terms & Conditions:

Deposit & Payment: A non-refundable deposit of \$1000.00 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 or David Vuong Travel 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 and international departure taxes.

Itinerary Validity and Content: This itinerary is valid for the period of **2025** 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.