

# Carrera de Sos Sabores – Road of Tastes Sardinia



**Exclusive food & wine journey in Sardinia for small groups**

**AVAILABILITY**Up to 20 pax

**PERIODE**Every month

**DURATION**8 days

**PRICE**from €1790

**Alghero – Riviera dell Corallo – Sassari – Nuraghe – Golfo del Asinara – Castelsardo – Gallura – Costa Smeralda**

**Meet of history, culture, traditions, nature, cuisine and unique food & wine experience on the island of longevity!**

Visit Sardinia® DMC Luxury Travels in Italy presents exclusive food and wine programs “Carrera de Sos Sabores” – Road of Tastes by VIP Sardinia local experts and insiders, which tells our guests about the life of a hidden Sardinia, a unique stunning island in the heart of the Mediterranean with millennial traditions. Our private crafted tours will take you through different sides of the island full of tastes and flavors, wine and food, culture and traditions, hospitable local people and authentic atmosphere of typical life. Every day is dedicated to a specific area with its history and cuisine, which varies from place to place. Every day will be full of emotions, new sensations, beautiful sites, genuine food and exquisite wine!

## **DISCOVER SARDINIA WITH LOCALS! □ GRAND YUMMY TOUR IN SARDINIA**

**Unforgettable food & wine experience for the true foodies and passionate travelers!**

**ALL INCLUDED PROGRAM WITH SARDINIAN FOOD & WINE EXPERIENCE, GUIDED TOURS, LOCAL EXPERTS AND PRODUCERS, FAMOUS CHEFS, SPECIAL MENUS!**

**Every day discovering new tastes, places and emotions on the Road of Tastes on the island with millennial traditions in the heart of the Mediterranean!**

The program is exclusively created for our guests and includes special local restaurants and menus created by our experts and famous local chefs, with wines selected for each menu.

*The tour is guided by the professional local experts and company's VIP Staff: Roberto Tola, Natalia Vlaskina and Alessandra Giudici.*

**VISIT SARDINIA® Taste Academy**

**Carrera de Sos Sabores – Road of Tastes Sardinia**

**Sardinian Cooking School “Segretos de Sa Coghina” – Secrets of Sardinian Cuisine**

**Special gifts to all our guests!**

And more...

---

“Breathe Sardinia and live longer” ... Sardinia is called “the last paradise on earth” for a virgin nature, most beautiful sea and beaches in the Mediterranean, ancient traditions, authentic way to live and quality of life. Sardinia still keeps the secrets of the ancient cuisine and culture, the oldest in the Mediterranean, and well-known as the island of longevity and the first place in the world for the number of centenarians. The island is surrounded by magnificent crystal-clear sea and endless beaches, spectacular scenery, beautiful resorts and lovely towns make it one of the most desirable destinations for summer beach vacations. The unique ancient civilization called “nuragic” that existed here 3-5 thousand years ago, “The Giant Tombs”, the sacred wells and necropolises up to 7 thousand years old, refer Sardinia to the most mystical and ancient territory of the Mediterranean.

Sardinia, the autonomous region of Italy, always remains the land apart – with its proper ancient history, culture, and traditions. The island’s native population, the Sardinians, the oldest nation with its own ancient Sardinian language, here people use to speak two languages – Italian and Sardinian.

Our tour program offers a unique cultural, food and wine experience, hidden places, picturesque sights, breathtaking views and allows you to discover the island through the locals and insiders. Sardinia is very diverse – from medieval Genovese and Aragonese medieval towns, spread out on the sea or the hills in the northwest, to the most luxurious Mediterranean resorts of Costa Smeralda in the northeast; from the typical villages and wildlife of the mountains to the pristine beaches and uninhabited islands. Our program includes not only visiting famous places but also getting to know the true life of the island, traditions and food. In the program,

you will discover various places, the diverse cuisine of the island, selected restaurants and the original menu, composed by our culinary experts. The Sardinian cuisine is distinguished by a surprising variety and richness from the different territories! Only by the number of types of bread, Sardinia is the richest region in the world, here you will find more than 400 kinds of bread! Every day you will discover the unique island with a thousand-year history...

- **Private crafted program**
- **4\*-5\* hotels**
- **Transfers**
- **VIP assistance**
- **Guided tours**
- **Food & wine experience**
- **Special gifts**

**Have a question?**

Ask Sardinian Expert

**or Call Us**

+39 389 9293493

**Day 1**

## **ALGHERO**

Arrival at Alghero or Olbia airport, transfer to the hotel in Alghero.

Check-in and accommodation.

---

**Day 2**

## **ALGHERO, TYPICAL CUISINE OF THE TOWN**

Breakfast

**Tour in the old town of Alghero**

The town was founded in the 12th century the powerful Doria

family of Genoa, who ruled it for centuries, then was captured by the Aragonese and further developed under their influence. Under the crown of Aragon, Alghero has reached its peak as a fortress: the deep bond of the past is still evident in the local dialect, and the Aragonese style of the ancient city appears constantly in the old city walls, churches, houses and roads. The old town can be called a true treasure of history, culture and archeological sites. Alghero was and is a city of charm, ideal for those who love the typical features of the past of old Europe under the strong influence of the Aragonese domination. Currently, it is one of the most famous, the pleasant and relaxing, romantic landscapes, as well as shops, supermarkets and restaurants.

**Dinner in the old town dedicated to the typical cuisine of Alghero** based on the local seafood, special menu for the guests accompanied with the local white wine of “Vermentino di Sardegna” from Alghero area.

---

### *Day 3*

## **RIVIERA DEL CORALLO, SARDINIAN VILLAGE & TRADITIONAL CHEESE, BREADMAKING AND CUISINE**

Breakfast.

### **Tour around Riviera del Corallo**

An exciting journey along one of the most beautiful Mediterranean coasts – famous Coral Riviera, so called because of the presence of rare corals of the extraordinary beauty, and famous Alghero jewelry. The marine park of Porto Conte, the highest point of the promontory of Capo Caccia (Hunter Cape), the magnificent Neptune’s Grotto by the famous stairs Cabirol consisting of 656 steps, along with the huge rocks. These caves are 2 million years old and they are one of the largest in Europe.

**“In Sardinia” – “Life in Sardinia” tour, cooking-class, cheese-making and traditional dinner in Sardinian village**

An unforgettable journey into the traditional life of Sardinia, culture and cuisine of the island in a typical Sardinian village. This is a special day that you can not miss while you are on the island. Agriturismo – traditional farm, reveals the essence of the mood in Sardinia, where the owners keep the traditions of the island. All products from the farm are homemade, cooked according to the old traditions and are the basis of the Sardinian cuisine – different varieties of sheep's cheese, sausages, typical home-made pasta, bread, meat, sweets, wine and liqueurs. It's a real familiarity with the culture, traditions and typical cuisine of the island, which can be discovered here. The culmination of the traditional Sardinian cuisine – the famous “porchetto arrosto” (or «porceddu» in Sardinian language) – suckling pig roasted on a spit for several hours in a special way how it was cooked by Sardinian shepherds for centuries or goat meat cooked in a traditional way. It offers a variety of unique traditional dishes and wines. (Menu can be adapted by the client request).

---

#### **Day 4**

### **CASTELSARDO, UNIQUE WINES OF SORSO, LOCAL FAMILY WINERY AND SEAFOOD PARADISE**

Breakfast.

**Tour to Castelsardo ( Sardinian Castle) – recognized as one of the most beautiful medieval towns in Italy (Borghi d'Italia).**

Driving along the breathtaking coast through the northern panorama, we are approaching the delightful medieval town of Castelsardo of the 12th century, which stands on a promontory in the center of the Asinara Gulf. The time is stopped here, its small old streets climb from the hill to the top, where stands the ancient castle of Doria, blowing us in the past centuries. Beautiful, breathtaking landscape from the top of the chapel on the sea around the island of Asinara and Corsica. Castelsardo is famous for traditional Sardinian

handicraft and typical hand-made local baskets. Visit Roccia dell'Elefante (Elephant Rock) – the famous rock in the natural form of an elephant and a prehistoric burial «domus de janas» of prenuragic period, approx. 5000 years.

A typical family winery and wine tasting over Asinara Gulf.

Visit the local winery situated on the hills with a breathtaking view of Gulf of Asinara, with vineyards by the sea surrounded by Mediterranean nature and flavors, here they produce premium wines, characteristic only for this territory of Sorso, unique for the island. The story about the ancient wine traditions and typical wines of the island. Wine-tasting with typical local bread and cheese.

**Sardinian sea-food experience in the famous local restaurant.**

Sardinian seafood cuisine is one of the best and delicious in the Mediterranean, the true paradise for seafood lovers, its beautiful crystal-clear sea offers the variety of flavorful fresh fish and delicious local seafood.

Tasting special menu with the unique dishes of the local seafood cuisine by a famous chef. Aperitif on arrival for our guests with the famous local Spumante Brut of the territory and appetisers; variety of special starters based on the seasonal products, vegetables, fish and seafood of the territory, main course with the exquisite soups “mare e terra” (“sea and land)”, accompanied by the best Sardinian wines, local sweets and liquors of the territory.

---

## **Day 5**

### **SASSARI, TYPICAL SASSARESIAN CUISINE AND “CIONFRA”**

#### **Sassari – The North Capital of Sardinia**

The ancient city of Sassari (Tàttari in Sardinian language), the cultural center of the island, with one of the oldest university in Italy, theatres, authentic culture and traditions, the colorful mixture of the past, history of Sardinian Kingdom, traditions and modern times. Sassaresians

have their ancient traditional dialect besides the Italian language.

Sassari is recognized as one of the best places for quality of life and one of the three cities with the best climate in the world. The town is famous for its festivals and carnivals, the most important of which is Cavalcata Sarda – a beautiful parade of costumes and traditions of the island, launched two centuries ago by Queen Margherita di Savoia, which is held in Sassari every year on the third Sunday of May.

Candelieri (“Parade of Candlemen”; “Faradda di li Candareri” in sassaresian; “Discesa dei candelieri” in Italian)– just for 500 years is the greatest and the most important traditional feast in Sardinia and patrimony of UNESCO. Is the sacred ceremony and spectacular parade of craft guilds “gremi” of the city, which for 500 years, every year on August 14, carry huge candles with signs of guilds to the church of Santa Maria, dancing accompanied by the sounds of drums. The procession terminates by the mayor and the city government, who greet the townspeople, who express their attitude to the head of the city when they pass through.

### **Dinner in the traditional “trattoria” of Sassari with the local cuisine and folk music.**

Sassaresian cuisine – is rich and varied, composed of many dishes strongly linked to the farming tradition of the city but spread and also tied to the traditions of neighboring towns. Vegetables are indeed queens in most local dishes, the most known and used in the cuisine of Sassari are the eggplant (mirinzana), onion (ziodda) and broad beans (faba).

Sassaresian cuisine can’t miss famous and typical here “lumache” – various snails and cooked in different ways, with olive oil and parsley, or tomato sauce, with spices and etc.

**Cionfra** – is the symbol of Sassari, is the fascinating way to live, to joke, to sing and to eat. It’s satire in sassaresian style. To understand that you have to feel the way to pass the time here and to stay with locals. Feel here what means “Cionfra” and “Sassarese DOC”!

Check-in and night at the hotel 4\* in Sassari.

---

## **Day 6**

### **MYSTERIOUS NURAGHE, ANCIENT TRADITIONAL CUISINE WITH BREAD**

Breakfast.

Check-out and departure.

**Lunch “Taste and flavors of the ancient land” in the typical “panefratteria”.**

Original cuisine according to the ancient recipes of the island made only with bread. Sardinia is the richest region in the world for the varieties of bread, you will discover what means “panefratteria” and unique dishes from bread which the local people in inland villages used to cook since ancient times. Amazing dishes from different types of Sardinian bread: appetizers, first courses and even desserts!

**Tour to the Nuraghe Santu Antine of Torralba.**

Sardinia is the most ancient civilization in the Mediterranean. A unique tour of the ancient monuments, nuragic complex, approx. 3900 years, which is an important example of the prehistoric architecture of the Mediterranean. Nuraghe (huge conical stone towers), the sacred wells, the Tomb of the Giants, and Meniere’s – show the ancient culture, which existed in Sardinia 5-7 thousand years ago. The towers are built of huge stones without cords with knowledge of mathematics and architecture and are still a mystery of prehistoric civilization.

Departure to Costa Smeralda.

Check-in and accommodation in a hotel in Costa Smeralda.

---

## **Day 7**

## **COSTA SMERALDA, TYPICAL WINES OF GALLURA**

Breakfast.

### **Costa Smeralda Tour – Sardinian Charm & Fine Luxury**

One of the most exclusive places in the world – the legendary Costa Smeralda (Emerald Coast), famous as a center of world jet-set and celebrities. We'll show you the famous luxury villages and iconic places in Sardinian style with natural local materials and typical architecture, created by world famous designers. It is also the place of nightlife with the famous clubs and discos like "Billionair", "Ritual", "Sopra Vento", "Sotto Vento", "Vita Smeralda", open during high season months in July and August. A short walk around the famous Porto Cervo – a luxury center of Costa Smeralda with legendary small square Piazzetta, yachts, famous restaurants and shops with luxury brands. A visit to Liscia di Vacca – a unique village, built on canals with porticos, as "Little Venice", with the theatre, open in summer for shows, fashion weeks and concerts. The unique luxury village of Costa Smeralda – Poltu Quatu (in Sardinian language means "hidden port"), set amongst natural granite fjord with the charming Grand Hotel Poltu Quatu 5\*, with hotel and residence, a true example of wonderful architecture and design, created by the legendary architect of Costa Smeralda, Jean Claude Lesuiss. Here you'll find glamour, relax, luxury style, nightlife, port with luxury yachts, a famous diving center "Marina del Orso", shops, restaurants, bars, famous nightclub «Vita Smeralda". Visit the famous luxury village Porto Rotondo well-known for the yacht-club and villas of celebrities.

Sardinian Food & Wine Experience "Taste of Sardinia" with gourmet dinner.

**Visit the famous family charming winery which produces exclusive Sardinian wines** as a typical white wine of the area "Vermentino di Gallura DOC" and red "Cannonau". Wine tasting and gourmet dinner.

---

## **Day 8**

Breakfast, check-out, and transfer to the Olbia airport/port.

### **INCLUDED:**

#### **Accommodation:**

- Accommodation in 4\*/5\* hotels in Alghero and Costa Smeralda or Gallura.

#### **Meals:**

- All included as per itinerary.

**Transfers during the tour according to the program**

#### **Escorted tours:**

- Alghero
- Riviera dell Corallo
- Sardinian Village + traditional dinner
- Sassari
- Nuraghe
- Castelsardo
- Costa Smeralda

#### **Food & Wine Experience:**

- Typical seafood cuisine of Alghero.
- Typical Sardinian dinner.
- 2 vineyards with wine-tastings.
- Sardinian gourmet seafood experience in the famous restaurant.
- Typical trattoria in Sassari with folk music.
- Traditional "panefratteria".

*Drinks are included in meals (1/4 l of wine and 1/2 l of water), wine tasting (3 glasses)*

## **NOT INCLUDED:**

- Flight tickets
- Transfers from/to the airports
- Entrance and boat to/from grotto
- City taxes
- Travel insurance
- Tips, extra service, personal expenses, extra services and meals, and all that is not included in the program.
- Download Brochure

*Private tours and small groups up to 20 pax, big groups on request.*

*Minimum age is 16 years.*

*Note: The program is subject to varieties.*