

HIGH SEASON 2026 | ENGLISH

# Puglia



CARRANI  
TOURS

## SIGHTSEEING PUGLIA

**HIGH SEASON 2026  
ENGLISH**

### VISITS AND EXCURSIONS

We offer a curated selection of tours across Puglia, inviting guests to discover the region's most enchanting destinations through immersive experiences. Our journeys take you along the Adriatic coastline and Monopoli's shores, where boat tours reveal hidden sea caves, crystal-clear coves, and breathtaking natural scenery. Beyond the sea, our excursions delve into the authentic soul of the Apulian countryside. From the ancient olive groves of the Itria Valley to historic white-washed towns, guests can take part in hands-on culinary masterclasses and traditional olive harvests. These experiences offer a true taste of the region's world-famous heritage, from the art of handmade orecchiette to the "green gold" of freshly pressed olive oil.

All tours are operated by professional, fully licensed local skippers, drivers, and guides, ensuring safety, comfort, and a genuine Apulian experience. Join us to explore the unique history, traditions, and natural beauty of this extraordinary region.

### WHY ARE PUGLIA TOURS UNIQUE AND BELOVED BY TRAVELERS?

#### **Culture and Leisure**

Customize your city break with professionally-guided tours to heritage sites and experience new ways to visit Puglia with us. From art visits to excursion experiences, we are your key to Puglia.

#### **Expert guides, skippers, and professional drivers**

All of our guides, skippers, and drivers are experienced, professional, and friendly.

#### **Speaking Your Language**

Our tours are performed in: English

#### **Departures Always Guaranteed**

A minimum number of 2 participants are requested for our tours and activities.

### USEFUL INFORMATION BEFORE BOOKING OUR TOURS

**Valid from April 01 – October 31, 2026**

ALL RATES ARE PER PERSON

ALL TOURS REQUIRE A MINIMUM OF 2 PARTICIPANTS

#### **Cancellation Policy:**

Till 4 days before clients arrival: no penalty

From 72 hours or no-show: 100% penalty

Children Discounts (please provide date of birth on the booking):

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## BARI

### 1 AM – PM Bari walking tour

Experience the authentic soul of Bari Vecchia on a walking tour led by a local expert.

Step into the medieval heart of the San Nicola district, where you can lose yourself in a charming maze of narrow lanes and hidden courtyards. Your exploration begins in the vibrant atmosphere of Piazza Ferrarese and Piazza Mercantile, the city's historic social hubs, before heading into the Nicolaian quarter to admire the monumental Basilica of San Nicola. As you continue, you will discover the Romanesque beauty of the Cathedral and the imposing Swabian Castle, followed by a visit to a traditional shop that has been a cornerstone of local heritage since 1866. The journey takes you through the iconic Arco Basso, where you can watch local artisans hand-crafting pasta on "Orecchiette Street," and eventually concludes with a delicious tasting of freshly baked focaccia or artisanal gelato.

#### Price per person

Adult € 40

Child 6-12 years old € 20

Infant 0-5 years old free

Min 2 pax

#### Where

Piazza del Ferrarese

Basilica of San Nicola

Cathedral of San Sabin (exterior)

Castello Svevo (exterior)

#### Includes

Professional local guide

Tasting of a local product

#### Departures

Daily at 11:00 AM and 03:00 PM

#### Meeting Point

15 minutes before start time in Via Vallisia, 81 - Bari

#### Languages

English

Tour ends after approximately 2 hours

#### Important Notes

Please kindly inform us of any allergies, intolerances, or dietary preferences (e.g., vegetarian, vegan, gluten-free) in advance. Providing this information allows us to better accommodate your specific dietary needs.

## 2 AM – PM Bari Street Food Tour

Discover authentic flavors and stories from our local guide as you explore Bari's culinary gems.

Experience an unforgettable, immersive food tour that amounts to a full meal—or even more! Our dedicated local guide will take you on a culinary journey through Bari's historic center, exploring authentic flavors based on the best seasonal ingredients available. This comprehensive culinary journey typically includes tasting the Focaccia Barese, a local institution that is soft on the inside and crispy on the outside, traditionally topped with tomatoes and olives, which we will sample at one of Bari's most famous historic bakeries. The tour continues with genuine local street foods such as Sgagliozze, simple yet addictive fried squares of seasoned polenta, and Popizze, fluffy, round pancakes of leavened dough. An absolute highlight is the Panzerotto, a classic savory fried pastry typically filled with mozzarella and tomato, which you will taste just like the locals do. For a taste of the sea, we will savor the Octopus Sandwich, a typical Apulian delicacy featuring grilled octopus seasoned with a splash of oil and lemon, served in a bun. To conclude your flavorful journey on a sweet note, you will enjoy a refreshing, homemade Italian Ice Cream, considered the best in town.

### Price per person

Adult € 86

Child 6 - 10 years old € 43

Child 0 - 5 years old free

Min 2 pax

### Where

Bari

### Includes

Professional local guide.

4 tastings - Based on availability and seasonality, there will be 4 tastings included among the following:

**Focaccia barese:** born in the bakeries of Bari's old port, this iconic flatbread is made with ground semolina, boiled potatoes, salt, yeast and water, then left to rise slowly. Soft inside and beautifully crisp outside, it is crowned with sweet cherry tomatoes, olives and local oregano. Considered a true symbol of the city, it is eaten at any hour, from breakfast to late-night snack. We'll taste it in one of Bari's most loved historic bakeries, just as locals do.

**Sgagliozze:** these golden squares of fried polenta are the pride of Bari's home cooks, traditionally prepared by women who sell them directly from their doorsteps in the historic center. Cooked in large pans until delicately crisp, they are sprinkled with salt and eaten still steaming. Simple yet deeply comforting, sgagliozze capture the humble, resourceful spirit of Apulian cuisine and are best enjoyed while wandering the narrow stone streets of Bari Vecchia.

**Popizze:** small, round fritters of leavened dough, popizze are Bari's answer to the most irresistible street snack. Light and airy inside with a thin, golden crust, they are often enjoyed plain with just a pinch of salt, letting the fragrance of the dough speak for itself. Traditionally prepared for village festivals and family gatherings, today they mark any ordinary day with true delight. After tasting them warm from the fryer, you'll understand why locals can never have just one.

**Panzerotto:** this beloved half-moon of dough, fried to a blistered crunch, is the undisputed king of Bari's street food. The classic filling of melted mozzarella and tomato recalls the flavors of pizza, but sealed inside a pocket that you can enjoy on the go. Families guard their own recipes for the dough and fillings, from spicy

salami to seasonal vegetables. On our tour, you'll discover the panzerotto shop that locals recommend to friends – an essential bite before you can truly say goodbye to Bari.

**Octopus sandwich:** a true Apulian specialty born along the Adriatic coast, this sandwich celebrates the region's fishing traditions. Fresh octopus is gently grilled until tender, then tucked into crusty local bread and seasoned with extra-virgin olive oil, lemon and aromatic herbs. Each bite balances smoky, citrusy and briny notes, evoking the nearby harbor and its daily catch. It's a street food that perfectly expresses Bari's deep connection to the sea.

**Ice cream:** your Bari street food adventure ends with a scoop of artisanal Italian ice cream made by a traditional gelateria. Prepared in small batches with seasonal fruits, local nuts and fresh dairy, each flavor reflects the craftsmanship that makes Italian gelato famous worldwide. Strolling the promenade or the old town with your cone in hand is a daily ritual for locals. It's a sweet, lingering finale to a walk through Bari's flavors and stories.

## Departures

Daily at 11:30 AM and 06:30 PM

## Blackout Dates

April 05

August 15

## Meeting Point

15 minutes before start time at Piazza dell'Odegitria - Bari

## Languages

English

Tour ends after approximately 3 hours.

## Important Notes

Please kindly inform us of any allergies, intolerances, or dietary preferences (e.g., vegetarian, vegan, gluten-free) in advance. Providing this information allows us to better accommodate your specific dietary needs.

Please note that these are possible tastings, and food options may change depending on the season and availability.

## 3 PM The Art of Focaccia and Orecchiette: Cooking Class in Bari

Immerse yourself in the culinary soul of Bari as you learn to craft two of Puglia's most iconic dishes from scratch.

You will discover the secrets of traditional dough-making in a hidden, authentic corner of the historic center. Guided by local experts, you can get your hands in the flour to prepare authentic Bari-style focaccia and handmade orecchiette, experiencing the true spirit of Apulian gastronomy. This hands-on session allows you to knead tradition and savor genuine flavors while uncovering the techniques that make this regional cuisine so unique. Your journey into the heart of Bari's food culture concludes with a convivial toast, where you can enjoy local wine and celebrate your creations in an atmosphere of genuine Mediterranean hospitality.

### Price per person

Adult € 69

Child 3 - 6 years old € 40

Child 0 -2 years old free

Min 2 pax

### Where

Bari

### Includes

Professional Chef

Local wine

Tasting of your freshly prepared handmade products

### Departures

Daily at 12:00 PM - 03:00 PM – 05:00 PM

### Meeting Point

15 minutes before start time at Piazza Ferrarese (in front of the archaeological excavations)

### Languages

English

Tour ends after approximately 3 hours.

### Important Notes

Please kindly inform us of any allergies, intolerances, or dietary preferences (e.g., vegetarian, vegan, gluten-free) in advance. Providing this information allows us to better accommodate your specific dietary needs.

## LECCE

### 5 AM – PM Lecce Street food Experience

Experience an unforgettable, immersive food tour that amounts to a full meal—or even more! Our dedicated local guide will take you on a culinary journey through Lecce's historic center, exploring authentic Salento flavors based on the best seasonal ingredients available. The tour offers a comprehensive tasting journey through Lecce's savory and sweet specialties. You will sample the Rustico, a local favorite savory pastry filled with béchamel, mozzarella, and tomato, along with the Puccia, a soft traditional sandwich packed with regional fillings. For an authentic local bite, try the Pittule, little fried dough balls often filled with olives or capers, a beloved snack during local gatherings. To cool off, you'll enjoy a refreshing Caffè Leccese, made with espresso, ice, and almond syrup. The sweet side of the tour includes the essential Pasticciotto, a delicious custard-filled pastry, and the unique Fruttone, a dessert made with almond paste and ricotta. Finally, you'll enjoy a creamy homemade Gelato or a refreshing local Craft Beer, depending on your preference and the season.

#### Price per person

Adult € 74

Child 6 - 10 years old € 37

Child 0 - 5 years old free

Min 2 pax

#### Where

Lecce

#### Includes

Professional local guide.

4 tastings - Based on availability and seasonality, there will be 4 tastings included among the following:

**Rustico:** A beloved symbol of Lecce's snack culture, the rustico is a warm, flaky pastry filled with silky béchamel, stretchy mozzarella, and a touch of tomato. You'll often see locals enjoying it at mid-morning or aperitivo time at the bar. Bite into the crisp, golden shell and you'll understand why this humble street snack is a true delight.

**Puccia:** Born from the rustic traditions of Salento, the puccia is a wood-fired, round bread split open and stuffed to the brim. Fillings can range from grilled sausage and local cheeses to sun-dried tomatoes, seasonal vegetables, and fragrant olive oil. It's the kind of street food workers, students, and families grab on the go – a portable feast that captures the generous, countryside flavors of Puglia in one hearty bite.

**Pittule:** Pittule are golden fritters that appear on every Lecce table when there's something to celebrate – from Christmas markets to village festivals. The dough is light and airy, sometimes plain, sometimes enriched with olives, capers, or anchovies for a briny kick. Eaten steaming hot from the paper bag, they tell the story of Salento's simple, shared family recipes that have turned leftover dough into irresistible street food.

**Caffè Leccese:** More than just a drink, Caffè Leccese is a summertime ritual across Salento's cafés. Intense espresso is poured over ice and sweetened with almond syrup, a nod to the region's centuries-old almond-growing tradition. The result is a refreshing, layered coffee that's both velvety and energizing – locals linger over it in shaded piazzas while the afternoon heat shimmers on Lecce's baroque stone façades.

**Pasticciotto:** The pasticcio is Lecce's most iconic pastry, traditionally enjoyed warm for breakfast at the bar. A shortcrust shell, just firm enough to hold, cradles a rich, silky custard that melts as you bite. First created in nearby Galatina in the 18th century, this little tart has become a proud emblem of Salento's pastry art – simple, generous, and deeply comforting with every spoonful of coffee alongside.

**Fruccione:** With its glossy chocolate glaze and heart of almond paste, fruttone is a classic dessert of Lecce's convent baking tradition. Beneath the dark coating, you'll find a dense, fragrant almond filling that sometimes hides a layer of jam or candied fruit. Once reserved for feast days and religious celebrations, today it brings a taste of the city's sweet heritage to pastry counters, one carefully crafted bite at a time.

**Gelato:** In Lecce, gelato is an evening ritual as much as a dessert. Artisan gelaterie churn flavors that celebrate Salento's produce: intense pistachio, roasted almond, figs from nearby countryside, or tart seasonal fruits. Strolling past baroque churches with a cone in hand, you'll understand how locals turn a simple gelato into a slow, sweet way of enjoying the city's golden twilight streets.

**Local Beer:** Lecce's emerging craft beer scene pairs regional character with modern creativity. Small breweries experiment with local grains, citrus, and Mediterranean herbs, producing refreshing lagers and aromatic ales that match beautifully with salty fritters and rich cheeses. Sipping a cold pint in a lively piazza, you'll taste how contemporary Salento is reinterpreting its agricultural roots one glass at a time.

## Departures

Daily at 10:30 AM

Daily except Sundays at 06:00 PM

## Blackout Dates

April 05

August 15

## Meeting Point

15 minutes before start time at Porta Rudiae - Lecce

## Languages

English

Tour ends after approximately 3 hours.

## Important Notes

Please kindly inform us of any allergies, intolerances, or dietary preferences (e.g., vegetarian, vegan, gluten-free) in advance. Providing this information allows us to better accommodate your specific dietary needs. Please note that these are possible tastings, and food options may change depending on the season and availability.

## POLIGNANO A MARE

### 4 AM – PM Boat tour: caves of Polignano

Max 10 pax per boat

Embark on an exciting adventure from the picturesque harbor of San Vito and discover the beauty of Polignano a Mare on a 90-minute boat tour departing from this charming port. Aboard a 7-meter open boats equipped with practical sun canopies, you'll enjoy both comfort and style while exploring the coastline. Each boat accommodates up to 10 guests, ensuring a relaxed and intimate atmosphere throughout the experience. As you cruise along the coast, you'll admire dramatic cliffs and access stunning sea caves such as Grotta Palazzese and Rondinelle, accessible only by water. The experience includes a refreshing aperitif on board and, sea conditions permitting, the opportunity to take a dip in crystal-clear turquoise waters during a scenic stop. A charming round-trip transfer from Polignano a Mare by traditional Ape Calessino (tuk tuk) is also included, adding a unique and authentic touch from the very beginning of your journey.

#### Price per person

##### July 1<sup>st</sup> - September 30<sup>th</sup>

Adult € 77

Child 3 - 6 years old € 65

Child 0 - 2 years old free

##### April 1<sup>st</sup> – June 30<sup>th</sup>

##### October 1<sup>st</sup> – October 31<sup>st</sup>

Adult € 71

Child 3 -6 years old € 59

Child 0 - 2 years old free

#### Where

Polignano a Mare

#### Includes

Professional skipper

Aperitif on board (prosecco & taralli)

Swimming stop at a panoramic spot

Round-trip transfer from Polignano a Mare to San Vito Port by Ape Calessino (tuk-tuk)

#### Boat Departures

Daily at 09:30 AM - 11:00 AM – 12:30 PM – 02:00 PM – 03:30 PM – 05:00 PM – 06:30 PM

#### Meeting Point

30 minutes before start time at Bar Malidea (Lungomare Domenico Modugno, 11)

#### Languages

English (Min 2 pax)

Tour ends after approximately 1 hour and 30 minutes

#### Important Notes

Please kindly inform us of any allergies, intolerances, or dietary preferences (e.g., vegetarian, vegan, gluten-free) in advance. Providing this information allows us to better accommodate your specific dietary needs.

## 6 PM Handmade Orecchiette Pasta Cooking Class in Polignano a Mare

Master the art of traditional Apulian pasta-making with an expert chef in the stunning setting of Polignano a Mare.

Under the guidance of a local culinary expert, you will uncover the secrets of regional tradition by crafting your own handmade orecchiette using only the finest seasonal ingredients. This hands-on journey into the culinary heart of Puglia concludes with a convivial dinner, where you will sit down to enjoy the very dishes you prepared. Every bite is perfectly paired with fine local wine, finishing on a sweet note with a glass of chilled, homemade limoncello.

### Price per person

Adult € 97

Child 0 - 2 years old free

### Where

Polignano a Mare

### Includes

Cooking class with a local chef

Preparation of handmade fresh pasta, Apulian friselle, and dessert.

Full dinner featuring the dishes you prepared

### Departures

Daily at 07:30 PM

### Meeting Point

15 minutes before start time at Via San Vito, 20, Polignano a Mare

### Languages

English (min 2 pax)

Tour ends after approximately 2 hours

### Important Notes

Please kindly inform us of any allergies, intolerances, or dietary preferences (e.g., vegetarian, vegan, gluten-free) in advance. Providing this information allows us to better accommodate your specific dietary needs.

## 7 AM Polignano a Mare Street Food Tour

Uncover the hidden gems of Polignano a Mare on a guided walk that combines iconic views with authentic local flavors.

For two unforgettable hours, an expert local guide will lead you through the most charming alleys of the town, revealing famous film locations and sharing captivating anecdotes that only a resident would know. This journey through the historic center allows you to explore the very flavors that have made Apulian cuisine a worldwide sensation. The route features four carefully selected stops, each dedicated to a different regional specialty. From savory bites to traditional sweets, every tasting celebrates fresh local ingredients and time-honored recipes. Whether you are a food enthusiast or a curious traveler, this experience will delight your senses with postcard-perfect views and a deep dive into the culinary heart of Puglia.

### Price per person

#### July 1<sup>st</sup> - September 30<sup>th</sup>

Adult € 69

Child 3 - 6 years old € 34

Child 0 - 2 years old free

#### April 1<sup>st</sup> – June 30

#### October 1<sup>st</sup> – October 31<sup>st</sup>

Adult € 57

Child 3 -6 years old € 29

Child 0 - 2 years old free

Min 2 pax

### Where

Polignano a Mare

### Includes

Professional tour escort

Guided visit of Polignano a Mare's historic center

4 tasting stops featuring typical local products

### Departures

Daily at 10:30 AM

### Meeting Point

15 minutes before start time at Piazza Caduti di via Fani, 26, Polignano a Mare.

### Languages

English

Tour ends after approximately 2 hour and 30 minutes

### Important Notes

Please kindly inform us of any allergies, intolerances, or dietary preferences (e.g., vegetarian, vegan, gluten-free) in advance. Providing this information allows us to better accommodate your specific dietary needs.

## OSTUNI

### 8 AM The Art of Mozzarella: An Authentic Farm-to-Table Experience

Witness the magic of traditional cheesemaking as you discover the secrets behind Puglia's most famous creamy specialty.

Step into the rural heart of the Itria Valley for an immersive journey at a historic masseria nestled between Ceglie Messapica and Ostuni. You will watch as fresh milk is transformed into soft, stretchy cheese through the expert hands of local artisans, who share their craft through engaging live demonstrations. This experience is a deep dive into the region's soul, allowing you to observe the precise curdling and shaping process while hearing the stories and legends that define the history of the estate. It is a perfect encounter that blends education and tradition, highlighting the profound connection between the Apulian people and their land. Every bite of this authentic mozzarella offers you a taste of living history in a truly evocative setting.

#### Price per person

Adult € 57

Child 6 - 12 years old € 29

Child 0 - 5 years old free

Min 2 pax

#### Where

Ostuni

#### Includes

Farm Visit

Cheese Factory Tour

Tasting

Expert Guide

#### Departures

Mondays, Tuesdays, Wednesdays, Thursdays and Fridays at 09:30 AM

#### Blackout Dates

April 05, 06, 25

May 01

June 02

August 15

#### Meeting Point

15 minutes before start time at Via Ceglie, 102 - Ostuni

## Languages

English

Tour ends after approximately 1 hour and 30 minutes

## Important Notes

Please kindly inform us of any allergies, intolerances, or dietary preferences (e.g., vegetarian, vegan, gluten-free) in advance. Providing this information allows us to better accommodate your specific dietary needs.

## 9 PM Olive oil mill tour & tasting class in Ostuni

Max 20 people

Immerse yourself in the world of Apulian Extra Virgin Olive Oil with a journey that spans from historic groves to modern extraction.

Experience the perfect harmony between ancient heritage and modern innovation within the peaceful setting of a traditional masseria near Ostuni. Your journey begins in the groves and moves through a state-of-the-art mill, where you will see how advanced technology preserves centuries-old flavors. You will follow every step of the process, from the careful hand-harvesting of the fruit to the precision of cold extraction, gaining firsthand insight into the craftsmanship behind this "green gold." The adventure continues with a professional guided tasting class, where you will master the art of identifying premium oils by distinguishing their grassy, fruity, and peppery notes. Beyond the flavors, you can explore the "Farmer's Lamia," a charming museum of historic artifacts, and conclude your visit inside a breathtaking hypogean mill carved directly into the rock for a final, evocative connection to southern Italian history.

### Price per person

Adult € 46

Min 2 pax

### Where

Ostuni

### Includes

Guided Tour of the Masseria  
Introductory Tasting Course

### Departures

Daily except Sundays at 12:00 PM

### Blackout Dates

April 05, 06, 25

May 01

June 02

August 15

### Meeting Point

15 minutes before start time at Contrada Rienzo,8 - Ostuni

### Languages

English

Tour ends after approximately 1 hour and 30 minutes

## **Important Notes**

Please kindly inform us of any allergies, intolerances, or dietary preferences (e.g., vegetarian, vegan, gluten-free) in advance. Providing this information allows us to better accommodate your specific dietary needs.

## MONOPOLI

### 10 AM Traditional Pasta Making Class in a Masseria

Max 25 pax

Step into the heart of the Apulian countryside to master the timeless art of handmade pasta inside an authentic historic farmhouse.

Imagine yourself surrounded by ancient olive groves and the scent of sun-drenched earth as you become a guardian of local gastronomy for a day. In the tranquil setting of a masseria near Monopoli, you will dive into a hands-on, deeply interactive lesson under the expert guidance of local master chefs. This is your chance to get your hands floury while learning the rhythmic art of shaping handmade orecchiette and discovering the secrets behind the world-renowned Altamura bread. Every ingredient used tells a story of the land, featuring fresh, seasonal produce sourced directly from the fields surrounding you. This sensory journey allows you to unplug and connect with the authentic soul of Puglia through its history and legends. Your experience culminates in the most convivial way possible: sitting down in a warm, welcoming environment to savor the fruits of your labor, celebrated with local wine and shared stories.

#### Price per person

Adult € 137

Child 4 - 12 years old € 46

Child 0 - 3 years old free

Min 2 pax

#### Where

Monopoli

#### Includes

Cooking class with a Professional Chef

Tasting of your freshly prepared handmade pasta

#### Departures

Daily at 10:00 AM

#### Meeting Point

15 minutes before start time at C.da Stromazzelli, 46 - Monopoli

#### Languages

English

Tour ends after approximately 3 hours

#### Important Notes

Please kindly inform us of any allergies, intolerances, or dietary preferences (e.g., vegetarian, vegan, gluten-free) in advance. Providing this information allows us to better accommodate your specific dietary needs.

## 11 AM Farmer for a day: olive picking

Max 10 pax

Join local farmers in the sun-drenched countryside for an authentic harvest and experience a millenary tradition firsthand.

Step into the heart of Puglia for an immersive adventure where you will work alongside passionate local experts. You will experience the hands-on magic of the harvest—from laying the nets to "beating" the ancient branches to gather the fruit that creates Italy's legendary "green gold." This journey takes you through the secrets of traditional oil production, offering a deep dive into the rural soul of the Mediterranean. To fully enjoy the outdoor activity, we recommend wearing comfortable clothing and shoes. Your morning culminates in a rustic orchard picnic under the shade of gnarled olive trees, where you will savor freshly pressed extra virgin olive oil paired with crusty local bread, artisanal cheeses, and seasonal specialties.

### Price per person

Adult € 52

Min 2 pax

### Where

Monopoli

### Includes

Expert guide

Tasting of local products

### Departures

Daily at 10:00 AM - October and November only

### Meeting Point

15 minutes before start time at C.da Stromazzelli, 46 - Monopoli

### Languages

English

Tour ends after approximately 2 hours

### Important notes:

Comfortable clothing recommended.

Please kindly inform us of any allergies, intolerances, or dietary preferences (e.g., vegetarian, vegan, gluten-free) in advance. Providing this information allows us to better accommodate your specific dietary needs.

## ALBEROBELLO

### 12 PM Walking tour of Alberobello

Immerse yourself in the magical atmosphere of a UNESCO World Heritage site where every ancient limestone dwelling tells a story.

Perfect for history enthusiasts and curious travelers alike, this two-hour exploration invites you to wander through the lively alleys and squares of a village unlike any other. Accompanied by an expert local guide, you will uncover the fascinating legends and traditions behind the world-famous trulli, the iconic conical structures that define the Apulian landscape. Along the way, you will step inside these historic dwellings and visit traditional artisan workshops to see firsthand how local heritage has been preserved through the centuries. This journey offers you an authentic look at the heart of Puglia, blending architectural wonder with the timeless beauty of its unique cultural roots.

#### Price per person

Adult € 40

Child 7 - 17 years old € 29

Child 0 - 6 years old free

Min 2 pax

#### Where

Alberobello

#### Includes

Professional local guide

#### Departures

Daily at 03:30 PM

#### Meeting Point

15 minutes before start time at Via Indipendenza, 4 - Alberobello.

#### Languages

English

Tour ends after approximately 1 hour and 30 minutes.

## DISCOVER ITALY WITH US

At Carrani Tours, we work every day to provide the best solutions for both your FITs and group travelers, with all our passion and experience.

## CARRANI TOURS HISTORY

When Benedetto De Angelis founded Carrani Tours in 1925, he thought about a structured service of transports and guided tours in Rome, and obtained the first license as Roman bus operator for tourists in the Eternal City.

Now, Carrani Tours is not only the first bus family company in Rome, but also one of the main DMC active in the entire Italy. Official partner of the Vatican Museums, Gray Line Worldwide, Julià Tours and Ferrovie dello Stato our company works every day for the best experience of each guests.

## OUR SERVICES INCLUDES:

Ticketing - trains, boats, museums, attractions; customized itineraries for groups & individuals; Italy city sightseeing; private luxury cars; gourmet tours; sports packages; hotels; villas; and more.

## WORKING POLICY:

In order to avoid problems with your fit reservations, we would like to remind you our policy regarding bookings and cancellations: Complaints have to be received by mail or fax within 60 days from date of the last service provided by Carrani, so we could reply in the most accurate way. Please take note that, every time you send us an e-mail/fax requesting our services, we will always reply in writing. If you request a particular htl that it is not available, we will confirm a similar option (to the requested one). In case of cancellation, we will send an e-mail/fax as confirmation of the cancellation. If you do not receive this confirmation it would means that for us the booking is still operative. So if our provider charges us no show penalties, we will charge you the same penalties. We inform all clients that rates do not includes the city tax in Florence, Rome, Venice. This tax will be paid directly from clients at the reception hotel desk at the arrival or at the check-out according to the local city board procedure. We remind you that tax will change according to hotel category. Please kindly inform travelers before departure. All services must be paid before the participants arrival (at least 7 days before, maximum 15 days, depending on the service).



CARRANI  
TOURS

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