



CHARM
Discovering charming villages



Co-funded by the COSME programme
of the European Union

CUNZIRIA

A rural experience



From
192€

INCLUDED: Two nights of accommodation in charming hotels with indicated meals. Activities indicated in the program.

NOT INCLUDED: Arrival transfers. Meals not indicated. Tourist tax. Tips.



TRADITIONS & LOCAL FOOD

Enjoy a Sicilian weekend

Minimum group: 2 people

Program: 3 days and 2 nights

Meeting point: Rural house: Il Campanile di Antonio Terlato, piazza Santa Maria di Gesù, 1, Vizzini

Authentic: Culture, local food, Nature



www.charmingvillages.eu - info@charmingeurope.eu



Generalitat de Catalunya
Government of Catalonia
Catalan Tourist Board



**TURISMO
VIVENCIAL**
HAND MADE EXPERIENCES



Portgall



Network of European Regions for
a Sustainable and Competitive Tourism
NECSTouR



Vizzini's views



The craft distilling process



how to bake artisanal bread



Vizzini's church

Description

Discover La Cunziria–Vizzini and a set of historical buildings, like Palazzo Trao Ventimiglia, which today hosts the Museum of Verga's imaginary, or Palazzo Verga, where the famous novelist Giovanni Verga spent his life. All year is great to visit the Cultural and Architectural Heritage of Vizzini and La Cunziria to explore the unspoiled nature and the natural traditional places to discover the artisanry and traditional jobs. Come and visit the sites of the Verga's imaginary and live a unique experience in Sicily, enriched by the tasting of typical culinary specialties, such as ricotta or pecorino cheese, the bread and the typical half-dried Sicilian tomatoes; You are staying in the charming rural house "Il Campanile".

Our essence: culture, nature and the best gastronomy.

Itinerary

Day 1: Arrival to Vizzini and accommodation at Il Campanile, a charming rural house run by Antonio Terlatto. After tasting a typical Sicilian lunch, we invite you to discover Vizzini, where the famous novelist Giovanni Verga spent his life. Enjoy a guided walk through its streets, churches and the sites where Verga set the scenes of his novellas. The Museum "Museo Immaginario Verghiano" is a must: it gives you an authentic and unique impression of Sicily in the old days and everything about Giovanni Verga. A local dinner awaits you at end the day in a Sicilian traditional pub.

Day 2: Start the day with a breakfast buffet and get ready to be a "Pizzaiolo". Enjoy a fun activity of bread baking learning how to bake artisanal bread as well as homemade pizzas baked in a wood-fire oven. At the end of the activity: pizza for lunch! In the afternoon, a guided workshop with our experienced Gianluca, will show you the craft distilling process to learn to identify different kind of native plants and do a liquor tasting with a magical Sicilian touch! Enjoy a delicious snack: local and tasty marmalade made from local fresh fruits and local cheese. In the evening you'll taste a delicious dinner at Il Campanile.

Day 3: Breakfast Buffet. Departure or optional guided tour at Piazza Armerina and Vila Romana del Casale. Since 1997, Villa Romana del Casale has been on the UNESCO World Heritage List.

The content of this brochure represents the views of the author only and is his/her sole responsibility; it cannot be considered to reflect the views of the Executive Agency for Small and Medium-sized Enterprises or any other body of the European Union. The European Commission and the Agency do not accept any responsibility for use that may be made of the information it contains.



CHARM
Discovering charming villages



Co-funded by the COSME programme
of the European Union

CUNZIRIA

Authentic Sicily

From
130€

INCLUDED: 1 night of accommodation in charming hotel with indicated meals. Activities indicated in the program. Local taxes.

NOT INCLUDED: Arrival transfers. Meals not indicated. Tourist tax. Tips.

GASTRONOMY & CULTURE

Discover the magical Sicily

Minimum group: 1 person

Program: 2 days and 1 night

Meeting point: Farm house -
Agriturismo A' Cunzíría, contrada
Masera, Vizzini

Authentic: Culture, local food,
Nature



www.charmingvillages.eu - info@charmingeurope.eu



Generalitat de Catalunya
Government of Catalonia
Catalan Tourist Board



Network of European Regions for
a Sustainable and Competitive Tourism
NECSTouR



Discover La Cunziria



the art of make cheese in Vizzini



Agriturismo A'Cunziria restaurant



Taditional local cuisine.

Description

Discover La Cunziria, situated in an open valley adjacent to hills covered with prickly pears. The buildings' structure and architectural details make it an example of the rural agricultural style of 18th-century Sicily. Enjoy the perfect staying at Agriturismo A' Cunziria, a small agriturismo hotel-restaurant paradise. You'll discover the most typical and genuine culinary culture of peasantry enjoying the natural products from La Cunziria Territory. You'll fall in love with an amazing theatrical performance: The cavalleria Rusticana, one of the great works in the grand tradition of Italian opera, a musical melodrama history of pride and passion located in Vizzini, an incredible masterpiece written by Giovanni Verga.

Our essence: Discover the typical gastronomy of Sicily, beautiful landscapes and traditional culture.

Itinerary

Day 1: Arrival at Agriturismo A' Cunziria, a small agriturismo hotel-restaurant owned by our local host Francesco, offering an unforgettable and charming Sicilian ambiance. Discover La Cunziria, the secrets of the ruins of Saint' Egidio, which may date from Roman times and its buildings' structure and architectural details through a local guided tour; end the walk with a regional lunch at Agriturismo A'Cunziria restaurant. After a good rest, enjoy the perfect Sicilian evening at Agriturismo A' Cunziria. You'll be delighted by a local cuisine dinner to discover the most typical and genuine culinary culture of peasantry: the flavours of Sicily and its famous herbs liqueurs in a restaurant set in a natural cave! Do you know the Cavalleria Rusticana? You'll fall in love with this amazing theatrical performance, one of the great works in the grand tradition of Italian opera.

Day 2: Breakfast buffet and get ready to know the art of make cheese in Vizzini. Salina, Biagio for everybody, is your perfect local host! We will visit a traditional cheese factory and the lovely sheep & goats. An interactive cheese workshop will teach you all the skills you require to prepare fresh cheese.

Before departure time do not forget to pick up the perfect picnic basket made with care with local and typical food from Sicily.



CHARM
Discovering charming villages



Co-funded by the COSME programme
of the European Union

CUNZIRIA

Sicilian Liqueur experience



DESCRIPTION

From
20€

Are you ready to discover the aromatic plants native to the area of Sicily? A guided workshop in Vizzini with our experienced local host, Gianluca, will show you the craft distilling process in a traditional small distillery and you will be able to make your own traditional "Sambuca", the most valued liqueur in Sicily. In this workshop you will learn to identify different kind of native plants and do a liquor tasting, an inimitable flavour with a magical Sicilian touch! After that amazing experience, we'll look for a charming corner to enjoy a delicious snack: local and tasty marmalade made from seasonal local fresh fruits and local cheese, an amazing combination! Enjoy the most local products to excite all five senses!

www.charmingvillages.eu - info@charmingeurope.eu



The content of this brochure represents the views of the author only and is his/her sole responsibility; it cannot be considered to reflect the views of the Executive Agency for Small and Medium-sized Enterprises or any other body of the European Union. The European Commission and the Agency do not accept any responsibility for use that may be made of the information it contains.



Generalitat de Catalunya
Government of Catalonia
Catalan Tourist Board



Network of European Regions for
a Sustainable and Competitive Tourism
NECSTouR

CUNZIRIA

Make your own pizza



DESCRIPTION

Ready to be a "Pizzaiolo"? Enjoy a fun activity of bread baking learning how to bake artisanal bread as well as homemade delicious pizzas with fresh tomato sauce, baked in a wood-fire oven. You'll meet Antonio, the local host, who will welcome you in a place surrounded by amazing nature sounds and beautiful views, and he'll transmit his passion to you: have fun learning how to make your own artisan pizza! At the end of course, we eat the pizzas for lunch!

From
20€



www.charmingvillages.eu - info@charmingeurope.eu

The content of this brochure represents the views of the author only and is his/her sole responsibility; it cannot be considered to reflect the views of the Executive Agency for Small and Medium-sized Enterprises or any other body of the European Union. The European Commission and the Agency do not accept any responsibility for use that may be made of the information it contains.

CUNZIRIA

The Sicilian Flavors



DESCRIPTION

Enjoy the perfect Sicilian evening at agriturismo A' Cunzíría, an agriturismo hotel-restaurant paradise with an unforgettable and charming Sicilian ambiance. You'll be delighted by a local cuisine dinner in Vizzini with our local host Francesco, to discover the most typical and genuine culinary culture of peasantry: the flavours of Sicily and its famous herbs liqueurs in a restaurant set in a natural cave! Do you know the Cavalleria Rusticana? You'll fall in love with this amazing theatrical performance; one of the great works in the grand tradition of Italian opera, a musical melodrama history of pride and passion located in Vizzini an incredible masterpiece written by Giovanni Verga, a native son of this charming village!

From
40€

www.charmingvillages.eu - info@charmingeurope.eu

The content of this brochure represents the views of the author only and is his/her sole responsibility; it cannot be considered to reflect the views of the Executive Agency for Small and Medium-sized Enterprises or any other body of the European Union. The European Commission and the Agency do not accept any responsibility for use that may be made of the information it contains.





CHARM
Discovering charming villages



Co-funded by the COSME programme
of the European Union

CUNZIRIA

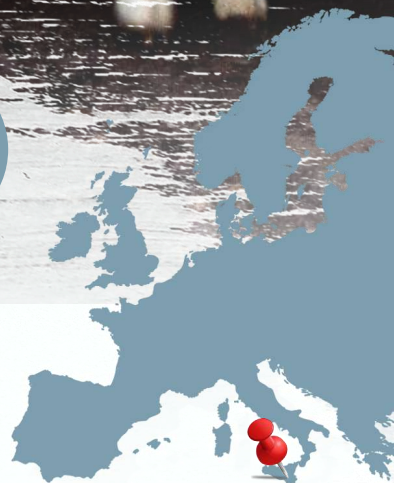
The art of make cheese



DESCRIPTION

Salina, Biagio for everybody, is your perfect local host! Be ready to visit his traditional cheese factory and the sheep, goats and their lovely friends! An interactive cheese workshop will teach you all the skills you require to prepare fresh cheese. You'll learn to make cheeses that you can taste on the same day: fresh Ricotta, Salted and seasoned Ricotta, Pecorino, Provolone, etc. Don't miss this unforgettable cheese experience and come home armed with knowledge, inspired by Biagio's enthusiasm, and of course, with plenty of fabulous cheese!

From
20€



www.charmingvillages.eu - info@charmingeurope.eu

The content of this brochure represents the views of the author only and is his/her sole responsibility; it cannot be considered to reflect the views of the Executive Agency for Small and Medium-sized Enterprises or any other body of the European Union. The European Commission and the Agency do not accept any responsibility for use that may be made of the information it contains.



Generalitat de Catalunya
Government of Catalonia
Catalan Tourist Board



Network of European Regions for
a Sustainable and Competitive Tourism
NECSTouR



CHARM
Discovering charming villages



Co-funded by the COSME programme
of the European Union

CUNZIRIA

A walk through Vizzini's history



DESCRIPTION

Have you ever visited a new place and felt amazed by it? Our local host Salvatore will discover you Vizzini, a traditional village developed in the Middle Ages around a non-existent castle; the royal domain and the Arab layout for the village can be clearly seen walking through Vizzini streets. Discover the churches route and visit the "Museo dell'immaginario verghiano": a place of memory that exceptionally combines literary identity and historical reality; objects, passions and suggestions, by the great realist writer Giovanni Verga.

From
10€



www.charmingvillages.eu - info@charmingeurope.eu

The content of this brochure represents the views of the author only and is his/her sole responsibility; it cannot be considered to reflect the views of the Executive Agency for Small and Medium-sized Enterprises or any other body of the European Union. The European Commission and the Agency do not accept any responsibility for use that may be made of the information it contains.



Generalitat de Catalunya
Government of Catalonia
Catalan Tourist Board



Network of European Regions for
a Sustainable and Competitive Tourism
NECS TouR

CUNZIRIA

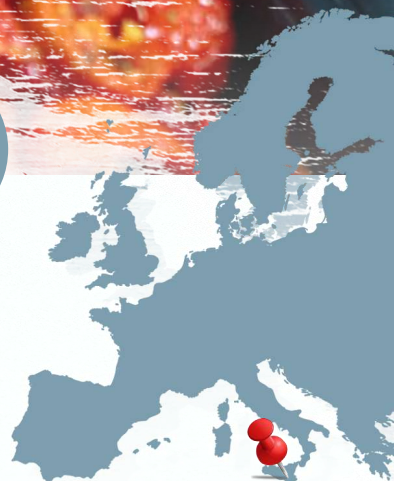
Make the best Pizza and "Arancini"



DESCRIPTION

Don't miss spending some of your time with our "pizzaiolo" Antonio, who will teach you the best art of making pizza and Arancini. Sicilian Arancini, or rice balls, are one of the most recognized Sicilian foods throughout the world. These crisp, golden fulfilled little nuggets are typically served as a snack or street food throughout Sicily. Let it surprise you and learn how to make the best pizza and arancini in the world! Our secret, the local ingredients: tasty Sicilian tomatoes, artisanal bread, local and authentic cheese and fresh meat. We encourage you to prepare the best handmade pizzas and Arancini and become a true Sicilian in the kitchen!

From
15€



www.charmingvillages.eu - info@charmingeurope.eu

The content of this brochure represents the views of the author only and is his/her sole responsibility; it cannot be considered to reflect the views of the Executive Agency for Small and Medium-sized Enterprises or any other body of the European Union. The European Commission and the Agency do not accept any responsibility for use that may be made of the information it contains.