



Return to Basilicata

April 13–19, 2026

Reconnect with your roots in Basilicata, through the eyes of Adele Newton, whose family emigrated from Pisticci to Canada. Stay at a restored 16th-century farmhouse, walk the ghost town of Craco, make bread in Matera, and taste Aglianico del Vulture with the winemaker herself.

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Over the nineteenth and twentieth centuries, as many as 400,000 Lucani left Basilicata for the Americas and beyond, driven by the concentration of land in the hands of a few. But they took this place with them: its saints, its food, its language, its rituals. This tour is about connecting with Basilicata as it is today, with the people who are making it a vibrant, creative place. You'll stay at a farmhouse restored by a Lucanian family who emigrated to Toronto and came back to build something here. You'll walk the streets of Craco, rich with memories, and bake bread in a Matera bakery that's been running since 1890. You'll taste wine from vines grown on the slopes of an extinct volcano by a woman who refused to let her grandfather sell his vineyard.

Join us, and reconnect with Basilicata.

Use this form to get in touch about the *Return to Basilicata* tour. Thanks! — Giuditta

Join me as I travel across Italy, searching for the best experiences for my tours. I post a new story from an Italian maker every two weeks.— Giuditta

At a Glance

DATES

2026

April 13–19 (sold out)

Fall — open for groups

2027

open for groups (we'll work to accommodate your dates)

PRICE (2026)

6 nights / 7 days

Single: **\$4,500**

Double: **\$3,900** per person

Maximum 12 people

Day-by-Day Itinerary

Day 1: Bari → Matera



Private transfer from Bari's Grande Albergo delle Nazioni. Lunch inside a historic cave restaurant. A guided walk through the ancient Sassi with your local guide Silvio — cave dwellings, a casa grotta, and rupestrian churches carved from living rock. Dinner overlooking Matera's glowing lights. Luxury accommodations inside the living rock, at Dimore dell'Idris.

Day 2: Wandering in Matera & Hands-On Bread Making Class



Free morning to explore Matera at your own pace. Lunch at a restaurant in a cave. Afternoon: a hands-on bread-making class at Forno di Gennaro, a sister-run bakery crafting Matera's famous sourdough bread since 1960. Transfer to Masseria Torre Fiore, your secluded 16th-century countryside retreat. Dinner at Torre Fiore's restaurant.

Day 3: Olive Oil & the Lucanian Dolomites



Meet Elena and Andrea, passionate olive oil producers, and walk their ancient grove. You'll be introduced to the Patriarch — a 300-year-old tree that was here long before the first Crachesi left for America. Share a home-cooked lunch with an olive oil tasting. In the afternoon, visit the dramatic Lucanian Dolomites and a village of 550 souls perched on the rock — and finish with a gelato tasting of Basilicata flavours. Dinner at Torre Fiore.

Day 4: Explore the Towns of Craco & Pisticci



Walk the haunting streets of Craco, the ghost town your ancestors called home. For Craco Society members, this is the closest thing to entering the world your family left behind.

Continue to Pisticci for lunch, the dazzling white hill town nearby — a guided stroll with local guide Silvio through its labyrinth of alleys. Dinner at Torre Fiore.

Day 5: Aglianico del Vulture — Elena Fucci's Winery



Photo by elenafuccivini.com

Discover one of Italy's most celebrated southern wines. Meet Elena Fucci, renowned producer of Aglianico del Vulture, for a tour, tasting with lunch and stories behind this volcanic terroir. Head back to Torre Fiore in the afternoon. Dinner at Torre Fiore.

Day 6: Policoro & Farewell Dinner



Photo by [Magnolia77](https://commons.wikimedia.org/wiki/File:Magnolia77), CC BY-SA 4.0, via Wikimedia Commons

Morning by the seaport of Policoro with time to relax at your own pace. Seafood lunch overlooking the water. In the afternoon, return to Torre Fiore for your final hands-on experience: a cooking class featuring traditional Lucanian pasta and mozzarella-making, followed by our farewell dinner.

Day 7: Arrivederci



Photo by hoteltorrefiore.com

Breakfast together at Torre Fiore. Private transfer back to Bari.

Why you'll love this tour



- Small, intimate group (maximum 12)
- Expert local guides & concierge service
- Immersive hands-on food experiences — bread, pasta, mozzarella, olive oil
- Thoughtfully paced itinerary with time to breathe
- Authentic regional cuisine at every meal, wine included
- All activities are included
- Private transportation throughout
- 1 night at **Dimore dell'Idris**, Matera
- 5 nights at **Masseria Torre Fiore**, Pisticci

Not included

- Airfare to Bari
- Travel insurance (highly recommended)

Optional: Pre-Tour Bari Stay

- Sea-view room and breakfast overlooking the water
- Full spa access
- Single: **\$270** / Double: **\$305**



People & Places On This Tour



Masseria Torre Fiore

A 16th-century masseria in Pisticci, restored by the Giannone family – Lucani who emigrated to Toronto and came back to build something. Your home base on the Basilicata tour.



Il Forno di Gennaro

A family bakery in Matera since 1890. You knead, shape, and bake your own Pane di Matera with Patrizia, Sabrina, and master baker Enzo. In the Sassi, women made five-kilo..



Ghost Town of Craco

Craco survived nine centuries of invasions, plagues, brigands, and natural landslides, only to be destroyed by leaking water pipes. Now a ghost town at the heart of the Calanchi badlands...



Pisticci

Pisticci—the White City—is at the heart of our Basilicata tour. Adele Newton's parents emigrated from here. The town was founded 3,000 years ago, and it's still standing.



Azienda Agricola Elena Fucci

Her family was about to sell the vineyard. Elena said no — and turned six hectares on an extinct volcano into one of Italy's great wines.



Azienda Agricola Mantenera

Andrea was riding his motorbike across Italy looking for a place to start over. A country road led him to an ancient olive grove with a Vendesi sign. Some of...



Matera

People have lived in these caves for almost 10,000 years. Our guests spend two nights here, sleeping in a hotel cut into the Sassi rock, and kneading and baking the...



Castelmezzano

You enter through a tunnel carved into the rock face. When you come out the other side, a medieval village is clinging to sandstone pinnacles above you. One of Italy's...



Policoro

The last day of the tour. After a week of mountains and hill towns, we come down to the Ionian coast, and lunch overlooking the sea.



Dimore dell'Idris

This is an albergo diffuso—a hotel of rooms carved into the raw rock. You sleep like the ancient Materani, except with a first-class upgrade!



Gelateria Caruso

Pina Caruso's family has been making gelato since 1956. Her signature Acheruntino — milk cream with vin cotto, toasted almonds, and Matera bread — won first place at the Gelato...

What Our Guests Say

“Brilliant work by Giuditta coordinating our tour of Val d’Orcia! This is my first time traveling on an organized tour and it exceeded any expectations I had. Everything was taken care of for us. We loved the selection of activities, our friendly and knowledgeable guides and the pace of the week.”

Jodi G.

New York State

“I was most impressed by Giuditta’s attention to detail. The agriturismo was a wonderful home away from home. All the activities were so well thought out—an incredible variety of experiences. The food and wine served at each of those events was superb!”

Carol G.

New York State

“Giuditta is a perfect guide, an organizer par excellence. Her local knowledge of the region, its hidden and other secrets as well as her connections with the community all served to make our trip unforgettable.”

Ratna O.

Toronto, CA

“Giuditta was the perfect host for six magical days in Greve in Chianti. Time slowed down for me, my wife, and two kids, as we had beautiful, hands-on experiences with the makers of Greve. The truffle hunt/exuberant dog chase followed by shaving the truffles we found onto the pasta we made was a standout. A truly regenerative experience. Highly recommended!”

Anders G.

Los Altos, California

“The goats, the goat farm, the natural surroundings, all the ancient buildings and traditions that are still in use, all together really went right into my heart and made me feel connected, as if I had belonged to that land in some past life.”

Golijeh

Los Altos, California

Let me take care of curating the best possible experience for you.

You can reach me at giuditta@numenvia.com

—Giuditta

For more information about the tour:
<https://numenvia.com/return-to-basilicata/>

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numen: the spirit of a place · via: the path to find it

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