BOOK

from
45€

Ferrandina, Basilicata (Italy)
Aragonese city and oil town

A tour of the historic center that allows you to visit the main monumental beauties of Ferrandina, admire the monumental monastic complexes, the sumptuous stately buildings, the sixteenth-century neighborhoods and churches of renowned beauty. The route ends with a visit to an artisan liquor factory, an oil mill and the tasting of typical products of the city such as the baked olives, the majatica oil, „I sospsiri" tipical cake and podolico cheeses. Also will be a visit to an oil mill and an artisan liquor factory is planned, where particular liqueurs are made from the infusion of local olive tree leaves (Liquor di Majatica) or focused on the historical and archaeological tradition of the city (Amaro di Uggiano). In addition, in addition to learning the production phases of the liqueur, it will be possible to hear the story of Emanuele, a local boy who decided, after several experiences in Italy and abroad as a chef, to return, invest and stay in his homeland native. We will visit the mills where expert millers explain the oil processing and show some secrets.

number of participants: 2 - 15

age: 0-99 years

singles

families

pairs

children / students

seniors

groups

lovers of local cuisine

lovers of handcraft

lovers of old architecture

- **advantage 1**: founded by Frederick of Aragon towards the end of the fifteenth century, presents the authentic and peculiar features of a city founded in the Renaissance.
- **advantage 2:** relaxing walk through the city streets through a cultural route e
- gastronomic, comfortable and simple;
- **Advantage 3**: a visit to an oil mill and an artisan liquor factory is foreseen where particular liqueurs are made from the infusion of local olive tree leaves (Liquor di Majatica) or focused on the historical and archaeological tradition of the city (Amaro di Uggiano) where is possible to hear the story of Emanuele
- **advantage 4**: possibility to taste and buy refined and excellent typical products such as sigh, podolian cheeses, sausage, bran peppers, bread, Ferrandina baked olives (slow food presidium) and extra virgin olive oil of Majatica cultivar.
- **advantage 5**: the route focuses on economic (short supply chain of typical products tasted) and ecological (itinerary to be carried out entirely on foot).

15) describe the person who stands behind the Slow Trips offer

The main protagonist is the olive tree and his voice is the young Lucanian archaeologist Antonio Pecci, originally from Ferrandina. For years he has dedicated himself to the study and enhancement of the territory of his city. He is also the author of the volume "Ferrandina Guide to the city of Federico d 'Aragona".

The olive tree is part of the history of the country and its men:

centanar mills are present and majatica is a type of olive tree

that grows only in this area and its black olives are a slow food presidium.

The art of the oil mill is a knowledge that transfers from generation to generation.

Oil mills dating back to Greek antiquity have been discovered in this country.

The olive tree is part of the soul of these people.

16) Describe the region, where the Slow Trips offer is offered:

Ferrandina, a city founded by Frederick of Aragon towards the end of the 15th century, is a clear example of Renaissance urban planning. Its urban layout is populated by monumental noble palaces and imposing monastic and religious complexes that stand out among typical houses of the minor building. Within the territory there are medieval castles, fortified farms, small houses and extramoenia chapels of undoubted beauty and centuries-old witnesses of a rural life that has always characterized the ancient Aragonese center and formed the basis of its economy. Ferrandina, renowned for the quality of the extra virgin olive oil produced and for the typical baked olives, inherits its typicality from the millenary cultivation of olives (mainly cultivar majatica), evidenced by the remains of an ancient oil mill of the Lucan era (4th century BC) and from two bimillennial olive trees.