

“TOUR AMALFI & RAVELLO”

RAVELLO

Depart from your accommodation to the town of Ravello and discover this town perched on a hill, high above Amalfi, it is where Wagner wrote part of one of his operas after being inspired by the view. Enjoy one of the best of these landscapes.

Go to the main square to see the picturesque 11th-century cathedral and admire the beautiful cliffside gardens. Villa Rufolo, Moorish in style and dating back to the 13th century, offers sweeping views from the terraced gardens and hosts indoor and outdoor concerts during the famous summer "Ravello Festival" which along with Villa Cimbrone, a medieval-style estate perched on a steep hill, is surrounded by another famous garden. Go to the main square to see the picturesque XI century cathedral and take in the stunning cliff gardens.

Villa Rufolo, in Moorish style and dating back to XIII century, offers a wide view from the terraced gardens and hosts internal and external concerts during the famous summer "Ravello Festival" which together with Villa Cimbrone, a medieval-style estate perched on a steep hill, is surrounded by another famous garden.

AMALFI

Amalfi (municipality of 4776 inhabitants which in 1997 was awarded the title of UNESCO heritage site) is famous for its Cathedral (also called Amalfi Cathedral) of Sant'Andrea (patron saint of the city) and for the Paper Museum (former paper mill which became a museum in 1969) the owner Nicola Milano seems to be aware (thanks to belonging to an ancient family of paper makers) of how paper is produced Bambagina (Amalfi paper). In addition to the typical places, however, there is also another thing that characterizes Amalfi, the lemons.

The Amalfi Lemon (so called due to its characteristic tapered shape) is a product with very valuable and renowned characteristics: the peel is of medium thickness, light yellow in colour, with an intense aroma and scent thanks to the richness of essential oils and terpenes (character considered valuable for the production of lemon liqueur.). The pulp is juicy and moderately acidic, with few seeds. It is also a medium-large sized lemon (at least 100 grams per fruit), as well as one of the varieties richest in ascorbic acid (vitamin C). Widely used in

cooking both naturally and as a condiment, Amalfi sfusato is the main ingredient of dishes from the Amalfi Coast, both fish and meat based, as well as in the preparation of desserts, creams, infusions and liqueurs.

Tour program

1. Departure from your accommodation at 08.00/08.30 from your hotel with arrival in Ravello at 10.00 am;
2. free visit to the city (2 hours)
3. departure from Ravello and continue along the Amalfi Coast to Amalfi, free visit to the city
4. 4. Departure from Amalfi is scheduled for 4.30 pm - 5.00 pm and return to the hotel is scheduled for approximately 7.00 pm;

Information

Important:

Bring with you:

- Comfortable shoes;

Others information:

the time of the stops in the two cities can be decided together but the departure from the Amalfi coast cannot exceed the agreed time.

What's included:

transport by exclusive private van from your accommodation in Ravello and Amalfi and back;

What's not included:

- expert guide on request and subject to availability
- All costs not written in the description what is included;
- Tip (optional).

Cost:

- transfer from 2 to 4 pax cost 500euro (tax inclusive).
- transfer from 5 to 8 pax cost 600euro (tax inclusive).

Our cars:

Mercedes Vito 9 pax(8 pax+ 1driver) .

Ford Tourneo 8 pax (7pax+1 driver).