Join Cal Discoveries Travel and Dr. Alex Saragoza for an exploration of the best wines and regions of the Mediterranean’s largest island, Sicily. Meet with local winemakers who share their passion and knowledge for the unique vintages of the area including the famous Marsala wines. Indulge in the comforting Sicilian cuisine in private and intimate settings with no shortage of wonderful wines and stunning views. Take in Sicily’s diverse landscapes from hillside Baroque towns and rolling countryside to picturesque seaside cities and majestic volcanoes. The beautiful panorama, charming towns, and divine fare of Sicily set the perfect scene of Mediterranean life and provides a feast for all senses.

Learn from Dr. Alex Saragoza on a voyage of intellect discovering the relationship between grape growing, history, and how the two have transformed the region today.

Why Eureka?

*euro-ka: a cry of joy or satisfaction when one finds or discovers something.*

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A Eureka Trip

ITINERARY

DAY 1 | SEP. 9
Depart from your gateway city to arrive in Palermo, Italy on Day 2.

DAY 2 | SEP. 10
Check into the Quinto Canto Hotel where you enjoy the afternoon at leisure. Meet the group for a lavish Michelin star dinner at Bye Bye Blues Palermo. (D)

DAY 3 | SEP. 11
This morning, take a city and market walking tour of Palermo gaining insight into the colors and flavors of Sicilian cuisine. As you depart Palermo, enjoy your first tasting along with lunch at Firriato Baglio Soria with the Di Gaetano family, pioneers of native Sicilian grape varietals. Afterwards, a scenic drive takes you to the stunning hilltop town of Erice overlooking Trapani. Settle in at Hotel Elimo, an elegant hotel in the old town within the city walls. Then head to dinner in town at La Pentolaccia restaurant, a great place to try local specialties like sardines and fennel pasta. (B, L, D)

DAY 4 | SEP. 12
After breakfast, travel out across the salt flats to the Marsala region at the legendary Pellegrino. Visit the longstanding local producer of fine wines, Cantine Pellegrino, where you will get a chance to tour the winery and see the process used to make Marsala wines. Continue to Donnafugata for a guided tour of the historic winery and cellars. Here you will have lunch accompanied by wines from the property. Return to Erice via Trapani for an evening at leisure. (B, L)

DAY 5 | SEP. 13
Check out of the hotel and journey to the Planeta family winery for a tour, tasting, and lunch. For five centuries and 17 generations, this top class winery has dedicated itself to the land and produces wine and olive oil all over Sicily. After lunch, enjoy an afternoon visit to the Valley of the Temples, which is the largest archaeological site in the world and one of the most outstanding examples of greater Greek architecture.

Depart for the Vecchia Maseria rural hotel; an estate set in a 5000 acre wood in the ancient and tranquil interior of the Island. An informal dinner is served at the hotel this evening. (B, L, D)

DAY 6 | SEP. 14
Enjoy breakfast at the hotel followed by a short drive to Baglio Occhipinti winery. Here you will partake in a tasting of their organic wines, have lunch, and wander this incredible property known for its biodiversity. In the afternoon, you will venture to Modica, one of southern Sicily’s UNESCO listed Baroque towns. As you walk around this beautiful town, make sure to make time for a chocolate tasting as they are known for “Cioccolato di Modica” made from an ancient Aztec recipe.

Return to the hotel for some light antipasto and a glass of wine before enjoying your evening at leisure and dinner on your own. (B, L)

LECTURER
Alex M. Saragoza is Professor emeritus at UC Berkeley, where he has taught for the Department of Ethnic Studies and the American Studies Program. For several years, he has directed a course on the California wine industry from an international perspective. As a consequence, Dr. Saragoza has conducted extensive research on the global competition facing California’s vintners, most importantly from Western Europe, particularly France, Spain, and Italy. He has traveled through those countries’ wine-producing regions, such as Italy’s Tuscany, Lazio, and Umbria as well as relishing the wines of Sicily. He has lectured for the Cal Discoveries tour of French Catalonia (Languedoc-Rousillon) as well as for wine and food tours of Northern Spain and of Chile and Argentina. In 2012, he was visiting professor at the Sorbonne, Paris, France and has lectured at the University of Aix-en-Provence, among other universities. Professor Saragoza was the recipient of the 2017 Excellence in Teaching and Learning Award from the Osher Life-Learning Institute at UC Berkeley; and he has been selected to the Distinguished Lecturer Program of the Organization of American Historians.

Cal lecturer’s participation cannot be guaranteed and is contingent on a minimum number of paying travelers.
ITINERARY, CONTINUED

DAY 7 | SEP. 15
Depart the hotel and venture to the beautiful Roman Villa del Casale on the edge of Piazza Armerina to see the stunning mosaics that have made this place a world heritage site. Then, head east to the coastal city of Catania, Sicily’s second largest city. Take a brief walking tour of the wonderful food market filled with every kind of vegetable and seafood you can imagine (and some you may not).

Enjoy lunch in the market before taking a leisurely walk around the heart of Catania. Arrive at the stylish Habitat Boutique Hotel and explore the local area including the Bellini Theatre in your evening at leisure. (B, L)

DAY 8 | SEP. 16
Begin the day visiting the wine region at Mount Etna, home to Sicily’s most exciting wines against a stunning volcanic backdrop. Indulge in a tour and tasting at Fattoria Romeo del Castello and observe the impact of destruction from the 1981 Mount Etna eruption. Continue on to the lovely Murgo winery where you will enjoy lunch accompanied by their wines.

Return to Catania for some free time in the afternoon to enjoy the city one last time. This evening, come back together for a traditional Sicilian slow food restaurant, Me Cumpari Turridu, and reflect on the sight and memories of the tour. (B, L, D)

DAY 9 | SEP. 17
After breakfast, transfer to the Catania airport and make your way back home. (B)

Meals included as listed above: B=Breakfast; L=Lunch; D=Dinner

Pricing*
$4,995 per person, double occupancy
$5,985 per person, single occupancy

Registration
Reserve your place now at: alumni.berkeley.edu/sicily

*Please note: All dates, prices, and itinerary details are subject to change. Finalized pricing and terms and conditions will be made available soon.
Optional Post-trip Extension: Malta

**DAY 1 | SEP. 17**
This morning, head to the port of Pozzallo on the southern coast to catch an early afternoon ferry to Malta. Once in Malta, a short bus ride takes you to La Falconeria to leave your bags before venturing out into the city of Valetta. Take an introductory guided walk around the Baroque capital before arriving at Rampila for a casual yet classic Valetta meal at Rampila. (B, D)

**DAY 2 | SEP. 18**
After breakfast, embark on a more in depth guided tour of Valetta taking in the magnificent St John’s Cathedral and some wonderful views of the harbor. A short bus ride takes you to the striking Ta’Betta winery which is known for its excellent chardonnay and red blends. The stunning scenery sets the stage for a private lunch accompanied by Ta’Betta’s famous wines.

Continue to Meridiana winery for a short visit and tasting of their exceptional selection of red and white wines. As you return to Valetta, enjoy your late afternoon and evening at leisure. (B, L)

**DAY 3 | SEP. 19**
This morning, set off for the northern end of the island to visit an area known for bee-keeping and incredible hives. Enjoy a tasting of local honey accompanied by a producer from the community. Then, make your way to the fairytale, medieval hilltop town of Mdina. Explore the old streets including the Baroque St. Paul’s cathedral and dramatic entrance gate to the city. Enjoy a light lunch in the beautiful courtyard at the Medinah restaurant

After a post lunch stroll through the Mdina, return to Valetta for a free afternoon before your last dinner together at the Michelin star Noni Restaurant in old town Valetta. (B, L, D)

**DAY 4 | SEP. 20**
Enjoy breakfast with your group and recount the wonderful experience of Sicily and Malta. Transfer to Valetta airport and depart for home. (B)

*Meals included as listed above: B=Breakfast; L=Lunch; D=Dinner*

**Post-Trip Pricing***
- $2,495 per person, double occupancy
- $3,045 per person, single occupancy

**Registration**
Reserve your place now at:

alumni.berkeley.edu/sicily

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