



CORK+COMPASS

by WINEENTHUSIAST

Sicily Uncorked: Island Wines, Coastal Flavors & Timeless Traditions

with Dr. Danielle Callegari

May 9–14, 2027





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May 9–14, 2027 | 6 Days / 5 Nights

Introduction

Discover western Sicily through the lens that matters most to wine lovers: place. Led by *Wine Enthusiast* Editor-at-Large and Sicily specialist Danielle Callegari, this intimate Cork+Compass journey follows a coastline and hinterland shaped by sea winds, ancient trade routes, and intensely varied soils—where vineyards rise from olive-dotted hills, skirt sunlit terraces above the Mediterranean, and edge the salt flats and lagoons of the west. Here, history isn't background—it's part of the terroir: On Mozia, founded in the 8th century BCE as a thriving Phoenician colony and commercial hub, vines grow in a protected lagoon landscape long defined by exchange between east and west.

Across the week, taste Sicily's diversity in the glass, moving from salt-kissed, sun-drenched whites—notably Grillo and Catarratto—to the structured, expressive reds of Nero d'Avola, each shaped by microclimate, exposure, and site. Explore site-driven wines at Planeta from Menfi and the remote Serra Ferdinandea estate; on the historic Whitaker estate, cared for by the Tasca d'Almerita family, see firsthand how vineyard conditions in the lagoon influence island-grown fruit; and in Marsala, step into historic aging rooms to sample barrel-matured expressions of Sicily's most storied fortified wine—born of the region's long maritime connections and sustained by the distinctive coastal environment in which it matures.

Along the way, meet the families and teams behind names such as Planeta, Tasca d'Almerita, Donnafugata, Intorcia, and Tonnino through private tastings and thoughtfully paired meals—an experience designed to connect grape, ground, and tradition with clarity and pleasure, one glass at a time.

Complementing the wine are hands-on cooking classes, vibrant market walks, Norman mosaics in Monreale, and a sunset farewell at sea (*subject to weather conditions*). To complete the experience, guests are welcomed each evening at two of Sicily's most distinctive properties—immersed in vineyard calm at La Foresteria Planeta and steeped in Palermo's Belle Époque elegance at the storied Grand Hotel et Des Palmes—where setting, comfort, and sense of place continue the story long after the last glass is poured.



Your Expert

Dr. Danielle Callegari is a writer-at-large and reviewer on the Wine Enthusiast Tasting Panel. She reviews wines from Italy, including Tuscany, Lazio, Abruzzo, Campania, Basilicata, Molise, Puglia, Calabria, Sardinia, and Sicily. Every year, the Wine Enthusiast Tasting Panel blind tastes and rates roughly 25,000 wines and spirits from across the globe. Its reviews are widely recognized in the industry as reputable and from trusted experts. Dr. Callegari is also an associate professor in the Department of French and Italian at Dartmouth College and Communications Director of the Dante Society of America. Her teaching and research focus on premodern Italian literature and food and beverage studies. In addition to her many articles and contributions to academic and trade presses, she is the author of *Dante's Gluttons: Food and Society from the Convivio to the Comedy* (Amsterdam University Press, 2022) and *Bite-Sized History of Italy* (New Press, 2026). She is also the co-host of *Gola*, a podcast on Italian food and beverage culture. Dr. Callegari splits her time between New York City and Italy and is fluent in both English and Italian.

Highlights



Insider Wine Access: Enjoy private tastings at some of western Sicily's most respected estates, including Planeta, Tasca d'Almerita, Donnafugata, Intorcia, and Tonnino, often hosted by family members and estate experts.



Terroir in Focus: Explore Sicily's extraordinary diversity of soils and styles, from inland terroirs of Serra Ferdinandea to salt-influenced island wine on Mozia, the Grillo di Mozia by Tasca d'Almerita and barrel-aged Marsala in historic cellars.



Expert-Led Encounters: Travel with *Wine Enthusiast* Editor-at-Large Danielle Callegari, whose deep regional knowledge opens doors to meaningful conversations with agronomists, winemakers, and proprietors.



Wine & Table: Pair exceptional wines with hands-on cooking classes, market tastings, and estate lunches that showcase Sicily's native grapes, olive oils, and culinary heritage.



Culture & Setting: Experience Sicily beyond the glass, from Monreale's Norman mosaics and Palermo's vibrant markets to a sunset farewell cruise along the coast, perfectly matched with local wines.



Itinerary



Day 1: Arrival and Planeta

Arrive in Sicily this afternoon and transfer from Palermo to the vineyards of Menfi, in the heart of Planeta's storied wine estate. Settle into La Foresteria, the Planeta family's elegant country retreat set amid rolling vines and olive groves, where contemporary comfort meets the rhythms of rural Sicily. Enjoy a relaxed aperitivo by the pool with local almonds and olives, overlooking the estate's sunlit landscape. The evening culminates with a welcome dinner, perfectly paired with Planeta's wines, as sunset settles over the Sicilian countryside.

Included Meal: Dinner
Accommodations: La Foresteria Planeta

Day 2: Planeta Legacy & Sicilian Terroir

Begin the day with a hands-on cooking class using seasonal Sicilian ingredients at La Foresteria, before setting out on a wine-focused journey led by Cork+Compass wine expert and *Wine Enthusiast* Editor-at-Large Danielle Callegari. Travel to Planeta's historic Ulmo winery, where the family welcomes you, before venturing by Jeep to visit the Palmento di Risinata, a beautifully preserved 19th-century stone grape-crushing facility that reveals how Sicilian wines were once created by gravity, foot, and time. Sample a glass of Serra Ferdinandea Rose. Return to Ulmo to taste four site-driven wines at the estate house. Return to La Foresteria for a relaxed evening at leisure.

Included Meals: Breakfast, Lunch
Accommodations: La Foresteria Planeta
Wineries: Cantine Planeta Ulmo (Sambuca di Sicilia), Serra Ferdinandea





Day 3: Salt, Sea & Fortified Legends

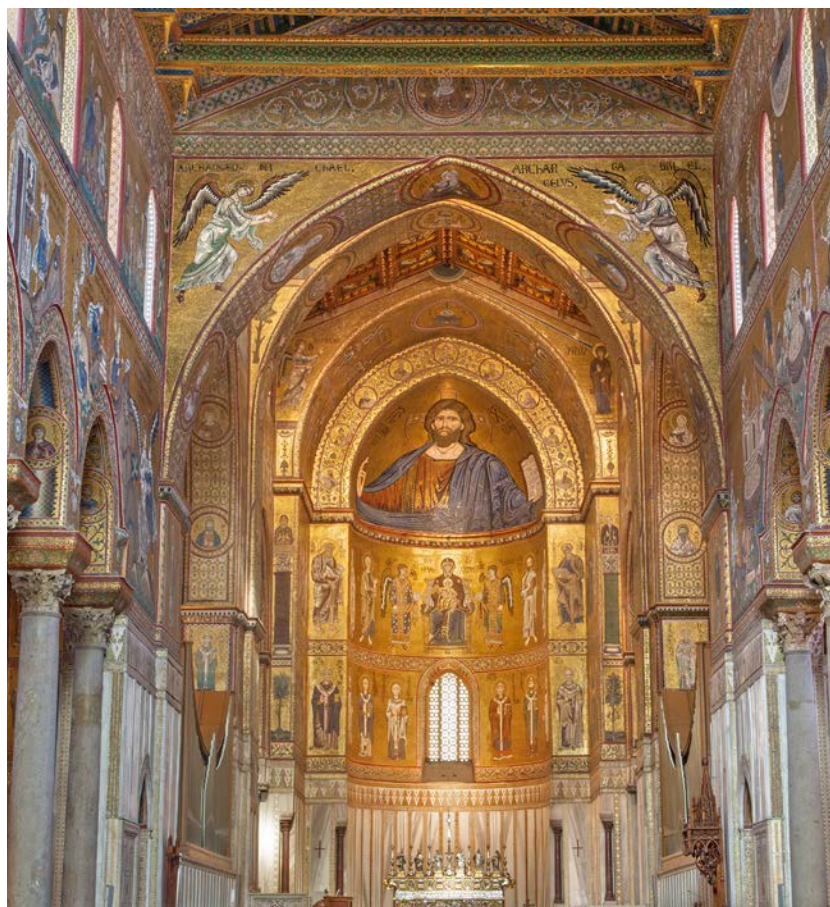
Today's wine exploration moves west to the lagoon of Mozia, where ancient history and Mediterranean terroir intersect. In 2007 the Whitaker Foundation entrusted Tasca d'Almerita with the realisation of a project for the promotion and recovery of the historic Grillo di Mozia vineyards, with the ambitious idea of reviving the "Wine of the Phoenicians". Accompanied by a Tasca agronomist-enologist, cross by ferry to this evocative island to explore its archaeological sites, the Giuseppe Whitaker Museum, and wind-swept vineyards rooted in saline soils. A leisurely Sicilian lunch follows in a rose garden, featuring local specialties such as *couscous alla trapanese* with fresh fish and *caponata* of eggplant, olives, and capers, paired with coastal wines that echo the sea. In the afternoon, delve into one of Sicily's most storied styles with a private tasting at Cantine Intorcia, sampling barrel-aged Marsala wines in the cellar itself. Return to the hotel by early evening, then enjoy an independent dinner in Sciacca.

Included Meals: Breakfast, Lunch
Accommodations: La Foresteria Planeta
Wineries: Tasca d'Almerita, Cantine Intorcia

Day 4: Noble Estates, Native Grapes & Golden Mosaics

The day begins in the rolling countryside of Contessa Entellina at Donnafugata, where a walk through cinematic vineyards — set near the places that inspired *Il Gattopardo* (*The Leopard*), Giuseppe Tomasi di Lampedusa's novel about Sicily's 19th-century aristocracy and Luchino Visconti's classic film adaptation — leads into the cellar and a refined tasting of the estate's elegant, terroir-driven wines inside the family villa. Continue into the cellar and a refined tasting of the estate's elegant, terroir-driven wines inside the family villa. Continue to the Tonnino family's historic Baglio Ceuso for a hands-on cooking class and guided tasting of native Sicilian varieties, including the iconic Ceuso paired with seasonal dishes and the estate's organic olive oil. From vineyard to masterpiece, end the afternoon in Monreale, home to Sicily's most extraordinary Norman cathedral, famed for its dazzling gold mosaics that narrate biblical stories in shimmering detail. Arrive in Palermo for a stylish evening at leisure and dinner nearby.

Included Meals: Breakfast, Lunch, Dinner
Accommodations: Grand Hotel et Des Palmes
Wineries: Donnafugata Contessa Entellina and Tenute Tonnino Baglio Ceuso





Day 5: Markets, Sea Air & a Toast to Sicily

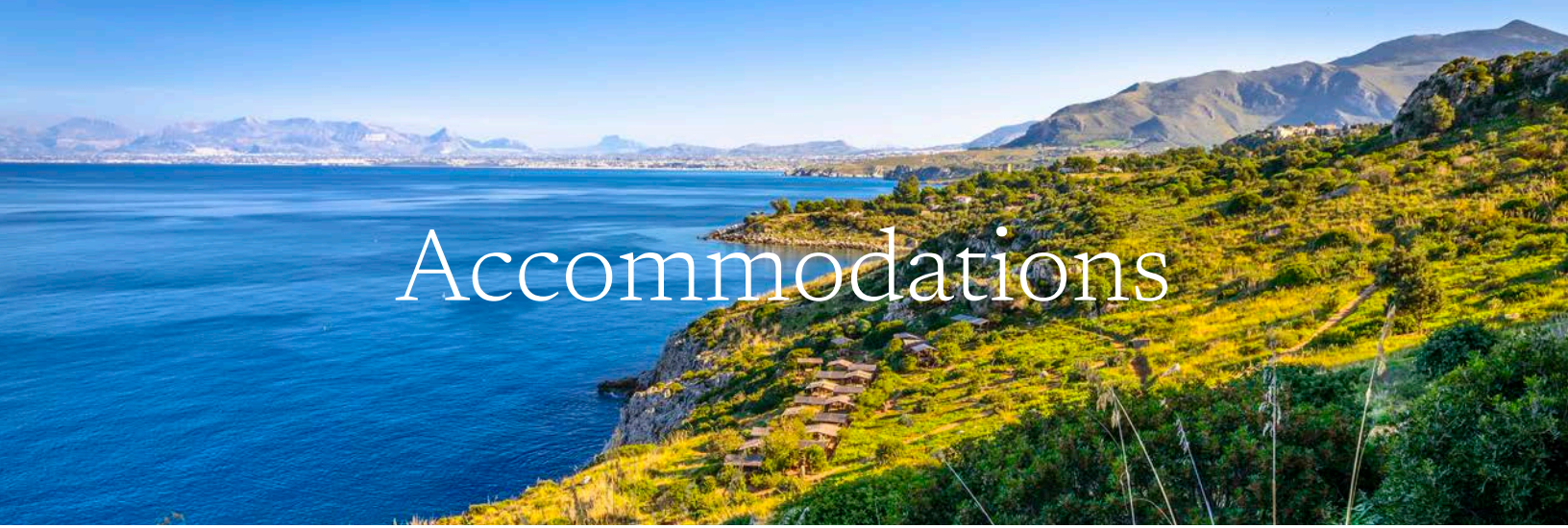
Your final full day immerses you in the flavors and rhythms of Palermo. Explore the historic center and its legendary markets—Ballarò and Vucciria—sampling classic street foods shaped by centuries of cultural exchange, from *panelle* (crispy chickpea fritters) and *crocchette* to golden *arancine* (fried rice balls) and *sfincione*, Palermo's beloved thick-crust pizza, topped with slow-cooked onion, tomato, anchovy, oregano, and breadcrumbs. The afternoon is free for relaxation or shopping before a memorable farewell: a sunset boat cruise along the coast with Sicilian wines on board and a celebratory buffet dinner, raising a final glass to an extraordinary journey.

Included Meals: Breakfast, Lunch, Dinner
Accommodations: Grand Hotel et des Palmes



Day 6: Ciao Sicilia

Independent departures from Palermo Airport



Accommodations



La Foresteria Planeta

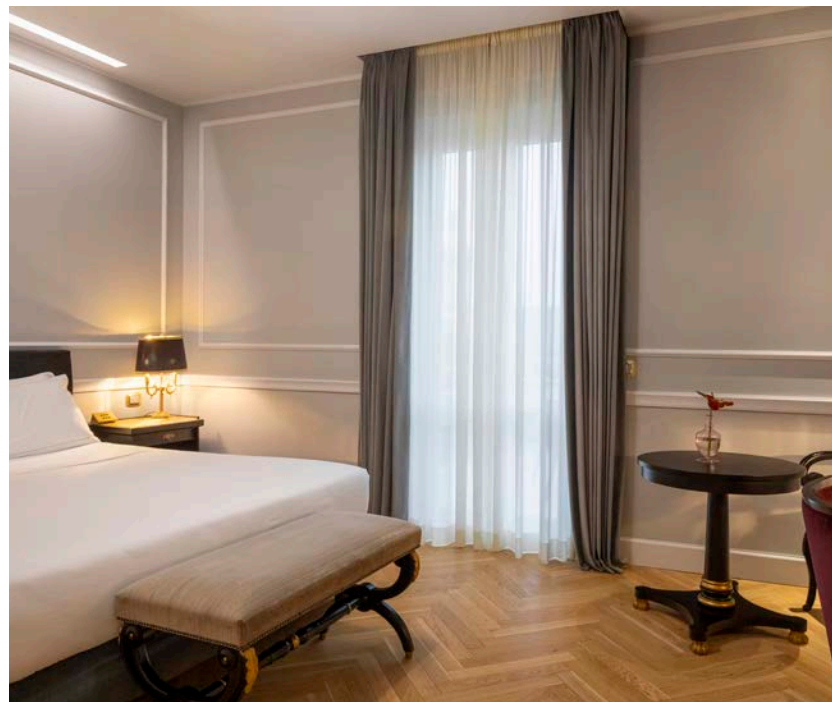
MENFI

Set amid the rolling vineyards and olive groves of Menfi, La Foresteria Planeta is the flagship wine resort of one of Sicily's most celebrated wine families. This intimate, four-star retreat blends contemporary comfort with rural elegance, offering serene views across the estate to the sea beyond. Thoughtful design, a tranquil pool, and a culinary program deeply rooted in local ingredients make it an ideal base for immersive wine-focused travel in western Sicily. **(3 nights)**

Grand Hotel et Des Palmes

PALERMO

Grand Hotel et Des Palmes is one of Palermo's grand historic hotels, set along the elegant Via Roma and long associated with the city's cultural and social life. Restored with Belle Époque flair, its interiors feature high ceilings, period details, and refined salons balanced by modern comforts. The hotel's central location makes it an ideal base for exploring Palermo's historic center, theaters, cafés, and markets, while offering a graceful retreat at the end of each day's discoveries. **(2 nights)**





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Pricing

Double Occupancy: \$10,990

Single Occupancy: \$13,040

Deposit: \$1,000

→ **RESERVE YOUR SPOT**

This tour is limited to 25 travelers.

What's Included

- ▶ All accommodations for the duration of the tour
- ▶ Meals as noted in the itinerary
- ▶ All sightseeing and visits as noted in each itinerary
- ▶ Expertise of Cork+Compass wine expert, travel director and local guides throughout the tour
- ▶ All gratuities for on-tour guides, drivers, hotel and restaurant staff as part of the group program
- ▶ All on-tour transportation, unless otherwise noted
- ▶ One group ground transfer to and from airports
- ▶ Quietvox listening devices to facilitate audibility on tour
- ▶ Assistance from an ATA professional travel team to assist with pre-trip questions, travel arrangements (including flights), extra hotel nights and other services
- ▶ Comprehensive pre-departure mailings and materials with information about the destination and what to expect on tour, including a suggested reading list

Have more questions?

Reach out to our travel management company.



corkandcompass@academic-travel.com

*While we strive to follow the planned itinerary, changes may occur due to the unpredictable nature of travel. Rest assured that if any modifications are necessary, we are committed to delivering an exceptional experience of the same caliber. **Full terms & conditions are available online.***