



SOC OLIVETI RITROVATI COOP



CARTA DEI SERVIZI

SERVICE CHARTER

**EXPLORING NEW
BUT OLD WORLDS**

**IN SEARCH OF
AUTHENTICITY**

**GUIDED BY
TRADITION**



Slow Food®
Matera

**GIALLO
'SASSI**



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The "Oliveti Ritrovati" project was born from the partnership between the Slow Food Matera convivium and APS Giallo Sassi. These are not simple tourist routes, but a real annual calendar that follows the agro-pastoral cycles of the Matera area. Oil mills and underground cellars, the farmer's breakfast, the "strazzo" of the cart are just some of the experiences that we will relive firsthand.

The contributions collected and recommended (starting from € 20), which vary according to age, duration and content, are in fact used to finance the project of social and cultural utility.


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Matera

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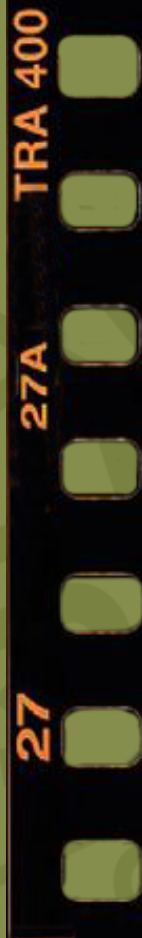
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FOR BOOKING CONTACT US ON WHATSAPP



I TEMPLI DELL'OLIO GLI OLIVI PATRIARCHI



WHEN

01/01-31/12

DURATION

3 HOURS

WHAT

Following the call of the patriarch olive tree, we will walk through the countryside of the Murgia of Matera to join, as in an archaic rite, the trunk of other witness olive trees. We will be led through the caverns of an ancient farmhouse, to relive the daily moments of a history jealously guarded by those ancient walls. Under the secular olive trees we will taste the bread of Matera, cooked in an old wood oven, seasoned with extra virgin olive oil obtained from olives of those same secular olive trees. We will prepare a dish of the Matera tradition, "the cialleda", which tells of the encounter between the typical bread of Matera, now stale, and the vegetables and mixed salads of the Lucanian land. All this will take place in a laboratory, at the end of which we will share this meal as even today the olive pickers do in their breaks. The cialleda will be accompanied by Primitivo wine and the bundle containing the Lucanian Slow Food Presidium products: Caciocavallo Podolico, Baked Ferrandina Olives and Pezzente Salami from the Matera Mountains. We will also be cheered by the sounds of popular instruments and the songs of the Matera tradition.



AD OGNUNO IL SUO OLIO DALLA RACCOLTA AL FRANTOIO



WHEN

01/10-30/11

DURATION

ONE DAY

WHAT

It would seem an impossible task to bring the small supply of oil from olives collected in the morning of the same day, but we will make it possible, together with you. Among ancient secular olive trees clinging tenaciously to the rocky shores of the Gravina stream, the foreman of the group of young gatherers will guide you in the olive harvest with methods that respect the plant and its precious fruits. The day of intense work will be interrupted by short breaks to relax the muscles: bread, wine, cancelli (taralli) and salads will give the right support; songs, dances and stories will leave the Matera imprint in your heart. During an interval we will visit the Moom (Museum of the oil and olive tree of Matera), among the ancient viaducts of the ancient city. Upon returning to the olive grove, we will fill the boxes with the harvested olives to transport them to the mill and deposit them awaiting the milling. We will move home to prepare dinner strongly based on olive and oil themes, which will enhance the flavors of the seasonal dishes of the Matera tradition: fried olives, baked bread with turnip greens, baked "cialleda", flan of ricotta, winter squash and, to finish, the goduriosa cup. But the most heartfelt prize will be the can of your own oil to take with you and consume with satisfaction, waiting to renew the harvesting ritual.



LE MATINATE DEL VICINATO IL CARNEVALE MATERANO



WHEN

17/01-21/03

DURATION

3 HOURS

WHAT

Together with Alano da Matera we will reach the hanging garden of Palazzo Bernardini, where we will help "u 'Riss" in the preparation of Lucanica, a typical Lucanian sausage. It will therefore be a real bagging workshop in which the butcher will show us how to prepare this historic salami. Here, in addition to putting "our hands in the dough", we will not miss the opportunity to savor the foods of the Matera carnival tradition, in which the pig is the undisputed protagonist. We will then taste the Pezzente salami from the Matera Mountains, the Bread of Matera, the baked olives of Ferrandina, the Onion of Matera and the chatter of Vicinato. We will also be enlivened by the sounds of popular instruments and by the songs of the Matera tradition, which recall the fascinating and historical custom of the Matinate, in which the Matera people armed themselves with instruments, voice and joy and visited the more wealthy fellow citizens, who in the period of carnival they killed the pig. We will then move to the heart of the Sassi di Matera, visiting a historic Vicinato a pozzo, where we will taste other typical products including Cruschi Peppers.



PASQUA E MADONNE LE ZITE E LE SCAMPAGNATE



WHEN

22/03-31/05

DURATION

3 HOURS

WHAT

Overcoming the quarries of the '700 we will reach the plateau called "Murgecchia" where we will see the small church of the Madonna delle Vergini appear between caves and cavities, set in the tufaceous stone and overhanging the Gravina canyon.

Here in front of us the spectacle of the Sassi di Matera and the Civita promontory will open: we will then observe the path of the wedding procession that accompanied the virgins to their wedding.

We will therefore take a path between thyme and savory and then reach Monteverde, immersed in a garden of olive trees. Here we will celebrate the ancient wedding ceremony.

We will then head towards the green hill of Timmari, near the church of San Salvatore where we will find the remains of ancient princely tombs of Magna Graecia.

In a flowery meadow, refreshed by holm oaks and downy oaks, we will spread the tablecloth on which we will present the typical Easter picnic meal. New beans in oil, pecorino canestrato Lucano, Chiaromonte frize, sponsaglio pizza and biscuits with gileppo are just some of the flavors that we will try, accompanied by wine and the popular song "Ce só mangè la zjt".



LO STRAZZO DEL PANE LA BRUNA E I RITI DELL GRANO



WHEN

01/06-15/07

DURATION

3 HOURS

WHAT

Our journey follows the traces of a story written by men and women who have linked their land, wheat and bread to the religious figure of the Madonna. In retracing the history of the feast of the Madonna della Bruna, as flour mixes with water, so does the Sacred to confuse with the Profane. We will leave in front of the Alvino Mill, witness of a territory with a cereal vocation and intimately linked to the history of pasta and bread. Along an ancient sheep track we will observe the places of the "weighing" and the Gravina di Matera is lost in the hills of the Murgia. We will appreciate the farmer's breakfast, the bread soaked in wine, while our gaze falls among the 18th century tuff quarries, guarded by the Palomba Sanctuary. We will then arrive at the Triumphal Cart factory where the papier mache master will tell us about his last six months lived in symbiosis with his creation. Since the "strazzo" of the Cart generates the good omen for the future harvest just as the destroyed ear generates the bread, from 3 July it will be possible to retrace this story through the places and the voices of the protagonists of the festival. Finally, you will become massai ready to make bread and durum wheat "strascinate", then prepared, seasoned and enjoyed in the fresh atmosphere of summer threshing.



IL GIORNO PIÙ LUNGO LA BRUNA CON I MATERANI



WHEN

01/06-15/07

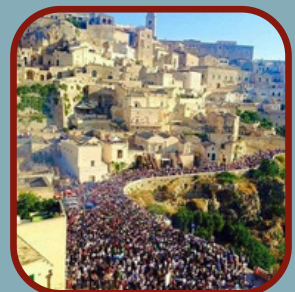
DURATION

ONE DAY

WHAT

July 2nd: The longest day for the people of Matera.

After days of apparent stillness consumed between work routines and family chores, one feels united in a single social cell in which even strangers become friends and companions in adventure. Give us your hand and we will lead you in the amazing celebration of the Holy Madonna della Bruna, starting from the early hours of the day with the crackling Procession of the Shepherds that will take us to Piazza Duomo. After a walk among the stalls of cotton candy and nougat, a lunch break awaits us with sumptuous festive preparations and the subsequent calm of the afternoon prepares us for the subsequent procession of the triumphal chariot, escorted by shining knights of shiny armor, spears and multicolored cloaks. The squad of priests in ordinance surplice completes the procession, but the main protagonist is the devout people and the young people with brakes ran behind the chariot. The path will be long and tiring, but the satisfaction will be great at the moment of the "strazzo" del Carro, in which the stalwart assailants will have snatched the angel, the Saint, the Christ in papier-mâché and will feel heroes for a year. The excitement in the main square has now been extinguished by the collective celebration: it is therefore time to share the kaleidoscopic spectacle of fireworks, launched from the Murgia plain and enjoyed from the Tower of Palazzo Bernardini, a mystical and unique place that governs everything. the Caveoso stone. A glass of white wine, two peanuts and a soda will be the perfect ending to a day in Matera: the Longest Day.



SASSI E CRAPIATA DAL MERCATO AL VICINATO



WHEN

16/07-31/08

DURATION

4 HOURS

WHAT

In the agro-pastoral tradition of Matera, August is the month of rest: the rest of the earth. Once the harvests were finished, the Madonna dell'Assunta was thanked and it was also the time to close the old contracts and to open new ones. Businesses were being renovated and houses were being whitewashed. The best form of thanks was the preparation of Crapiata: community food. We will start from the market in the Piccianello district, located in the rooms of the ancient slaughterhouse, near the Mulino Alvino. Here together we will do the shopping necessary to make the Crapiata: broad beans, chickpeas, lentils, cicerchie, durum wheat and bay leaf. We will move to Sasso Caveoso, Malve district, retracing the places and stories of the Neighborhood, where everything was shared, joys and sorrows, problems and virtues.

In the common areas the clothes were washed, the preserves were prepared, the legumes and vegetables were cleaned and soaked. In a house in the neighborhood, completely excavated in the rock, we will perform the ancient community rite of the preparation of Crapiata. Together we will also prepare a plate of spaghetti with Occhipinti green bean sauce and tomato. Finally, we will celebrate the peasants' New Year which closes a cycle of the earth, waiting and hoping for an ever better year, enlivened by the sounds and songs of the popular tradition of Matera.

"A mogghj a mogghj all'onn c 'vaèn!"



IL VINO E IL CIDDARO DALLA VIGNA ALLA CANTINA



WHEN

01/01-31/12

DURATION

3 HOURS

WHAT

A Benedictine monk from the abbey of San Michele Arcangelo wanders among the Primitivo della Grancìa vines of Parco dei Monaci. It will be he who will guide us among the rows of vines on the ridge of the Gravina stream, where we will share the winemaker's breakfast, bread soaked in wine. He will also teach us how to sing a canon for four voices, inspired by the sweet smell of the must. La Sapienza del monaco will show us how from mastic juniper and aromatic bushes were produced, in the Grancìa laboratories, lampante oil and aromatic essences for medicinal use. From the rocky banks of the Gravina, going up via Felicia, we will then arrive near the Seminario Nuovo, now the seat of the National Museum of Matera and we will admire its splendid seventeenth-century facade. The monk will tell us the unfortunate story of Captain Malvindi who dared to challenge the Metropolitan Chapter. Along the road of the Seminary, the current Via Ridola, we will cross the threshold of one of the oldest and deepest underground cellars in Matera. Here we will relive the goliardic spirit of the "Ciddaro", a meeting place for the people of Matera after the hard work. Finally, on the tavolaccio we will taste the parcel of gnimmireddi (lamb entrails rolls) and Lucanica, accompanied by a good Primitivo Materano wine that will be a source of inspiration for toasts and ancient sayings. We will also taste dried olives, hazelnut and pecorino from Murgia.



MATERA BY NIGHT I MISTERI DELLA CITTÀ



WHEN

01/06-31/09

DURATION

3 HOURS

WHAT

On the stairs of the old Palazzo del Sedile, the restless soul of Count Giovan Carlo Tramontano will welcome you and tell you about his vicissitudes and the reasons for his brutal massacre. The four statues of the Cardinal Virtues on the facade of the building are in fact a warning to any ruler of the city. Entering a tunnel we will then arrive in the hanging garden of the Ferraù, a powerful family of nobles, Freemasons and Carbonari in the eighteenth-century panorama of Matera. Here we will discover medicinal plants and remedies for ailments of the spirit and of the body, and then climb to the top of the prismatic tower that governs and controls the whole Sasso Caveoso and we will understand why "it seems to see a starry sky".

Before leaving you, the count will offer us a welcome entree consisting of a fresh glass of Malvasia and Murgian crudités. We will then leave the Civita to head to the fortified farm of Mandolalena where, equipped with lanterns, we will be swallowed by a mysterious crypt: here a hermit monk will share his evening meal with us: Cialleda with Matera bread and packet of gnimmireddi and Lucanica. Finally, we will enter an ancient wood-burning oven in the historic district of Serra Friday, where the secrets of the famous Matera bread will be revealed. We will conclude our mysterious journey on a sweet note: biscuits with a gileppo and a shot of Amaro Lucano in the cool night of Matera.



LUCE NELLE GROTTA DI PANE IL NATALE DEI SASSI



WHEN

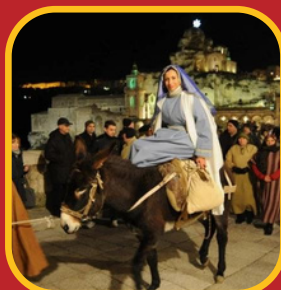
08/12-31/01

DURATION

3 HOURS

WHAT

We will arrive in small steps on the rocky spur of Murgecchia, where a unique spectacle in the world will open before our eyes: the Sassi di Matera Nativity. Right there we will enter the darkness of one of the natural caves of the rocky plateau, which for centuries have been the nocturnal shelter of shepherds and their flocks: to welcome and warm us, like the breath of the ox, the flavors of hot milk just milked from Podolica in which "sponzare" the cancels and hot aromatic wine sweetened by the honey of the rock avucchio that accompanies u 'fycylatidd of the Immaculate Conception. We will rediscover the vivid and brilliant flame of the oil lamps of the winter solstice, which in those caves becomes divine light. We will then leave the rocky side of the city to lead us to one of those cave houses of our living nativity scene, in particular in the Sasso Caveoso, near the historic Malve district. Here to welcome us the typical atmosphere of Christmas in Matera: the songs, the flavors and the smell of hot pettole, turnip greens with new oil, baked chickpeas and crunchy cartellate. Inevitable will be the tree with hanging mandarins, the bingo with the sayings of Matera and the cicerchie to mark the boxes. In this warm and convivial climate we will finally create our nativity scene, small and original, by digging the crumb from the Matera bread to recreate the grotto of the Nativity.



LUCE NELLE GROTTE DI PANE SEGUENDO LA COMETA



WHEN

08/12-31/01

DURATION

4 HOURS

WHAT

We will arrive in small steps on the rocky spur of Murgia Timone. Among the centuries-old olive trees, clinging to the rock, we will find one of the natural caves of the rocky plateau, which for centuries were the night shelter of shepherds and their flocks: to warm us like the breath of the ox, the taste of hot milk just milked from Podolica in which "sponzare" the clears and some hot aromatic wine sweetened by the honey of the cave-like pruning that accompanies u 'fycylatidd of the Immaculate Conception. A few steps from our olive grove a unique spectacle in the world will open before our eyes: the Sassi di Matera Nativity scene. We will rediscover the vivid and brilliant flame of the oil lamps of the winter solstice, which in those caves becomes divine light. We will then leave the rocky side of the city to lead us to one of those cave houses of our living nativity scene, in particular in the Sasso Caveoso, near the historic Malve district. To do this, guided by the light of our torches, we will descend into the rocky heart of the Gravina di Matera until we reach the Tibetan bridge that will allow us to ford the stream. We will then go up the rocky slope at the foot of the Sassi districts to reach Porta Postergola. Entering our cave house, the typical atmosphere of Christmas in Matera welcomes us: the songs, the flavors and the smell of hot pettole, turnip greens with new oil, baked chickpeas and crunchy cartellate. Inevitable will be the tree with hanging mandarins, the bingo with the sayings of Matera and the cicerchie to mark the boxes. In this warm and convivial climate we will finally create our nativity scene, small and original, by digging the crumb from the Matera bread to recreate the grotto of the Nativity.



HOME RESTAURANT CUCINA COL PROF



WHEN

01/01-31/12

DURATION

4 HOURS

WHAT

For me, hosting at home is quite another thing from a simple restaurant that can be as hospitable as you want but will never be able to welcome you with the serene and informal conviviality of "my home". Here I relive the experiences lived in my grandparents' house before and my parents later. Perfumes from boiling pots, the same but always different voices and gestures of my mother and my aunt who repeat rituals that have unknowingly marked me. Over time I have accumulated a treasure trove of sensations and knowledge that are intertwined between the countryside and the kitchen and from which I am indelibly marked. Today I find myself chasing cookbooks and recipes to reproduce in an attempt to relive that experience: the Cicirata in chicken broth, the married soup, the carnival calzones with pork ragout, the baked cazzomarro, the rich in oil, the flan pasquale di cardoncelli and many others, each of which has its own right seasonal position. I also like to rediscover the spontaneous products of the earth: cimamarelle, field chard, chicory, sivoni, cardoncelli to be transformed into baked flans with Pezzente salami, meatballs, podolic caciocavallo or simply stale bread, garlic and oil. A poor cuisine but rich in flavors. My gastronomic philosophy coincides with a Slow style which finds its most complete expression in conviviality. Final surprise: city tour.

