



A FIFTH-GENERATION FARM IN PUGLIA

## The real countryside. The real people.

My name is Francesco, known as Petru. Our family has farmed this land for five generations, 30 hectares in the Murgia area of southern Puglia. We grow olives, almonds, grapes, vegetables, and seasonal fruits, all without chemicals. We open our farm to travelers who want to do more than visit Puglia. We want them to live it.

### THE EXPERIENCE

Guests spend half a day on the farm, moving at the pace of the land. They walk the fields, harvest what's in season, olives, almonds, grapes, vegetables, and then come inside to learn how to make pasta by hand with Anna Maria, my mother.

The visit ends around the table: a traditional lunch made entirely from what grows here, paired with wine made by my uncle Rodolfo and cheeses from a nearby masseria.

### WHAT'S INCLUDED

- Farm walk and seasonal harvest
- Hands-on pasta lesson (orecchiette, cavatelli, fricelli)
- Traditional lunch with farm-grown ingredients
- Tasting: extra virgin olive oil, wine, local cheeses

### SEASONAL HIGHLIGHTS

#### SPRING / SUMMER

Vegetables, herbs, garden harvest

#### AUTUMN

Olive & grape harvest, almond picking, oil pressing

#### WINTER

Pasta, bread, preserved foods, slow days

#### YEAR-ROUND

Farm life, family, authentic Puglia

### FOR TOUR OPERATORS & AGENCIES

DURATION	2 to 4 hours, flexible
CAPACITY	Up to 10 guests per session
LANGUAGES	English and Italian
GROUPS	FIT, private groups, corporate incentives
AVAILABILITY	Year-round, seasonal variations
PRICING	Open to commissionable agreements



*"If your clients are looking for the real Puglia, not a performance of it, this is the right place."*

*"The highlight of my holiday. Such a considerate and generous host. A relaxing and insightful taste of real farming life."*

### GUEST REVIEW

### ALSO AVAILABLE · CURATED LOCAL EXPERIENCES

#### Wine Tasting at a Local Winery

A guided visit to a small family winery in the Murgia area, where guests taste local wines and learn how they are made, from the vineyard to the bottle. Includes guided tasting with explanation of local grape varieties and winemaking traditions.

#### Dairy & Cheese Making at a Local Farm

A hands-on visit to a small local caseificio where guests watch and participate in the making of traditional Puglian dairy products: mozzarella, scamorza, provolone, and aged cheeses. Ends with a tasting of fresh products directly from the dairy.



**Francesco "Petru"**

Meet me at MIRABILIA 2026  
Udine · Jun 16-17

**B2B CONTACT**

[info@myfriendpetru.com](mailto:info@myfriendpetru.com)  
[myfriendpetru.com](http://myfriendpetru.com)

Santeramo in Colle  
Puglia, Italy  
[@MYFRIENDPETRU](https://www.instagram.com/MYFRIENDPETRU)