



VILLA BASILICATA — GUEST GUIDE / GUIDA PER GLI OSPITI

Discovering Val d'Agri & Basilicata

Scoprire il Val d'Agri e la Basilicata

Via Cotura 15 · Marsicovetere (PZ) · Basilicata, Italia

Val d'Agri, Basilicata

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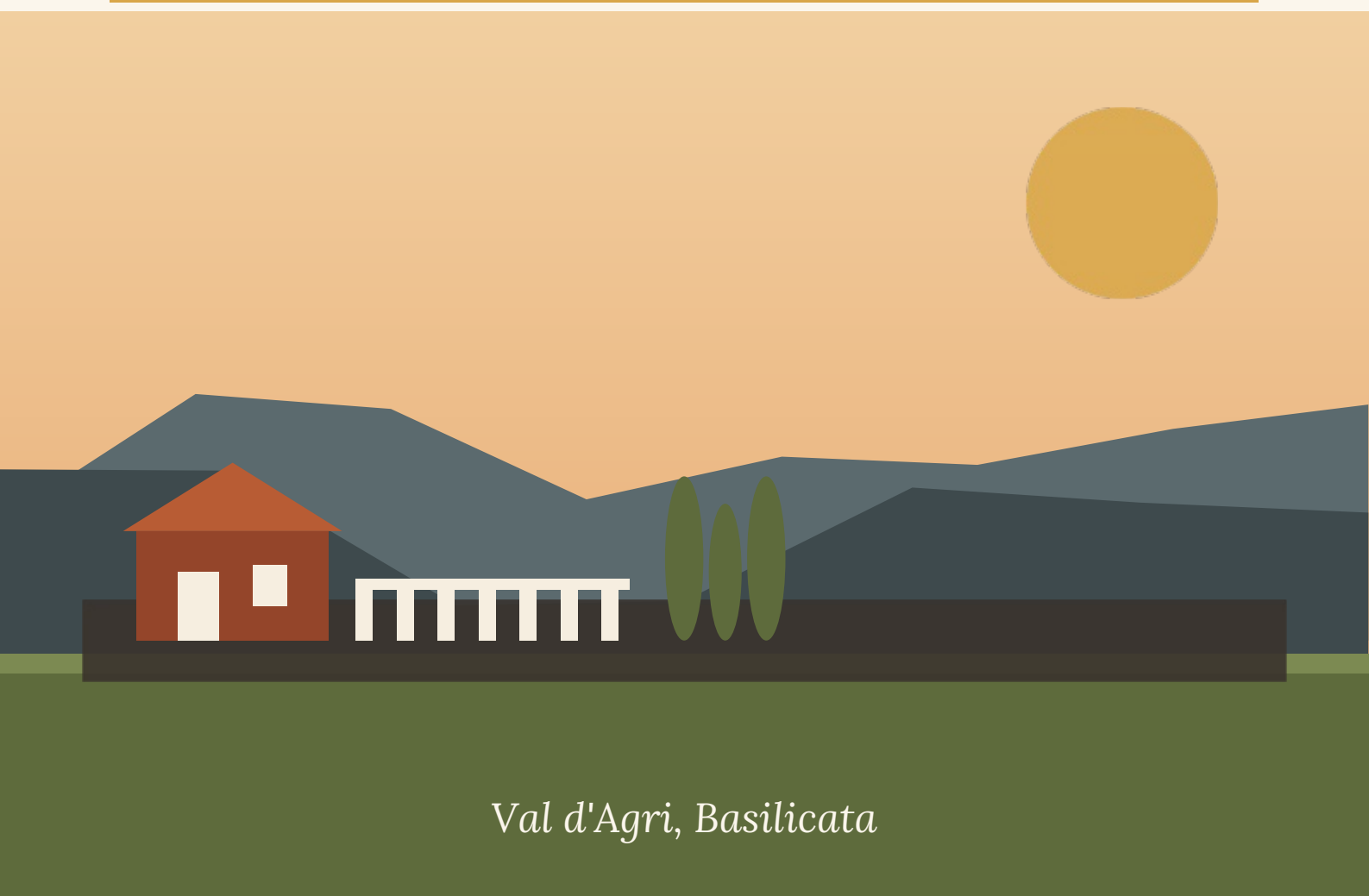
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Introduction

Benvenuto



Val d'Agri, Basilicata

The view from Villa Basilicata, looking out over the Val d'Agri.
La vista da Villa Basilicata sul Val d'Agri.

Welcome to Villa Basilicata

If you are reading this, you have already made one very good decision: you have chosen to spend part of your life in Basilicata. Not Tuscany, not the Amalfi Coast, not the postcard Italy that everyone has already photographed a thousand times — but Basilicata, the quiet instep of the Italian boot, a region so unhurried and so proudly itself that many Italians have never visited it either.

We are delighted to welcome you to **Villa Basilicata**, our home turned guesthouse on Via Cotura 15 in Marsicovetere, a hill town perched above the wide green bowl of the Val d'Agri. From the terrace, on a clear morning, you can watch the mist lift off the valley floor while the bells of the old town ring somewhere below. This is the view we wanted to share with you, and it is why this guide exists.

Se state leggendo queste righe, avete già preso un'ottima decisione: avete scelto di trascorrere parte della vostra vita in Basilicata. Non la Toscana, non la Costiera Amalfitana, non l'Italia da cartolina già fotografata mille volte — ma la Basilicata, il collo dello stivale, una regione così tranquilla e così orgogliosamente sé stessa che molti italiani stessi non l'hanno mai visitata.

Se state leggendo questa guida, siamo felici di darvi il benvenuto a Villa Basilicata, la nostra casa diventata foresteria in Via Cotura 15 a Marsicovetere, borgo collinare affacciato sull'ampia conca verde del Val d'Agri. Dalla terrazza, nelle mattine limpide, potrete osservare la nebbia sollevarsi dal fondovalle mentre le campane del borgo antico suonano da qualche parte più in basso. Questa è la vista che abbiamo voluto condividere con voi, ed è per questo che esiste questa guida.

A Short History of the Villa and Its Setting

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Marsicovetere is an ancient settlement, its roots reaching back to the pre-Roman Lucanian peoples who once ruled

these valleys, and later shaped by Roman, Byzantine, and Norman hands. The town's name itself is thought to echo "Marsi" — an old Italic tribe — combined with "vetere," meaning "old" in the local dialect, distinguishing it from a newer settlement nearby. The historic nucleus, with its steep lanes and stone houses stacked against the hillside, still carries the layout of a medieval hill-fort, built for defense and for watching the valley below.

Villa Basilicata itself sits just outside this old core, in a spot chosen generations ago for the same reason travelers choose it today: the light, the air, and the view down across the Agri River valley toward the Apennine ridgeline. The house has been gradually restored with respect for its bones — thick stone walls, terracotta floors, deep window reveals that keep rooms cool in summer — while adding the comforts modern guests expect.

Marsicovetere è un insediamento antico, le cui radici affondano nei popoli lucani preromani che un tempo dominavano queste valli, e successivamente plasmato da mani romane, bizantine e normanne. Si pensa che il nome stesso del paese richiami i "Marsi" — un'antica tribù italica — unito a "vetere", che nel dialetto locale significa "vecchio", per distinguerlo da un insediamento più recente nelle vicinanze. Il nucleo storico, con i suoi vicoli ripidi e le case in pietra addossate al pendio, conserva ancora l'impianto di un borgo fortificato medievale, costruito per la difesa e per sorvegliare la valle sottostante.

Villa Basilicata sorge appena fuori da questo nucleo antico, in un luogo scelto generazioni fa per lo stesso motivo per cui i viaggiatori la scelgono oggi: la luce, l'aria e la vista sulla valle del fiume Agri verso la catena appenninica. La casa è stata restaurata gradualmente nel rispetto della sua struttura — spesse mura in pietra, pavimenti in cotto, profonde nicchie alle finestre che mantengono fresche le stanze d'estate — aggiungendo al contempo le comodità che gli ospiti moderni si aspettano.

Why Basilicata? Italy's Best-Kept Secret

Basilicata is one of Italy's smallest and least-visited regions, wedged between Campania, Puglia, and Calabria, touching two seas (the Tyrrhenian and the Ionian) without ever feeling crowded on either coast. For decades it was known — if it was known at all — as a place people left rather than visited: a rural, mountainous region of emigration, of hardship immortalized in Carlo Levi's memoir

Christ Stopped at Eboli

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That story has changed. Matera, once a byword for poverty, is now a UNESCO World Heritage Site and was European Capital of Culture in 2019, its cave-dwellings (the

Sassi

) transformed into boutique hotels and restaurants. But away from Matera, Basilicata remains wonderfully undeveloped: shepherds still move flocks along mountain roads, village festivals still follow saints' calendars rather than tourist ones, and a very good meal in a family-run trattoria can still cost less than a mediocre coffee in Venice.

What you get here is Italy at a human scale: mountains that empty into forest, lakes that stay quiet even in August, hill towns where the baker knows your name by day three, and a coastline — at Maratea — that rivals the Amalfi Coast in beauty without the traffic. This is a region for travelers who want to slow down, eat well, and feel like they have discovered something rather than consumed it.

La Basilicata è una delle regioni italiane più piccole e meno visitate, incuneata tra Campania, Puglia e Calabria, bagnata da due mari (il Tirreno e lo Ionio) senza mai risultare affollata su nessuna delle due coste. Per decenni è stata conosciuta — quando lo era — come una terra da cui si partiva più che una da visitare: una regione rurale e montuosa segnata dall'emigrazione, dalle difficoltà rese celebri dal libro di Carlo Levi "Cristo si è fermato a Eboli".

Quella storia è cambiata. Matera, un tempo sinonimo di povertà, è oggi Patrimonio dell'Umanità UNESCO ed è stata Capitale Europea della Cultura nel 2019; i suoi Sassi, le antiche abitazioni scavate nella roccia, sono diventati boutique hotel e ristoranti. Ma lontano da Matera, la Basilicata resta meravigliosamente non sviluppata: i pastori spostano ancora le greggi lungo le strade di montagna, le feste paesane seguono ancora il calendario dei santi più che quello turistico, e un ottimo pasto in una trattoria a conduzione familiare può ancora costare meno di un caffè mediocre a Venezia.

Quello che troverete qui è l'Italia a misura d'uomo: montagne che sfumano nei boschi, laghi che restano silenziosi anche ad agosto, borghi dove il panettiere conosce il vostro nome dal terzo giorno, e una costa — a Maratea — che rivalessa con la Costiera Amalfitana in bellezza, senza il traffico. Questa è una regione per viaggiatori che vogliono rallentare, mangiare bene e sentire di aver scoperto qualcosa, non semplicemente consumato.

Practical Orientation: Getting Around from the Villa

Basilicata is a car region. There is no way around this pleasantly: to see the villages, mountains, and coast described in this guide, you will want a rental car, and you will want to enjoy the driving itself — the roads through the Val d'Agri and over the Lucanian Apennines are among the most scenic in southern Italy, even if some are narrow and slow going through the mountains.

Nearest airports: - **Bari Karol Wojtyła Airport** (Puglia) — roughly 2–2.5 hours' drive, the most common gateway for international visitors, with connections across Europe. - **Naples International Airport** — roughly 2.5–3 hours' drive, useful if combining Basilicata with the Amalfi Coast or Campania. - **Salerno Costa d'Amalfi Airport** — a smaller, growing airport, around 2 hours away.

By train: The nearest useful stations are in **Potenza**, connected to Salerno, Naples, and Foggia via regional and InterCity services; from Potenza, the villa is roughly 45–50 minutes by car. Basilicata's rail network is limited, so most guests combine train travel with a rental car picked up in Potenza, Salerno, or Naples.

By car from the villa: Marsicovetere sits just off the SS598 Fondovalle dell'Agri, the main valley road that threads the Val d'Agri from northwest to southeast, connecting easily to the A2 Autostrada del Mediterraneo (the main north-south highway) at the Atena Lucana or Sicignano exits.

Best times to visit: Late spring (May–June) and early autumn (September–October) are the sweet spots — warm days, cool evenings, wildflowers or grape harvests, and villages still lively but not overrun. July and August bring the best weather for the coast and mountain lakes but also the *ferragosto* crowds at Matera and Maratea; book coastal accommodation and Sassi tours well ahead in this window. Winter is quiet and atmospheric, with snow dusting Monte Volturino and the higher Apennine ridges, and is a wonderful time for those who want total tranquility, though some rural restaurants and agriturismi reduce their hours.

Weather: Expect a continental mountain climate inland — hot, dry summer days but genuinely cool nights even in August, thanks to the altitude (Marsicovetere sits around 850 metres above sea level) — and a milder, more Mediterranean climate on the Maratea coast, just an hour's drive but a different world of olive trees and sea breeze.

La Basilicata è una regione da esplorare in auto. Non c'è modo di aggirare piacevolmente questo fatto: per vedere i borghi, le montagne e la costa descritti in questa guida, vi servirà un'auto a noleggio, e vi consigliamo di godervi la guida stessa — le strade del Val d'Agri e degli Appennini lucani sono tra le più panoramiche del Sud Italia, anche se alcune sono strette e richiedono tempo tra le montagne.

Aeroporti più vicini: Bari (circa 2–2,5 ore), Napoli (circa 2,5–3 ore), Salerno Costa d'Amalfi (circa 2 ore).

In treno: le stazioni più utili si trovano a Potenza, collegata a Salerno, Napoli e Foggia; da Potenza la villa dista circa 45–50 minuti in auto.

In auto dalla villa: Marsicovetere si trova appena fuori dalla SS598 Fondovalle dell'Agri, la strada principale che attraversa il Val d'Agri, collegata all'Autostrada A2 del Mediterraneo agli svincoli di Atena Lucana o Sicignano.

Periodo migliore: tarda primavera (maggio–giugno) e inizio autunno (settembre–ottobre). Luglio e agosto offrono il clima migliore per la costa e i laghi di montagna ma anche la folla di ferragosto a Matera e Maratea. L'inverno è quieto e suggestivo, con neve sul Monte Volturino.

Clima: entroterra montano — estati calde e secche di giorno ma notti fresche anche ad agosto grazie all'altitudine (Marsicovetere si trova a circa 850 metri sul livello del mare); costa di Maratea più mite e mediterranea.

Marsicovetere and Immediate Surroundings (0–30 km)



Marsicovetere's stone rooftops climb the hillside above the valley.
I tetti in pietra di Marsicovetere salgono lungo il pendio sopra la valle.

Marsicovetere e Dintorni Immediati

The Historic Centre of Marsicovetere

Start close to home. The old centre of Marsicovetere rewards an unhurried hour or two of wandering: narrow *vicoli* climb between stone houses, their doorways often marked with worn dedications to saints, their balconies spilling geraniums in summer. The parish church, **Chiesa Madre di San Marco**, anchors the highest point of the town and offers, from its small piazza, one of the finest panoramas over the Val d'Agri — well worth timing for late afternoon, when the light turns the valley gold.

Below the old centre, the newer district of **Villa d'Agri** (a frazione, or hamlet, of Marsicovetere) is the practical hub of daily life: this is where you'll find the supermarket, pharmacy, bank, petrol stations, and the weekly market. It is unglamorous but genuinely useful, and worth knowing about even if you spend your evenings up in the old town.

Iniziate da vicino casa. Il centro storico di Marsicovetere merita un'ora o due di passeggiata senza fretta: vicoli stretti si arrampicano tra case in pietra, i portali spesso segnati da dediche consumate ai santi, i balconi che d'estate traboccano di gerani. La Chiesa Madre di San Marco domina il punto più alto del paese e offre, dalla sua piccola piazza, uno dei panorami più belli sul Val d'Agri — da vivere preferibilmente nel tardo pomeriggio, quando la luce tinge la valle d'oro.

Più in basso rispetto al centro storico, la frazione di Villa d'Agri è il fulcro pratico della vita quotidiana: qui si trovano il supermercato, la farmacia, la banca, i distributori di benzina e il mercato settimanale. Non è affascinante, ma è genuinamente utile.

Monte Volturino



Monte Volturino rises over the Val d'Agri.
Il Monte Volturino domina il Val d'Agri.

Rising to 1,836 metres, **Monte Volturino** is the dominant peak watching over Marsicovetere and the whole Val d'Agri, and it is one of the best short hiking objectives in the area. Trails climb through beech and oak woodland before opening onto grassy summit ridges where, on a clear day, views stretch from the Tyrrhenian coast to the Ionian side of the region — a rare double-sea panorama. The mountain is part of the wider Lucanian Apennine range and is a haven for birds of prey; keep an eye out for buzzards and, with luck, golden eagles riding the thermals along the ridge.

A round-trip hike to the summit typically takes 4–5 hours depending on the route and fitness level; sturdy shoes, water, and a windproof layer are essential even in summer, as the exposed ridge can be considerably cooler and windier than the valley floor. Spring brings wildflowers to the upper meadows; autumn brings crisp air and exceptional visibility.

Con i suoi 1.836 metri, il Monte Volturino è la vetta che domina Marsicovetere e l'intero Val d'Agri, ed è una delle mete escursionistiche più belle della zona. I sentieri salgono tra faggete e querceti prima di aprirsi su crinali erbosi da cui, nelle giornate limpide, la vista spazia dalla costa tirrenica al versante ionico della regione — un raro panorama "doppio mare". Il monte è rifugio per rapaci: tenete d'occhio poiane e, con un po' di fortuna, aquile reali.

Un'escursione andata e ritorno alla vetta richiede solitamente 4–5 ore. Sono essenziali scarpe robuste, acqua e un antivento, poiché il crinale esposto può essere molto più freddo e ventoso rispetto al fondovalle.

Parco Nazionale dell'Appennino Lucano – Val d'Agri Lagonegrese

Villa Basilicata sits within easy reach of one of Italy's more recently established national parks, the **Parco Nazionale dell'Appennino Lucano – Val d'Agri Lagonegrese**, created in 2007 to protect this stretch of the central and southern Lucanian Apennines. The park spans dense beech forests, high pastures, limestone peaks, and deep river valleys, and is home to wolves, wild boar, roe deer, and — reintroduced in recent years — the majestic Apennine population working its way back from near-extinction in some areas.

The park's visitor centres and marked trail network make it accessible for both casual walkers and serious hikers; local guides in Marsicovetere, Viggiano, and Grumento Nova can arrange guided walks, and in autumn, mushroom-foraging excursions (with a licensed guide, as Italian law requires a permit to forage) are a wonderful way to experience the woods.

Villa Basilicata si trova a breve distanza da uno dei parchi nazionali istituiti più di recente in Italia, il Parco Nazionale dell'Appennino Lucano – Val d'Agri Lagonegrese, creato nel 2007. Il parco comprende fitte faggete, alti pascoli, vette calcaree e valli fluviali profonde, ed è casa di lupi, cinghiali, caprioli e rapaci.

La rete di sentieri segnalati e i centri visita del parco lo rendono accessibile sia a camminatori occasionali sia a escursionisti esperti; le guide locali a Marsicovetere, Viggiano e Grumento Nova possono organizzare passeggiate

guidate, e in autunno le escursioni per la raccolta di funghi (con guida autorizzata, poiché la legge italiana richiede un permesso) sono un modo splendido di vivere il bosco.

Village Life: Markets and Neighbours

Part of the joy of staying in the Val d'Agri is simply witnessing daily life continue much as it has for generations. Villa d'Agri hosts a lively **weekly outdoor market**, generally on Wednesday mornings, selling fresh produce, cheeses, household goods, and clothing — a good place to buy fruit, local cheese, and bread directly from producers, and to practice a little Italian.

Nearby villages worth a short drive or even a walk if you're feeling energetic include:

- **Calvello**, known for its ceramics tradition and a striking historic centre climbing a rocky spur.
- **Sasso di Castalda**, home to the dramatic **Ponte alla Luna** (Bridge to the Moon), a suspension footbridge stretching high across a gorge — not for those afraid of heights, but a spectacular short adventure.
- **Paterno**, a small hilltop village with a quiet, authentic feel and good views over the valley.

Parte della gioia di soggiornare nel Val d'Agri sta semplicemente nell'osservare la vita quotidiana proseguire come da generazioni. Villa d'Agri ospita un vivace mercato settimanale all'aperto, generalmente il mercoledì mattina.

Borghi vicini che meritano una breve visita: Calvello, noto per la tradizione della ceramica; Sasso di Castalda, sede del suggestivo Ponte alla Luna, una passerella sospesa che attraversa un profondo canyon; Paterno, piccolo borgo collinare dall'atmosfera autentica.

Val d'Agri and Central Basilicata (up to 50–60 km)

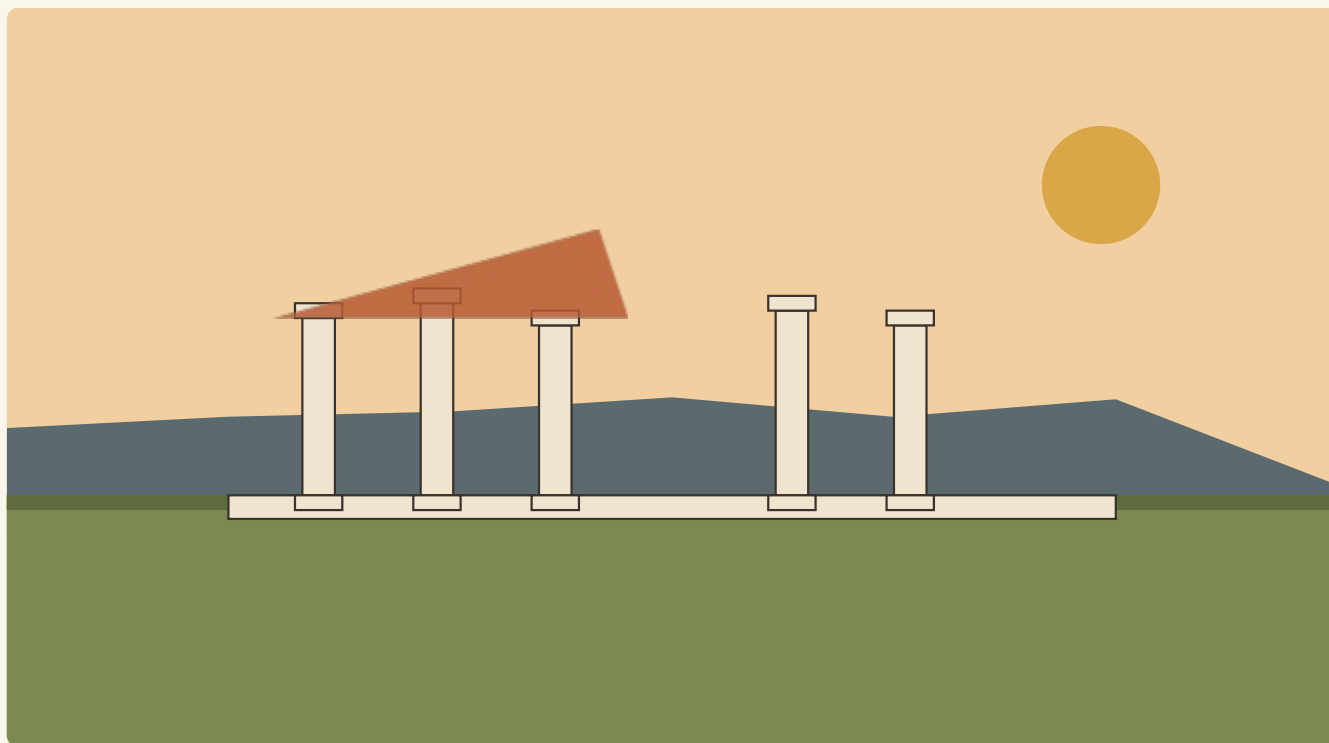


Lago del Pertusillo at first light, ringed by the Lucanian Apennines.

Il Lago del Pertusillo nella prima luce del mattino, circondato dagli Appennini lucani.

Il Val d'Agri e la Basilicata Centrale

Grumento Nova and the Roman City of Grumentum



The Roman ruins of Grumentum, near Grumento Nova.

Le rovine romane di Grumentum, vicino a Grumento Nova.

A twenty-minute drive from the villa, **Grumento Nova** is one of the most rewarding stops in the whole Val d'Agri, home to the archaeological site of **Grumentum**, an important Roman city that once controlled trade routes through the valley. Excavations have revealed a well-preserved amphitheatre, forum, thermal baths, and residential quarters,

and the small on-site **Museo Archeologico Nazionale dell'Alta Val d'Agri** displays finds including mosaics, coins, and everyday objects that bring the site to life. Grumentum was also the location of a significant battle during the Second Punic War, when Hannibal's forces clashed with Roman legions nearby.

The modern town of Grumento Nova, rebuilt after a devastating earthquake in 1857, sits a short distance from the ruins and retains a pleasant, workaday charm with a handful of good local trattorie.

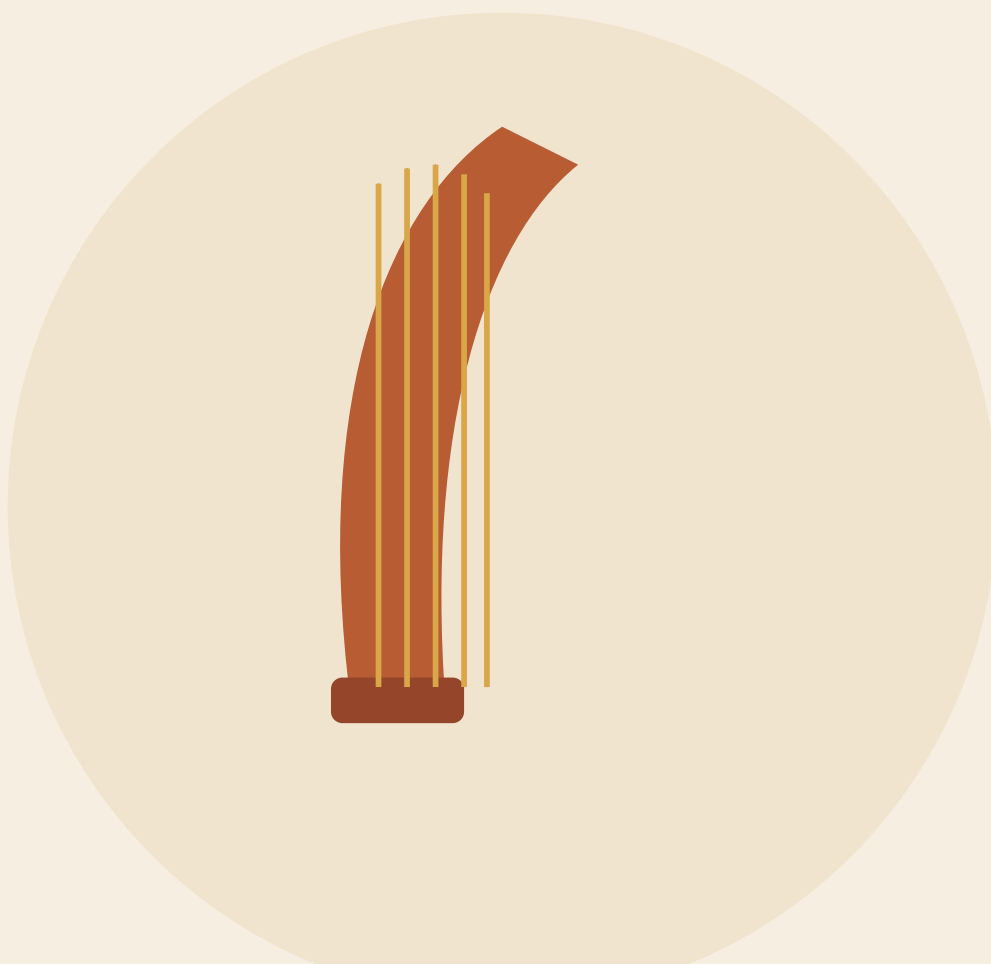
A venti minuti d'auto dalla villa, Grumento Nova è una delle tappe più gratificanti dell'intero Val d'Agri, sede del sito archeologico di Grumentum, importante città romana che un tempo controllava le vie commerciali della valle. Gli scavi hanno portato alla luce un anfiteatro ben conservato, il foro, le terme e i quartieri residenziali, e il piccolo Museo Archeologico Nazionale dell'Alta Val d'Agri espone reperti tra cui mosaici, monete e oggetti di vita quotidiana.

Lago del Pertusillo

The **Lago del Pertusillo**, an artificial lake created by damming the Agri River in the 1960s, is now one of the valley's most beloved natural features — its still, green-blue waters mirroring the surrounding mountains. It is a haven for birdwatchers (herons, cormorants, and migratory waterfowl are frequent visitors) and a peaceful spot for a picnic or a lakeside walk, with several small access points and a scenic road tracing part of its shoreline. Fishing is popular among locals; swimming is generally discouraged in parts of the lake due to its role as a drinking-water reservoir, so check locally-posted signage.

Il Lago del Pertusillo, lago artificiale creato sbarrando il fiume Agri negli anni Sessanta, è oggi uno degli elementi naturali più amati della valle. È un paradiso per il birdwatching e un luogo tranquillo per un picnic o una passeggiata lungo le rive.

Viggiano: The Harp Town and Marian Sanctuary



L'arpa di Viggiano

Viggiano, home of Basilicata's harp tradition.

Viggiano, patria della tradizione arpistica lucana.

Viggiano, roughly 30 minutes from the villa, holds a special place in Lucanian culture as the historic home of Basilicata's tradition of itinerant harp players — musicians who, in the 18th and 19th centuries, travelled from Viggiano across Europe and even to the Americas, earning the town's nickname "the town of harpists" and inspiring a small but proud **Museo della Cultura Arpistica**. Viggiano is also home to the **Santuario della Madonna Nera di Viggiano** (Black Madonna), whose statue is carried in a much-loved procession each May up to the sanctuary on Monte Viggiano, one of the most significant religious events in the region, drawing pilgrims from across Basilicata.

Modern Viggiano sits at the heart of Italy's largest onshore oil field (the Val d'Agri oil concession), a fact that has brought both economic benefit and local debate over environmental impact — worth knowing as context, though it rarely intrudes on the valley's natural beauty for visitors.

Viggiano, a circa 30 minuti dalla villa, occupa un posto speciale nella cultura lucana quale patria storica degli arpisti itineranti — musicisti che nel Settecento e nell'Ottocento viaggiavano da Viggiano in tutta Europa e persino nelle Americhe. Viggiano ospita anche il Santuario della Madonna Nera, la cui statua viene portata in processione ogni maggio, uno degli eventi religiosi più significativi della regione.

Marsico Nuovo and the Alta Val d'Agri

Further up the valley toward its source, **Marsico Nuovo** offers a well-preserved historic centre with several fine churches and a slower, higher-altitude pace, sitting at the gateway to some of the wilder, more forested stretches of the national park. It's a good base for hikers heading toward **Monte Sirino** and the park's higher trail network, and its cooler summer climate makes it a popular escape for Basilicatans themselves during the hottest weeks.

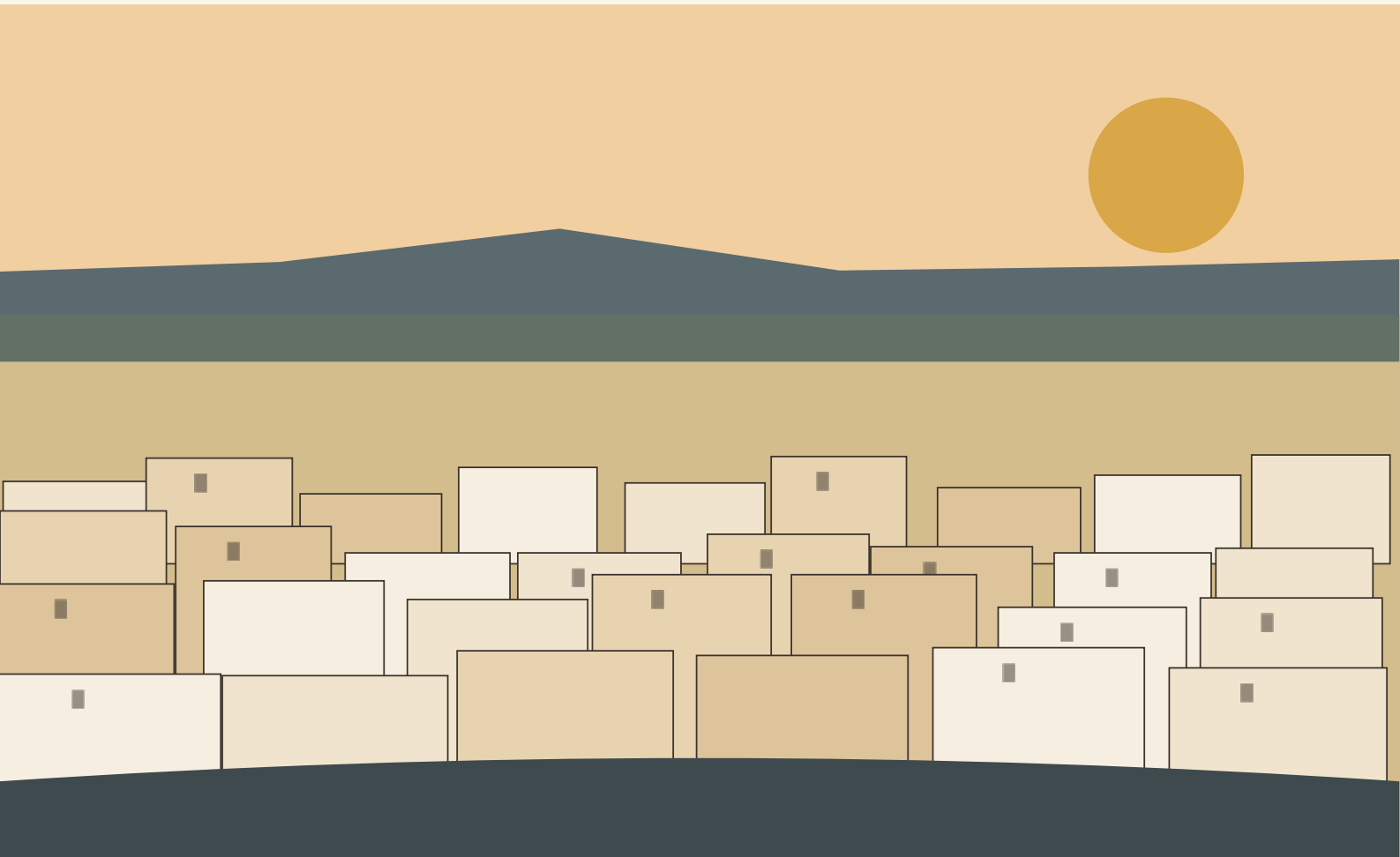
Più a monte, Marsico Nuovo offre un centro storico ben conservato e un ritmo di vita più lento e in quota, alle porte dei tratti più selvaggi e boscosi del parco nazionale. È una buona base per gli escursionisti diretti verso il Monte Sirino.

Hiking, Lakes, and the Mountain Landscape

Between Grumento Nova, Viggiano, Marsicovetere, and Marsico Nuovo, the Val d'Agri offers a genuinely excellent network of day hikes suited to all levels — river-valley walks along the Agri itself, forest trails through beech woods turning copper in October, and higher alpine-feeling routes toward Volturino and Sirino for those wanting a proper mountain day. Local guiding cooperatives (ask at the villa for current contacts) offer everything from gentle nature walks to canyoning and via ferrata routes on the limestone gorges near Sasso di Castalda.

Tra Grumento Nova, Viggiano, Marsicovetere e Marsico Nuovo, il Val d'Agri offre una rete escursionistica davvero eccellente adatta a tutti i livelli — passeggiate lungo il fiume Agri, sentieri nel bosco di faggi che in ottobre si tingono di rame, e percorsi più alpini verso il Volturino e il Sirino per chi desidera una vera giornata in montagna.

Wider Basilicata Exploration (up to 100 km radius)



The ancient cave-dwellings of the Sassi di Matera.

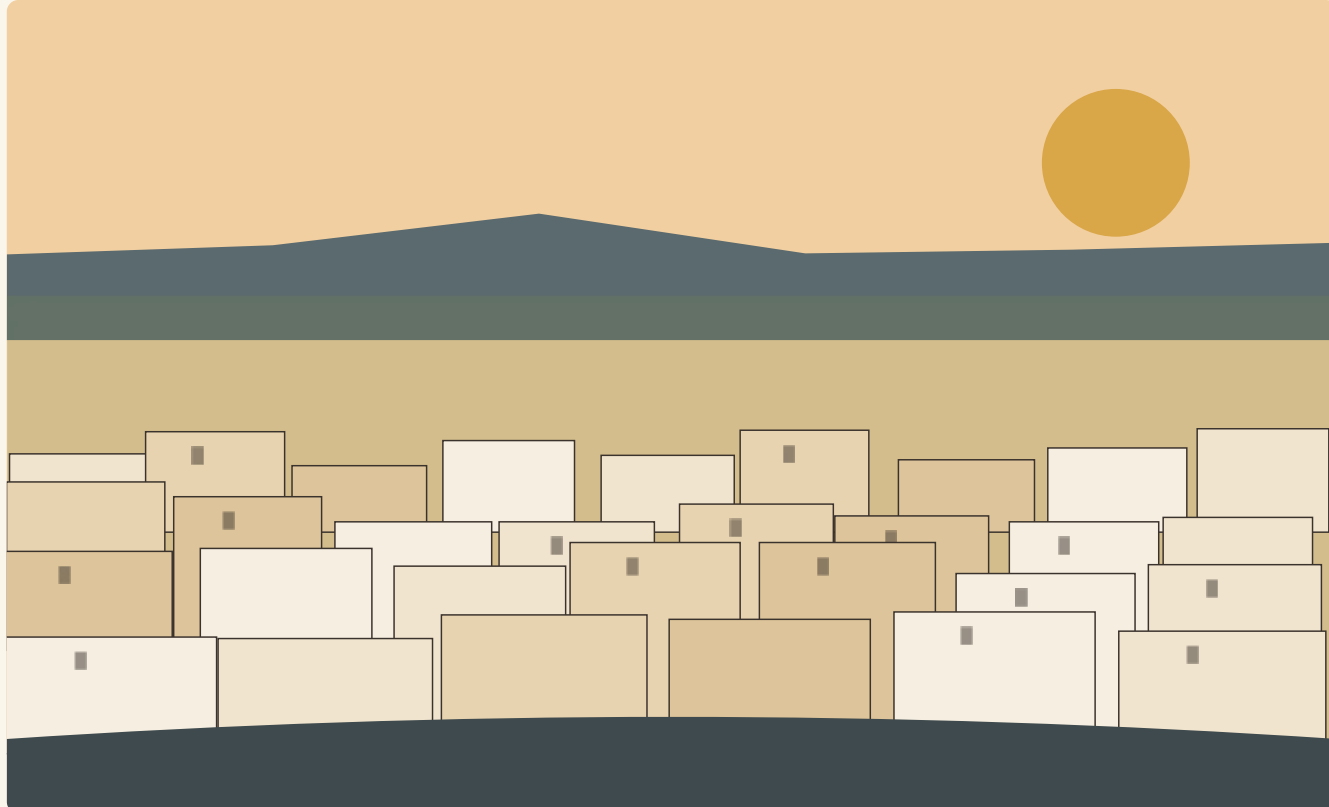
Le antiche abitazioni rupestri dei Sassi di Matera.

Alla Scoperta della Basilicata (fino a 100 km)

This chapter covers the destinations worth a full day trip (or, in several cases, an overnight) from Villa Basilicata. We've organized them geographically with approximate driving distances and times so you can plan your Basilicata days wisely — this is a region where distances on the map are often longer in minutes than they look, thanks to winding mountain roads, so build in extra time and enjoy the journey itself.

Questo capitolo raccoglie le mete che meritano una gita di un'intera giornata (o, in alcuni casi, un pernottamento) da Villa Basilicata, organizzate geograficamente con distanze e tempi di percorrenza indicativi.

Matera and the Sassi — The Unmissable Icon



The Sassi of Matera at golden hour.
I Sassi di Matera nell'ora dorata.

Distance from villa: ~100 km, approximately 1 hour 45 minutes to 2 hours by car.

There is a reason every list of "must-see Italy" now includes Matera. The **Sassi di Matera** — two ancient districts (Sasso Caveoso and Sasso Barisano) of cave dwellings carved directly into the limestone ravine, inhabited continuously for perhaps 9,000 years — form one of the oldest continuously inhabited urban landscapes on Earth. Once condemned as a national disgrace of poverty and disease (families and livestock sharing one-room caves as recently as the 1950s), the residents were controversially relocated in a mass forced evacuation, and the Sassi stood largely empty and crumbling for decades. Their rebirth — first as a UNESCO World Heritage Site in 1993, then as European Capital of Culture in 2019 — is one of modern Italy's great transformation stories.

Today the Sassi house boutique cave-hotels, restaurants built into rock chambers, artisan workshops, and rupestrian churches decorated with Byzantine-influenced frescoes, some dating back over a thousand years. Don't miss:

- **Chiesa di Santa Maria di Idris**, carved into the Monterrone rock, with a striking silhouette visible across the ravine.
- **Casa Grotta di Vico Solitario**, a preserved cave-house museum showing exactly how families lived here until the 1950s.
- **Belvedere Luigi Guerricchio** (or the viewpoint from Murgia Timone across the ravine), for the classic postcard panorama of the Sassi at sunset.
- The **Cattedrale di Matera**, high on the ridge between the two Sassi districts, with its Apulian-Romanesque facade.

Matera has also become a popular film location (scenes from *No Time to Die*, *Wonder Woman*, and *The Passion of the Christ* were filmed among its ancient stone) — a fun detail to share with movie-loving guests.

Practical tips: Wear proper walking shoes; the Sassi are all steps, slopes, and uneven stone, not stroller- or wheelchair-friendly in most areas. Book a guided walking tour for context you'll otherwise miss entirely, and consider staying overnight if your schedule allows — Matera at night, softly lit and nearly silent, is a different and even more magical experience than the daytime crowds. Parking in the centre is restricted; use one of the peripheral car parks and walk in.

Distanza dalla villa: circa 100 km, 1 ora e 45 minuti – 2 ore d'auto.

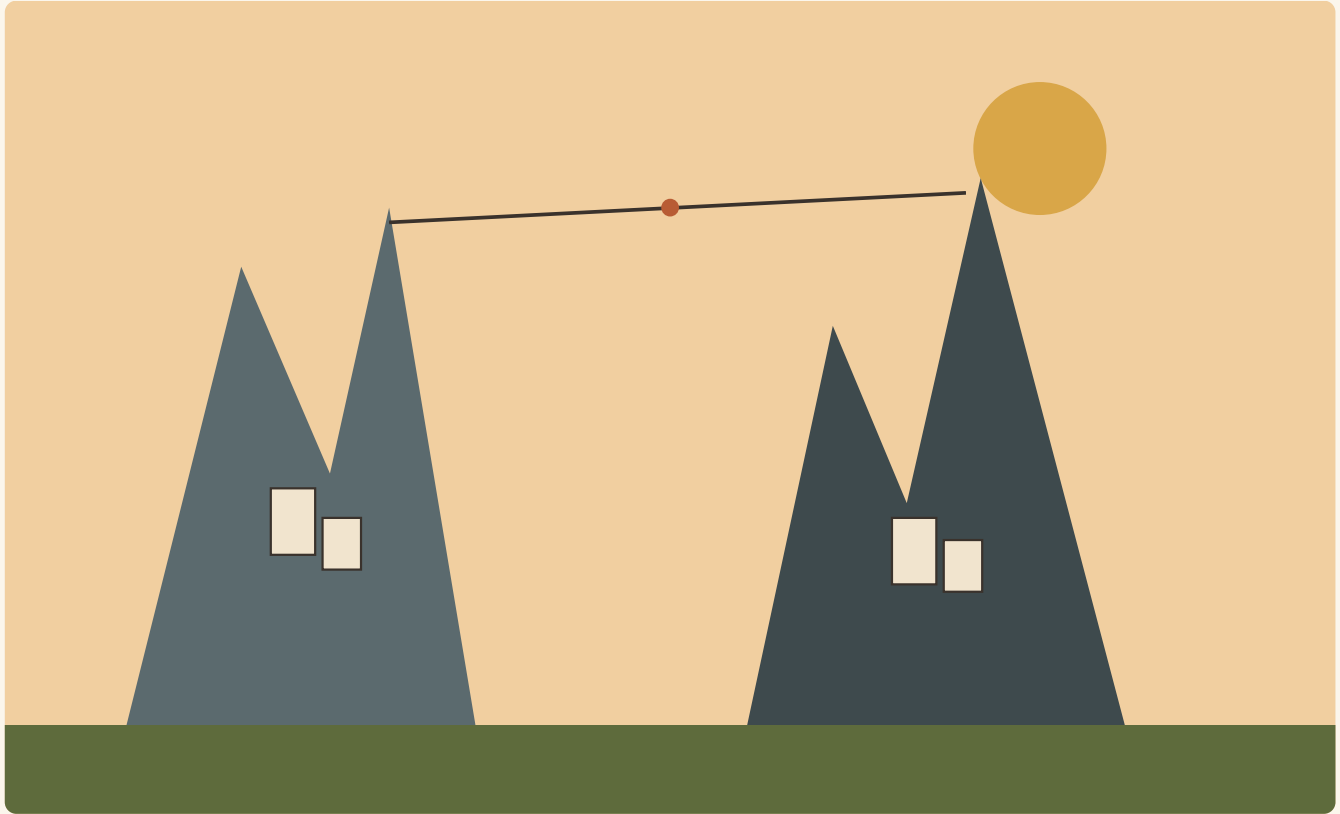
I Sassi di Matera — due antichi rioni scavati nella roccia calcarea, abitati ininterrottamente forse da 9.000 anni — costituiscono uno dei paesaggi urbani abitati più antichi della Terra. Un tempo condannati come vergogna nazionale di povertà e malattia, gli abitanti furono trasferiti con un controverso sgombero forzato, e i Sassi rimasero a lungo vuoti e

in rovina. La loro rinascita – Patrimonio UNESCO nel 1993, Capitale Europea della Cultura nel 2019 – è una delle grandi storie di trasformazione dell'Italia contemporanea.

Oggi i Sassi ospitano boutique hotel scavati nella roccia, ristoranti in ambienti rupestri, botteghe artigiane e chiese rupestri decorate con affreschi di influenza bizantina. Da non perdere: la Chiesa di Santa Maria di Idris, la Casa Grotta di Vico Solitario, il belvedere su Murgia Timone per il panorama classico al tramonto, e la Cattedrale di Matera.

Consigli pratici: indossate scarpe comode, i Sassi sono tutti scalini e pietra irregolare. Prenotate una visita guidata e, se possibile, pernottate – Matera di notte, silenziosa e illuminata con discrezione, è un'esperienza ancora più magica.

Castelmezzano and Pietrapertosa – The Dolomiti Lucane



The rock towers of the Dolomiti Lucane, linked by the Volo dell'Angelo.

Le guglie delle Dolomiti Lucane, collegate dal Volo dell'Angelo.

Distance from villa: ~65–70 km, approximately 1 hour 15 minutes to 1 hour 30 minutes by car (mountain roads).

Twin villages clinging improbably to jagged sandstone pinnacles, **Castelmezzano** and **Pietrapertosa** are together known as the **Dolomiti Lucane** for their dramatic, dolomite-like rock spires — though geologically they're formed of sandstone and conglomerate rather than true dolomite. Both are officially listed among Italy's "Borghi più belli d'Italia" (Most Beautiful Villages), and for good reason: stone houses seem to grow directly out of the cliff face, and stepped alleys wind between towers of rock that catch spectacular light at sunrise and sunset.

The star attraction for thrill-seekers is the **Volo dell'Angelo** ("Flight of the Angel"), a pair of steel cables strung between the two villages across the valley, on which riders zip-line at speeds reportedly reaching 120 km/h, suspended hundreds of metres above the gorge — one of the most exhilarating short adventures in southern Italy. Booking ahead is strongly recommended in summer.

For those who prefer solid ground, both villages offer excellent short hikes among the rock formations, including routes along fixed cables and ladders (via ferrata-style) for the more adventurous, and quieter paths for those who simply want to soak in the views. Pietrapertosa's ruined **Castello Saraceno**, perched even higher than the village itself, rewards the climb with a breathtaking 360-degree panorama.

Practical tips: The drive up is genuinely spectacular but involves tight switchbacks — go slowly and enjoy it. Comfortable shoes are essential. Book the Volo dell'Angelo online in advance during peak season, and check weather conditions, as high winds can suspend operations.

Distanza dalla villa: circa 65–70 km, 1 ora e 15 – 1 ora e 30 d'auto.

Borghi gemelli aggrappati a guglie di arenaria, Castelmezzano e Pietrapertosa sono note insieme come le Dolomiti Lucane per le loro drammatiche guglie rocciose. Entrambe sono ufficialmente tra i "Borghi più belli d'Italia".

L'attrazione principale per gli amanti dell'adrenalina è il Volo dell'Angelo, una coppia di cavi d'acciaio tesi tra i due borghi su cui si vola in velocità sospesi sopra il canyon. Consigliamo la prenotazione anticipata in estate.

Consigli pratici: la salita in auto è spettacolare ma con tornanti stretti — guidate con calma. Scarpe comode indispensabili. Prenotate il Volo dell'Angelo online in anticipo nei mesi estivi.

Maratea and the Tyrrhenian Coast



The Cristo Redentore watches over Maratea and the Tyrrhenian coast.

Il Cristo Redentore veglia su Maratea e la costa tirrenica.

Distance from villa: ~75–90 km depending on route, approximately 1 hour 30 minutes to 2 hours by car.

If Matera is Basilicata's cultural icon, **Maratea** is its scenic soul. Often called the "Pearl of the Tyrrhenian," Maratea occupies Basilicata's entire, brief stretch of Tyrrhenian coastline — just 32 km — but packs in extraordinary beauty: dramatic limestone cliffs plunging into impossibly clear turquoise water, secluded coves reachable only by boat or steep path, and a historic hill town, **Maratea Borgo**, sitting above the modern port and beach areas.

Crowning the town's highest point, the **Cristo Redentore di Maratea** (Christ the Redeemer) is a 21-metre white marble statue, arms outstretched over the sea, second in height only to Rio de Janeiro's famous statue and, many argue, more dramatically sited — the viewing platform beneath it offers a jaw-dropping panorama over the entire Gulf of Policastro and the coastline toward Calabria. The climb or drive up to the statue at sunset is one of the essential Basilicata experiences.

Below, Maratea's coastline is dotted with beaches and coves worth seeking out: **Cala Jannita**, **Spiaggia Nera** (Black Beach, with its distinctive dark volcanic-toned sand), and the picturesque little harbor of **Maratea Porto**, lined with seafood restaurants and yachts. Boat trips along the coast reveal sea caves and grottoes inaccessible from land, including the atmospheric **Grotta delle Meraviglie**.

Practical tips: Maratea gets busy in July and August — book restaurant tables and any boat excursions ahead. Parking near the Cristo Redentore can be limited; arrive early or take the shuttle in peak season. The drive from the villa crosses genuinely mountainous terrain, so allow extra time and consider making a full day (or overnight) of it rather than rushing.

Distanza dalla villa: circa 75–90 km, 1 ora e 30 – 2 ore d'auto.

Se Matera è l'icona culturale della Basilicata, Maratea ne è l'anima paesaggistica. Spesso chiamata la "Perla del Tirreno", Maratea occupa l'intero, breve tratto di costa tirrenica della Basilicata — appena 32 km — ma racchiude una bellezza straordinaria: scogliere calcaree a picco su un mare turchese cristallino, calette raggiungibili solo in barca o a

piedi, e un borgo storico, Maratea Borgo, sopra le zone del porto e delle spiagge moderne.

Sulla cima più alta del paese, il Cristo Redentore di Maratea è una statua in marmo bianco alta 21 metri, seconda per altezza solo a quella di Rio de Janeiro – e secondo molti, più spettacolare nella sua collocazione. La piattaforma panoramica sottostante offre una vista mozzafiato sull'intero Golfo di Policastro.

Consigli pratici: Maratea si affolla a luglio e agosto – prenotate tavoli ed escursioni in barca in anticipo. Il parcheggio vicino al Cristo può essere limitato; arrivate presto o usate la navetta nei periodi di punta.

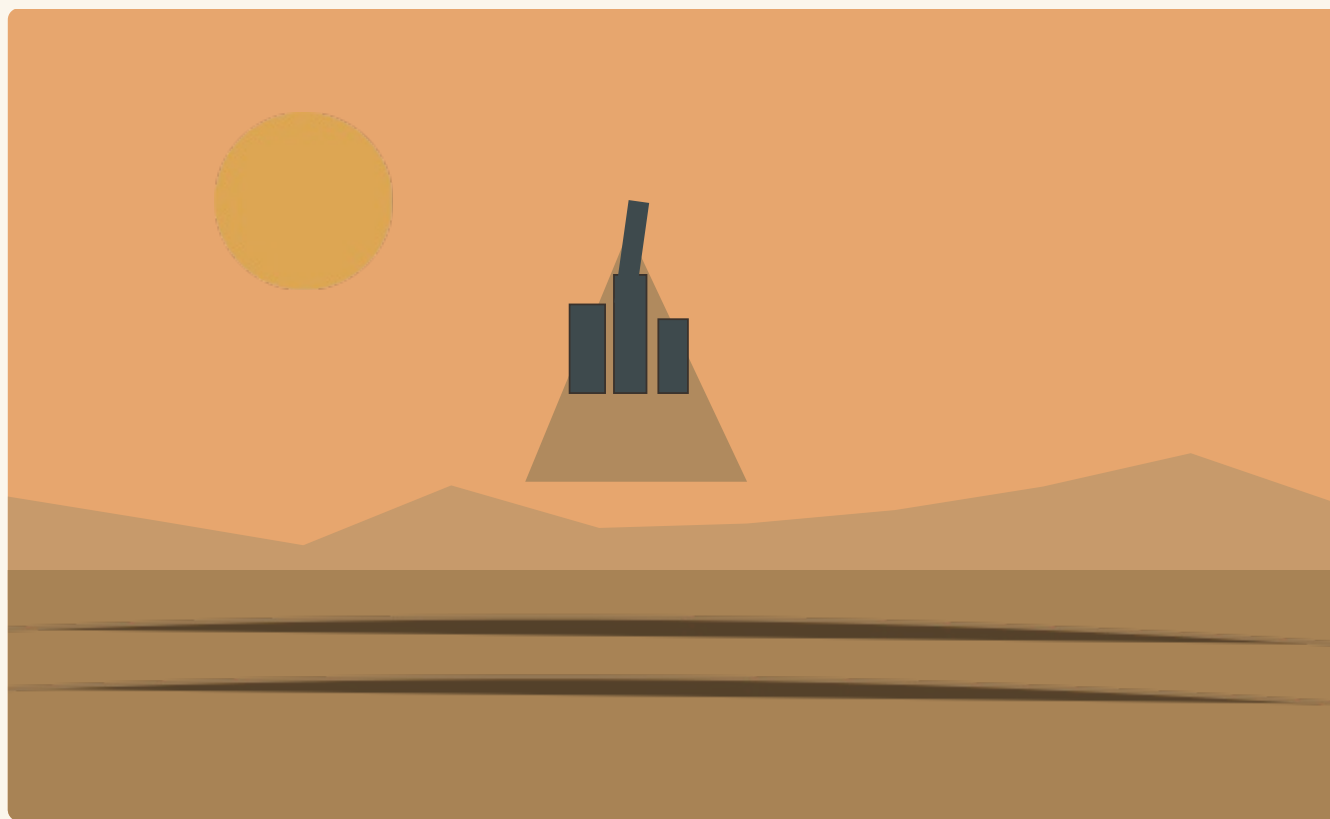
Potenza — The Regional Capital

Distance from villa: ~35–40 km, approximately 45–50 minutes by car.

Basilicata's regional capital, **Potenza**, is one of Italy's highest provincial capitals, sprawling along a mountain ridge at over 800 metres. It's not a classic tourist destination – much of it was rebuilt after earthquakes and wartime bombing – but it's a genuinely useful stop for practical needs (larger shops, hospitals, train connections) and rewards a wander through its old centre, with the **Duomo di San Gerardo** and the Roman-era **Via Appia** remains visible in places. The **Museo Archeologico Provinciale** holds an excellent collection of finds from across the region, a good primer before visiting sites like Grumentum.

A circa 35–40 km dalla villa, Potenza, capoluogo di regione, è uno dei capoluoghi di provincia più alti d'Italia. Non è una meta turistica classica, ma merita una passeggiata nel centro storico e una visita al Museo Archeologico Provinciale.

Craco — The Ghost Town



The abandoned hill town of Craco.
Il borgo abbandonato di Craco.

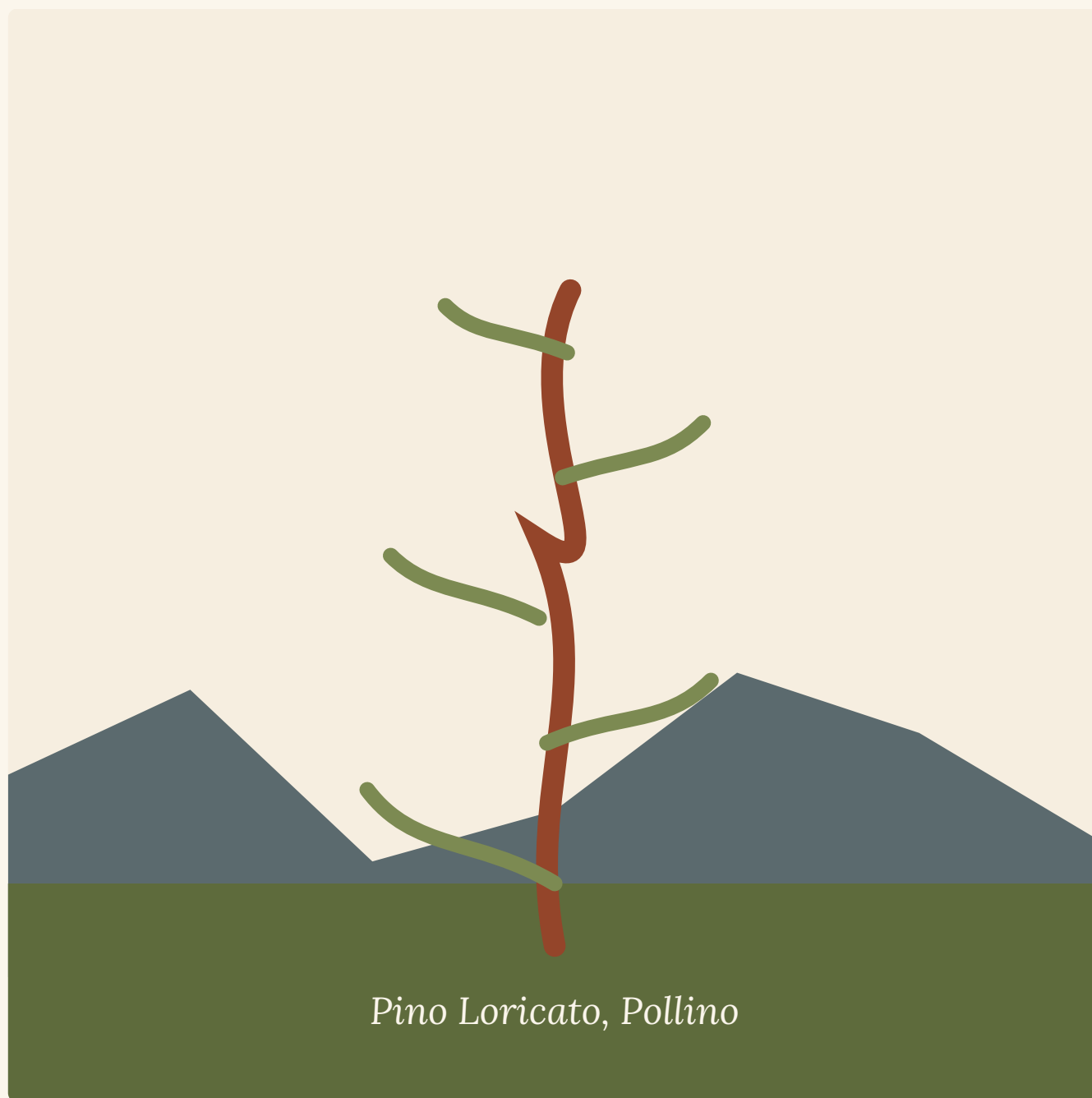
Distance from villa: ~115 km, approximately 2 hours by car.

Perched dramatically on a clay hilltop and abandoned after a series of landslides culminating in the 1960s, **Craco** is one of Italy's most photographed ghost towns – an eerie, beautiful ruin of collapsing stone houses and a leaning medieval tower, visible for miles across the surrounding badlands (*calanchi*). It has featured in numerous films, including *Quantum of Solace* and *The Passion of the Christ*. Access to the town itself is only via guided tour for safety reasons (the ground remains unstable), bookable through the visitor centre at the base of the hill; a viewing area also offers striking photographs without the guided walk. Combine with Matera for a full and memorable day, as they lie roughly 40 minutes apart.

Distanza dalla villa: circa 115 km, 2 ore d'auto.

Arroccata su una collina d'argilla e abbandonata dopo una serie di frane culminate negli anni Sessanta, Craco è uno dei borghi fantasma più fotografati d'Italia. L'accesso al paese è possibile solo con visita guidata per motivi di sicurezza.

Pollino National Park



Pino Loricato, Pollino

An ancient Pino Loricato in the Pollino National Park.
Un antico Pino Loricato nel Parco Nazionale del Pollino.

Distance from villa: ~60–90 km to various access points, approximately 1–1.5 hours by car.

Straddling the border between Basilicata and Calabria, the **Parco Nazionale del Pollino** is the largest national park in Italy, a vast wilderness of high peaks (including **Monte Pollino** at 2,248 metres and the dramatic **Serra Dolcedorme**), deep gorges, and ancient forests. It is home to some of Europe's oldest trees — gnarled **Pino Loricato** (Bosnian pine) specimens, some estimated at over 1,000 years old, found nowhere else in Italy — and offers world-class hiking, rafting on the Lao River, and rock climbing. The Basilicata side of the park, around towns like **San Severino Lucano** and **Terranova di Pollino**, is quieter and less developed than the Calabrian side, ideal for travelers seeking real solitude in nature.

Il Parco Nazionale del Pollino, a cavallo tra Basilicata e Calabria, è il più grande parco nazionale d'Italia, un'immensa area selvaggia di alte vette, gole profonde e foreste antiche, dimora dei millenari Pini Loricati. Il versante lucano del parco è più tranquillo e meno sviluppato rispetto a quello calabrese.



The Norman castle of Melfi.
Il castello normanno di Melfi.

Distance from villa: ~110–120 km, approximately 2 hours by car — best combined into an overnight or considered for guests already exploring northern Basilicata.

In the northern reaches of the region, near the extinct volcano of **Monte Vulture**, two towns reward history lovers. **Melfi**, dominated by its imposing Norman **Castello di Melfi** (later expanded by Frederick II, where the historic Constitutions of Melfi were promulgated in 1231), holds an excellent archaeological museum inside the castle. **Venosa**, birthplace of the Roman poet Horace, blends Roman ruins, an unfinished Renaissance church built partly from repurposed ancient stone (the evocative **Incompiuta**), and Jewish catacombs among its historic layers. This area is also the heart of **Aglianico del Vulture** wine country — see the Food and Wine chapter.

Nel nord della regione, vicino al vulcano spento del Monte Vulture, due città ricompensano gli amanti della storia. Melfi, dominata dall'imponente Castello normanno, e Venosa, città natale del poeta latino Orazio, che unisce rovine romane, la suggestiva chiesa incompiuta e catacombe ebraiche.

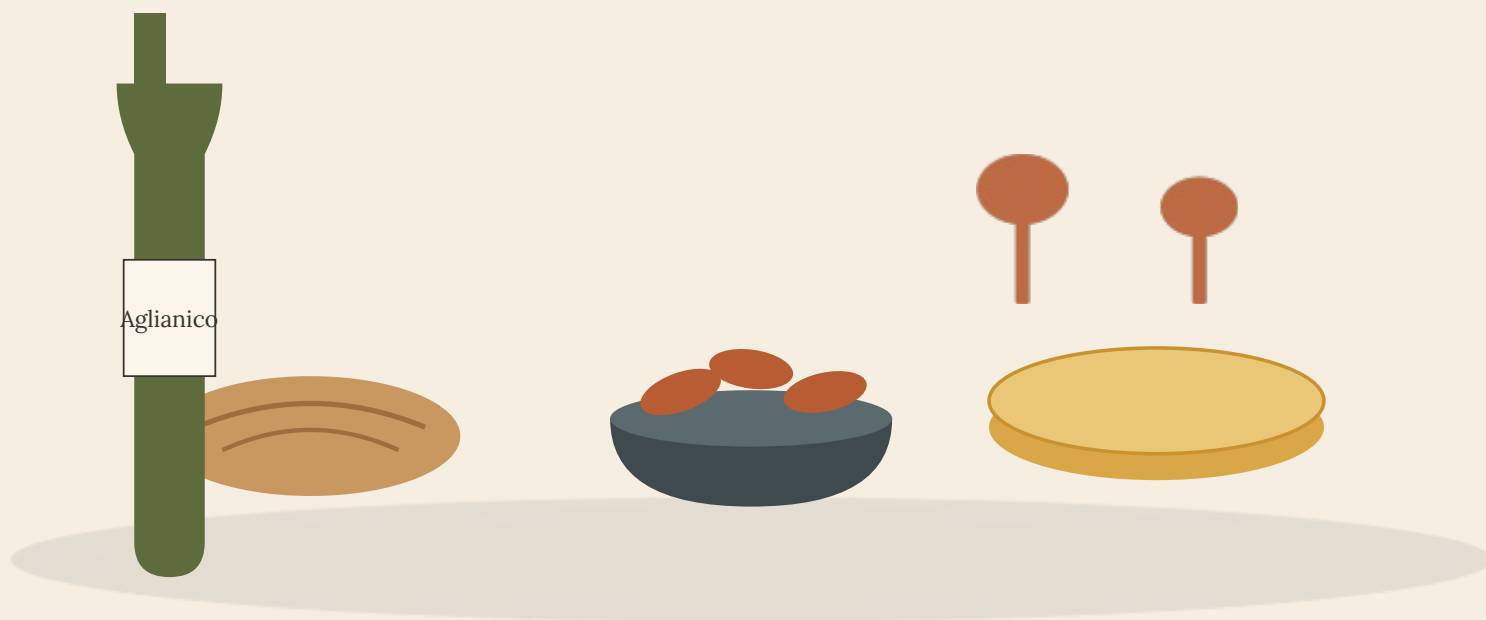
Suggested Day Trips with Driving Times from Villa Basilicata

Destination	Distance	Driving Time	Best For
Matera & the Sassi	~100 km	1h45–2h	Culture, UNESCO icon, dinner overnight
Maratea & Cristo Redentore	~75–90 km	1h30–2h	Coast, sea views, sunset
Castelmezzano & Pietrapertosa	~65–70 km	1h15–1h30	Adventure, hiking, Volo dell'Angelo
Craco ghost town	~115 km	2h	Photography, history, combine with Matera
Potenza	~35–40 km	45–50 min	Practical needs, museum
Pollino National Park	~60–90 km	1h–1h30	Wilderness hiking, rafting
Melfi & Venosa	~110–120 km	~2h	Norman castles, wine country

Consigliamo di pianificare le giornate tenendo conto che le distanze in Basilicata, per via delle strade di montagna, richiedono spesso più tempo di quanto suggerisca la mappa.

Food and Wine

Cibo e Vino



Bread, pecorino, peperoni cruschi, and a glass of Aglianico.
Pane, pecorino, peperoni cruschi e un bicchiere di Aglianico.

The Character of Lucanian Cuisine

Basilicata's cooking (often called *cucina lucana*

, from the region's old name, Lucania) is peasant food elevated by care and quality ingredients — built on bread, legumes, pork, mountain greens, and the region's beloved dried sweet peppers. It's a cuisine of poverty transformed into pride: dishes designed to stretch a little meat a long way, to preserve a harvest through winter, to use every part of the pig. Expect deep, warming flavours, a generous hand with chili (Basilicata is one of the few Italian regions that genuinely loves spice), and bread that anchors nearly every meal.

La cucina della Basilicata (spesso chiamata cucina lucana, dall'antico nome della regione, Lucania) è cucina contadina nobilitata dalla cura e dalla qualità degli ingredienti — basata su pane, legumi, maiale, verdure di montagna e i tanto amati peperoni dolci essiccati. È una cucina della povertà trasformata in orgoglio: piatti pensati per far durare poca carne a lungo, per conservare il raccolto durante l'inverno, per usare ogni parte del maiale.

Essential Dishes to Try

Peperoni cruschi — Sweet Senise peppers (a protected variety, *Peperone di Senise* IGP, grown in the valley near Senise), sun-dried and then flash-fried until impossibly crisp and sweet. Eaten as a snack, crumbled over pasta, or paired with baccalà (salt cod) — one bite and you'll understand why Basilicatans are so proud of them.

Lucanica (or luganega) sausage — This region gave its name (via the Romans, who admired local sausage-making) to a whole family of sausages found across Italy today, but the original is still best here: coarse-ground pork, fennel seed, and chili, grilled or used in sauces.

Soppressata lucana — A cured pork salume, pressed flat and studded with peppercorns or chili flakes, typically aged for months — an essential antipasto.

Lagane e ceci — A rustic pasta-and-chickpea dish, lagane being wide, flat ribbons of pasta (an ancestor of lasagne) cooked directly in the chickpea broth, finished with olive oil, garlic, and a hit of chili — one of the region's oldest and most beloved comfort dishes.

Rafanata — A rustic frittata-like dish built around grated horseradish, eggs, potato, and pecorino, traditionally made around Carnevale — pungent, warming, and unlike anything found elsewhere in Italy.

Ciaudedda (or *ciambotta lucana*) — A spring vegetable stew of artichokes, fava beans, potatoes, and spring onions, often enriched with pancetta, celebrating the first fresh produce of the season.

Cavatelli — Small hand-shaped pasta shells, often served with a simple sauce of tomato, ricotta salata, and sometimes wild mushrooms or turnip greens (*cime di rapa*).

Pecorino di Filiano and other local cheeses — Basilicata's mountain pastures produce excellent sheep's and goat's milk cheeses; **Pecorino di Filiano DOP** is the standout, aged in natural caves, with a sharp, complex flavour.

Peperoni cruschi, lucanica, soppressata lucana, lagane e ceci, rafanata, ciaudedda, cavatelli, pecorino di Filiano — questi sono i piatti e i prodotti che raccontano l'anima della cucina lucana, dal maiale ai legumi, dai peperoni essiccati ai formaggi di montagna stagionati in grotta.

Where to Eat Near the Villa

For guests staying at Villa Basilicata, we're always happy to give up-to-date personal recommendations, as small local restaurants change hands and hours often — but as a general guide:

- Look for **trattorie** and **agriturismi** in and around Marsicovetere, Villa d'Agri, Grumento Nova, and Viggiano for honest, home-style Lucanian cooking, often built around whatever is fresh that week.
- **Agriturismi** (farm-stays that also serve meals) in the Val d'Agri are an excellent way to eat exceptionally well and support local farming families directly — many require advance reservation, as they cook to order in small quantities.
- For a special occasion, consider a longer drive to Matera, where the Sassi restaurants combine spectacular settings with increasingly sophisticated modern-Lucanian menus.

Per gli ospiti di Villa Basilicata, siamo sempre lieti di fornire consigli personalizzati e aggiornati. In generale, cercate trattorie e agriturismi a Marsicovetere, Villa d'Agri, Grumento Nova e Viggiano per una cucina lucana genuina e casalinga.

Wine: Aglianico del Vulture and Val d'Agri

Basilicata's finest wines come from the **Aglianico** grape, an ancient variety believed to have been brought by Greek settlers, which finds one of its two great Italian expressions here (the other being Campania's Taurasi).

Aglianico del Vulture is grown on the volcanic slopes of Monte Vulture in the region's north, where mineral-rich soils give the wine remarkable structure, dark fruit, and ageing potential — the top tier, **Aglianico del Vulture Superiore DOP**, ranks among Italy's most serious reds, often compared to Barolo for its tannic backbone and long cellaring potential.

Closer to the villa, the **Terre dell'Alta Val d'Agri DOC** designation covers wines — predominantly Aglianico-based reds and rosés — grown right here in the valley, on cooler, higher-altitude vineyards that produce a slightly softer, more approachable style. Several small local producers welcome visitors for tastings, generally by advance appointment; ask us for current recommendations.

I vini migliori della Basilicata nascono dall'uva Aglianico, antica varietà portata forse dai coloni greci. L'Aglianico del Vulture, coltivato sui pendii vulcanici del Monte Vulture, dà vini di grande struttura e potenziale d'invecchiamento. Più vicino alla villa, la denominazione Terre dell'Alta Val d'Agri DOC copre vini coltivati proprio in questa valle, a un'altitudine maggiore, dallo stile più morbido e accessibile.

Markets, Festivals, and Food Experiences

Seasonal **sagre** (food festivals) celebrate everything from chestnuts to peppers to mushrooms across Basilicata's villages throughout the year, usually in late summer and autumn — these are wonderful, unpretentious ways to eat extremely well among locals for very little money; ask us²² what's on during your stay, as dates shift year to year.

Several agriturismo and cooking-focused hosts in the Val d'Agri offer hands-on **pasta-making or bread-baking classes**, a lovely rainy-day or family activity that connects directly to the traditions described above.

Le sagre stagionali celebrano castagne, peperoni, funghi e molto altro nei borghi della Basilicata durante tutto l'anno, soprattutto a fine estate e in autunno — occasioni genuine per mangiare benissimo insieme ai locali.

Recipes to Try at Home / Ricette da Provare a Casa

1. Lagane e Ceci (Pasta Ribbons with Chickpeas)

Serves 4 · Serve 4 persone

Ingredients: 400g chickpeas (soaked overnight, or good-quality tinned), 300g flour and water for fresh pasta (or 300g dried tagliatelle as a substitute), 3 cloves garlic, 1 dried chili, olive oil, salt, a few sprigs of rosemary.

Cook the soaked chickpeas slowly in plenty of water with rosemary and a whole garlic clove until tender (about 1.5–2 hours; much faster if using tinned). In a separate pan, gently warm olive oil with sliced garlic and crumbled dried chili. Roll out a simple flour-and-water pasta dough and cut into wide, irregular ribbons (or use dried tagliatelle). Cook the pasta directly in the chickpea pot for the last few minutes, adding water as needed for a loose, soupy consistency. Finish with the chili oil and a generous drizzle of good olive oil.

Ingredienti: 400g di ceci, 300g di farina e acqua per la pasta fresca, 3 spicchi d'aglio, 1 peperoncino secco, olio d'oliva, sale, rosmarino. Cuocete i ceci lentamente con rosmarino e aglio finché teneri. Preparate un impasto semplice di farina e acqua e tagliatelo a listarelle larghe e irregolari. Cuocete la pasta direttamente nella pentola dei ceci, aggiungendo acqua se necessario per una consistenza brodosa. Terminate con olio al peperoncino e un filo d'olio buono.

2. Peperoni Cruschi (Crispy Fried Sweet Peppers)

Serves 4 as a snack/side · Serve 4 come antipasto

Ingredients: 12–15 dried sweet peppers (Senise-style, available online or in specialty shops outside Italy), plenty of light olive or sunflower oil, salt.

Heat about 3cm of oil in a wide pan until shimmering but not smoking. Working quickly in small batches, fry each dried pepper for just 5–10 seconds per side — they crisp almost instantly and burn easily, so watch closely. Remove to paper towels, salt immediately while hot, and cool before serving; they will crisp further as they cool. Wonderful crumbled over pasta or fried eggs, or eaten straight as a snack.

Ingredienti: 12–15 peperoni cruschi essiccati, abbondante olio di semi o d'oliva leggero, sale. Scaldate circa 3cm d'olio. Friggete rapidamente ogni peperoncino per 5–10 secondi per lato — diventano croccanti quasi subito e bruciano facilmente. Scolate su carta assorbente, salate subito e lasciate raffreddare.

3. Cavatelli con Cime di Rapa (Pasta Shells with Turnip Greens)

Serves 4 · Serve 4 persone

Ingredients: 400g cavatelli (fresh or dried), 500g turnip tops or broccoli rabe, 4 anchovy fillets, 3 cloves garlic, dried chili flakes, olive oil, pecorino for serving.

Blanch the turnip greens in salted boiling water for 2–3 minutes, then remove (keep the water boiling) and roughly chop. Cook the cavatelli in the same water. Meanwhile, melt anchovies with garlic and chili in olive oil over low heat until the anchovies dissolve into the oil. Add the greens and toss to combine, then add the drained pasta directly to the pan with a splash of pasta water, tossing until glossy. Finish with grated pecorino.

Ingredienti: 400g di cavatelli, 500g di cime di rapa, 4 filetti di acciuga, 3 spicchi d'aglio, peperoncino, olio d'oliva, pecorino. Sbollentate le cime di rapa, scolatele e tritatele grossolanamente. Cuocete i cavatelli nella stessa acqua. Sciogliete le acciughe con aglio e peperoncino nell'olio, unite le verdure e poi la pasta scolata con un po' di acqua di cottura.

4. Ciauedda (Spring Vegetable Stew)

Serves 4–6 · Serve 4–6 persone

Ingredients: 4 artichokes (cleaned, cut into wedges), 300g fava beans (shelled), 4 small potatoes (cubed), 2 spring onions (sliced), 100g diced pancetta (optional), olive oil, salt, pepper, a splash of white wine.

In a heavy pot, gently soften the spring onions and pancetta (if using) in olive oil. Add the potatoes and cook for 5 minutes, then the artichokes and a splash of white wine; let it bubble off. Add the fava beans and just enough water to keep things from sticking, cover, and simmer gently for 25–30 minutes until everything is tender and the flavours have melded. Season generously and serve warm, ideally with crusty bread.

Ingredienti: 4 carciofi puliti e tagliati, 300g di fave sgranate, 4 patate piccole a cubetti, 2 cipollotti affettati, 100g di pancetta a dadini (facoltativa), olio d'oliva, sale, pepe, un goccio di vino bianco. Rosolate cipollotti e pancetta, aggiungete le patate, poi i carciofi e il vino. Unite le fave e poca acqua, coprite e cuocete a fuoco dolce 25–30 minuti.

5. Rafanata (Horseradish and Potato Frittata)

Serves 4–6 · Serve 4–6 persone

Ingredients: 6 large eggs, 2 medium potatoes (boiled and mashed), 3–4 tablespoons freshly grated horseradish (adjust to taste — it's meant to be pungent), 80g grated pecorino, olive oil, salt.

Beat the eggs with the mashed potato, grated horseradish, pecorino, and a pinch of salt until well combined. Heat a generous glug of olive oil in a non-stick pan, pour in the mixture, and cook over low-medium heat until the base is golden and mostly set, about 8–10 minutes. Finish under a grill, or carefully flip, to set the top. Serve warm or at room temperature, cut into wedges.

Ingredienti: 6 uova grandi, 2 patate medie lessate e schiacciate, 3–4 cucchiari di rafano fresco grattugiato, 80g di pecorino grattugiato, olio d'oliva, sale. Sbattete le uova con patate, rafano, pecorino e sale. Cuocete in padella a fuoco medio-basso finché la base è dorata, poi terminate sotto il grill o girando con cura.

6. Pignata di Fagioli (Slow-Cooked Bean Pot)

Serves 4–6 · Serve 4–6 persone

Ingredients: 400g dried borlotti or cannellini beans (soaked overnight), 1 onion, 2 celery stalks, 2 carrots, 1 whole peeled tomato or 200g tomato passata, a piece of pork rind or a small ham hock (optional, traditional), rosemary, bay leaf, olive oil, salt.

Traditionally cooked in a terracotta

pignata

pot nestled in the embers of a wood fire — at home, a heavy Dutch oven works beautifully. Combine all ingredients with enough water to cover generously, bring to a bare simmer, cover, and cook very slowly (a low oven at 140°C works well) for 3–4 hours, checking occasionally and topping up water if needed, until the beans are meltingly tender and the broth has thickened slightly. Finish with a drizzle of raw olive oil.

Ingredienti: 400g di fagioli borlotti o cannellini secchi, 1 cipolla, 2 coste di sedano, 2 carote, 1 pomodoro pelato o 200g di passata, cotenna di maiale (facoltativa), rosmarino, alloro, olio d'oliva, sale. Cuocete tradizionalmente in un tegame di coccio (pignata) tra le braci; a casa, una pentola di ghisa pesante funziona bene. Cuocete lentamente per 3–4 ore a fuoco bassissimo.



L'arpa di Viggiano

The harp of Viggiano, symbol of Basilicata's itinerant musicians.

L'arpa di Viggiano, simbolo dei musicisti itineranti lucani.

The Ancient Lucani and Early Peoples

Long before Rome, this land was home to the **Lucani**, an Italic people related to the Samnites, who gave the region its ancient name, Lucania (later revived as an alternative name for Basilicata, and still used informally and in cultural contexts today). The Lucani were fierce highland warriors and skilled horsemen, organized into a loose confederation of hill-fort towns, and their painted tomb chambers — discovered at sites like Paestum's necropolis (just over the border in Campania, but culturally linked) — show a warrior culture deeply influenced by, and in tension with, the Greek colonies along the coast.

Those Greek colonies were significant: **Metapontum** and **Herakleia**, on Basilicata's Ionian coast, were important

Magna Graecia settlements, and it's said the philosopher Pythagoras spent his final years and died at Metapontum, where impressive Doric temple columns still stand today — a worthwhile detour for those exploring the Ionian side of the region.

Molto prima di Roma, questa terra era abitata dai Lucani, popolo italico imparentato con i Sanniti, che diede alla regione l'antico nome di Lucania — ancora oggi usato informalmente e in contesti culturali. I Lucani erano guerrieri e cavalieri delle alture, organizzati in una confederazione di borghi fortificati, la cui cultura fu profondamente influenzata dalle colonie greche della costa, come Metaponto ed Eraclea, dove sorgono ancora oggi imponenti colonne doriche.

Roman, Byzantine, and Norman Layers

Rome absorbed Lucania after centuries of conflict (including the Lucanians' involvement alongside Hannibal in the Second Punic War, as seen at Grumentum), and the region became a prosperous if provincial part of the Roman world, crossed by roads and dotted with villas and small cities. After Rome's fall, Basilicata passed through Byzantine, Lombard, and eventually **Norman** hands from the 11th century — the Normans who would go on to unify southern Italy and Sicily under one crown, leaving behind castles (like Melfi's) and a legal and administrative legacy that shaped the region for centuries.

Later centuries brought Angevin, Aragonese, and Spanish Bourbon rule, each layer visible in the region's castles, church architecture, and land-holding patterns — Basilicata was, for much of this history, a remote and often neglected periphery of larger kingdoms centred elsewhere, a status that shaped both its hardships and its fierce, independent local character.

Roma assorbì la Lucania dopo secoli di conflitti, e la regione divenne parte prospera ma periferica del mondo romano. Dopo la caduta di Roma, la Basilicata passò sotto dominio bizantino, longobardo e infine normanno dall'XI secolo — i Normanni che avrebbero poi unificato il Sud Italia e la Sicilia sotto un'unica corona, lasciando castelli e un'eredità amministrativa che ha plasmato la regione per secoli.

Brigands, Emigration, and the Modern Story

The 19th century brought the *brigantaggio*

— a turbulent period after Italian unification (1861) when armed bands, part bandits and part social rebels, resisted the new Italian state across the southern mountains, including Basilicata's forests and hills, which offered ideal terrain for guerrilla resistance. Figures like the brigand chief Carmine Crocco became folk-legendary, embodying both real banditry and a genuine, complex resistance to a unification process that many southerners felt had impoverished rather than liberated them.

That impoverishment drove waves of **emigration** through the late 19th and 20th centuries — millions of southern Italians, including huge numbers of Lucanians, left for the Americas, and family stories of relatives in New York, Buenos Aires, or São Paulo are common across the region even today. Carlo Levi's 1945 memoir *Cristo si è fermato a Eboli* (Christ Stopped at Eboli), describing his political exile in a remote Lucanian village in the 1930s, remains the defining literary portrait of this hard, proud, isolated world — well worth reading before or during your stay for context.

L'Ottocento portò il brigantaggio — periodo turbolento dopo l'unità d'Italia (1861) in cui bande armate, in parte fuorilegge e in parte ribelli sociali, resistettero al nuovo Stato italiano sulle montagne del Sud. Quell'impoverimento portò a ondate di emigrazione tra fine Ottocento e Novecento — milioni di italiani del Sud, compresi moltissimi lucani, partirono per le Americhe. Il libro di Carlo Levi "Cristo si è fermato a Eboli" resta il ritratto letterario più significativo di questo mondo duro, fiero e isolato.

Festivals and Events

Basilicata's calendar is dense with **sagre** (harvest and food festivals), religious feasts, and folk traditions that have changed little in generations:

- **Maggio di Accettura** (May, in the town of Accettura) — one of Italy's most striking pagan-Christian hybrid rituals, in which villagers haul a massive fir tree ("il maggio") down from the forest and marry it symbolically to the crown of a holm oak ("la cima"), raising the combined "tree" in the town square — a fertility rite with roots reaching back to pre-Christian tree worship, now framed around the feast of Saint Julian.

- **Processione della Madonna Nera di Viggiano** (May) — the emotional carrying of Viggiano's Black Madonna statue up to her mountain sanctuary, described earlier.
- **I Turchi a Potenza** (May 29–30) — a historical pageant in Potenza re-enacting the legend of a Turkish siege repelled through divine intervention, with costumed processions.
- **Sagre estive e autunnali** — countless village food festivals through summer and autumn celebrating local specialities (peppers, mushrooms, chestnuts, sausage, wine) in nearly every town.
- **Carnevale** traditions across the region feature distinctive masked figures unique to individual villages, some quite ancient and eerie in character, well worth seeking out if your visit coincides with the pre-Lent period.

Il calendario lucano è denso di sagre, feste religiose e tradizioni popolari poco cambiate nel tempo: il Maggio di Accettura, uno dei riti pagano-cristiani più suggestivi d'Italia; la Processione della Madonna Nera di Viggiano; I Turchi a Potenza; le innumerevoli sagre estive e autunnali; e le tradizioni di Carnevale con maschere caratteristiche di ogni singolo borgo.

Music, Crafts, and Folklore

Beyond Viggiano's harp tradition, Basilicata's folk music features the **zampogna** (bagpipes) and **ciaramella** (shawm), often played by shepherd-musicians descending from the mountains around Christmas to play in towns and cities — a tradition still very much alive. Local craft traditions include **ceramics** (notably from Calvello and elsewhere), traditional **woodworking**, and hand-woven textiles in some villages, often sold at local markets and craft fairs.

Oltre alla tradizione arpistica di Viggiano, la musica popolare lucana include zampogna e ciaramella, spesso suonate dai pastori che scendono dai monti a Natale. Le tradizioni artigiane locali comprendono la ceramica, la lavorazione del legno e tessuti fatti a mano, venduti spesso nei mercati locali.

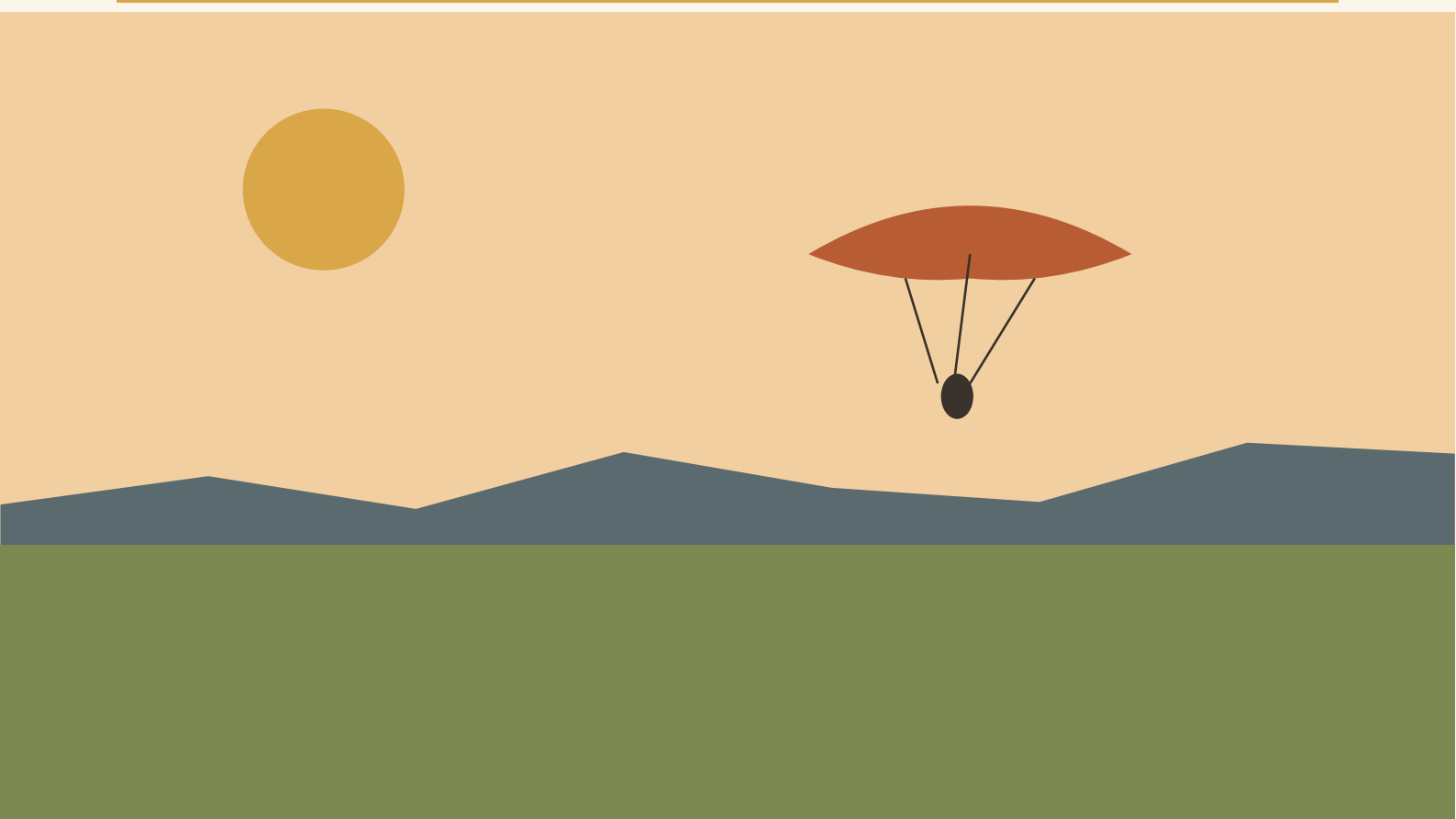
Local Customs and Etiquette Tips

- **Greetings matter:** a warm "Buongiorno" or "Buonasera" when entering a shop, bar, or restaurant (and again on leaving) is genuinely expected and appreciated, more so in small towns than big cities.
- **Meal times run later** than many visitors expect — lunch around 1–2pm, dinner rarely before 8pm, later still in summer.
- **Sunday and mid-afternoon closures:** many shops close for a long lunch break (*riposo*) and on Sunday afternoons; plan errands accordingly.
- **Dress respectfully** when visiting churches — shoulders and knees covered.
- **Coffee culture:** espresso is drunk standing at the bar, quickly; cappuccino is considered a morning-only drink by most Italians (ordering one after a meal will mark you as a tourist, harmlessly so).
- **Hospitality runs deep:** if a local neighbour or shopkeeper offers you something to taste, it is genuine generosity, not a sales tactic — accept graciously.

I saluti contano: un caloroso "Buongiorno" o "Buonasera" entrando in un negozio è atteso e apprezzato. Gli orari dei pasti sono più tardi di quanto molti visitatori si aspettino. Molti negozi chiudono per la pausa pranzo e la domenica pomeriggio. Vestitevi con rispetto nelle chiese. Il cappuccino è considerato una bevanda da mattina. L'ospitalità lucana è profonda e genuina.

Activities and Experiences

Attività ed Esperienze



Taking flight above the valley floor.
In volo sopra il fondovalle.

Hiking, Nature, and Adventure

Basilicata rewards active travelers generously. Beyond the Monte Volturino and national park trails already described, consider:

- **Paragliding** over the Val d'Agri — local operators offer tandem flights launching from ridges above the valley, giving an unbeatable bird's-eye view of the patchwork valley floor and surrounding peaks; best in stable spring or autumn conditions.
- **The Volo dell'Angelo** zip line at Castelmezzano/Pietrapertosa (see Wider Exploration chapter) — Basilicata's signature adventure experience.
- **Canyoning and via ferrata** around Sasso di Castalda and the Ponte alla Luna area, suited to fitter, adventure-minded guests.
- **Rafting** on the Lao River in the Pollino National Park, a thrilling half-day trip through gorges and rapids, generally operating spring through early autumn.
- **Cycling** the quieter valley roads of the Val d'Agri, especially rewarding in late spring when wildflowers and orchards are at their best; e-bike rentals are increasingly available for tackling the hillier stretches.

La Basilicata premia generosamente i viaggiatori attivi. Oltre ai sentieri del Monte Volturino, considerate: il parapendio sul Val d'Agri; il Volo dell'Angelo a Castelmezzano/Pietrapertosa; canyoning e vie ferrate vicino a Sasso di Castalda; rafting sul fiume Lao nel Parco del Pollino; e il cicloturismo sulle tranquille strade della valle.

Cultural Visits, Archaeology, and Churches

For guests drawn to history, a loosely themed circuit could link: **Grumentum's** Roman ruins, the **archaeological museum in Potenza**, the **Norman castle at Melfi**, Roman **Venosa**, and — further afield but essential — **Matera's** rupestrian churches and cave museums. Smaller village churches throughout the Val d'Agri, often unassuming from outside, frequently hold surprising treasures: wooden polychrome statues, faded frescoes, ornate side chapels — well worth a peek whenever you find a church door open, which is often in the late afternoon before evening Mass.

Per gli ospiti appassionati di storia, si può immaginare un percorso tematico che collega le rovine romane di Grumentum, il museo archeologico di Potenza, il castello normanno di Melfi, la Venosa romana e, più lontano ma imprescindibile, le chiese rupestri di Matera. Anche le piccole chiese di paese nel Val d'Agri, spesso semplici all'esterno, custodiscono sorprese: statue lignee policrome, affreschi sbiaditi, cappelle laterali ornate.

Wellness, Slow Travel, and Photography

Basilicata is, above all, a region that rewards slowing down. Consider a day with no fixed plan at all: a long breakfast on the terrace, a slow walk through Marsicovetere's old lanes, an afternoon nap in the cool of thick stone walls, an evening aperitivo watching the valley light change. Several wellness-oriented agriturismo in the wider region offer simple spa treatments, yoga sessions, or forest-bathing style guided walks.

For **photographers**, the golden hours are extraordinary here thanks to the altitude and clean mountain air: sunrise over the Pertusillo lake mist, sunset light on the Dolomiti Lucane pinnacles, the blue hour over Matera's Sassi, and the dramatic contrast of the Maratea coastline in midday sun followed by soft evening tones. A tripod and a willingness to get up early will be rewarded many times over during a Basilicata stay.

La Basilicata è, soprattutto, una regione che premia chi rallenta. Considerate una giornata senza programmi fissi: una colazione lenta in terrazza, una passeggiata tra i vicoli di Marsicovetere, un pisolino nel fresco delle spesse mura in pietra, un aperitivo serale osservando la luce cambiare sulla valle.

Per i fotografi, le ore d'oro qui sono straordinarie grazie all'altitudine e all'aria pulita di montagna: l'alba sulla nebbia del lago Pertusillo, il tramonto sulle guglie delle Dolomiti Lucane, l'ora blu sui Sassi di Matera.

Family-Friendly, Romantic, and Solo Traveler Ideas

For families: Gentle nature walks in the national park, the fun (if slightly hair-raising for younger children) Ponte alla Luna crossing, splashing at the Pertusillo lakeshore, and the interactive Casa Grotta museum in Matera tend to engage children well; pace day trips with plenty of gelato stops, and note that many restaurants happily accommodate children even without a dedicated menu.

For romantic getaways: Sunset at the Cristo Redentore in Maratea, an evening stroll through Matera's softly lit Sassi, a private wine tasting at a small Val d'Agri producer, or simply dinner on the villa terrace under the stars — the Val d'Agri's clear, low-light-pollution night skies are a quiet highlight worth not overlooking.

For solo travelers: Basilicata is unusually easy and safe to explore alone — hiking clubs and local guiding cooperatives welcome solo bookings, small-town trattorie are entirely comfortable for a solo diner (bring a book, no one will hurry you), and the region's slower pace suits independent, reflective travel particularly well.

Per le famiglie: passeggiate nel parco nazionale, l'attraversamento (un po' emozionante) del Ponte alla Luna, il lago Pertusillo, il museo interattivo della Casa Grotta a Matera.

Per le fughe romantiche: il tramonto al Cristo Redentore di Maratea, una passeggiata serale nei Sassi illuminati, una degustazione privata in una piccola cantina del Val d'Agri, o semplicemente una cena in terrazza sotto le stelle.

Per i viaggiatori solitari: la Basilicata è insolitamente facile e sicura da esplorare da soli — cooperative di guide locali accolgono prenotazioni singole, le trattorie di paese sono perfettamente adatte a chi cena da solo.

Practical Information

Informazioni Pratiche



The Norman castle of Melfi, in Basilicata's north.
Il castello normanno di Melfi, nel nord della Basilicata.

Transportation, Parking, and Driving Tips

- **Fuel:** Petrol stations can be sparse in the more rural parts of the Val d'Agri and mountain routes — don't let your tank run low before a day trip into the mountains or to Pollino.
- **Mountain roads:** Many of the most scenic routes (to Castelmezzano, Sasso di Castalda, parts of Pollino) are narrow, winding, and slow — budget generous time and drive cautiously, especially around blind bends where local drivers may take the racing line.
- **Parking in historic centres:** Matera, Maratea Borgo, and the Dolomiti Lucane villages all have restricted or difficult parking in their historic cores; use marked peripheral car parks (often paid, marked with blue lines) and walk in.
- **Fines and ZTL zones:** Some historic centres have *Zona a Traffico Limitato* (limited traffic zone) restrictions enforced by camera — pay attention to signage, as fines can arrive by post to rental car companies months later.
- **Winter driving:** Snow is possible on higher routes (Volturino, Sirino, parts of Pollino) from December through March; check conditions before mountain excursions in this period.

Il carburante può scarseggiare nelle zone più rurali del Val d'Agri — non partite con il serbatoio quasi vuoto per una gita in montagna. Molte strade panoramiche sono strette e tortuose: mettete in conto tempi generosi. Il parcheggio nei centri storici di Matera, Maratea Borgo e dei borghi delle Dolomiti Lucane è limitato — usate i parcheggi periferici. Attenzione alle Zone a Traffico Limitato (ZTL).

Shopping, Pharmacies, and Hospitals

- **Everyday shopping:** Villa d'Agri (the lower part of Marsicovetere) has a supermarket, bakery, and general shops covering daily needs; Potenza offers a fuller range including larger retail chains.
- **Pharmacies (farmacie):** Identifiable by a green cross sign; most towns have at least one, and a rotating on-call system (*farmacia di turno*) ensures at least one is open even on Sundays and at night in each area — the current on-call pharmacy is typically posted on the door of every closed pharmacy.

- Medical care:** The main hospital serving the Val d'Agri area is in Villa d'Agri / Marsicovetere district; Potenza's **Ospedale San Carlo** is the region's principal hospital for more serious needs. For genuine emergencies, dial **118** for ambulance services.

Villa d'Agri offre supermercato, panetteria e negozi per le necessità quotidiane; Potenza offre una gamma più ampia. Le farmacie sono riconoscibili dalla croce verde; un sistema di turni assicura sempre una farmacia aperta anche di notte e la domenica. Per emergenze mediche, chiamate il 118.

Useful Italian Phrases for Guests

English	Italiano
Good morning / Good evening	Buongiorno / Buonasera
Please / Thank you	Per favore / Grazie
You're welcome	Prego
Excuse me	Mi scusi
Do you speak English?	Parla inglese?
I don't understand	Non capisco
How much does it cost?	Quanto costa?
The bill, please	Il conto, per favore
Where is...?	Dov'è...?
I would like...	Vorrei...
Delicious!	Buonissimo!
Cheers!	Salute! / Cin cin!
Help!	Aiuto!
Is it far?	È lontano?
Goodbye	Arrivederci

Alcune frasi utili in italiano per gli ospiti internazionali, per gli acquisti quotidiani, al ristorante e in caso di necessità.

Sustainability and Responsible Tourism

Basilicata's landscapes and villages remain unspoiled in large part because tourism here has grown slowly — we ask guests to help keep it that way:

- Support small, local, family-run businesses (restaurants, agriturismi, artisan shops) over larger chains wherever possible.
- Respect trail markings and stay on paths in the national park to protect fragile mountain ecosystems.
- Minimize water use where possible, particularly in the drier summer months when the region can face water stress.
- Carry out what you carry in on hikes; leave no trace in the national park and along the coast.
- Be mindful in small villages that daily life continues around you — quiet voices, patience with slower service, and genuine friendliness go a long way.

Chiediamo agli ospiti di sostenere le piccole attività locali a conduzione familiare, rispettare la segnaletica dei sentieri nel parco nazionale, limitare il consumo d'acqua nei mesi estivi più secchi, e non lasciare rifiuti durante le escursioni.

Emergency Contacts and Villa-Specific Information

- General Emergency (all services):** 112

- **Ambulance:** 118
- **Police (Carabinieri):** 112 / 113
- **Fire Brigade (Vigili del Fuoco):** 115
- **Villa Basilicata address:** Via Cotura 15, Marsicovetere (PZ), Basilicata
- For Wi-Fi details, check-in/check-out times, house rules, and host contact information, please refer to the separate welcome folder provided in your room, or ask your hosts directly — we are always just a message away.

Numero unico di emergenza: 112. Ambulanza: 118. Carabinieri: 112/113. Vigili del Fuoco: 115. Per informazioni su Wi-Fi, orari di check-in/check-out e contatti degli host, consultate la cartellina di benvenuto in camera.

Suggested Itineraries

3-Day Stay: The Essentials

- **Day 1:** Settle in. Morning exploring Marsicovetere's old centre and the Villa d'Agri market (if it falls on your visit). Afternoon relaxing at the villa or a gentle walk toward the Pertusillo lakeshore. Dinner at a local trattoria.
- **Day 2:** Full day in Matera — morning exploring the Sassi and cave museums, lunch in a rock-cut restaurant, afternoon at the Cattedrale and viewpoints, sunset from Murgia Timone across the ravine.
- **Day 3:** Morning at Grumentum's Roman ruins and museum, afternoon in Viggiano (harp museum, sanctuary views) or a short hike partway up Monte Volturino, farewell dinner at the villa or nearby.

7-Day Stay: A Fuller Basilicata

- **Days 1-2:** Arrival, settling in, Marsicovetere and Villa d'Agri, easy local walks, Grumentum, Lago del Pertusillo.
- **Day 3:** Matera and the Sassi (consider staying overnight in Matera to experience it after the day-trippers leave).
- **Day 4:** Craco ghost town in the morning (combined efficiently with the Matera area), return via Grumento Nova or Viggiano.
- **Day 5:** Castelmezzano and Pietrapertosa — hike among the rock towers and, for the adventurous, ride the Volo dell'Angelo.
- **Day 6:** Maratea and the coast — Cristo Redentore, Maratea Borgo, a seafood lunch by the port, an afternoon swim or boat trip.
- **Day 7:** A slow day — sleep in, wander Marsicovetere once more, perhaps a wine tasting at a local Val d'Agri producer, farewell dinner at the villa.

10-Day Stay: Deep Basilicata

Follow the 7-day plan above, then add:

- **Day 8:** Potenza (archaeological museum, historic centre) combined with a hike in the national park around Marsico Nuovo.
- **Day 9:** Pollino National Park — a full day of hiking among the ancient Pino Loricato pines, or a rafting excursion on the Lao River for the more adventurous.
- **Day 10:** Melfi and Venosa in the north — Norman castle, Roman Venosa, and a stop at an Aglianico del Vulture winery on the way back, before a final relaxed evening at the villa.

Itinerari suggeriti di 3, 7 e 10 giorni, pensati per bilanciare le grandi mete imperdibili — Matera, Maratea, le Dolomiti Lucane — con il ritmo lento e autentico della vita nel Val d'Agri.

Conclusion

Conclusione



An evening table on the villa terrace, glass of Aglianico in hand.
Una tavola serale in terrazza, un bicchiere di Aglianico in mano.

Arrivederci, for Now

We hope these pages have done justice, in some small way, to the place we're lucky enough to call home. Basilicata doesn't announce itself the way Tuscany or the Amalfi Coast does — it asks a little more patience, a little more curiosity, a willingness to drive a winding road just to see what's around the next bend. In return, it gives back generously: valleys that still feel wild, villages where you'll be remembered by name, food that tastes like it means something, and views — from Monte Volturino to the Cristo Redentore — that stay with you long after you've gone home.

Whatever mix of relaxation and exploration you chose for your stay, we hope Villa Basilicata felt like more than a place to sleep — a base from which the Val d'Agri and all of Basilicata opened up to you, a little at a time, the way it should.

We would be genuinely delighted to welcome you back one day — perhaps in a different season, to see the valley dressed in snow, or spring wildflowers, or the deep gold of the autumn beech woods. Until then, safe travels, and thank you for choosing Villa Basilicata.

Speriamo che queste pagine abbiano reso giustizia, in piccola parte, al luogo che abbiamo la fortuna di chiamare casa. La Basilicata non si annuncia come la Toscana o la Costiera Amalfitana — chiede un po' più di pazienza, un po' più di curiosità, la voglia di percorrere una strada tortuosa solo per vedere cosa c'è dietro la curva successiva. In cambio, ricambia con generosità: valli ancora selvagge, borghi dove sarete ricordati per nome, un cibo che sa di qualcosa di vero, e panorami — dal Monte Volturino al Cristo Redentore — che restano con voi ben oltre la fine del viaggio.

Qualunque sia stato il vostro equilibrio tra relax ed esplorazione, speriamo che Villa Basilicata sia stata più di un semplice luogo dove dormire — una base da cui il Val d'Agri e tutta la Basilicata si sono aperti a voi, un po' alla volta, come dovrebbe essere.

Saremmo davvero felici di darvi il bentornato un giorno — magari in una stagione diversa, per vedere la valle vestita di

neve, di fiori primaverili, o dell'oro intenso dei faggeti autunnali. Fino ad allora, buon viaggio, e grazie per aver scelto Villa Basilicata.

Resources for Further Reading

- Carlo Levi, *Christ Stopped at Eboli* (1945) — the essential literary portrait of pre-modern Lucanian life.
- The official tourism portal of the Basilicata Region for current event calendars and updated opening information.
- The **Parco Nazionale dell'Appennino Lucano** and **Parco Nazionale del Pollino** official sites for current trail maps and guided-walk bookings.
- Local tourist information offices (*Pro Loco*) in Marsicovetere, Viggiano, Matera, and Maratea for the most current, hyper-local advice.

Risorse per approfondire: "Cristo si è fermato a Eboli" di Carlo Levi; il portale turistico ufficiale della Regione Basilicata; i siti ufficiali dei parchi nazionali; gli uffici Pro Loco locali.

Contact Villa Basilicata

Villa Basilicata Via Cotura 15, Marsicovetere (PZ), Basilicata, Italia

For any questions during your stay — recommendations, reservations, or simply advice on how to spend your day — please don't hesitate to reach out to your hosts directly.

A presto!

Per qualsiasi domanda durante il vostro soggiorno — consigli, prenotazioni, o semplicemente suggerimenti su come trascorrere la giornata — non esitate a contattare i vostri host direttamente. A presto!

This guide was prepared with care for the guests of Villa Basilicata. Information on opening hours, prices, and transport is believed accurate as of the author's knowledge cutoff (early 2026) but changes often in this part of Italy — please reconfirm locally where it matters. Buon viaggio!

Questa guida è stata preparata con cura per gli ospiti di Villa Basilicata. Le informazioni su orari, prezzi e trasporti sono da ritenersi accurate al momento della stesura ma cambiano spesso in questa parte d'Italia — vi invitiamo a riconfermarle localmente. Buon viaggio!