

Food and Wine Tours and Excursions in Sardinia

Lunch with a shepherd, dinners in the vineyard, tastings and workshops in Orosei and all over Sardinia.

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Whether you're looking for a lunch with a shepherd, a dinner or a wine tasting in a vineyard, a food and wine workshop such as making cheese in a shepherd's sheepfold or the artisanal preparation of typical pasta or homemade desserts, we have just the right thing for you!

Our food and wine experiences in Orosei and throughout Sardinia combined with our adventures are very attentive to local traditions, the principles of slow food and sustainable tourism.

Discover our tasteful itineraries and choose the excursion that best suits your taste for discovery!

Our Food and Wine Tours



Hands on pasta – workshop and tour in Orosei

Difficulty: Easy | Duration: 4h

An off-road adventure to discover the territory, history, and gastronomic traditions of Orosei, where we also try our hand at making fresh pasta in a workshop run by a young local artisan.

PRICE: € 80,00

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OFFROAD 4x4 TOUR: between "Nuraghi" and Cannonau wine

Difficulty: Easy | Duration: 4 hours

In this off-road adventure, we explore together the marvelous central-eastern coast of Sardinia, both from a historical and naturalistic perspective, without forgetting its enogastronomic culture.

PRICE: € 65,00

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Orgosolo Experience with shepherd's lunch

Difficulty: Easy | Duration: 8.5 hours

An excursion from the discovery of Orgosolo, a village-museum of the Supramonte, renowned for its priceless natural and cultural heritage. Let yourself be amazed by the historic murals, by the limestone heels of its nearby mountains and by a visit to the sheepfold where you can have lunch with the shepherd, in the name of the truest traditions of an ancient land.

PRICE: €90,00

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OFF ROAD 4x4 TOUR: Orosei with Dinner in the Vineyard

Difficulty: Easy | Duration: 6 hours

A food and wine experience in the vineyard that begins with a naturalistic and historical itinerary, first to Monte Tuttavista and then to the Nuraghe Gulunie di Osalla. A must for those who want to enjoy the views, but also the culture of Sardinia.

PRICE: € 65,00

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Gastronomic workshop in Orosei: Hands-on Pasta

Let yourself be swept away by an unforgettable off-road adventure, exploring the territory, history, and gastronomic traditions of Orosei, in the eastern center of Sardinia.



Duration
4 H

Difficulty
FOR EVERYONE

Adult price
€ 80

Children price
€ 50

Description

Immerse yourself in an unforgettable off-road adventure, exploring the territory, history, and gastronomic traditions of Orosei, located in the eastern center of Sardinia.

We will embark on a 4x4 journey towards Su Barone Beach in Orosei. It is here that you will admire the untouched natural area characterized by a dense pine forest embracing a vast golden sandy beach, washed by emerald-colored waters typical of this stretch of coastline.

We will make a stop at the Nuraghe Gulunie di Osalla, one of the few coastal nuraghes built during the mysterious Nuragic Age, when the ancient Nuragic civilization constructed over 7,000 nuraghes across Sardinia. From the observation point of this unique Nuraghe, a

natural spectacle unfolds, encompassing the northern coast up to the mouth of the Cedrino River and reaching south to the green Osala Beach in the territory of Dorgali. Lastly, we will participate in a brief artisanal pasta workshop managed by a young craftsman from Orosei, who will teach us how to prepare various types of pasta typical of Orosei and Sardinia, such as macarrones de busa, gnocchetti, ravioli, culurgiones, and delicious seadas with honey.

Step by step

- Arrival at Su Barone Beach in Orosei and view of the natural area.
- Stop at the Nuraghe Gulunie in Osalla.
- Hands-on pasta workshop with the preparation of typical Sardinian pasta.

It's ideal for

- Getting to know the culinary traditions of Sardinia and preparing the typical fresh pasta of the island.
- Admiring the natural spectacle that embraces the northern coast of central Sardinia. Having an authentic experience delving into the traditional Sardinian cuisine while listening to the stories of local producers.

Details of the tour

- Meeting point for departure: Meet at 08:30 in Orosei.
What to bring: Packed lunch, at least 2 liters of water, sunscreen, towel, and swimsuit.
We recommend bringing sunglasses and a camera.
- Moderate cellular coverage is ensured throughout the entire route.

QUESTIONNAIRE

1. What does Oroseiadventours offer?
2. Do the tours cost the same price?
3. How long does the hands-on pasta tour last?
4. Do adults and children pay the same price?
5. In which part of Sardinia does the tour take place?
6. What are the tourist attractions explored along the tour?
7. Who will teach tourists how to make pasta?
8. Which types of pasta will be made?
9. Where and when is the meeting point?
10. What are tourists recommended to bring with them?
11. Will it be possible to use mobile phones?
12. Would you recommend this tour? Why?