MATTEO GIORDANO
Hiking Guide
Amalfi Coast

LE FORMICHELLE
FORME DI NATURA

DISCOVER THE HIDDEN SOUL OF THE AMALFI COAST

Iconic walks and secret corners.
Genuine flavors.
Family memories.



ENJOY
WITH ME

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THE AUTHENTIC AMALFI COAST

My name is Matteo Giordano, and I've been a Hiking Guide since 2018.
I organize walks and experiential activities on the Amalfi Coast, along the most popular and also the remote routes, having grown up in this truly evocative and authentic place, rich in history, nature, and traditions.

These activities are intertwined with a family project, born from the heart and our roots, a few years ago, we launched our family-run Agritourism Business, created to honor and enhance the precious lemon and olive groves inherited from our grandparents, the custodians of our history, offering a variety of activities combined with the authentic flavors of our Land.

Furthermore, as a member of the Italian Alpine Club (CAI) and a Territorial Promotion Association, I have helped restore and enhance part of the ancient trail network of the Amalfi Coast, particularly that of my hometown, Tramonti , the little Tuscany of the Amalfi Coast.
My goal is to create a destination that combines the iconic with more authentic and sustainable experiences, at a "Slow Pace."

This has allowed me to deeply understand my homeland and share it with many enthusiasts through daily and weekly tours and experiential activities, designed to share and enjoy the most authentic side of this magnificent corner of Italy.



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Hiking Guide

HIKING

DAILY Tour

- **Path of the Gods**
- **Scala hamlets and the "Ferriere Valley"**
- **Tramonti**
  THE LITTLE TUSCANY
  OF AMALFI COAST
- **Wine & Wander**
  WALK THE VINEYARDS,
  TASTE THE TRADITION
- **The Lemon Walk**
  FROM MAIORI TO MINORI
- **Path of the Monks**
- **The Vertical Walk**
  FROM RAVELLO TO THE COAST





URBAN Walking Tour

Amalfi

BETWEEN CATHEDRAL, ALLEYS
AND PAPER-MAKING TRADITION

Ravello

THE ROMANTIC BALCONY
OF THE AMALFI COAST

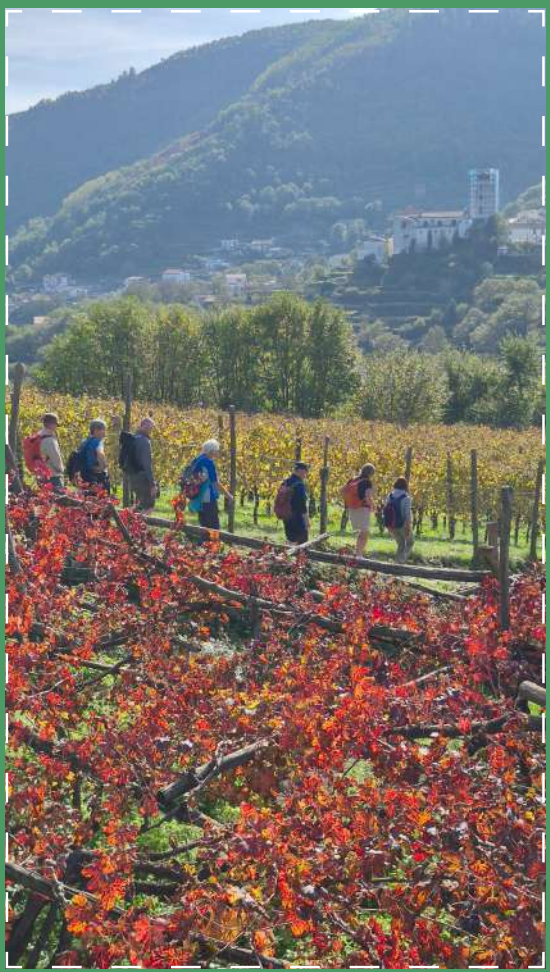














WEEKLY Walking Tour

Group trekking among the fascinating villages of the Divine Coast.

What we will see

Capri and its hidden corners

Amalfi – the Duomo and the Paper Museum

Positano – the Path of the Gods

Ravello - its elegant Villas

Minori - the Path of Lemons and Sal De Riso pastry shop

Tramonti – the little Tuscany of the Amalfi Coast

Scala – the medieval village and the Ferriere Valley

Duration: 6 days / 7 nights
Difficulty: medium-easy
Participants: 3 to 5
Period: April to October
Private transfers

Accommodation in the charming and peaceful Tramonti Valley, including B&B accommodations with private bathrooms.

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Amalfi Coast Farm Experience

Lemon Tour | Pasta&Pizza Class | Farm to table Lunch
Shipping of Local Farm Products Km 0

The name of our farm is dedicated to **Grandma Avvocata**, our **"Formichella"**. Like many women in the **16th century**, she helped shape the **agricultural logistics** of the **Amalfi Coast**.

Our **great-grandmother Carolina** and later our **grandmother**, under the blazing sun, **walked for kilometers** along **mountain trails** and **long stairways**, just like hardworking ants, carrying **heavy baskets** filled with the "**yellow gold**" of the **Divine Coast**: the **Amalfi Sfusato Lemon**, sweet and rich in essential oils, the symbol of the Amalfi Coast worldwide.

Deeply connected to our land, **Tramonti**, we chose to bring together our family fields, investing in its greatest treasures. For generations our family has cultivated the land following the **natural rhythm of the seasons**, studying the soil composition with knowledge passed down through time. Our soils are **rich in clay and minerals**, and our crops **benefit** from **water**, **sunshine**, and the protection of the **Lattari Mountains** from the wind.

Our mission: to **express** and **strengthen** the best of the area's identity through a small entrepreneurial reality that represents the **excellence** of the **Divine Coast's agri-food tradition** at its **highest level.**



Lemon Tour

Tramonti – Costiera Amalfitana

The **Lemon Tours** of our farm represent a **unique cultural** and **sensory experience** in the **heart** of the Amalfi Coast.
We will take you to discover our **lemon grove**, a **true paradise**, with rows of wooden pergolas and fragrant galleries.

We will start with a **refreshing welcome drink** based on **freshly squeezed lemon**. Together with our farmer, nonno Ruben, you will hear the story of their "**yellow gold**", made of **hands** and **hearts**, **passion** and **tradition**.

Thanks to organic properties and careful **cultivation techniques**, the lemons are grown on the famous Amalfi sfusato plant.

We do not sell this extraordinary lemon simply as fruit. To give value to all its parts, we use it in **our house** to produce our **special Limoncello**, extracted directly from the peel, and many other products. But first of all, you will be ready to **taste the lemons** and let yourself be enveloped by their **amazing aroma**.









Every product of the "**Le Formichelle**" Farm is born from the soil of the Lattari Mountains and arrives on your table with the **simplicity of nature** and **respect** for local traditions.

The highlights of the "Le Formichelle" basket are:

- **Unsprayed lemon** (Amalfi Coast lemon) produced in our land with the "Costa d'Amalfi IGP" geographical indication, protecting its origin and properties
- **Limoncello**
- **Lemon rose liqueur**
- **Lemon cream**
- **Lemon oil**
- **Pure lemon juice**

Tramonti is not only a land of lemons, but also expresses an ancient oenological tradition. Our farm focuses on enhancing indigenous grape varieties and traditional agricultural techniques, which today represent a true competitive strength in a fast-paced world that seeks refuge in the slow rhythms of the countryside.

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PASTA & PIZZA CLASS

Enjoy a **culinary experience** in our Masseria of the 16th century in **Tramonti,** in an evocative countryside setting.

Discover the secrets of **homemade pasta** through a practical and engaging course designed to learn how to prepare **traditional dishes** and **recipes typical** of our places.

These meetings offer a perfect balance between **learning cooking techniques**, **fun** ensured by tasting, and **discovering our authentic flavors**.
A unique experience combining **tradition, manual skills, and authentic tastes.**

Not only pasta and pizza: it's an immersion in Tramonti's rural environment with an **expert pizzaiolo** in a **bucolic** setting **overlooking the sea**.

The experience is enriched with guided visits to lemon groves, traditional pizza preparation with fresh local ingredients, farm-to-table cooking, and tasting our grandmother's traditional desserts.

You can taste **"mozzatura"**, bread, the preparation of "impasto", **handmade pasta**, and techniques to make **delicious pizza** cooked accompanied by **Grandma Luisa's exquisite appetizers**.

Our **Pasta & Pizza Class** is a mix of tradition, relaxation in the countryside, and pure fun: a way to discover the secrets of real Italian pizza.

FARM TO TABLE LUNCH

Reach the farmhouse of the 16th century and take a step back in time.

A tasty break surrounded by colors and the warmth of family. Farm to Table means enhancing the products of our farm through cooking, based on three key principles: sustainability, nature, and authenticity.

The foundation of Farm to Table is the short supply chain: food production just a few meters from the kitchen.

Another incredible aspect of our farm: here you can truly breathe the atmosphere of a family home. We want our dishes to be unique and original, as tradition dictates. Grandma Luisa, our cook, with love and dedication, prepares dishes handmade.

With this concept we want to offer our guests a moment of great quality, immersed in the aromas, freshness of ingredients, direct contact with agricultural reality, our lemons from the garden, up to the delicacy of the final dish.

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