



EXCLUSIVE EXPERIENCE

Hike part of the Path of the Gods, then dine with a sommelier in the sky

Start high above Positano in the quiet hamlet of Nocelle, where a gentle section of the famous Path of the Gods opens onto vast coastal views.

After a scenic two-hour walk, you're welcomed into a private home with a flower-filled terrace overlooking the Li Galli Islands. Here, a sommelier leads a relaxed tasting of regional Italian wines paired with a home-cooked lunch, blending mountain air, story-filled glasses and the feeling of being a guest, not a tourist.

Duration	8 hours
Suitable for	<ul style="list-style-type: none"> • People who are not scared of heights • People who are physically fit and don't have bad knees, legs or balance • People without heart problems
Available Days	Mon, Tue, Wed, Thu, Fri, Sat, Sun
Inclusions	<ul style="list-style-type: none"> • Lunch • Private Guide • Private wine tasting with Sommelier • Private return transfers

Experiences

- ✓ Hiking & Nature
- ✓ Food & Wine
- ✓ History & Culture

You start the day with a private driver collecting you from your accommodation and winding you up the mountain to Nocelle – a tiny, peaceful hamlet perched high above Positano and the starting point of the famous Path of the Gods.

From here, your private hiking guide leads you along the first section of the trail. For about two hours, you follow a gentle there-and-back route that gives you those unforgettable, wide-open views of the coastline – soaring cliffs, tiny villages clinging to the rock, and the sea stretching out forever – without the intensity of the full hike. There's time to slow down, breathe in the mountain air, and really take in where you are.

After the walk, your sommelier will meet you at the end of the hike and take you to a private property with a spectacular garden overlooking the Li Galli Islands. This is where the day shifts gear. You settle in on the terrace to explore the world of Italian wine in a relaxed, unpretentious way. With more than a decade in some of Europe's top restaurants, the sommelier brings not just expertise but stories – about the winemakers, the regions, and what's in your glass.

You taste your way through a selection of regional Italian wines, learning simple tasting techniques and discovering the personality of each bottle. The wines are paired with a leisurely lunch prepared by your local host, Alberto – dishes that feel like they've come straight from a family kitchen, using seasonal ingredients and traditional recipes that let the flavours speak for themselves.

When you're ready, your driver takes you back down to your hotel. You return with a full belly, a deeper appreciation of Italian wine, and the feeling that you've experienced a side of the Amalfi Coast most visitors never see.

