

FOR THE LOVE OF
ITALY



RURAL PLEASURES
AND HOTEL ESTATES



MARELLA CARACCILO

PHOTOGRAPHS BY OBERTO GILI

LA MONTECCHIA

AN IDYLL FOR THE
RESTLESS TRAVELER



PREVIOUS PAGES: Villa La Montecchia (left), built in 1568 by artist Dario Varotari as a hunting lodge for the Capodilista family, resembles a maharaja's dream. Its spacious interiors (right) hold up to twelve guests.

OPPOSITE: The ground-floor loggia has checkered marble floors, sixteenth-century frescoed murals, and wooden benches specially designed for the villa.

LA MONTECCHIA, a hundred-acre wine farm set among the Euganean Hills just south of Padua, is the perfect choice for the restless traveler. That is, someone who *does* want to experience what it feels like to loll about in the Veneto countryside but is worried that too much nature might feel isolating or even, God spare them, *boring*.

No such risks at La Montecchia, an estate that includes an eccentric sixteenth-century villa, an Italianate garden, a fortified castle, a medieval farm, several houses and apartments to rent, a luxury B and B, a small private museum of ancient agricultural tools, a superb winery, a Michelin-starred gourmet restaurant, and even a twenty-seven-hole golf course, complete with Olympic-size swimming pool and tennis courts.

Owned and run by Count Giordano Emo di Capodilista, a man in his early forties whose ancestors dominated this territory for centuries, La Montecchia blends well-honed agricultural traditions ("Wine has been made on these hills since the Middle Ages," he says, proudly) with a modern, high-tech entrepreneurial dynamism that reflects the spirit of this highly productive and industrialized region, one of the wealthiest and most densely populated in Italy. "It is vital to me," says Giordano Emo, "that La Montecchia, thanks to a successful energy-efficiency plan and to our having cut down the use of chemicals in agriculture to a bare minimum, has a very low environmental impact." The result of this synergy of

tradition and innovation, strengthened by the excellent *terroir* produced by the volcanic origins of the Euganean Hills, can be tasted in the estate's prized wine blends.

Travelers who land at La Montecchia have a wide range of lodging possibilities, the most spectacular and luxurious being the villa on the top of the small hill (*montecchia*) that lends its name to the estate. "This land has belonged to our family since the eleventh century," says Giordano Emo, "and the villa has been a family home since it was built in 1568, which is why it has retained such an intimate atmosphere." The light restoration of its interiors in 2008, handled with care by Padua-based designer Anna Guarini, who also created some of La Montecchia's wine labels, and by Francesca Papafava, a cousin of Giordano, has left the villa's age-old patina intact.

From a distance Villa La Montecchia, originally conceived as a hunting lodge, looks like something out of a maharaja's dream. Its seven-cubic volume is rendered light and breezy through elaborate pinnacles that surmount the flat sides of the building. Each side of the "cube" has two rows (one for each floor) of arched porticoes or loggias, where one can sit and enjoy the view. "The thing people love most about our villa is the way it fits so harmoniously in the landscape," says Emo. Designed for his family by painter Dario Varotari—a pupil of Veronese with a passion for architecture—the building has a low-spirited,







LEFT: A view of the nineteenth-century Italianate garden as seen from one of the porticoes painted in 1568 by Dario Varotari, a pupil of Veronese who had a passion for architecture.

OPPOSITE: The interiors of La Montecchia are decorated with elaborate murals. Those in this ground-floor bedroom depict various Capodilista family properties. The neoclassical furniture seen here marries seamlessly with the renaissance proportions of the rooms.

artistic uniqueness that sets it apart from other Venetian villas. Varotari conceived this architecture as a three-dimensional canvas on which he could paint the giant murals that are this villa's most exquisite feature. Bright, colorful, perfectly preserved frescoes depicting pagan deities cover nearly every inch of the wall surfaces, both indoors and out, enhancing La Montecchia's dreamy, over-the-top allure. "The setting, with the open loggia and the frescoes mirroring the garden and landscape, is pure theater," says Francesca Magliana, who lives and runs Frassanelle, another spectacular family estate in the vicinity of Padua where travelers can rent comfortable and charming villas.

At La Montecchia, sparsely and beautifully furnished with family heirlooms—many of which were originally conceived for this villa—travelers can indulge in some rare and rich experiences. Lying in one of the enormous beds (all of which have the most exquisite linens, with the family crest embroidered on them, handmade in the region of Puglia, southern Italy), staring at the painted walls and ceilings, trying to figure out who's who among the pagan deities and Roman heroes, is one of them. Another is walking barefoot on the original sixteenth-century Venetian floors (made of crushed pink marble and lime), which feel like fresh velvet under the feet. Or lingering at sunset in one of the open loggias,



Frassanelle, the Papafava family estate, which also welcomes travelers, is just a short bike ride from La Montecchia.



sipping a glass of chilled Fiori d'Arancio, a sparkling white wine with the fragrance of orange blossoms, after which it was named. On special occasions visitors can arrange for one of the chefs from La Montecchia's restaurant, situated on Giordano Emo's property and run by the Alajmos, a family of celebrated restaurateurs (one of their restaurants, Le Calandre, also near Padua, has earned three Michelin stars!), to cook directly in the villa. Candlelit dinners on one of the loggias or in the main dining room overlooking the garden, with the sound of water trickling in the stone fountain, are all part of the experience.

Villa La Montecchia can host up to twelve people, so it is ideal for family gatherings or for those who prefer to travel in groups. Romantic couples or travelers exploring the region on their own may prefer to stay in the estate's luxurious B and B, situated in one of the wings of the medieval castle where Giordano Emo himself has his living quarters. The B and B has only one large bedroom, more like a living room, with high ceilings. It overlooks an enclosed garden with jasmine and roses climbing up stone walls. It has a huge fireplace, which is of great comfort during the cooler days. The interiors of the castle where the B and B is situated are richly furnished. Ancient metal armors—belonging to some Emo Capodilista warriors (of which there were many)—have infused this area with an appealingly Gothic allure. The bedroom, characterized by dark, carved mahogany furniture, has its own private bathroom, of course, and breakfast is served in an adjoining living room or, weather permitting, in the garden. Travelers with children or who need a little more space and independence can opt for an altogether different and more rustic

solution than the villa and the B and B. They can choose from four separate apartments. All are tastefully decorated and include a kitchen, a small living room, and access to a garden. All lodgers residing on the estate have access to La Montecchia Golf Club and use of its swimming pool, tennis court, and restaurant facilities. Wine tastings and visits to the cellars of La Montecchia and to the estate's private museum of ancient agricultural tools are most welcome.

The Veneto region is famous for its wines (Valpolicella, Amarone, Bardolino—to name but a few), and so it is not surprising that there are several thousand wineries spread all over the territory. What is rare, strangely enough, is to find wineries in the region that also offer good hospitality. This is why La Montecchia is such a precious address: it is the ideal place for travelers eager to leave the touristy bustle of Venice behind for a while at least, and explore the region's lesser-known countryside. The Euganean Hills, just south of La Montecchia, have been celebrated for centuries for their picturesque beauty and their hot springs. Many of the villages nestled around these hills are charming and worth a tour.

Towns such as Padua and Verona, with their exquisite city centers, churches, and museums, are a short drive from La Montecchia. The Palladian villas built along the Brenta river are definitely a must-see, and so are some of the great Venetian gardens, such as Villa Emo alla Rocella (belonging to another cousin of Giordano's) and Villa Barberigo. "One mustn't forget that ours is a region with a strong and varied culinary tradition," says Giordano Emo, "which is why our traveling guests often indulge in some excellent food and wine in between sightseeing expeditions."

The eighteenth-century table
was designed for this room,
also called "the architectural
room" for its murals.



TENUTA DI MARSILIANA

THE WILD-AT-HEART
PLEASURES OF MAREMMA



PREVIOUS PAGES: A short distance from Marsiliana, in southern Tuscany, is La Panna farm store (left). The inner courtyard of Marsiliana (right) with its fountain and houses, is surrounded by medieval walls and guarded by a watchtower.

OPPOSITE: The interiors of the Corsinis' eighteenth-century palazzo at Marsiliana exude the lived-in atmosphere of a much-loved family home. During the cooler months, guests gather around this fireplace before dinner for a glass of Marsiliana wine and some prosciutto.

DRIVING THROUGH Tuscany on the Aurelia, the ancient Roman roadway that runs southward along the Tyrrhenian coastline from the town of Pisa all the way down to Rome, travelers will find themselves immersed in a landscape of low, undulating hills, marshlands brimming with wildlife, and pristine dune beaches bordered by resin-scented forests of umbrella pines. This is Maremma, from the Latin *maritimus*, meaning "by the sea": a largely untouched territory in southwest Tuscany.

On top of a small hill some nine miles inland from the coastal town of Orbetello, and a short drive from the fashionable town of Capalbio, is Tenuta di Marsiliana, a 7,400-acre estate crowned by a castle surrounded by a medieval hamlet and some farmhouses. This estate belongs to Filippo and Giorgiana Corsini, scions of a thousand-year-old Florentine family whose illustrious forebears include popes, princes, and Renaissance bankers. Their son Duccio, who runs the family's Chianti wine estate at Le Corti, near Florence, has established a thriving winery here. Tenuta di Marsiliana offers many and varied lodging possibilities and is the perfect base for visitors eager to discover the treasures—both natural and cultural—of this lesser-known region of Tuscany.

The entrance to the castle and hamlet of Marsiliana, the focal point of the estate, sits at the end of a winding dirt road flanked by monumental cypress trees. Tall stone walls envelop the

architectural complex, which includes a medieval tower and chapel, several houses, some of which are available to rent, and a vast eighteenth-century palazzo, which the Corsinis have used as a rural retreat for generations. Travelers who would like to experience what it feels like to live in a real castle, enjoying all the trimmings of a well-honed princely family home, such as a live-in cook, two chambermaids, and a gardener, should stay here if they can afford to. Those who prefer a more rustic (and inexpensive) retreat can stay in one of two apartments in the nearby hamlet or in one of several farmhouses scattered around the estate. All lodgings are available for one week or longer.

"For centuries this region was referred to as Maremma l'Amara—'Maremma the Bitter,'" says Sabina Corsini, the eldest daughter of Giorgiana and Filippo, who spends several months a year in Marsiliana looking after the estate and tending to her horses. "It was a place to be avoided at all costs." No wonder. Armed bandits scoured the region's roads on horseback in search of unprotected travelers to rob and occasionally kill. Though rare, these incidents occurred until the end of the nineteenth century. The mosquito-infested coastline was also prey to Saracen pirates and malaria. "Only the wild beasts that hate the cultivated fields," as Dante wrote, "make their lairs in the Tuscan Maremma." The area took a turn for the better in 1759, when an enterprising





Corsini—Filippo, duke of Casigliano and prince of Sismano—came to the region with a mission: to introduce “modern” agriculture to this backward and poverty-stricken area. His successful enterprise anchored the Corsini family—who own magnificent estates in other parts of Tuscany as well—to this particular territory for generations to come.

The imposing exteriors of the Marsiliana castle, originally built to resist attacks from bandits and other enemies, convey nothing of the cozy atmosphere inside. Lodgers staying in the Corsini family palazzo, a vast eighteenth-century building encased between the ancient walls and the medieval tower, or in one of the hamlet’s smaller apartments will step through the ancient portal, crowned by a family stone crest, and will be greeted by gurgling fountains, shaded porticoes, flowery windowsills, and a couple of gentle, tail-wagging dogs. To one side of the complex is a cluster of smaller houses in brick and stone. Jolanda, the excellent family cook who also cooks for people renting the family palazzo, lives in one of them. The farmer and his family live in another.

The sprawling Corsini family—the prince and the princess, their four grown children, the numerous grandchildren, and an array of uncles, aunts, and cousins—get together in the palazzo throughout the year. Needless to say, there are plenty of bedrooms, bathrooms, and sitting rooms of all sizes and colors. Many of them look onto a charming nineteenth-century Victorian-style garden of palm trees, orange groves, and English roses. Comfortable sofas and armchairs, draped with fading chintzes, bear testimony to generations of entertaining, family reunions, and toasty nights by the fire playing backgammon or charades.

ABOVE: Duccio Cor
produces some excellent w
and olive oil at Marsill
These, together with f
fruits and vegetables fr
the garden and other loc
produced ingredients, cr
memorable me

OPPOSITE: There are ple
of bedrooms, bathrooms,
living rooms of all sizes
colors at Marsiliana. “Gu
who rent our house don’t
the patina of the ages.”
Sabina Cor





"Guests who rent our house don't mind the patina of the ages and the slight wear and tear that comes with it," says Sabina. "On the contrary, they enjoy the timeless atmosphere and all the small luxuries of entering a well-lived, and much-loved, home." These treats include abundant vases filled with fresh flowers from the garden; crackling fireplaces in winter; a well-tended garden and swimming pool in summer; tables beautifully set with family silverware and crockery; and excellent home-cooked food using local produce and vegetables from the garden. All the bedrooms have been charmingly furnished with family furniture; shelves in the living room and library, for example, are filled with well-worn leather-bound books; painted family portraits hang next to watercolors by various members of the family, including Princess Giorgia, who sometimes organizes watercolor courses in Marsiliana. Ever eager to introduce travelers to the traditional Maremma way of life, the Corsinis are happy to organize horseback excursions, guided hikes in the forest, bird-watching trips, and courses on Tuscan home cooking. Tours of Marsiliana's olive groves, vineyards, and wine cellar are part of the experience. Upon request, Duccio Corsini and his wife, Clotilde, will organize one of Marsiliana's memorable wine tasting dinner parties.

There are plenty of things to keep one busy in Maremma. In nearby Monte Argentario, boats

can be arranged for daily excursion; in Feniglia, bikes are available for exploring the woods and pristine dune beaches. Those seeking a social scene can rent a beach umbrella at the cosmopolitan and fashionable Ultima Spiaggia resort in nearby Chiarone. Highbrow culture is also part of the Maremma experience. Capalbio, a stony medieval village in the vicinity of Marsiliana, comes alive each summer from May through to October with literary and film festivals. Massa Marittima, with its cobbled alleys, majestic altarpieces, and Romanesque churches is a medieval gem. So are tiny Sovana, little more than a single street but with one of Tuscany's loveliest churches, spectacular Pitigliano, surrounded by miles of eerie Etruscan tombs; Magliano and its ruined abbey; Saturnia and its hot springs; and Sorano, with its medieval fortress. Niki de Saint Phalle's sculpture garden, open to the public in nearby Garavicchio, and the Frantoio, a vibrant art gallery-bar-restaurant in the town of Capalbio, offer travelers the opportunity to immerse themselves in some extraordinary expressions of contemporary art.

"Marsiliana is a place with a strong personality—you either love it or hate it," concludes Sabina Corsini. "I would say it is a place best suited for the discerning traveler. Someone who knows how to mix the luster and fun of life by the sea with the quieter pleasures of rural living."

There is always bustling activity in Marsiliana's kitchen. Jolanda, the cook, and her helper feed a full house of twenty or more guests. A dinner party for many more people can easily be arranged.



VILLA LA FOCE AND CHIARENTANA

IN THE MIDST OF VAL D'ORCIA



PREVIOUS PAGES: The romantic pergola of wisteria (left), planted by Iris Origo and English architect Cecil Pinsent in 1931, leads onto a terrace with dizzying views of Mount Amiata and the Orcia Valley. This mule (right) is one of several domestic animals that live on Chiarentana, Donata Origo's farm, a short walk from La Foce.

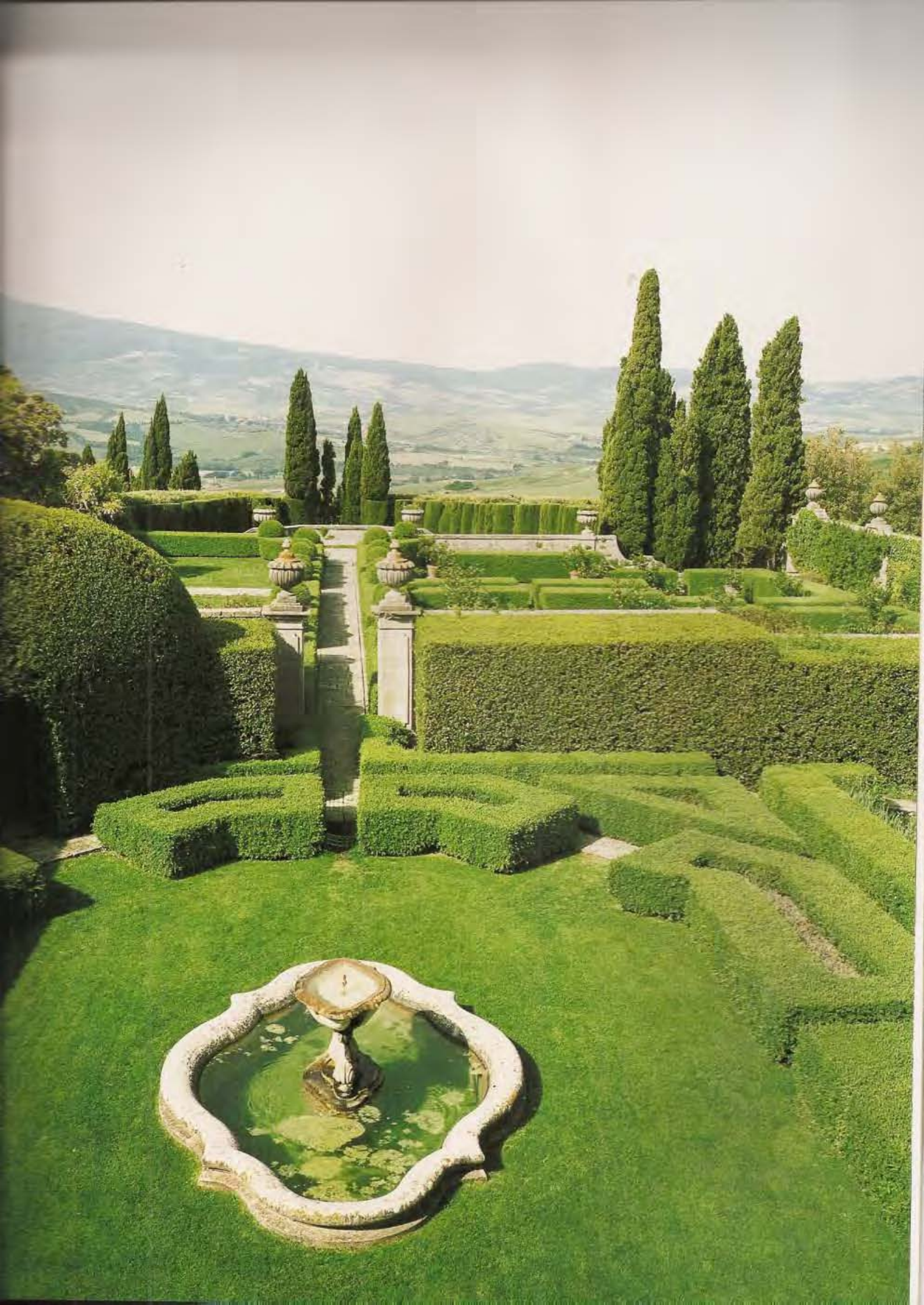
OPPOSITE: The Italianate garden of La Foce was created by Cecil Pinsent in the 1930s. Guests can take a guided tour, ending with a drink under the pergola.

AT FIRST glance Villa La Foce and the nearby thirteenth-century fortified farmhouse of Chiarentana, both set in the landscape of Val d'Orcia, southern Tuscany, couldn't be more different in style and atmosphere. La Foce is a graceful, aristocratic villa perched high on a cypress-lined hill and surrounded by an exquisitely manicured garden complete with stone deities, trimmed boxwood, and gurgling fountains. Chiarentana, on the other hand, though just a brief walk from La Foce, is a stark, severe-looking building with a large stone-paved inner courtyard. With its massive walls of local hand-cut stones and its rather small windows, which protect its interiors from the glaring heat of summer and the cold winds of winter, Chiarentana exudes an aura of strength and isolation that sets it apart from the more sophisticated and romantic allure of Villa La Foce.

La Foce and Chiarentana both belong to the vast agricultural estate that takes its name from the villa that flourished in the 1930s under the attentive care of owner Marchese Antonio Origo, an Italian aristocrat with a talent for agriculture, and his American wife, writer and scholar Iris Cutting Origo. The Origos bought this estate in 1924, soon after they married. It was a derelict property at the time, situated in an area whose dwindling population was crushed by poverty and illiteracy. Together, the Origos helped transform this area into a thriving community with a hospital, schools, and child care for the workers'

families. As Iris Origo (a Jamesian character in her own right) wrote in her poignant autobiography titled *Images and Shadows*, the aspect that captivated her and her husband as soon as they set eyes on this desolate valley was its potential for change: "That vast, solitary, unspoilt landscape charmed and enthralled us: to live in the shadow of that mysterious mountain, to halt the erosion of those steep hills, to transform that bare clay into fields of grain, to turn those mutilated woods green again . . . that, we were sure, was the life we wanted."

The terraced garden of La Foce, with its stone tables and its scented pergolas literally dripping with roses and wisteria, was born out of Iris Origo's longing for a place, she wrote, "in which to read and think." Her daughter Benedetta, who now lives in the villa and tends to her late mother's garden with knowledge and sensitivity, believes that what sparked her mother's desire to create this ambitious garden was the harsh climate of the Val d'Orcia—cold and windy in winter and barren and dry in the summer. It was essential for her mother, she explains, "to create a kind of haven for herself, with green grass and geometrical box hedges to give a sense of order to nature, a place where she could not only 'read and think' but also write her books and talk to friends." Indeed, it was a family friend, English architect Cecil Pinsent, to whom she turned to help her convert the unkempt land surrounding





ABOVE AND RIGHT: Villa La Foce can host up to twenty guests. The bedrooms, and indeed all the interiors, reflect a time-worn elegance. Most rooms command stunning views of the garden and the surrounding valley.

OPPOSITE: The library, where Iris and Antonio Origo and their circle of cosmopolitan friends spend many evenings, is one of the focal points of life at La Foce. During the cooler months guests meet here for drinks and chats before and after dinner.



her sixteenth-century villa into a complex architecture in the manner of the great Renaissance gardens of Florence or Rome.

The garden at nearby Chiarentana, designed by the well-known Italian gardener and writer Oliva di Collobiano, has none of the structured formality that characterizes La Foce. The flowing lines of this garden, with its abundance of wildflowers and roses, merge seamlessly into the surrounding countryside. Magnificent olive groves that provide the fruits for the prized olive oil made by Iris's daughter, Donata Origo, surround the garden. This verdant setting, filled with lavender and rosemary bushes, includes a large playground for children, complete with an elaborate

tree house and an oval swimming pool. "I am extremely keen on creating a safe and friendly environment for children and families who come to stay," says owner Donata Origo. Guests who enroll in one of the numerous vegetarian cooking courses organized throughout the year at Chiarentana will also make frequent visits to the magnificent vegetable garden and orchard. According to Donata, the garden is the place where guests tend to spend most of their time—strolling, reading, sketching, or simply taking a snooze—in between sightseeing trips to some of the nearby towns, such as the Renaissance jewel of Pienza, just a short drive away, or the ancient thermal town of Bagno Vignoni.







The interiors, too, at La Foce and Chiarentana strongly contrast each other. La Foce's pastel-colored murals, smoke-scented library lined with ancient leather-bound books, and rooms filled with eighteenth- and early-nineteenth-century family heirlooms exude a graceful elegance that is both romantic and cosmopolitan. Guests who stay at the villa have the unique opportunity to experience life on a Tuscan estate that brings to mind the privilege and sophistication of a Henry James setting. The attentive service, which includes an excellent local cook and staff tending the house and garden, is part of the thrill of being there.

The interiors at Chiarentana, with its white-washed walls and solid wooden furniture, suggest a more rustic and timeless ambiance than those of its sister down the road. Only the abundance of contemporary art on the walls, such as the oil paintings by Seboo Migone, the London-based artist-son of the owner of this farm, brings one back to the present. This artistic element has lured many painters to use Chiarentana both as base and inspiration. Small groups of artists can often be seen in the gardens or fields deep at work

on their sketchbooks or watercolors. At La Foce, the famed Origo creativity has flourished in yet another way since Benedetta, with the help of her son Antonio Lisy, a cellist and music director, established an annual classical music festival. Every summer since the mid-1980s international chamber musicians come to stay on the estate and perform in the villa courtyard and in local piazzas and churches.

ABOVE LEFT: Donata Origo produces four monovarieties of extra virgin olive oil at Chiarentana.

ABOVE RIGHT: Meals at Chiarentana sometimes take place under the shade of this pergola near the wood oven where bread and pizza are baked regularly.

OPPOSITE: Chiarentana attracts visitors from all over the world eager to enroll in one of Donata Origo's vegetarian cooking courses or for drawing and watercolor classes that take place throughout the year.

USEFUL WEBSITES FOR PLANNING A TRIP IN RURAL ITALY

Exploring the rural havens described in this book will lead you off the beaten track of conventional tourism. Though there are fairly good train routes and numerous airports scattered all over Italy, you will eventually need a car (or a bike or a motorbike) to make your way from one place to the next. You will be cutting through forests and navigating dirt roads, winding your way around hills and up and down steep mountain passages: a sturdy four-wheel-drive vehicle is not a bad idea. A good road map is essential, as are a cell phone and a comfortable pair of shoes. Architectural styles, culinary traditions, and even dialects vary substantially from one area to the next and even from one town to another. Many Italians in rural areas haven't mastered English, so a few essential vocabulary words will come in handy, too.

www.agriturist.it

Founded in 1965, Agriturismo was one of the first associations to initiate "rural tourism" in Italy. The website profiles 1,600 places all over the peninsula.

www.slowfood.com

Slow Food is an eco-gastronomic association founded by Carlo Petrini that promotes "responsible" eating. The site is extraordinarily useful for information on food producers.

www.fondoambiente.it

Fondo Ambiente Italiano is a nonprofit organization founded to protect and preserve the Italian artistic and environmental heritage of historic and natural significance.

www.paesaggioculturaleitaliano.com

Paesaggio Culturale Italiano sponsors cultural tourism. The aim of the resorts publicized on this website is to preserve Italy's literary and natural heritage.

www.apvoi.com

A Private View of Italy encourages travelers to appreciate the historic palaces and villas all over Italy, and allows them to discover the treasures that are hidden behind closed doors.

www.ecoluxury.com

EcoLuxury offers itineraries at retreats both in Italy and around the world "that are committed to reduce their impact on nature [and] on surrounding people ... whilst offering the highest level of luxury in hospitality."

www.liveinit.com

Live In It is an agency that offers holiday rentals in Italian country houses, seaside villas, and mountain chalets.

www.trustandtravel.com

Trust in taste, experience, lifestyle, communication, people, and tradition is Trust and Travel's philosophy and the criteria with which the website selects the publicized estates located in the Veneto, Tuscany, and Sardinia.

www.insidersitaly.com

Insiders Italy aims at the promotion of personalized travel itineraries. Marjorie Shaw, who is in charge of the travel planning, ensures that clients' requests and interests merge with her insider's knowledge.

www.pilgrimsway.it

This website offers a glimpse into the stunning rural properties belonging to

Giorgio and Ilaria Miani, all of which are available to rent. The website must be accessed through a password (power).

www.isolarossa.co.uk

Isola Rossa and Dimore Italiane offer a rental service of villas and apartments in the Tuscany region. The villas are mainly located around Porto Ercole and in the wild area of Maremma. The website includes extensive reviews of each estate accompanied by beautiful images of interiors and exteriors.

www.tastetours.toscana.it

Taste Tours offers a wide array of tours in the Tuscany area. The website is particularly for those who want to explore the many facets of this region.

www.woof.it

World Wide Opportunity on Organic Farms was created with the intention of promoting an "understanding for organic and biodynamic ways of living." Accommodation in WWOOF farms is "offered in return for volunteer help."

www.salentonascosto.it

Salento Nascosto provides a helpful browser for rentals in the beautiful area of Salento (Puglia) in southern Italy.

AN INSIDER'S GUIDE TO WHERE TO STAY IN RURAL ITALY

The following list provides essential information about how to contact farming estates and resorts where travelers can stay in rural Italy. The list is the fruit of an intense collaboration and word-of-mouth research among journalists, writers, farmers, and friends, both Italian and foreign, who know Italy well and have traveled extensively throughout the country. Despite the rising success of rural hospitality, it is difficult to find a reliable guide to it. This list will *not* fill the gap. Hopefully, however, it will offer readers and would-be travelers the names and websites of some reliable farming estates and resorts that offer a wide range of hospitality catering to all tastes and budgets in addition to the ones featured throughout this book.

NOTE: The information contained in this list is subject to change. Please check the website and discuss details and prices with the owners before making your booking.

VALLE D'AOSTA

AOSTA PROVINCE

AGRITURISMO LA VRILLE

Hervé Deguillame
Hameau du Grandzon 1
11020 Verrayes (AO)
www.lavrilite-agritourisme.com
(+39) 0165543018
Signature Products: wine, fruits and vegetables, sheep, corn

AGRITURISMO VERGER PLEIN SOLEIL

Lorena Meggiolaro
Frazione Jacquemin 5
11010 Saint-Pierre (AO)
www.vergerpleinsoleil.com
(+39) 0165903366
Signature Products: fruits

AGRITURISMO LES ECUREUILS

Glori Gontier
Frazione Homené Dessus 8
11010 Saint-Pierre (AO)
www.lesecurails.it
(+39) 0165903831
(+39) 0165909849
Signature Products: cheese, salami, wool

TRENTINO-ALTO ADIGE

BOLZANO PROVINCE

PENSION BRIOL (PAGE 15)
Johanna and Urban von Klebelsberg
39040 Barbiano Tre Chiese
Via Briol 1
Val d'Isarco Eisacktal (BZ)
www.briol.it
info@briol.it
(+39) 0471650125
Signature Features: park, gourmet Tyrolean cuisine

VENETO

TREVISO PROVINCE

RELAIS DUCA DI DOLLE

Antonio Bisol
Loc. Rolle
Via Pia Orientale
31030 Cison di Valmarino (TV)
www.bisol.it
foresteria@bisol.it
(+39) 0438975809
(+39) 0438975792
Signature Product: wine

VILLA SANDI

Giancarlo Moretti Polegato
Loc. Zecchei
Via Tessere 1
31049 Valdobbiadene (TV)
www.locandasandi.it
(+39) 0423976239
Signature Product: wine

PADUA PROVINCE

LA MONTECCHIA (PAGE 23)

Giordano Emo Capodilista
Via Montecchia 16
35030 Selvazzano Dentro (PD)
www.lamontecchia.it
agriturismo@lamontecchia.it
(+39) 04315224349
(+39) 04315224885
Signature Product: wine

FRASSANELLE

Papafava Antonini dei Carraresi Family
Via Frassanelle 14
35030 Rovolon (PD)
www.frassanelle.com
info@frassanelle.com
(+39) 0498751234
(+39) 0499900054
Signature Feature: botanical park

PODERE IN TORRE

Giulia Tomigari
Via San Gius. 28
53022 Greve in Chianti (SI)
www.greve-in-chianti.com/poderetorre.htm
poderetorre@greve-in-chianti.com
(+39) 0577384774
Signature Products: wine, extra virgin olive oil

VILLA LA FOCE AND CHIARENTANA (PAGE 75)

Benedetta and Donata Origo
Strada della Vittoria 61
53040 Chianciano Terme (SI)
www.lafoce.com
info@lafoce.com
(+39) 0577849101
Signature Product: extra virgin olive oil

CASTELLO ROMITORIO (PAGE 83)

Sandro Chia
Loc. Romitorio, 279
53024 Montalcino (SI)
www.castelloromitorio.com
info@castelloromitorio.com
(+39) 0577847212
(+39) 0577847110
Signature Products: wine, extra virgin olive oil

BORGIO DI CASTELVECCHIO

Simona de Angelis
Borgio di Castelvecchio/Contignano-
Radiocofani
53040 (SI)
www.borgiodicatelvecchio.com
info@borgiodicatelvecchio.com
(+39) 057852165
(+39) 057852014
Signature Products: wheat, extra virgin olive oil, pigs, horses

CASTELLO CERVINI

Cervini Family
Vino d'Orcia
53020 (SI)
www.palazzocervini.com
www.trustandtravel.com
(+39) 3479237588
Signature Products: chestnuts, sheep

AGRITURISMO LA PETRAIA

Susan and Michael Grant
53017 Radda in Chianti (SI)
www.lapetraia.com
info@lapetraia.com
(+39) 0577738582
(+39) 0577739009
Signature Products: wine, extra virgin olive oil, honey, lavender, fruits and vegetables, hens, turkeys, geese, ducks, rabbits, quail

CASTELLO DI VOLPAIA

Giovanna Stianti
Loc. Volpaia-Coltassala
53017 Radda in Chianti (SI)
www.volpaia.it
info@volpaia.it
(+39) 0577738066
(+39) 0577738619
Signature Products: wine, extra virgin olive oil, vinegar

ROCCA DELLE MACIE

Zingarelli Family
Loc. Le Macie 45
53011 Castellina in Chianti (SI)
www.roccadellemacie.com
rocca@roccadellemacie.com
(+39) 05777321
(+39) 0577743150
Signature Products: wine, extra virgin olive oil, grappa

TENUTA DI LILLIANO

Giulio and Pietro Ruspoli
Loc. Lilliano
53011 Castellina in Chianti (SI)
www.lilliano.it
info@lilliano.it
(+39) 0577743070
(+39) 0577743036
Signature Products: wine, extra virgin olive oil, grappa, cereals

VILLA DIEVOLE

Loc. Dievole 6
53019 Castelnuovo Berardenga (SI)
www.villa-dievole.com
villa.dievole@dievole.it
(+39) 0577322632
(+39) 0577321018
Signature Product: wine

FATTORIA IL COLLE DI TREQUANDA

Donatella Cinelli Colombini
53020 Trequanda (SI)
www.cinellicolombini.it
info@cinellicolombini.it
(+39) 0577662108
(+39) 0577662202
Signature Product: wine

IL PARADISO DI FRASSINA

Giancarlo Cignozzi
Loc. Frassina 41
53024 Montalcino (SI)
www.alparadisodifrassina.it
alparadiso@tiscali.it
(+39) 0577839031
Signature Products: wine, extra virgin olive oil

STOMENNANO

Grassi Family
53035 Monteriggioni (SI)
www.stomennano.it
info@stomennano.it
(+39) 0577304033
Signature Product: wine

PODERE SALICUTTI

Francesco R. Leanza
Podere Salicutti 174
53024 Montalcino (SI)
www.poderesalicutti.it
info@poderesalicutti.it
(+39) 0577847003
Signature Products: wine, extra virgin olive oil

VILLA DI ARGIANO

Noemi Marone Cinzano
S. Angelo in Colle
53024 Montalcino (SI)
www.argiano.net
argiano@argiano.net
(+39) 0577844037
(+39) 0577844210
Signature Products: wine, extra virgin olive oil

BADIA A COLTIBUONO

Strucchi Prinetti Family
Loc. Badia Coltibuono
53013 Gaiole in Chianti (SI)
www.coltibuono.com
info@coltibuono.com
(+39) 057774481
(+39) 0577744839
Signature Products: wine, grappa, extra virgin olive oil

CASTELLO DI FONTERUTOLI

Mazzei Family
Via Puccini 4
Loc. Fonterutoli
I-53011 Castellina in Chianti (SI)
www.fonterutoli.it
(+39) 0577741385
(+39) 0577740676
Signature Products: wine, lavender products, extra virgin olive oil

IL PERO DI CETINALE

Chigi Zondadari Family
Loc. Cetinale Acaiano
53018 Sovicille (SI)
www.ilperodicetinale.com
info@ilperodicetinale.com
(+39) 0577044425
(+39) 0577311146
Signature Product: extra virgin olive oil

IL BORGO DI VESCINE

Paladin Family
Loc. Vescine
53017 Radda in Chianti (SI)
www.vescine.it
info@vescine.it
(+39) 0577741144
(+39) 0577740263
Signature Product: wine

RELAIS LA SUVERA

Giuseppe Ricci Paracciani
Via della Suvera 70
53031 Pievescola (SI)
www.lasuvera.it
lasuvera@lasuvera.it
(+39) 0577960300
(+39) 0577960220
Signature Product: wine

CASTIGLION DEL BOSCO LUXURY RESORT

Ferragamo Family
Loc. Castiglion del Bosco
53100 Montalcino (SI)
www.castigliondelbosco.com
reservation@castigliondelbosco.com
(+39) 0577807078
(+39) 0577808266
Signature Feature: golf course
Signature Products: wine, extra virgin olive oil

CASTELLO BANFI IL BORGO

Mariani Family
Loc. Sant'Angelo Scalo
53024 Poggio alle Mura (SI)
www.castellobanfi.it
banfi@banfi.it
(+39) 0577877700
Signature Product: wine

VALLEBUA ESTATE

Roberta Riccardi
Loc. Montauto 13
53037 San Gimignano (SI)
www.vallebuia.com
vallebuia@vallebuia.com
(+39) 0577941239
Signature Product: wine

LA LOCANDA

Guido Bevilacqua
Strada Sterrata per Panzano
Loc. Montanino
53017 Radda in Chianti (SI)
www.lalocanda.it
info@lalocanda.it
(+39) 0577738833
(+39) 0577739263
Signature Product: wine

CASTELLO DI ARGIANO

Sesti Family
Castello di Argiano
53020 Montalcino (SI)
elisa@sesti.it
(+39) 0577844113
Signature Products: wine, extra virgin olive oil

LA PIEVE DI POGGIO ALLE MURA

Clara Gotti
Loc. Poggio alle Mura
Strada Prov. Maremmana
53024 Montalcino (SI)
www.lapievedipoggioallemura.it
info@lapievedipoggioallemura.it
(+39) 0577816604
Signature Product: wine

GROSSETO PROVINCE—MAREMMA

CASTELLO DI POTENTINO (PAGE 93)

Greene Family
Castello di Potentino
58038 Seggiano (GR)
www.potentino.com
info@potentino.com
(+39) 0564950326
(+39) 0564950014
Signature Products: wine, extra virgin olive oil

CASTELLO DI VICARELLO (PAGE 101)

Carlo and Aurora Bacceschi Berti
Castello di Vicarello
58044 Poggi del Sasso
Cinigiano (GR)
www.vicarelo.it
info@vicarello.it
(+39) 0564990718
Signature Products: wine, extra virgin olive oil

TENUTA DI MARSILIANA (PAGE 109)

Corsini Family
Loc. Marsiliana
58014 Manciano (GR)
www.tenutamarsiliana.it
marsiliana@principescorsini.com
(+39) 0564605060
(+39) 0558290089
Signature Products: wine, extra virgin olive oil

FATTORIA DI POGGIO FOCO

Ettore and Francesco Kovarič
Loc. Poggio Foco
58014 Manciano (GR)
(+39) 0564620970
www.poggiofoco.it
Signature Products: biological crops, wine

FATTORIA LE MACCHIE ALTE

Giovanni Detti
Loc. Poderi di Montemerano
58014 Manciano (GR)
www.lemacchiealte.it
(+39) 0564620878
Signature Products: cows, Sienese pigs, extra virgin olive oil, other food products

AGRITURISMO GRAZIA

Maria Grazia Cantore
Via Aurelia Km 140,100
58016 Orbetello (GR)
www.agriturismograzia.com
info@agriturismograzia.com
(+39) 0564881182
Signature Product: extra virgin olive oil

AGRITURISMO POGGIO MARIANNINO

Sandro Chiesa and Heidi Kaufmann
58044 Cinigiano (GR)
www.mariannino.com
(+39) 0564962176
Signature Product: extra virgin olive oil

LA MELOSA

Gemma Solari and Gabriele Rum
Strada Provinciale 157
58036 Roccastrada (GR)
www.lamelosa.it
(+39) 0564563349
(+39) 0564563289
Signature Product: extra virgin olive oil

ANTICA FATTORIA LA PARRINA

Franca Spinola
Via Aurelia 146
Loc. Parrina
58010 Albinia (GR)
www.parrina.it
info@parrina.it
(+39) 0564862626
(+39) 0564865586
Signature Feature: farmers' market
Signature Products: wine, cheese, tomato
preserves, fruit preserves, extra virgin
olive oil

VILLA IL TESORO

Roberto Guldner
Loc. Valpiana Sud-Ovest 12.5 km
58020 Valpiana (GR)
www.villailtesoro.com
welcome@villailtesoro.com
(+39) 056692971
(+39) 0566929760
Signature Product: wine

AGRITURISMO OFFICINALI DI MONTAUTO

Luigi Scognamiglio
Loc. Santa Barbera di Montauto
S.P.P. Manciano – Vulci km 10.3
58014 Manciano (GR)
www.officinalidimontauto.it
info@officinalidimontauto.it
(+39) 0236522069
Signature Products: extra virgin olive oil,
lavender-based cosmetics, herbal teas,
lavender candles, honey, natural dietary
supplements

LOCANDA ROSSA

Lorenza Jona
Strada Poggio La Pescia 18
58011 Capalbio (GR)
www.locandarossa.com
info@locandarossa.com
(+39) 0564890462
(+39) 0564895049
Signature Product: extra virgin olive oil

L'ANDANA TENUTA LA BADIOLA

Moretti Family
Loc. Badiola
58043 Castiglione della Pescaia (GR)
www.andana.it
info@andana.it
(+39) 0564944800
Signature Products: extra virgin olive oil,
wine

LA SELVA AZIENDA BIOAGRICOLA

Karl Egger
Via Pod. La Selva 138
58015 Orbetello (GR)
www.laselva-bio.eu
info@laselva-bio.eu
(+39) 0564885669
(+39) 0564885722
Signature Products: organic fruits and
vegetables, wine

HOTEL SOVANA

Luciano Caruso
Via del Duomo 66
58010 Sovana (GR)
www.sovanahotel.it
(+39) 0564617030
(+39) 0564617126
Signature Product: extra virgin olive oil

TORRE TRAPPOLA

Marina Ranieri Pisaneschi
Loc. La Trappola
58100 (GR)
www.trustandtravel.com
mariapisaneschi@virgilio.it
(+39) 0564400198
(+39) 3475903713
Signature Products: wheat, cows, horses

PARDINI'S HERMITAGE

Pardini Family
Cala degli Alberi
58013 Isola del Giglio (Island of Giglio, off the
Maremma coast) (GR)
www.hermit.it
(+39) 0564809034
(+39) 0564809177
Signature Products: fruits and vegetables,
pigs, donkeys

UMBRIA

PERUGIA PROVINCE

CASTELLO DI RESCHIO (PAGE 119)

Bolza Family
Fattoria di Reschio
06060 Lisciano Niccone (PG)
www.reschio.com
info@reschio.com
(+39) 075844362
(+39) 075844363
Signature Products: extra virgin olive oil,
oak and chestnut woods, porcini and
white truffles

TENUTA DI FASSIA

Rita Berettini
Loc. Santa Maria Maddalena 46
06024 Ponte d'Assi, Gubbio (PG)
www.tenutadifassia.it
info@tenutadifassia.it
(+39) 0759279275
(+39) 0759277652
Signature Products: fruits and vegetables,
honey, fruit preserves

AGRITURISMO I MANDORLI

Sorelle Zappelli
Loc. Fondaccio 6
06039 Bovara di Trevi (PG)
www.agriturismoimandorli.com
info@agriturismoimandorli.com
(+39) 074278669
Signature Product: extra virgin olive oil