



OVERVIEW

BEYOND THE RUSH

Where nature meets luxury beyond the bound of the known.

Situated in the heart of Tuscany, Borgo Santo Pietro merges a luxury five-star boutique hotel and wellness concept with a 'farm to plate' philosophy on a 300-acre, organically cultivated estate.

Immersed in 13 acres of sublime gardens, the 800-year-old villa's individually designed rooms feature such details as antiques, bespoke beds and frescoes executed by hand. Borgo Santo Pietro's garden suites combine this intimate luxury with ultimate seclusion, as light-filled, airy interiors open onto leafy private terraces with outdoor fireplaces, lounge areas and entirely private gardens.

A spirit of collaboration and deep-rooted wellness permeate the estate, where the Michelin-starred chef works with farmers and culinary gardeners to craft dishes using tailor-made ingredients, an onsite skincare laboratory produces the hotel's natural amenities with ingredients harvested from the farm, and the Borgo spa blends freshly picked seasonal plants and healing herbs into purifying tisanes and therapeutic treatments. Borgo Santo Pietro's 'Meditation Walk' leads guests out of the garden and into the Valle Serena to explore trails through the forest and along the River Merse.

Guests are invited to immerse themselves in the 'Borgo Santo Pietro experience' with cooking lessons at the Borgo Cooking School and artisan cheesemaking at the dairy, wine degustations, flower-arranging sessions with the in-house florist, and lakeside art lessons with the resident artist. Beyond Borgo Santo Pietro, the Concierge arranges activities ranging from exclusive private truffle hunts led by a professional truffle hunter, Vespa excursions and Bolgheri wine-tasting tours to breathtaking helicopter rides over the sunlit Tuscan countryside.

For more information or press enquiries, please contact:

PR Manager Margaux Asteghene: margaux.asteghene@borgosantopietro - 347 538 2764





BEYOND BORGO SANTO PIETRO ...

Art, history, fine dining and leisure: Tuscany offers an abundance of activities, whatever your inclination or passion.

CULTURE TRAIL

Just outside Borgo Santo Pietro, guests can find San Galgano's legendary 'sword in the stone' at the nearby **Chapel of Montesiepi**, view the dramatic ruins of the **Abbey of San Galgano** and explore the medieval streets of **Chiusdino**, where visitors can see imprints in a rock allegedly left by San Galgano's horse as he knelt before a vision of St Michael the Archangel, and browse the San Galgano Civic and Diocesan Museum of Sacred Art.

Rich in history, art treasures and host to the famous Palio, **Siena** is a mere 35 minutes away, while Florence, the cradle of Renaissance art, architecture and humanist philosophy, can be reached in an hour.

Known as the 'City of Crystal', **Colle di Val d'Elsa** is renowned for its artisan glassmaking workshops, drawing visitors from all over the world and situated a half-hour's drive away, while 15 minutes further along the Tuscan cultural trail **San Gimignano's** striking skyline of 'medieval skyscrapers' offers spectacular views and a winding streetscape of art galleries, restaurants and wine shops specialised in the local Vernaccia. The impressive medieval walled towns of **Volterra** and **Monteriggioni** (50 minutes and 35 minutes from Borgo Santo Pietro respectively) both offer theatrical backdrops to a day's exploration of local history.

CULTURAL TOURS

Borgo Santo Pietro offers several exclusive cultural tours, including the "**Sword in the Stone' Knights and Pilgrims' tour**, which explores the San Galgano legend in depth; '**On the Trail of the Knights Templar**', which examines the Templar mysteries surrounding San Galgano and traces left behind in the city of Siena; and '**Through the Crystal Glass: Reflections of Tuscan Culture**' which takes visitors to discover the brilliantly coloured crystal-making tradition and medieval town of Colle di Val d'Elsa.

Our Concierge can also arrange for a private chauffeur to various sites of interest, and tickets to **medieval festivals**, world-class **museums and art galleries** and **music concerts and festivals**.

WINE & GASTRONOMY

Wine lovers can take our exclusive **Bolgheri** wine-tasting tour near the Tuscan coast, follow **Brunello di Montalcino** wine back to its source at an award-winning winery, and venture into the heart of the Chianti on our **Chianti Classico** tour.

Borgo Santo Pietro also offers an exclusive **truffle hunt** in private forest with our professional truffle guide and his charismatic dogs, after which the truffles found are transformed into lunch at a local restaurant.

LEISURE & ADVENTURE

Golf enthusiasts can indulge their passion at the 18-hole **Royal Golf La Bagnaia** club in Siena or **Pelagone Golf Club Toscana** overlooking the Tuscan Maremma, while guests keen to explore Florence's top boutiques and hidden artisan workshops can do so with a **personal shopper**.

Borgo Santo Pietro also offers guests the opportunity to delve into **underground caverns**, explore the surrounding countryside on **horseback**, experience Tuscany's wild side with a **quad bike adventure** or indulge the ultimate Italian road fantasy with a **Ferrari experience**.

Those looking for an unrivalled perspective of the Tuscan landscape can enjoy the swiftness and convenience of a **private helicopter**, take to the skies for a joyride in a **two-man plane** or drift slowly over the Tuscan countryside in a **hot-air balloon** as the sun rises above the hills, enjoying a chilled glass of prosecco with an unforgettable view.

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ACTIVITIES

Tailor-Made & Hands-On

Borgo Santo Pietro offers a range of activities tailor-made to each guest by our dedicated Concierge. Explore the estate guided by those who carefully tend its farm and gardens, learn to make fresh pasta with our local mamma at the Borgo Cooking School or enjoy a wine-tasting session in the intimate cellar with your own personal sommelier.

Whether you'd like to learn how to arrange flowers, set up an easel with our resident artist, explore the surrounds on horseback or Vespa, or simply lie back and enjoy the estate with a gourmet picnic in the grounds, Borgo Santo Pietro offers relaxing and enjoyable experiences for all tastes and ages.

ESTATE AND GARDEN TOURS

See our 'farm to plate' philosophy in action on a tour of our 300-acre, organically cultivated estate or go behind the scenes to learn about the history and vision of our 13-acre gardens and meet the green thumbs at work. Estate tours trace the journey from territory to table and include a stroll through our culinary gardens, orchards, nut fields, farm, artisan cheese dairy, apiaries and vineyards. Garden tours take visitors into the magical detail behind the micro-ambiances found throughout the grounds, from formal rose and water gardens to flowerbeds hidden behind a maze, healing herb gardens and winding paths around a duck-filled lake.

BORG COOKING SCHOOL

Learn the secrets of the Tuscan kitchen at our state-of-the-art Borgo Cooking School, with classes designed to suit beginners, families and would-be chefs. Sign up and you can choose to make bread with our veritable dame of the kitchen, our 82-year-old mother yeast; stretch out perfect dough for wood-fired pizza; make and fill your own ravioli with our local mamma; prepare seafood with the daily catch; learn some of the secrets behind our Michelin-starred head chef Giovanni diGiorgio's dishes; or indulge a sweet tooth with our chocolatier and pastry chef. We also offer artisan cheesemaking classes in our dairy with sheep's milk from our very own ewes, and pass on local recipes to make traditional Italian preserves.

WINE DEGUSTATIONS

Held in the wine cellar of Borgo Santo Pietro's thirteenth-century villa and hosted by our expert sommeliers, our wine degustations take participants travelling through Tuscany and Italy by virtue of their senses, cracking open a vault of wondrous vocabulary along the way.

TUSCAN TRUFFLE HUNT

Treasured by gourmet foodies worldwide, the elusive truffle is one of Tuscany's most prized ingredients. We take you on an exclusive truffle hunt in private forest with our professional truffle guide and his charismatic dogs, after which the truffles found are transformed into lunch at a local restaurant.

FLORISTRY

Learn the art of flower-arranging with our in-house florist, whose spectacular displays adorn the villa, rooms, spa and restaurants. The session begins with a stroll through Borgo Santo Pietro's bountiful 13-acre gardens to gather seasonal blooms before returning to the florist's cottage situated in the midst of the gardens to learn the various techniques of floral arrangement.

ART LESSONS

Borgo Santo Pietro's heavenly gardens and extensive grounds are an artist's delight. Each month we welcome a new resident artist to work at the estate and offer art lessons to guests. Set up a canvas or workbench at the artist's pavilion by the lake, or take your inspiration from the myriad aspects of life that lend themselves to the paintbrush, from secluded garden nooks and quiet still-life studies to expansive panoramas and the buzz of activity down on the farm.

PICNIC: GOURMET TAKEAWAY

Relaxation takes all forms here at Borgo Santo Pietro. Turn a sight-seeing day into a gourmet picnic event with one of our seasonal picnic hampers, or choose a private spot to relax within the grounds and we'll spread out a blanket and provide you with everything you need to enjoy the season's fresh gourmet harvest al fresco, surrounded by 13 blissful acres of gardens. Those who would like to experience the true Tuscan countryside can also pick a spot by the River Merse or on the sunny slopes of the estate looking over vineyards back towards Borgo.

VESPA TOURS

What better way to experience the romance of the Tuscan countryside than on the back of a Vespa? Our Concierge can provide you with a pair of classic wheels and a pre-programmed satellite navigator, so that if the local beauty lures you off-track you'll soon find your way back. Driver's licence and a sense of adventure required.

HORSE RIDING

For those who love horses and would like to explore the surrounding countryside in the saddle, Borgo Santo Pietro can arrange for a local guide to take guests out for excursions along country paths and through surrounding woodlands. Group or individual outings can be created to suit every level of experience or requirement.

OUTDOOR SPORTS

Borgo Santo Pietro offers a range of sport and leisure facilities for those who would like to take a swing at two of Tuscany's most exclusive golf clubs, fire an arrow with an archery lesson or rent a road bike to navigate the winding alleys of nearby medieval villages or tour the routes used by the Giro d'Italia.

Guests can also explore the surrounding forest trails with a mountain bike, go trekking with a local guide or simply break a light sweat right here in the grounds with a game of tennis, badminton, volleyball and more. Coaching sessions and one-to-one lessons can be booked for individuals and groups from our extensive list of sport and leisure activities, while guests are also invited to get in touch with the local culture with a traditional game of bocce in the gardens.

YOGA

Situated on a ley line, along a pilgrim route, upon a medieval healing site and designed with a holistic approach: there are few places more apt to get in touch with holistic energy than a yoga session in the gardens at Borgo Santo Pietro. Our Concierge can organise private sessions tailored to individual requirements.

OUTDOOR CINEMA

Pull up a chair at our open-air Cinema Paradiso and enjoy a classic Italian-themed film under the fairy lights. Each week our bar manager designs a themed signature cocktail to match the film, served up alongside freshly made popcorn and gourmet snacks. Relax as the sun goes down watching the incomparable Audrey Hepburn in Roman Holiday or a experience a piece of Italian cult cinema with a must-see screening of Fellini's classic La Dolce Vita.

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FACT SHEET

NAME: Borgo Santo Pietro

CLASSIFICATION: Five-star luxury

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MANAGING DIRECTOR: Claus Thottrup (Owner & Founder); Patrizia Chiari (Vice Director)

WEBSITE: www.borgosantopietro.com

GPS: Latitude: 43° 8' 32.9124" - Longitude: 11° 7' 42.1602"
(Lat. 43.143308 / Long. 11.128378)

HOW TO REACH US FROM SIENA (C):

- Take the road SS73 in the direction of Grosseto;
- Keep to this road for approx 25km (through Rosia);
- After passing an old stone bridge on your left, you will come to a stone column on the right; keep left towards Follonica and San Galgano;
- Follow the road over the hill and keep left when it splits at Consorzio Agrario Siena (do not go to Chiusdino);
- After the petrol station, turn right in the direction of San Galgano;
- Follow the road past San Galgano and, before entering Palazzetto, you will come to the large iron gates and obelisk on the left that mark Borgo Santo Pietro.

HOW TO REACH US FROM PISA AIRPORT (A):

- Leave the airport in the direction of Rome/Livorno/Genova;
- When arriving at the ticket machine follow directions to Rome;
- Continue on this motorway for approx 40km (about 20 mins) to the tollgate;
- Follow directions to Rome/Grosseto and keep to this road for approx 45-50km;
- Turn off at Follonica Est;
- Turn left at the junction in the direction of Siena and Massa Marittima;



- Keep on this road, past Massa Marittima;
- Follow the road right up through the forest towards Siena;
- Drive through Palazzetto and approx 150/200m from the welcome sign you will come to the large iron gates and obelisk on the right that mark Borgo Santo Pietro.

HOW TO REACH US FROM FLORENCE AIRPORT (B):

Leave the airport on the A1 motorway in the direction of Rome; Follow this for approx 15km; Turn off at Firenze Impruneta; After the tollgate, turn right in the direction of Siena and keep to this road for approx 30km; Turn off at Colle Val d'Elsa Sud; Turn right and drive straight through the next three roundabouts; When the road turns sharply, turn right towards Follonica/Grosseto (do not go straight towards Siena); After following this road for about 10–15km to its end, you will come to an old stone column; Turn right and take the SS73 in the direction of Grosseto/Follonica; Keep to this road for approx 15 minutes and follow it over the hill. Keep left when it splits at Consorzio Agrario Siena (do not go to Chiusdino); After the petrol station, turn right in the direction of San Galgano; Follow the road past San Galgano and, before entering Palazzetto, you will come to the large iron gates and obelisk on the left that mark Borgo Santo Pietro.

SHUTTLE SERVICE:

Viano Mercedes minivan: 6 people plus driver;
E-class Mercedes saloon car: 3-4 people plus driver.

PARKING: Free on the hotel grounds.

THE ESTATE: The 300-acre, organically cultivated Borgo Santo Pietro estate comprises hospitality, a working farm, an artisan cheese-making dairy, two vineyards, 13 acres of garden, and 100 acres of rolling green pasture land alongside the River Merse available to guests for walking and mountain biking.

SWIMMING POOL: Outdoor, heated freshwater infinity pool.
Size: 100sqm; depth: 2.8m

ROOMS: 20 rooms divided into: 2 Deluxe Rooms, 1 Superior Room, 2 Junior Suites, 3 Villa Suites, 3 Junior Garden Suites, 3 Garden Suites, 4 Ultimate Seclusion Suites and 2 pool houses.

ROOM DETAILS:

Deluxe Rooms

- Sir Vincent: 25m²; large queen-sized bed 1.90m x 1.63m
- San Galgano: 25m²; king-sized bed 2.00m x 1.85m

Superior Rooms

- Giardin de' Fiori: 28m²; extra-large, queen-sized bed 2.00m x 1.63m

Junior Suites

- Via del Pellegrino: 30m²; extra-large, queen-sized bed 2.00m x 1.63m
- Studio Badia: 30m²; king-size bed 2.12m x 1.83m

Villa Suites

- Rinaldo di Sorciano: 50m²; super king-sized bed 2.12m x 2.12m
- Valle Serena: 47m²; super king-sized bed 2.12m x 2.12m
- Il Vecchio Forno: 50m²; king-sized bed 2.00m x 1.90m

Junior Garden Suites

- Il Melograno: 40m²; king-sized bed 2.00m x 1.90m
- L'Ulivo: 40m²; king-sized bed 2.00m x 1.90m
- La Mora: 40m²; king-sized bed 2.00m x 1.90m

Garden Suites

- Rosmarino: 60m²; king-sized bed 2.00m x 1.90m
- Maggiorana: 60m²; king-sized bed 2.00m x 1.90m
- Basilico: 60m²; king size-sized 2.00m x 1.90m

Ultimate Seclusion Suites

- Santo Pietro Master Suite: 175m²; super super king-sized bed 2.45m x 2.20m
- La Casa dell'Unicorno Garden Suite: 75m²; king-sized bed 2.00m x 1.90m

- Dina Ferri Garden Suite: 71.30m²; king-sized bed 2.10m x 2.00m
- Dea Feronia Garden Suite: 61m²; king-sized bed 2.10m x 1.98m

Ultimate Seclusion Suites

- La Casa dei Fiori Bianchi Pool House (two suites). Each suite: 84.30m²; pool: 36m²; king-sized bed 2.10m x 2.05m

CELEBRATIONS: The villa is available for full, exclusive rental (minimum booking two days).

RESTAURANTS:

Meo Modo by Borgo Santo Pietro: One Michelin star; lunch and dinner; closed Mondays. Also open to the general public.

Executive chef: Giovanni diGiorgio

VIP tables: Chef's Table (seats max 5-6); Grotto Dining Experience table (seats 2-4).

Sull'Albero Trattoria, Brasserie & Bar: Lunch and dinner; open every day to guests and general public.

Farmers' Market Buffet: Dinner; open Mondays only.

SPA:

Facials, waxing, tanning, brows and lashes, make-up, mud wraps, body scrubs, hot soaks, cellulite-reduction treatment, skin toning, pedicure, manicure, Hand and nail treatment, and foot and leg treatment.

Massages: Holistic, serenity, hot stone, maternity, aromatherapy, exotic Tuscan candle, Ayurvedic head, reflexology, Beeslim by Heaven, Beeslim Ritual, Ayurvedic-style body, and Shirodhara.

GUEST SERVICES:

Concierge 24/24, tourist information and booking, multilingual staff, wi-fi, fully loaded iPads in every room, TV, air-conditioning, phone, safe, room service, mountain bikes, vintage scooters, shuttle service and babysitting.

Activities on site: Estate and garden tours, cheesemaking, horse riding, tennis, bocce, cooking classes, wine-tasting, honey-tasting, children's playground including trampoline, nature walks, hiking, cycling, swimming, badminton, croquet, table tennis, yoga, archery, personal guide, personal shopper, flower-arranging, art lessons and falconry.

ANIMALS:

We accept small pets. Dogs must be kept on a leash. No pets allowed in the restaurant, spa or pool areas.

OPENING PERIOD: May-October

CREDIT CARDS: We accept all major credit cards

DISTANCE FROM MAIN TOURIST ATTRACTIONS:

San Galgano: 1.5km
Siena: 36km
Monteriggioni: 40km
Beaches: 48km
San Gimignano: 52km
Montalcino: 60km
Florence: 89km
Talamone: 99km
Rome: 235km

ECO-FRIENDLINESS:

Organically cultivated estate;
'Farm to plate' philosophy: culinary and herb gardens, fruit orchards, nut fields, free-range eggs, raw honey, fresh sheep's milk, artisan cheese dairy, and 0km meat and produce supply our restaurants, breakfast buffet and bar;
Healing herbs used in spa treatments and tisanes;
Estate ingredients used in our natural amenity line, made onsite;
More than 300,000 trees planted;
Solar-powered garden illumination;
Recycled watering system;
Chlorine-free pool.

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FOOD & WINE

'Farm to Plate' Philosophy

At Borgo Santo Pietro we embody a 'farm to plate' philosophy that begins in the dairy pastures, oak forests, beehives, culinary gardens and vineyards of our organically cultivated, 300-acre estate.

Down on the farm we transform fresh sheep's milk into a variety of fresh and mature cheese at our artisan dairy, collect free-range eggs and let our pigs roam freely through the forest to munch on the acorns that provide the sought-after flavours and quality of Tuscany's famous prosciutto. Our in-house beekeeper tends two apiaries on the estate, collecting raw honey that changes subtly in perfume and flavour depending on where our busy bees have been; guests often pick out notes of lavender derived from the bushes growing in profusion along the drive.

Borgo Santo Pietro's biodynamic culinary gardens and expansive nut fields and fruit orchards supply our kitchens with fresh fruit, vegetables, herbs and edible flowers, which are 'made to measure' thanks to an ongoing collaboration between our chefs and culinary gardeners.

Our 'farm to plate' philosophy carries right through to our breakfast buffet, Michelin-starred restaurant Meo Modo and Sull'Albero Trattoria, Brasserie & Bar, delivering our fresh, organic harvest straight to the table. We believe in a hands-on approach, which is why guests are invited to roll up their sleeves and follow the journey of freshly grown ingredients as they are transformed into dishes at the Borgo Cooking School, and nurture close working relationships with our local 'Food Heroes', who provide high-quality, niche products that range from saffron to salami served to European royalty.

Passionate about wine, we also cultivate two vineyards on the surrounding slopes, continuing a local tradition for which Tuscany is justly renowned. This is reflected in Borgo Santo Pietro's extensive wine cellar, where our collection of close to 1000 prestigious and boutique wine labels showcases Tuscany and Italy's finest producers.

MEO MODO BY BORGO SANTO PIETRO

'Farm to plate' Michelin-starred dining

Executive chef Giovanni diGiorgio embodies a 'farm to plate' philosophy at Meo Modo, uniting a deep understanding of his Tuscan culinary heritage with seasonal bounty cultivated on Borgo Santo Pietro's 300-acre estate.

By collaborating with the estate's farmers and culinary gardeners, diGiorgio is able to craft highly personalised gourmet dishes using tailor-made, certified organic ingredients, such as fruit and vegetables that are grown to size by employing biodynamic principles. He also harnesses local wisdom, learning where to forage for wild herbs and how to utilise the benefits of fresh sheep's milk according to the season, and fosters close working relationships with local artisan producers who supply niche products for Meo Modo.

diGiorgio's approach extends not just to the flavours of the territory but also to its tactile, olfactory and visual landscape: various courses are served on stones dug up from the nearby River Merse or wedges of local cork; a dish of suckling pig and acorns is accompanied by a smouldering fire of sweet-scented hay; while visitors approaching the Borgo Santo Pietro estate along the striking cypress-lined drive may find their hand-made chocolate dusted with the very same cypress needles at the close of the meal.

Diners on the Meo Modo terrace enjoy panoramic views of the sublime Valle Serena, a visual reminder of the Tuscan roots at the heart of Meo Modo's cuisine.

www.meomodo.it

SULL'ALBERO TRATTORIA, BRASSERIE & BAR

Built around two giant spreading oak trees and overlooking sweeping views of the Valle Serena, Sull'Albero Trattoria, Brasserie & Bar evokes the feeling of an immense treehouse. Exposed beams, studded leather armchairs pulled up to a double-sided, rusticated brick fireplace, and a wall of glass lighting up the exquisite wood detail found throughout create an ambience of laid-back tranquility, ideal for enjoying a traditional Tuscan meal by the fire or a glass of wine on the terrace looking over our newly planted vineyards.

Outside the bar and open courtyard offer a shady spot for a cool drink near the freshwater infinity pool, where guests can watch an expert pizzaiolo make and twirl a pizza from scratch before sliding it in the wood-fired oven and serving it, still sizzling, onto the plate. Each Monday evening Sull'Albero plays host to our gourmet Farmers' Market with a banquet of fresh produce and live music.

WINE CELLAR

The Borgo Santo Pietro wine cellar hosts 1000 boutique and prestigious labels that showcase Tuscan and Italian producers, whose passion for wine and time-honoured techniques faithfully reflect the terroir in which each wine is produced.

Tuscany is undisputedly one of Italy's top wine regions, and our sommeliers are dedicated to highlighting not just the range but also the depth of the local terroir, with chosen wines spanning different vintages to enable vertical as well as horizontal wine degustations.

Our wine cellar has been built up over time as a result of dedicated hands-on research by our sommeliers, who visit the vineyards in person to understand the context in which each wine is made. Italian producers have been selected from the length and breadth of the peninsula, from the cool-climate wine terraces of Trentino and Piedmont to the sun-ripened vineyards of Campania and Puglia, and volcanic soils of Sicily. These range from some of Italy's most recognised labels to boutique winemakers who produce a mere 10,000 bottles a year. Respect for nature lies at the core of the Borgo Santo Pietro philosophy, and our approach to wine is no different. We actively seek out wines that have been produced without the use of pesticides, from producers that practise organic and biodynamic methods.

WINE DEGUSTATIONS

Held in the wine cellar of Borgo Santo Pietro's thirteenth-century villa and hosted by our expert sommeliers, our wine degustations take participants travelling through Tuscany and Italy by virtue of their senses, cracking open a vault of wondrous vocabulary along the way.

VIP TABLE & SPECIAL DINING EXPERIENCE:

Grotto Dining Experience

The Grotto Dining Experience invites diners to enjoy a romantic candlelit dinner for two or celebrate a special occasion in an intimate group of up to four people in the private grotto area tucked away in the grounds, undisturbed by other diners, with exclusive service from your own personal waiter. Discreetly located in one of Borgo Santo Pietro's most scenic garden nooks, it's an ideal location for secluded suppers and romantic proposals, or simply to enjoy the stillness of the starlit Valle Serena.

Chef's Table

Diners curious to observe the action unfold in a Michelin-starred kitchen and witness the creation of gourmet masterpieces are invited to draw up a chair at the Chef's Table, an exclusive dining platform with a bird's-eye view of executive chef Andrea Mattei and his team at work. This privileged experience entitles diners to enjoy Giovanni diGiorgio as their own private chef for the evening, and collaborate with him to design a menu of seasonal ingredients tailored to their personal tastes.

Farmers' Market

On Monday evenings the Sull'Albero Trattoria, Brasserie & Bar plays host to our gourmet Farmers' Market, where guests are invited to take their pick from the range of fresh meat, fish, cheese and seasonal produce on offer, and watch it being prepared and cooked on the spot. Live music adds to the relaxed and festive outdoor atmosphere, providing the ideal environment in which to mingle with other guests and enjoy a showcase of local produce under the stars.

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HOSPITALITY & ACCOMODATION

Borgo Santo Pietro was born of the desire to create and share a tangible sense of home and community, where nature and luxury flow seamlessly together to nurture the body, mind and soul at the highest level.

Our 'farm to plate' philosophy underlies our hospitality down to the last detail, from the abundant breakfast buffet that showcases produce from our estate to the fresh flower arrangements picked straight from the gardens and in-house amenities made onsite using fresh sheep's milk and raw honey from our farm.

A sumptuous feeling of home pervades the 800-year-old Borgo Santo Pietro villa, with its worn leather armchairs pulled up around the grand open fireplace in the entrance hall, a restful music room with French doors leading out to the rose gardens, and a weathered brick wine cellar lined with boutique labels. Beautifully restored original features, flagstone floors and traditional oak beams pay homage to the villa's history and grandeur, heightened with artisan touches such as trompe l'oeils and fine marquetry.

Owner and creative director Jeanette Thottrup took a holistic approach to designing the hotel's interiors and gardens, with an aesthetic vision firmly rooted in the feel of a space. Each room evokes an individual atmosphere that recounts a story, with custom-sought antique pieces, bespoke beds and frescoes executed by hand. Designed for serenity and privacy, Borgo's garden suites open onto a Mediterranean courtyard dotted with sun lounges and fragrant citrus trees or leafy terraces with outdoor fireplaces, lounge areas and entirely private gardens. Adjoining suites can also be connected internally to create an intimate shared interior for families or friends.

At Borgo Santo Pietro even 'maintenance' takes on a heightened meaning, as its carefully hand-painted walls, tiles and signage are regularly touched up by Borgo's in-house artisan.

VIP SUITES: ULTIMATE SECLUSION

Sink into ultimate seclusion with Borgo Santo Pietro's exceptional VIP suites. Ideal for those who just want to get away from it all and surrender to complete privacy at the height of luxury, our six Ultimate Seclusion suites offer guests the very best of the renowned 'Borgo Santo Pietro experience'.

POOL HOUSE

La Casa dei Fiori Bianchi

Designed as two separate suites that can be connected internally via the garden to form a single complex, each suite is endowed with its own magnificent terrace and entirely private 36m² saltwater pool fitted with a jacuzzi and cascade for a touch of hydrotherapy massage. The terraces are designed for private entertainment for couples and groups alike, with lavish sha-



ded lounge areas with fireplace and sunbeds by the pool.

Inside, soft thick textiles, Fortuny silks, Travertine flagstone floors, and a silvery grey and bronze palette create a light-filled ambience that is both uplifting and grounding. Space reigns supreme, from the separate bedroom, living room and walk-in wardrobe to the luxurious bathroom with double vanity and Roman-style marble bath situated in its own glass enclave overlooking the pool, which opens directly onto the terrace.

Situated alongside the Pilgrims' Path, La Casa dei Fiori Bianchi's interior pays homage to the Knights Templar, who protected medieval pilgrims en route to the Holy Land and brought back innovative ideas from afar.

VILLA

The Santo Pietro Master Suite

A magnificent private suite located at the summit of the thirteenth-century villa, the Santo Pietro Suite embodies the historic grandeur of the Borgo estate, comprising 175sqm of opulently furnished living space, including an expansive terrace that looks out over a breathtaking panorama of the Valle Serena.

The cornerstone of Borgo both architecturally and metaphorically ('Santo Pietro' derives its name from 'holy rock'), the Santo Pietro Suite features a splendidly furnished bedroom with a lavish 2.45m x 2.20m king-sized bed, an elegant bathroom with freestanding rolltop bath, a spacious living area decorated with antiques, and a private mezzanine for massage therapy. Grand open fireplaces feature throughout in the bedroom, living room and outside on the terrace, which runs the full length of the villa and includes outdoor lounge and dining settings. Meetings, celebrations and private dining can all be held within the suite or on the terrace, offering guests utmost comfort and complete anonymity during their stay.

GARDEN

Dina Ferri

This suite is named in honour of renowned local 'shepherdess poet' Dina Ferri (1908–1930), whose powerful words still evoke the spirit of place surrounding Borgo Santo Pietro. A cocoon of calming green hues, the suite immerses the guest in the Tuscan landscape, with a sweeping pastoral scene painted by hand and private gardens on two sides that envelop the suite in total privacy and silence. Indoors and outdoors blend seamlessly with ultimate relaxation, with fireside lounge settings situated both within the suite and outside on the terrace and a luxurious Moroccan day bed tucked away on its own lawn. The suite's spacious bathroom is designed for pure indulgence, featuring an elegant sofa tossed with Fortuny silk cushions, a Travertine stone shower and double vanity, and a hand-painted clawfoot bath that invites a luxurious soak by the open French doors leading onto the sun terrace.

La Casa dell'Unicorno Garden Suite

Ethereal elegance and ultimate seclusion characterise La Casa dell'Unicorno, a luxurious private garden suite. Lofty ceilings with exposed beams and a subtle palette of spring-like hues create a sense of expansiveness that extends beyond the spacious living area to fireside dining on the terrace and a beautifully manicured private garden with a sumptuous Moroccan day bed. The suite also enjoys direct access to the estate's exclusive Mediterranean courtyard, dotted with sun lounges and citrus trees.

Named after a fictional legend that described Borgo as the site of an enchanted unicorn garden, La Casa dell'Unicorno's rarified air, opulent bathroom with freestanding bath, hand-carved bespoke four-poster bed, and velvet armchairs pulled up around the large rustic fireplace indeed provide a heavenly sanctuary for the body and soul alike.

Dea Feronia

Sky, earth and garden hues come together in Dea Feronia, named after the Etruscan fertility goddess chosen as the patron deity of Borgo Santo Pietro's farm. Rich Fortuny silks and a bespoke carved fireplace in creamy stone reflect the light and lustre of this spring-toned and supremely feminine suite, which also features an enormous walk-in wardrobe and spacious bathroom with Travertine stone shower, double vanity and freestanding bath. Enveloped by lush private gardens, the terrace is dotted with sunbeds overlooking the greenery, with an ample lounge setting by the outdoor fireplace and a Moroccan daybed to enjoy the serenity of the surrounds..

DELUXE & SUPERIOR ROOMS

San Galgano Deluxe Room

Dedicated to local knight-turned-hermit saint San Galgano, whose mysterious 'sword in the stone' can be found at the nearby Chapel of Montesiepi, this handsome light-filled room features a splendid hand-painted mural depicting scenes from the life of the saint and views across the courtyard.

Sir Vincent Deluxe Room

Floor-to-ceiling frescoes of the Tuscan landscape create an expansive sense of calm in Sir Vincent, with views from the window echoing the interior. Tucked away in a quiet corner of the villa, its earthy palette and antique gentleman's writing table provide a classic retreat to enjoy the peace of the surrounds.

Giardin dei Fiori Superior Room

Overlooking the flower gardens, this delicately hued room pays homage to the grace and beauty of nature. A light, bright and feminine energy suffuses the interior, with floral motifs, elegant curved furniture, a carved stone fireplace and an antique collection of dried flowers, while a freestanding bath in the light-filled bathroom is an invitation to indulge in spring goddess-style ablutions.

JUNIOR SUITES

Via del Pellegrino Junior Suite

Dedicated to the medieval pilgrims who passed beneath the window on their way to Rome and the Holy Land, seeking rest and recuperation within Borgo Santo Pietro's walls before paying homage to San Galgano, this light-filled junior suite evokes a feeling of spiritual cleansing and serenity, with a sparkling crystal drop chandelier and transparent glass doors leading to a freestanding bath beyond.

Studio Badia Junior Suite

The ultimate booklover or writer's retreat, Studio Badia offers a meditative sanctuary for the mind and body alike. A writing desk lined with embossed books, framed ancient maps, a rare Bordeaux marble fireplace and Baroque-style sofa with an inspiring view over the grounds create a tranquil and cosy atmosphere for metaphorical voyaging.

VILLA SUITES

Rinaldo di Sorciano Suite

Named after the thirteenth-century local parish priest who, according to popular history, gave Borgo's onsite church to the Cistercian monks at the Abbey of San Galgano, this stately villa suite overlooks the villa's entrance courtyard. Inlaid wood furniture, oil portraits, a grand open fireplace, heraldic motifs and French doors and windows on three sides create a light-filled interior that emanates a feeling of nobility and restrained grandeur.

Valle Serena Suite

This sublimely feminine suite overlooks panoramic views of the aptly named Valle Serena (Serene Valley), whose soothing palette and deeply restorative atmosphere pervades the room's interior. With opulent jewel-coloured textiles, a chaise longue offering elegant repose by the window and an inviting clawfoot bath situated to enjoy open fires in the carved stone fireplace, the Valle Serena provides a classic and nurturing haven for both body and psyche.

Il Vecchio Forno Suite

Located on the site of the 800-year-old bread oven from which it takes its name, Il Vecchio Forno possesses a character unlike any other suite. Beautifully restored with original stonework still visible, Il Vecchio Forno features a working fireplace in its cavernous ancient oven, together with a flight of stone steps leading up to a mezzanine level where an intimate lounge suite keeps company with a clawfoot bath overlooking the suite. Down on the ground floor, a spacious private terrace with commanding views over the Valle Serena provides a panoramic sanctuary only a stone's throw from Borgo's evening buzz.

JUNIOR GARDEN SUITES

La Moro Junior Garden Suite

Overlooking a Mediterranean courtyard dotted with fragrant citrus trees and private sunbeds, La Mora's fresh, luminous interior of whitewashed wood beams, exposed brick detail and muted spring tones brings the restful tranquility of the garden inside. A freestanding clawfoot bath beckons invitingly beyond an archway leading off the bathroom.

L'Ulivo Junior Garden Suite

Named after the Mediterranean's beloved olive tree, L'Ulivo evokes touches of an ancient Roman temple, with a rectangular bath carved from a block of gleaming white marble situated in its own niche next to the bed. Exposed wooden beams, a delicate palette of silvery greens and a flagstone floor create the inviting atmosphere of a fresh, cool sanctuary that opens onto a bright Mediterranean courtyard of private sun lounges and the heady perfume of lemon trees.

Il Melograno Junior Garden Suite

Spring-like hues and elegant lines characterise Il Melograno, featuring an intricately carved four-poster bed and Baroque-style furniture. Glass-paned doors opening onto a freestanding clawfoot bath create a sense of light and flow throughout, while outside the Mediterranean courtyard offers guests the chance to sink onto a private sunbed between the citrus trees.

GARDEN SUITES

Rosmarino Garden Suite

A ruby-red chaise longue, oak beams and a feature wall of exposed stone create the atmosphere of an opulent country retreat in Rosmarino. French doors open onto the private garden from the suite and bathroom alike, inviting an indulgent soak in the perfumed air. Outside on the terrace a comfy lounge suite drawn up to the open fire provides a cosy spot to enjoy a glass of wine by the fire in the cool of the evening, while a Moroccan day bed offers a glorious repose in the heart of the garden.

Maggiorana Garden Suite

Resplendent with rich warm hues, Fortuny silks, flagstone floors and heavy oak beams, Maggiorana conveys a sense of rustic grandeur. A carved four-poster bed and feature walls of exposed local stone add to the earthy atmosphere, while beyond the French doors an outdoor fireplace and lounge suite on the terrace offer a private open-air retreat. Guests looking to curl up in the sanctuary of their own private garden can do so in the most indulgent style, sinking between the cushions of a shaded Moroccan day bed on the lawn.

Basilico Garden Suite

Basilico exudes a sumptuous, earthy elegance, with rich textiles and a crystal chandelier featuring alongside exposed stone walls and flagstone floors. A red velvet chaise longue invites a graceful repose in front of the fire, while a freestanding bath overlooking the private garden offers guests the chance to fling open the French doors and take a sensory soak in perfect seclusion. Outside the terrace and garden offer a sanctuaries of their own, with a lounge suite pulled up snugly to an open fireplace and a decadent Moroccan day bed offering a cushioned haven in the midst of the garden.

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ABOUT

Jeanette & Claus Thottrup

Danish couple Jeanette and Claus Thottrup dreamed up the concept of Borgo Santo Pietro by uniting their backgrounds in property development and fashion design. Both seasoned travellers, they wanted to create a nurturing haven where guests could feel immediately at home; where the thought and care behind each detail raised it a stratosphere above luxury hotels on the market by offering something real – a tangible sense of community.

The Thottrups discovered what would become Borgo Santo Pietro in 2001 and immediately fell in love with the energy of the place. The 800-year-old villa was a derelict ruin, surrounded by a barren muddy wasteland. Undaunted, the Thottrups rolled up their sleeves and got to work, restoring the villa stone by artisan-cut stone and trucking in 300,000 plants to create 13 sweeping acres of gardens.

Their seven-year labour of love and sheer persistence paid off: Borgo Santo Pietro opened its doors in 2008 and has since grown into a flourishing 300-acre boutique hotel and wellness estate with a 'farm to plate' philosophy that supplies two Michelin-starred restaurants. The estate comprises an organically cultivated working farm with sheep, chickens, pigs and bees; an artisan cheese dairy; extensive culinary gardens, including fruit orchards and nut fields; and two vineyards. Creative director Jeanette's aesthetic vision is firmly rooted in the feel of a space. She took a holistic approach to designing the hotel's interiors and gardens, imagining how each space could lend itself to different relaxing, uplifting and cocooning energies.

Claus and Jeanette's continuous quest to create experiences for guests that go beyond the bounds of the known to unite luxury and nature in a way that has never been done before has taken the Borgo Santo Pietro lifestyle concept past the gates of the hotel estate and established the foundations for the Borgo Santo Pietro Group. This now includes Michelin-starred restaurants Meo Modo and La Bottega del Buon Caffè, the Borgo Cooking School, high-end property design and construction company PN Homes, and a line of natural skincare. In April 2017 Borgo Santo Pietro took its lifestyle concept to sea with the launch of luxury yacht Satori, merging five-star boutique hotel and dining with a classic sailing experience.

While the Thottrup's vision ranges far, it remains connected to a very simple philosophy:

"We love what we do", says Jeanette. "It's what gets us up in the morning, and we hope that our passion inspires others to share it."

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THE BORGO COOKING SCHOOL

Situated in a converted barn a stone's throw from the Borgo Santo Pietro farm that supplies many of its ingredients, the state-of-the-art Borgo Cooking School provides the perfect environment for anyone looking to explore their love of the culinary arts. Here we like to share our passion for Tuscan food, and the best way to experience this is to get your hands dirty in the kitchen.

Cooking classes are designed to suit beginners, families and would-be chefs, with ingredients plucked straight from our garden and sourced from local producers. Sign up and you can choose to make bread with our veritable dame of the kitchen, our 82-year-old mother yeast; stretch out perfect dough for wood-fired pizza; make and fill your own ravioli with our local mamma; prepare seafood with the daily catch; learn some of the secrets behind our Michelin-starred head chef Andrea Mattei's dishes; or indulge a sweet tooth with our master chocolatier and pastry chef. We also offer artisan cheesemaking classes in our dairy with sheep's milk from our very own ewes, and pass on the secrets of making Italian preserves with traditional recipes from our Italian *mamma*.

A sensory immersion that offers guests the chance to experience a taste of *la dolce vita*, lessons at the Borgo Cooking School offer a truly grounded approach to getting under the skin of Tuscan culture.

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THE ESTATE

The 300-acre, organically cultivated Borgo Santo Pietro estate comprises hospitality, a working farm, an artisan cheesemaking dairy, two vineyards, 13 acres of garden with extensive culinary gardens, and 100 acres of rolling green pasture land alongside the River Merse.

'FARM TO PLATE' PHILOSOPHY IN ACTION

A philosophy of nurture via nature and a spirit of collaboration are tangibly felt at Borgo Santo Pietro, where a teamwork of farmers, culinary gardeners and chefs work together to bring the fruits of organic cultivation to the table.

Culinary collaboration

The Borgo Santo Pietro estate supplies both the inspiration and ingredients for its **Michelin-starred restaurants** Meo Modo (on site) and La Bottega del Buon Caffè (in Florence). Our **culinary gardens** lie at the heart of Borgo's 'farm to plate' philosophy, where executive chefs Andrea Mattei (Meo Modo) and Antonello Sardi (La Bottega del Buon Caffè) design their plates from the source in collaboration with our culinary gardeners. The estate's freshly harvested ingredients are also transformed into hearty Tuscan fare at the hotel's Sull'Albero Trattoria, Brasserie & Bar and used in the Borgo Cooking School.

Artisan cheese dairy

The farm's 300-plus sheep yield approximately 400 litres of milk daily, which is transformed at the estate's **artisan cheese dairy** into exquisitely soft and fresh ravaggiolo, primo sale, ricotta and fresh, semi-mature and mature pecorino. These are served onsite at the hotel's restaurants and breakfast buffet, which also offers freshly made sheep's milk **yoghurt** from the farm.

From farmyard to table

Poached eggs and pancakes take on a new dimension at breakfast when they're made from **free-range eggs** straight from the farm and served to order alongside **raw honey** collected from Borgo Santo Pietro's own bees. This changes subtly in perfume and flavour depending on the flowering season; in fact guests often pick out notes of lavender derived from the bushes growing in profusion near the apiary. The Borgo farm also raises **pigs and lambs** for the table. Free to roam throughout the forest, Borgo Santo Pietro's pigs enjoy a nutritious diet of acorns that also enhances the flavour and quality of the prosciutto, one of Tuscany's regional specialties, while our lambs are reared on lush pasture land along the River Merse.

Wine cultivation

Borgo Santo Pietro's 300-acre estate also includes 25 acres of **vineyards**. Red and rosé wine grapes largely consist of Sangiovese, with the addition of Cabernet Sauvignon, Merlot, Petit Verdot and Pinot Nero, while Trebbiano Toscano, Chardonnay and Viognier are under cultivation for white wine.

Beauty and bounty

Beauty goes hand-in-hand with our bounty, as the Borgo spa makes great use of the healing herb garden growing just outside its door with **spa treatments** blended with seasonal plants and a **purifying tisane** brewed for guests from freshly picked aromatic herbs.

Rich in butterfat, vitamins and minerals, and containing the gentle exfoliating action of lactic acid, Borgo Santo Pietro **sheep's milk** is a key ingredients in our line of **natural skincare**, together with the healing properties of our **raw honey**, which are blended onsite at a custom-made lab. The fruit of an ongoing collaboration between owner and creative director Jeanette Thottrup, who is also a naturalist, and pharmacist and cosmetologist Anna Buonocore, the body range is available to guests as our in-house amenities set.

Borgo Santo Pietro also keeps a herd of **alpacas**, which is being bred to develop a cottage wool industry from the animal's **luxurious fibres**.

HANDS-ON GUEST ACTIVITIES

At Borgo Santo Pietro guests are not only invited to enjoy our 'farm to plate' philosophy but also actively partake in it.

Daily life on the farm

Guests are invited to wander down to the farm and watch the sheep being milked, help to gather free-range eggs for the breakfast table, and don a beekeeper's suit and learn about the intricate world of bees with our beekeeper as he extracts raw honey from the hive.

Borgo Cooking School

We encourage our guests to get hands-on with the harvest at the Borgo Cooking School, transforming sheep's milk into artisan cheese with our shepherd, learning to make fresh pasta with farm-fresh eggs under the guidance of our local Italian mamma, discovering the secrets behind our executive chef's most popular dishes with ingredients picked straight from the culinary gardens, and much more.

Artisan cheesemaking

Those who are keen to learn the fascinating process of transforming sheep's milk into fresh and mature cheese can attend a cheesemaking demonstration at our artisan dairy or roll up their sleeves and try it for themselves at the Borgo Cooking School's 'From Pail to Plate' course.

Floristry

Learn the art of flower-arranging with our in-house florist, whose spectacular displays adorn the villa, rooms, spa and restaurants. The session begins with a stroll through Borgo Santo Pietro's bountiful 13-acre gardens to gather seasonal blooms before returning to the florist's cottage situated in the midst of the gardens to learn the various techniques of floral arrangement.

Forest and river trails

Situated walking distance from the hotel, Borgo Santo Pietro's 100 acres of lush pasture land enables guests to venture beyond the hotel's 13-acre gardens to explore the wider horizons of the forest and fields beyond on foot or with a mountain bike from Concierge. Our **Meditation Walk** route takes guests out into the Valle Serena to explore forest trails, meander along the River Merse and scale the rises to enjoy panoramic views looking back towards Borgo. Guests can discover historical points of interest along the way, such as where the local women used to wash their laundry down on the Merse, and wander further to find a natural secluded blue lagoon and hidden grottos studded with stalactites.

Estate tours

Trace our 'farm to plate' philosophy back to its roots with an estate tour and explore Borgo Santo Pietro's culinary and healing herb gardens, farmyard, artisan cheese dairy, nut fields, fruit orchards, apiaries, vineyards and forest trails, meeting the farmers, cheesemakers and 'green thumbs' behind the scenes.

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BORGH SANTO PIETRO

Our newly expanded estate and artisan cheese dairy

Borgo Santo Pietro comprises a farm with 100 acres of rolling green pasture land along the River Merse, 300 sheep and an artisan cheese dairy, bringing the Borgo Santo Pietro estate to 300 acres and paving the way for full-scale cheesemaking. This is in addition to the estate's current 'farm to plate' practices that include acorn-fed pigs for high-end prosciutto, free-range eggs, raw honey, and extensive culinary gardens that produce fruit and vegetables for the estate's restaurants and healing herbs used in the spa.

BEYOND THE BOUNDS OF THE KNOWN

Situated walking distance from the hotel, the new acreage enables guests to venture beyond Borgo Santo Pietro's 13-acre gardens to explore the wider horizons of the forest and fields beyond, with the creation of a new Meditation Walk that takes guests out into the Valle Serena to explore forest trails, meander along the River Merse and scale the rises to enjoy panoramic views looking back towards Borgo. Guests can discover historical points of interest along the way, such as where the local women used to wash their laundry down on the Merse, and wander further to find a secret natural blue lagoon and hidden grottos studded with stalactites.

"The trails are the opposite of the approach we've taken at Borgo, which is all about structured beauty", says owner and creative director Jeanette Thottrup. "I wanted to offer guests the chance to be able to step out of that and into unstructured beauty; to free the mind and just be present to the beauty of nature as it is."

ARTISAN CHEESEMAKING

The sheep yield approximately 400 litres of milk daily, which is transformed into cheese that ranges from exquisitely soft and fresh ravaggiolo and primo sale to ricotta and fresh, semi-mature and mature pecorino.

The new dairy significantly strengthens Borgo Santo Pietro's 'farm to plate' philosophy and current production of fresh sheep's milk yoghurt and cheese, served at the hotel breakfast buffet and Michelin-starred restaurant Meo Modo. Plans are now underway to develop the artisan industry with a wider range of cheeses, including the potential production of grotto cheese.

Typical of Borgo Santo Pietro's hands-on philosophy, guests are also invited to attend a cheesemaking demonstration or roll up their sleeves and try it for themselves at the Borgo Cooking School's 'From Pail to Plate' course.

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THE GARDENS

Stepping into Borgo Santo Pietro's gardens is a surrender of the senses. Thirteen acres of uplifting aromas and blissful vistas is a potent tonic for wellbeing – and that's before sampling the organically cultivated harvest or yielding to a massage amongst the herb gardens, using extracts from plants grown onsite. Each turn reveals a new micro-ambience to explore: sinking into a sun lounge by the freshwater infinity pool, lulled by the gentle buzz of conversation and sound of lapping water, or seeking out peaceful solitude on a Moroccan day bed hidden amongst healing herbs in the spa garden, or simply curling up with good company and drinking in a sky-full of blazing stars over the Valle Serena with a glass of wine. Lose yourself on a flower-lined path and you may stumble across a plein air art lesson taking place beside a duck-filled lake or encounter our 'green thumbs' as they turn over the soil in the culinary garden, working to the rhythms of nature.

A philosophy of nurture via nature and a spirit of creative collaboration are tangibly felt here. Our organically cultivated harvest lies the heart of our 'farm to plate' philosophy, a symbiotic relationship between the gardens and kitchens that nurtures the body and tastebuds alike. Each month a new artist takes up residence in the gardens and invites guests to set up a canvas, while our in-house florist takes guests on a stroll to gather seasonal blooms before returning to the florist's cottage to teach the art of flower-arranging.

Whether looking to waken the senses or succumb to them entirely, Borgo Santo Pietro's gardens offer an Eden in the heart of Tuscany, complete with paradise of a cinematic kind, as 'Cinema Paradiso', Italian-themed film nights, are held outside beneath a fairy-lit firmament each week.

DEEP-ROOTED WELLBEING: WELCOME TO THE ORTO!

Our organically cultivated orto (market gardens) lies at the core of our 'farm to plate' philosophy, where fruit, vegetables, herbs and edible flowers are sown and harvested for use throughout the estate.

Cultivated using such ancient techniques as lunar planting together with biodynamic principles, the orto enables our chefs to design their plates from the source in collaboration with our culinary gardeners, providing infinite possibilities for the creation of original dishes that range from Michelin-starred degustations at Meo Modo to traditional Tuscan fare at the Sull'Albero Trattoria, Brasserie & Bar.

Guests at the Borgo Cooking School put our philosophy into action, using our fresh seasonal harvest in cooking lessons ranging from fresh filled pasta to 'Garden Gourmet' creations.

Practitioners at the Borgo spa make great use of the healing herbs growing at the door, which are blended into treatments and brewed into purifying tisanes to offer to guests. When it's time to drift off into dreamland, the essence of Borgo Santo Pietro's gardens lingers on with a hand-made chocolate infused with herbs left on each guest's pillow.

Guests at Borgo Santo Pietro who are keen to learn more about the gardens are invited to take a garden tour arranged by Concierge.

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WELLNESS AT BORGO SANTO PIETRO

A holistic approach to wellbeing

Once a healing stopover for medieval pilgrims, today Borgo Santo Pietro continues to provide a sanctuary for modern souls, offering the chance to shed the stresses of a hectic life and fall back into a slower way of being.

Our holistic approach runs undercurrent throughout the hotel and estate: the Borgo spa offers a range of therapeutic and beauty treatments using freshly picked aromatic plants from the garden at the door; our skincare laboratory blends nature and science into a range of potent natural amenities offered in-house, while our 'farm to plate' philosophy sees the organically cultivated fruits of forest, field and garden served up at the table.

Thirteen acres of garden offer myriad sanctuaries tucked away amidst the grounds, from our freshwater infinity pool to healing herb and water gardens, and paths winding around the lake. Beyond the gardens, the estate's 'Meditation Walk' takes guests out into the Valle Serena to explore 100 acres of forest, meander along the River Merse and scale the rises to enjoy panoramic views looking back towards Borgo Santo Pietro, revealing a natural swimming hole and hidden grottos studded with stalactites along the way.

"The trails are the opposite of the approach we've taken at Borgo Santo Pietro, which is all about structured beauty", says owner and creative director Jeanette Thottrup. "I wanted to offer guests the chance to be able to step out of that and into unstructured beauty; to free the mind and just be present to the beauty of nature as it is."

THE BORGO SPA

Tucked away in the gardens, the Borgo spa's holistic and beauty treatments nurture the body and soul alike. Stepping into the entrance hall is a surrender of the senses, with a candlelit stone interior of vaulted ceilings, comfy lounges beside flickering open fires, and large coffee tables bearing a tisane brewed from freshly picked aromatic leaves. Seasonal plants and healing herbs from the garden are also blended into treatments, which are offered indoors or al fresco under a canopy overlooking the spa gardens.

Sessions are tailor-made to each guest and range from ancient holistic therapies such as hot stone massage, reflexology and meditative Ayurvedic Shiromdhara therapy to bespoke massages, invigorating body scrubs, organic skincare rituals and classic beauty treatments.

FRESHWATER INFINITY POOL

Borgo's freshwater infinity pool was designed to emulate a gently lapping seashore, which appears to overflow into the heavenly view of the Valle Serena that forms its backdrop. Created from shimmering quartz crystal silica sand with a large shelf for children to paddle and bar stools for adults to enjoy a drink without rising from the pool, it's a sanctuary for lovers of the relaxing and revitalising power of water.

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