



CASA DI LANGA

PIEMONTE

5 STARS IN ALTA LANGA

press kit 2022

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press kit 2022 index

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1. OVERVIEW

Among the Langhe hills, from which on particularly clear days you can also enjoy the Alpine skyline, with the Monviso towering motionless, stands Casa di Langa, a 5 * resort opened in spring 2021, a place surrounded by nature, among hazelnut groves and vineyards of Cerretto Langhe in Alta Langa. Here everything speaks the local language, starting from the architecture that recalls the ancient Piedmontese farms, with bricks and half-timbered walls typical of rural houses, with their terracotta openings, the courtyards that overlook the slopes cultivated in orderly rows, and also in the materials, stone and wood in first place.

It is the dream come true of its owner, the American entrepreneur Kyle J. Krause, in love with Italy and CEO of the American group Krause Group which in Italy is already known for having acquired among others the Vietti and Enrico Serafino wineries and the Parma Calcio 1913. The group, active through various business branches, has always and by nature a central objective in terms of C.S.R. (Corporate Social Responsibility).





In the Casa di Langa project, therefore, a great respect for nature and its sustainable future emerges in line with the commitment to zero CO2 emissions and the use of 100% recycled water for irrigation, and address all the activities of the resort to offer guests a 360-degree experience that combines excellence, respect for the environment and sustainability.

Surrounded by 42 hectares of land and vineyards, member of the exclusive Preferred Hotels & Resorts and L.V.X. Collection, consists of 39 rooms and suites, bistro, restaurant, cocktail bar, swimming pool, gym, SPA.



2. THE PROPERTY

Krause Group, an American company led by President and CEO Kyle J. Krause, is the parent company of a number of different businesses that include retail, logistics, Italian wineries and hospitality, real estate, agriculture and football teams. Regardless of the industry, the goal always remains the same: to accelerate their businesses so they can achieve long-term multigenerational success.

Krause Group continues to aim high, focusing on developing businesses that leave a lasting footprint on local communities, so much so that 10% of all Group profits go to non-profit organizations in their communities (Krause Group C.S.R. 2019 report).



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3. THE TERRITORY, THE ALTA LANGA

The Alta Langa area can be circumscribed to the south of Piedmont and extends from the provinces of Cuneo and Asti to the border with Liguria. Characterized by a hilly landscape crossed by four rivers, Tanaro, Belbo, Bormida di Millesimo and Bormida di Spigno. The territory includes over 140 Piedmontese municipalities and is dominated by dense vegetation alternating with land planted with vines and hazelnuts (*the tonda gentile delle Langhe is renowned*).

Technically it is part of the macro-area of the Langhe whose wine landscapes (Langhe, Roero and Monferrato) have been part of the UNESCO heritage since 2014, and whose recognized capital is Alba, but it clearly differs from it for various appreciable characteristics already on a visual as well as geographic level.



In Alta Langa you cross steep hills that even reach 700 meters above sea level, in an area that can be defined as almost mountain, dotted with woods, interspersed with hazelnut groves and vineyards.

The clear and rarefied air smells of sea, truffles and woods, the eye gets lost in the green that changes not only with the seasons, but which draws an apparently irrational mosaic. Unlike the Langhe hills combed by the vineyards origin of the most famous Nebbiolo in the world, in Alta Langa the sensation is that of immersing oneself in places and scenarios that are still intact, in which the human presence has not yet conquered absolute dominance over nature. The Alta Langa has a unique and uncontaminated veracity that makes it a real 'destination' for a tourist or traveler who loves slow life, away from the spotlight and mass tourism.

The history here is traveled through itineraries in taste, among the wine cellars that take its name from the area, Alta Langa, in fact, and which is attracting the attention of the national market and not only for its classic method from chardonnay grapes and pinot noir, but also through gastronomic products such as the excellent tonda gentile hazelnut, white truffles and extraordinary cheese types, including Toma di Murazzano.

Visiting the Alta Langa is like starting a fascinating tour of the hills, and the landscape in these territories is truly unique through a rapid succession of ups and downs between hills and valleys, reaching small villages of great charm from a historical and artistic point of view.



History also leaves us small villages that are real jewels of civil and religious architecture, and it is not uncommon, during the tortuous journeys from one place to another, to come across tiny churches that offer panoramic views of rare beauty from the mystical aura. In a succession of woods, hazelnut groves and more crouched vineyards, it culminates on the top of hills where there are villages that are worth a stop: Murazzano, famous for the homonymous DOP cheese and for the medieval tower.

For lovers of Italian literature, we point out San Benedetto Belbo in which Fenoglio set his novels on the Italian resistance, the parish church of Santa Maria in Cortemilia which was the shelter for Saint Francis during his journey to Asti and represents the most classic example of Romanesque art.

Picturesque is also Bergolo, one of the smallest villages in Italy, known for its stone buildings. Mombarcaro is also relevant, representing the highest peak of all the Langhe and is admired for its romantic viewpoints.

Bossolasco is known as "the Roses Village" and it is worth a walk among elegant houses and the Rose Rare e Antiche Park that runs along the historic downtown.



4. ARCHITECTURAL & DECORATIVE PROJECT

The architectural project and the interiors were created by the Milan studios of GaS Studio and Parisotto + Formenton Architetti (P + F); the boutique hotel features 39 rooms and suites and combines traditional Piedmontese design with sustainable design and tailored guest experiences.

The goal of Casa di Langa is to create an experience of excellence that takes care of both guests and environment. This deep passion for sustainability is reflected in every aspect of the design, planning and management of the resort. The structure is inspired by the traditional architecture of the region and is surrounded by the breathtaking views of the Alta Langa.

The architectural project has given life to a property of refined Italian simplicity, where the chromatic shades of the natural environment of the structure are reflected in the materials of local origin and in the precious colors of the furnishing fabrics. The designers have extensive experience in various sectors, from luxury residential to retail design and high-level hospitality. Some of the projects carried out by the two studios include: the luxurious residences in Piazza del Carmine, Milan (GaS Studio); the Holistic Spa of Terme di Saturnia Natural Spa & Golf Resort in Tuscany, the La Viarte Winery in Friuli and interior design projects for Sanlorenzo yacht (P + F Architetti); as well as numerous Nespresso mono-brand stores-boutiques around the world, created together.



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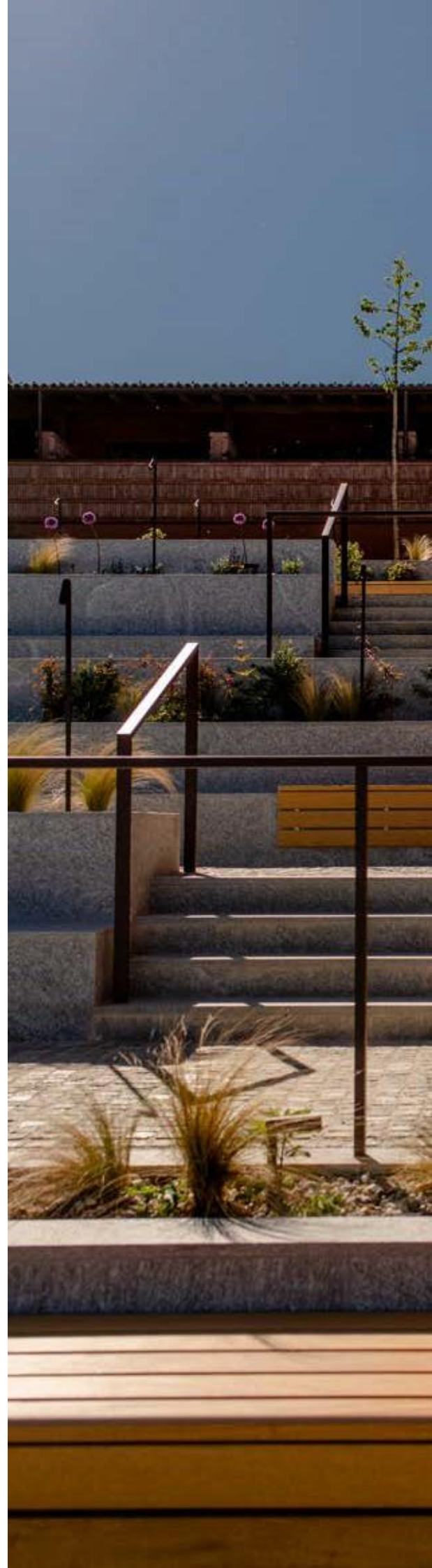
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“In the Casa di Langa project, all the players understood the value and scope of the collaboration. The intention is to continue, in the future, to build and consolidate an exceptional professional and human experience” says André Straja, Partner of GaS Studio.

“The team we created, enriched by our different backgrounds and respective specializations - respecting the division of interior and architectural design works - proved to be winning. The joint commitment and collaboration put in place are the elements that have made the Casa di Langa project a real shared success” says Aldo Parisotto, Partner of Parisotto + Formenton Architetti.





The whole project was inspired by the hazelnut grove, the orchard, the vegetable gardens and the view of the vineyards and then integrated these natural elements into the design of the resort. The Pietra di Luserna, an ancient rock that comes from Piedmont, was chosen together with the 100% recyclable terracotta and raw earth-based plasters by Matteo Brioni.

The elegant and refined furnishings have been carefully selected from historical and iconic brands of the best "Made in Italy" including B&B Italia, Cassina, DePadova and Meridiani, while the rooms are equipped with fine Midsummer Milano mattresses, handmade in Italy using natural materials including cotton, wool and silk. Emu, the historic Italian outdoor design brand, was chosen for the furnishing of the outdoor areas of the resort where the swimming pool and lounges open onto the landscape of the Langhe. All rooms have a large private terrace, relax area and a bathroom with invigorating rain showers and relaxing *Le Labo* bath products.

The Art Collection at Casa di Langa includes an engaging selection of paintings and sculptures by Italian and American artists, and are located both indoor and in the surrounding land part of the property.

Using a sustainable approach in design, GaS Studio and P + F have carefully incorporated a lot of important elements respectful of the environment. Every aspect reflects the great respect for the natural world and its sustainable future from the "carbon neutral" commitment to the use of 100% recycled water for irrigation, from geothermal and photovoltaic systems functional to heating, from cells PV to solar panels, from FSC environmental certified wood to high-performance windows up to the operational goal of eliminating the use of disposable plastic generally used for guests amenities.

The chrome-material concept is of great importance in the project and starts from a study of the prevailing colors in the Alta Langa, in the landscape through the seasons, in the traditional local architecture, in the materials available in the area. Bricks, stones, plasters, floors and fabrics have been chosen to reflect the organic colors of the earth, the tree coverings and the chromatic counterpoints of the foliage before and after the harvest. Everything refers to nature and vernacular architecture: the materials, the rough and imperfect tactility of the surfaces, the strong dominant of the living and changing green element in which the accommodation complex is immersed and penetrated up to its interior.

Finally, the large central courtyard that frames the landscape, born in close dialogue with the surrounding nature, also expertly forged by the man. From the chromatic point of view, while in the exteriors the red stamp of the walls dominates, of the traditional tiles of the pitched roofs, of the permeable textures of the almond bricks; in the interiors, the stone, natural and material plasters, oak wood and exposed truss beams help to restore a warm and welcoming atmosphere, both in the private rooms and in the shared areas available to guests.



5. SUSTAINABILITY

Deep respect for the natural world and its sustainable future is reflected in every aspect of Casa di Langa. The hotel is dedicated to creating a luxury experience that cares for both its guests and the environment. This foundation is at the heart of Krause Group's corporate social responsibility commitment to purpose, people, philanthropy and the planet. The hotel seeks to consistently advance in sustainability, particularly through energy, water, waste and its biodiversity footprint.

5.1 ENERGY

Casa di Langa is committed to operating with 100% sustainable energy resources, which include the use of a mix of solar energy, geothermal and photovoltaic systems functional to geothermal heating and cooling and with certified renewable energy.

5.2 WATER

At Casa di Langa, 100% of the water used is recycled into gray water and used throughout the property and in our vineyards for irrigation, as well as using the rainwater collected from its recovery system.

5.3 WASTE & ZERO PLASTIC CONSUMPTION

When it comes to sustainability, the issue of waste is of primary importance: starting from the recovery of an existing building, the old materials were used to make the design of Casa di Langa unique and, where they were no longer necessary or functional, sold to local businesses. With the exception of recycled and biodegradable plastic, the hotel has embraced a strict plastic-free policy, in the belief that enormous benefits can be obtained from small gestures like this. Attention to waste, on the other hand, is one of the cornerstones of the Fàula Ristorante: all waste is composted and used to fertilize the organic vegetable garden located within the structure.

5.4 BIODIVERSITY

Located on over 40 hectares of land at the gateway to the Langhe region, a UNESCO World Heritage Site, Casa di Langa has been careful not to increase its footprint on the existing land, but to minimize it by reforesting the land and planting indigenous trees to increase its green space.



More than just a hotel, Casa di Langa is a sustainable experience built with local materials and inspired by traditional architecture. Milan-based design studios, GaS Studio and Parisotto + Formenton Architetti (P + F), jointly worked on architectural and interior design. The result: a property of refined Italian simplicity, where the soft colors of the estate's natural environment are reflected in the rich fabrics and materials of local origin. The two architectural firms were inspired by the hazelnut grove, the orchard, the vegetable garden and the view of the vineyards and then integrated these natural elements into the design of the resort. The Pietra di Luserna, an ancient rock that comes from Piedmont, was chosen together with the 100% recyclable terracotta and raw earth-based plasters by Matteo Brioni.

All wood elements such as flooring, milling work are formaldehyde-free certified and their origins come from forests certified by the Forest Stewardship Council, which promotes responsible management of the world's forests. The elegant and refined furnishings have been carefully selected from historical and iconic brands of the best "Made in Italy" including B&B Italia, Cassina, DePadova and Meridiani, while the rooms are equipped with fine Midsummer Milano mattresses handmade in Italy using natural materials, including cotton, wool and silk. Emu, the historic Italian outdoor design brand, was chosen for the furnishings of the outdoor areas of the resort where the swimming pool and lounges open onto the landscape of the Langhe are located. With a scenic vineyard landscape setting the backdrop to Fàula Ristorante's fine cuisine, guests won't have to search far for inspiration from the seasonal menu.

Each dish proposed is based on its own harvest, which starts from the hotel's organic garden, and is prepared and served with great care and attention to the sustainability and seasonality of the ingredients, contributing to the "zero KM" movement.





Lelòse Spa, the hotel's wellness center, offers treatments made with natural products that have been developed in harmony with the sustainable philosophy of Comfort Zone® brand, B Corporation certified business born in Parma with a balanced approach to beauty, sustainability research and building the ethic-inspired relationships; exactly like Casa di Langa.

6. THE MANAGEMENT

The resort management is in charge of a group of young professionals led by the general manager Eva Codina Candelich, of Catalan origins with an important experience as general manager in the Langhe, who is giving the welcome an imprint based on warmth and refined simplicity, in order to make guests feel truly at home.

The 39 rooms and suites, each with a private terrace overlooking the hills, are furnished with Italian taste and in the style of the simple but refined countryside, with furniture and design details in oak, terracotta, stone, leather and glass.

All rooms have a large private terrace, chilling area and a bathroom with invigorating rain showers and relaxing Le Labo bath products.





7. THE SHARED SPACES

7.1 SPA, SWIMMING POOL, GYM

The eco-luxury Lelòse & Wellness Spa use natural techniques and ingredients, aligned with sustainable approach of Comfort Zone®, B Corporation certified company, to offer exclusive treatments, for both body and face, at 360 degrees. From the more strictly aesthetic treatment to the more holistic one, such as the Tranquility Ritual, with essential oils, which gives an ultra-relaxing and pleasant effect, thanks to a medium pressure massage. Among the signatures, the treatment with Himalayan salt stones, very particular which is a variant of the classic hot stone with black volcanic stone, which is performed here with salt stones and which obtains a detoxifying and also balancing effect at the level. energetic. The Casa di Langa treatment, on the other hand, is done with Piedmontese wildflower honey and organic hazelnut oil produced in Alta Langa: a very special massage, which combines relaxation with energy.

There are four people dedicated to the care of the guests of the Spa, experts in different types of treatments, from the de-contracting ones, which act on the muscles, to the more aesthetic ones, instead, which include draining, anti-cellulite with muds or essential oils, from detox to firming, from whitening to sensitive skin.





Spa offers the possibility of massages in the room on request, or in the room or on the private terrace of the room, as well as treatments for couples. The structure also includes a Jacuzzi with chromotherapy, a Finnish sauna, hot and dry, a relaxation area and the reception that offers a range of herbal teas created with edible flowers and aromatic herbs from the surrounding hills, small snacks based on dried fruit, and fresh fruit as well as biscuits prepared by the Pastry Chef of the Fàula Ristorante.



The beautiful infinity pool, immersed in the garden of the resort is open in the hottest months of the season and offers the opportunity to relax while admiring the breathtaking view of the valleys below, while sipping a drink from the dedicated bar. A true luxury in Alta Langa, where at times you even forget you are in Piedmont, caressed by the sun and the background music that permeates the atmosphere.



Finally, inside Casa di Langa, the wellness offer is completed with a fitness gym, fully equipped by Technogym, with various tools, including the Kinesis, a wall tool that improves posture, coordination and flexibility.

8. EXPERIENCES

During their stay at Casa di Langa, the guests can tour the historical vineyards on an iconic Vespa, can learn how to cook the traditional dishes or can enjoy a live music event under the stars. Casa di Langa offers a selection of authentic experiences customized for the guests that includes:

- Cooking classes and visit to the sustainable vegetable garden and greenhouse, with zero km proposals in line with the local culinary regional traditions
- Wine Academy where the guests can join tastings and wine lessons into Fàula Ristorante cellar. From fall 2022 it will be possible to get the WSET certification
- Truffle hunting with the expert trifulao and their Lagotto dogs (an ancient Italian breed good for the truffle hunting), for a great journey to discover the white and black truffle
- Art Tour to admire Casa di Langa collection on property





9. THE RESTAURANT OFFER

Talks about the territory the culinary offer of the resort, that is structured into three dedicated areas: the Fàula Ristorante gourmet, the Bistrot area close to It and the Sorì Cocktail Bar upstairs.

Fàula, that is Piedmontese means “tale”, is signed by chef Daniel Zeilinga, who leads a kitchen brigade of seven people in total, assisted by the sous-chef Francesco Clerico. Born in Merano (BZ), in 1989, Zeilinga experienced in prestigious kitchens, like Piazza Duomo by Enrico Crippa, Osteria Arborina by Andrea Ribaldone and La Ciau del Tornaveno by Maurilio Garola.

Just eighteen, Daniel starts to work close to chef Karl Baumgartner, at Schoneck restaurant in Falzes, covering different positions. Then, the foreign experience at Louis C. Jacob hotel in Hamburg in Germany, in the year when it gets the second Michelin star, 2011. the following year he return in Italy, landing at La Ciau del Tornaveno in Treiso (CN) where his knowledge in the Piedmontese territory begins. After a short experience at Guido restaurant in Fontanafredda, he got called by Enrico Crippa at Ristorante Piazza Duomo in Alba, three Michelin stars, where Daniel spent almost two years: *“a high educational experience both on a human and professional level.”*





Chef Zeilinga is grateful to Crippa and thanks to him, develops great attention to the green raw ingredients, which allows him to create a tasting menu focused on vegetables, other than building a greenhouse for the winter season.

Since March 2017 starts a new adventure with Andrea Ribaldone instead, at Osteria Arborina where in November of the same year they got the Michelin star.



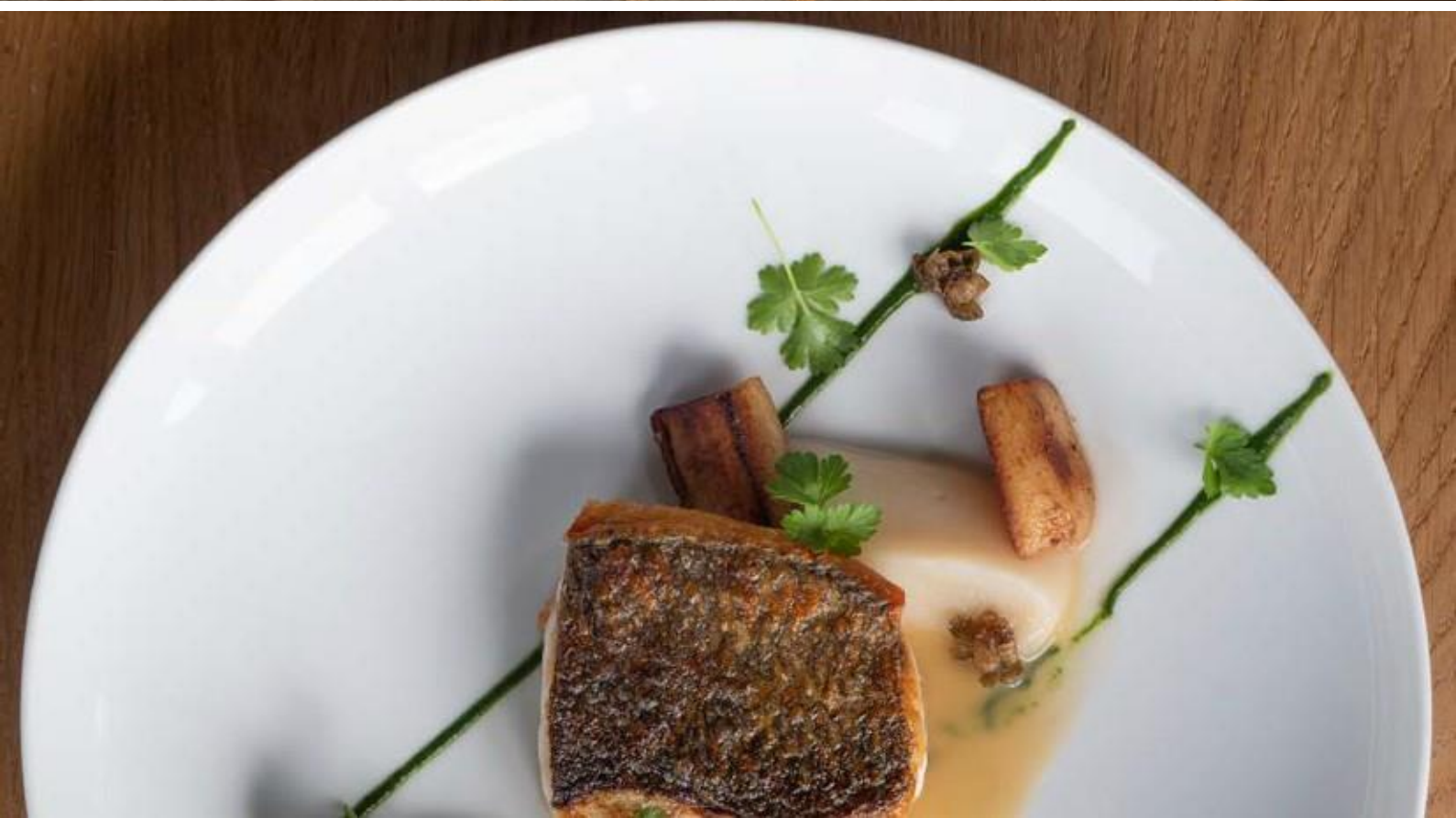
In March 2019 he returned to La Ciau Del Tornavento, and in the meantime he joins Casa di Langa project.

Since spring 2022 he is the executive chef at Casa Di Langa, that follows and coordinate the whole offer at the resort, from breakfast to lunch, until dinner. Zeilinga is in Piedmont since 2012 and in Alta Langa since 2019: during these years he actively looked for local ingredients, establishing relationships with some of the most interesting and enlightened producers in the area, in order to create a network of excellent suppliers that now allow them to offer guests of the resort a real food and wine journey through the best production realities of the area, interpreted in creative haute cuisine dishes.

9.1 THE KITCHEN PHYLOSOPHY

Essentiality, cleanliness, great technique and aesthetic presentation. Daniel Zeilinga's dishes are the result of years of studies and in-depth analysis on the raw material and above all on the products offered by the territory. At the same time, the chef makes an impeccable use of the combinations in chromatically bright and visually striking dishes. At the Fàula Ristorante the chef Zeilinga is able to express his talent to top level and his great ability to enhance every single ingredient, creating never obvious tasting paths, ranging from the unconventional approach of historical Piedmontese recipes, to the most extreme creativity when working on dishes that revolve around a single product, even more so if it is vegetable. This means that the gastronomic experience at Fàula is at the same time an excuse to tell the story of a territory, its culture and its excellence.





9.2 RAW MATERIALS AND PRODUCERS

It is an unstoppable and passionate research the one of the chef Daniel Zeilinga, who for years in Piedmont, has been dedicating his time to discover the local producers.

A noble land of exceptional wines, the Alta Langa, however, also offers a very interesting scenario of small and medium-sized producers who often work organically and who guarantee the cuisine of the Fàula to obtain extraordinary raw materials, both in terms of quality and processing. From the hazelnuts of Cascina Valcrosa, grown for generations by the Bruna family at 700 meters above sea level in the small town of the Alta Langa Lequio Berria, to the products of the I Segreti di Carla artisan butter factory, which uses exclusively milk from the Cuneo valleys. The cheese varieties are the work of the refiner Franco Parola, the breadsticks and crackers are made in the kitchens of the Fàula, while the bread selected by the chef is Carlo Alberto, in which Zeilinga uses the flours of Mulino Marino, a historic producer in the Cuneo area.

9.3 THE TASTING MENUS

There are two tasting menus at Fàula, one dedicated to the historical dishes of the region and of Italian gastronomy in general and another completely focused on the products of the land. In Sapori dell'orto, there are 5 courses, which rotate as nature brings new seasonal products. There are two appetizers in spring, one cold and one hot.



It starts with Asparagus alla Bolzanina, which refers to the origins of the chef, served freshly blanched, with yolk sauce, pickles mayonnaise, chives oil and primroses of the forest, collected by the gardener Luigi Merlo, during his foraging walks. The Fondant Onion is cooked at a low temperature and laced with a lait brusc foam, with sour cheese and fondue, bread crumbs and burnt onion powder to enhance the main ingredient of the dish to the top.

In the Gnocchi from Alta Langa, peas and olives, the intense green of spring explodes upon sight, while the chlorophyll of the peas is boosted by their use in raw and cream form.



It speaks of the magic of the forest and its moist scents, the undergrowth endive and hazelnuts, in which three exceptional raw materials of the territory meet, hazelnuts, mushrooms and berries. An intense and complete dish, which does not need proteins next to it, enriched by a totally vegetable sauce in which at least six varieties of mushrooms are used. The Carrot dessert closes the tasting and, here too, it is the earth that speaks, with the baby carrots that are cooked partly in vanilla syrup and partly in green cardamom syrup. Based on carrot centrifuge gel, crumbled carrot cake, cocoa crumble and fresh ACE sorbet.

The second tasting menu is a journey to Italy, through some of the most explanatory products and recipes of national cuisine, with an eye to the historical dishes of Piedmont, here revisited with flair and contemporary techniques. There are 6 courses, which start with an Oyster served with a reduced Alta Langa sauce, the classic method sparkling wine king of the territory. The oyster is then covered as if by a mantle, with sheets of osmotic kiwi in the syrup.





The route continues with raw Shrimps, buttermilk and tarragon. He speaks narrow Piedmontese, the Veal tongue in the red sauce, while the Cavour rice is an explosion of creaminess and taste, thanks to the creaming with parmesan and sour butter and the raw Bra sausage, as well as the brains. A timeless classic, the Fillet with green pepper, while the dessert plays with acidity and sweetness: Lemon meringue, lemon buttercream siphon, sponge cake and lemon gel.



Alongside the two tasting menus, a rich menu offering revisited original and classic dishes, from Fassona with anchovy sauce to Caesar Salad with boned rabbit in brine; from Squid, almonds and melon, to the traditional Tajarin, cooked in grilled artichoke water and with raw squid; from risotto with parsley, snails and black truffle, to sea bass, cauliflower and bergamot, up to smoked Spaghetti with fresh broad beans and caviar.

9.4 THE BREAKFAST

It is the chef Daniel Zeilinga who closely follows the magnificent breakfast at Casa di Langa, and who has studied ad hoc the buffet offer as well as the dishes available à la carte. The buffet is very rich, with particular attention to the sweet part, with two types of croissants, one white and one whole meal, both puffed, also offered stuffed with custard and gianduja and apricot jam. Always present a hazelnut cake and a fruit cake, which varies according to the season, of apples, pears and chocolate or apricots, and a fresh cream or jam tart. The sandwich bread is homemade, both white and whole meal, a loaf of white bread produced in the kitchen and one whole meal in addition to focaccia. Wide choice of cold cuts and cheeses, with particular attention to the very fragrant Cuneo ham, but also cooked ham and bresaola. Among the cheeses, both cow and sheep, Raschera and Bra dura. In the food warmer the hard-boiled eggs laid on the hay, as well as a separate part with sausages and bacon. Fresh vegetable crudités, smoked salmon, a basket of fresh fruit and small single-portion fruit salads. Yogurt is made from the kitchen of the Fàula, and is always of two types: white and fruit. Among the drinks, freshly squeezed orange juice, two fruit, apple and pineapple juices, traditional coffee, soy milk, almond milk and cow's milk are a must. Several proposals for intolerance problems, both related to lactose and celiac disease. 9 types of cereals and dried fruit, with hazelnuts, apricots, prunes, puffed rice, corn flakes, muesli ...

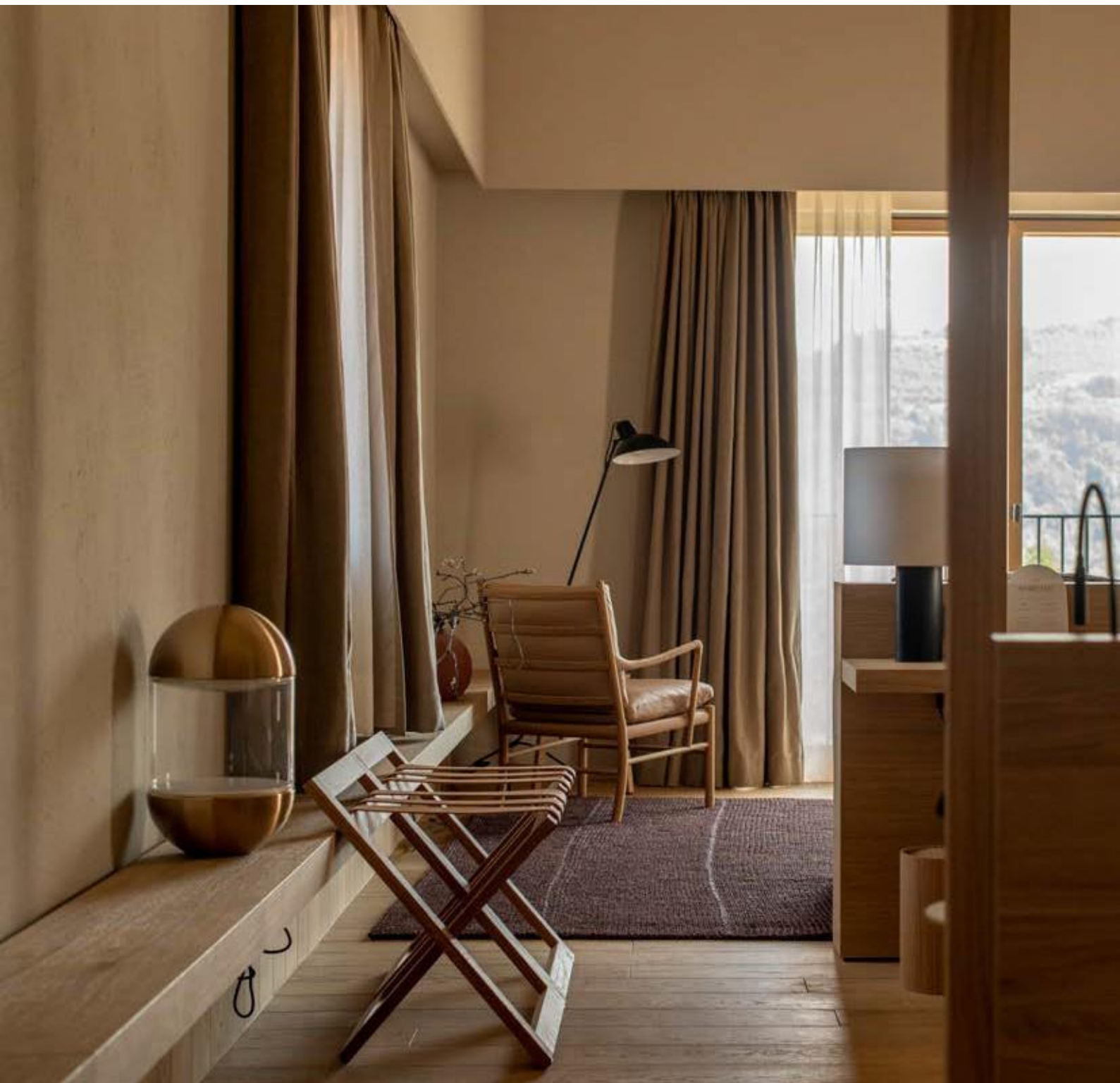
On the menu there are 3 fruit and vegetable juices, one greener and more energetic and two more 'comfort mornings'. The part dedicated to eggs offers various preparations, from scrambled to omelets, as well as waffles and pancakes. Finally, also on the menu, an international dish such as avocado, salmon and toast.



9.5 LUNCH AT FÀULA AND THE ROOM SERVICE

The Casa di Langa lunch was created thinking of an easier and more immediate offer than the dinner one. The menu includes a choice among three antipasti, three primi and three secondi courses, with a proposal linked to the territory, which includes classic dishes of the Piedmontese tradition, which changes approximately every two weeks, such as Vitello tonnato and Tajarin with white sausage ragù, but also Tortelli with cockerel with herbs or Penne with seafood in a fragrant crustacean bisque. The fish comes from Mazara del Vallo, which ships within the day or from Genoa, which delivers every day. Also in the menu, a legume or cereal soup or a cream of the day. Among the desserts, the hazelnut cake with zabaglione, fresh panna cotta with berries, but also ice creams and sorbets of internal production.





Room service is available with the Sorì Cocktail Bar menu from 10 am to 11 pm, and includes two cold cuts and cheeses, the Cuneo versus Parma, which compares the two Italian hams with fried pasta, then Hamburger and two types of Club Sandwiches and a proposal of toast, in addition to salads.

For night owls, even with the kitchen closed, from 11 pm to 7 am, it is still possible to order some less elaborate dishes in the room, such as toast, butter and anchovies, toast with ham or a cheese platter.

10. THE WINE LIST & THE MIXOLOGY

10.1 PIEDMONT IN THE GLASS

There are almost 1000 labels from the Casa di Langa cellar. Selected and chosen by the sommelier Pierfrancesco Molinari and Jeff Porter, whose valuable advice the resort used to best outline the beverage offer of the facility. Molinari, who comes from important experiences in large international hotels, graduated as a sommelier within ALMA, and has been at Casa di Langa since 2020. The map gives great visibility to the Piedmont area in general and the Alta Langa in particular. We then start with the bubbles of the wine-growing area in question, in which the Pinot Noir and Chardonnay grapes are raised to a height of at least 250 meters to give life to the Alta Langa DOCG Classic Method. The choice of giving importance to the production of this elegant sparkling wine is also highlighted by the welcome half bottle of Enrico Serafino, from the vineyards of the Casa di Langa estates, which guests of the resort find in their room upon arrival. Together with the half of Barolo di Vietti, the historic producer of the other "sister winery" of the property. Among the bubbles, together with the Alta Langa, we still find Piedmont and its Classic Methods based on Nebbiolo, Franciacorta, Trento Doc and South Tyrol, but also three Prosecco references. Ample space for organic productions and small vigneroni, both in sparkling wines and still wines.





The list continues with an important space towards Piedmontese whites, divided into Docg and Doc, therefore Italian whites, especially from neighboring regions, and international ones, with an important focus on France and Burgundy in particular. The first denomination of the reds, of course, is Barbaresco, divided into three municipalities, then Barolo, also divided by municipalities, Barbera, Nebbiolo and other Reds from Langa, and then moved on to the rest of Italy and France. Also on the menu are fortified wines, Barolo Chinato, of course, but also Marsala, Porto, Madeira and Sherry. Finally, sweet wines speak a lot of Piedmont, without disdaining Pantelleria and Suternes.

Large selection of wines by the glass, from classic white wines and Piedmontese sweet wines, to Champagne, passing through international and national ones, but always with an eye to the production of the territory, which represents the majority of the labels in the selection.



10.2 AUTHOR'S MIXOLOGY

There are three different bars at Casa di Langa, the main one is the Sorì Cocktail bar, at the lounge level. Here we try to use local products as much as possible, from gins to bitters, up to Vermuths, all selected in Piedmont. The purpose is to create classic or classic with a "Piedmontese" twist drinks.

the second bar is the pool one, open for five months per year, during the hot season. Here the offer is focused on fruity and fresh cocktails, for summer, to sip by the pool, into an infinity pool enlivened by background music.

The third bar is the one close to the restaurant, used for breakfast and to support the Fàula Ristorante main room.

With no doubts, the best location dedicated to the mixology of Casa di Langa, is the Sorì Cocktail Bar, that offers a drinks double menu, the first for the Specials, with five signatures, twist of the classics where local ingredients and products are mainly used. Like the Mistake in Langa, they change according to the seasons, but also here there is a great use of the local alcoholics. The used edible flowers and the aromatic plants are, instead, 100% from the Langa, cultivated by the Casa di Langa gardeners.





11. RESERVATIONS

You can make a reservation online on www.casadilanga.com or by sending an email to reservations@casadilanga.com.

Summer rates start at 445 Euro per night for the Classic room and include buffet breakfast, access to the spa upon reservation (jacuzzi, sauna and gym) and access to the outdoor heated swimming pool.



12. CONTACT

Casa di Langa

Località Talloria, 1
12050 Cerretto Langhe (CN) – Italy

Info and booking

Tel. (+39) 0173 520 520
e: info@casadilanga.com
w: casadilanga.com

Fàula Ristorante

Località Talloria, 1
12050 Cerretto Langhe (CN) – Italy

Tel. (+39) 0173 520 520
e: info@casadilanga.com
w: casadilanga.com/it/food-drink/faula

Lunch

12:30 – 14:00

Dinner

19:30 – 21:30

Closed Wednesday all day

* Nota: Fàula Ristorante is open every day for Casa di Langa guests



Roberta Antonioli.
STUDIO PR.

For additional information:
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