



Locanda Rossa, in the Tuscany countryside of Capalbio, is just 10 minutes driving from the sea, 70 minutes north from Rome and 150 minutes south from Florence. An old farmhouse that has become a resort of contemporary elegance, where every guest receives a customized and personalized service. The decor is different for each room, where you can find works of contemporary art. The renovation which started in 2008 has been followed by the interior designer Valeria Giuliani, whereas the subsequent extension was overseen by the architect Tommaso Ziffer for the interiors, with two other world-renowned experts, the landscape architect Paolo Pejrone and the architect Paolo Cattaneo, who designed outdoor spaces, gardens and the layout of the new structures, thus contributing to the peaceful and harmonious atmosphere. It's the creative flair of Francesca Neri Antonello (FNA Concept) that brings about the Locanda Rossa Bistrot – the Red Bar – concept and design.

The 37 rooms and suites – including 4 independent villas – have different characteristics to suit different needs, from a couple's weekend to a long family vacation. The marvelous junior suites and the suites are available with a panoramic view, a terrace or a private garden. The junior suites can be connecting and have a fully equipped kitchen, the suites are all equipped with kitchens and subject to availability, a private garden or terrace is possible; on request in the villas, in the suites, in the junior suites and the rooms with garden small pets can be accommodated.

Locanda Rossa immerses guests in a typical Tuscan experience throughout their stay. The Larossa restaurant uses products from its own garden combined with the great excellence of the territory. Every day our chef prepares ice cream, focaccia, desserts and pasta to create and serve local dishes with a modern and light touch, combined with the 100% Italian extra virgin olive oil produced from the cultivation of frantoio, moraiolo and leccino of the 3.800 olive trees of the Locanda Rossa park. The extra virgin olive oil and honey are available at the Locanda Rossa' shop. To fully enjoy the Tuscan cuisine Locanda Rossa arranges on request cooking classes, with the Chef to explore the fundamentals of the Mediterranean cuisine. Upon reservation we organize private dinners by the pool. For a more informal dining at lunch, dinner or by the pool or taste eclectic cocktails and after dinners, the new Red Bar is also at our guest disposal.

Locanda Rossa is also the most exclusive location for your exclusive event or special occasion in Maremma. Our brand-new event space "Belvedere" has views over the Tuscan Hills which enhances a fresh, contemporary interior design. The new event room "Belvedere" of 178 sq.mt (1916 sq.ft) is a versatile meeting room dividable into two smaller ones, hosting 12 to 120 guests, creating an attractive view while providing natural light. The elegant main Ballroom hosts 120 guests for dinner. Expert event planning staff are celebrated for distinctive menus, décor and entertainment, with an emphasis on originality, quality and unparalleled service.

Other facilities includes a tennis and padel courts, an intimate SPA with humid area; pool; children pool with playground and jogging trail.

Locanda Rossa is proud member of Preferred Hotels & Resorts.

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