



## **RELAIS SAN MAURIZIO**

### **An architectural and historical complex that enhances the Italian cultural heritage**

Relais San Maurizio in Santo Stefano Belbo (CN), the first five-star hotel in Langhe, Piedmont, is an exclusive synthesis of high-level hospitality values. The art of hospitality, food and wine excellence and the pursuit of wellbeing blend within a structure that encompasses four centuries of history.

The structure came to life in 1997 thanks to investment banker Pierdomenico Gallo, who was born in Langhe and who, with dedication and passion, wanted to give back to the territory an architectural complex of great value. Relais San Maurizio is the result of a four-year restoration, which preserved the splendor of the namesake monastery, founded in 1619 by the Cistercian monks coming from Provence, who brought the cultivation of aromatic herbs, spices and vine to this area of the Langhe.

The family-owned property is a member of The Leading Hotels of the World and is run by Pierdomenico's daughters Giuditta and Arianna.

Back in time, San Maurizio was chosen by the monks on the basis of its particular microclimate; here grow olive trees, secular cedars of Lebanon and medicinal plants, such as lavender and aloe, which are still used in the SPA, in cosmetic production.

The dwelling has 36 rooms and suites, each with different characteristics, mostly derived from the ancient monks' cells and furnished in the pursuit of comfort. An outdoor, panoramic and heated swimming pool, with a 360 degree view and located at 400 meters above sea level, where you can enjoy the sea breeze that facilitates long breaks in the sun without suffering the high summer temperatures. Next to the pool, a splendid new tennis court and five-a-side football field overlooks the hills. San Maurizio is also synonymous with sophistication and cutting-edge technology for events, celebrations and conferences. Everything has been developed in full respect of the environment, through a series of interventions aimed at promoting sustainability.

A refined hospitality, enriched by the starred restaurant "Guido da Costigliole", which offers genuine raw materials sought after by local producers, in an atmosphere of great charm, and by "ORIGINI Bistrot", a veritable center of culinary experimentation. To complete the gastronomic offer, the ancient crypt of the monks where over 30,000 bottles of fine wines are kept.

Relais San Maurizio also hosts one of the most prestigious SPAs in Europe, which since 2016 has evolved into Wellness & Medical SPA and offers an exclusive thalassotherapy and wine therapy program.

### **COMMITMENT IN SUSTAINABILITY**

To preserve the environment and the biodiversity of the territory, Relais San Maurizio has adopted several measures in favor of eco-sustainability: from the efficient use of resources to the reduction of emissions and use of plastic, up to the protection of plant and animal species.



The water served and given to the guests of Relais San Maurizio comes, in fact, from an aquifer at a depth of 200 meters; while the irrigation is obtained thanks to a purification system patented by the University of Turin, which allows to optimize the scarce water resources of the hill, without losing them. In order not to release CO2 into the atmosphere, the heating and cooling of the hotel are guaranteed by an advanced system that allows the production of electricity and heat through the melting of wood chips.

Furthermore, the entire facility aims to be as plastic-free as possible: from dispensers in kitchens to water bottles, strictly made of glass, to the SKINFOOD organic hotel amenities and toiletries created exclusively for Relais San Maurizio with Eco Green certified packaging.

To ensure its guests a farm-to-fork gastronomic offer of great quality, the raw materials used to prepare the dishes come from local farmers and breeders, from the organic garden and from the greenhouses of San Maurizio. Here the aromatic and medicinal plants are grown, brought by the monks from Provence, and the lemon trees are kept during the winter season. Even the olives in brine, given to our guests, come from the historic olive groves of Relais San Maurizio. The large park that surrounds the facility is, in fact, taken care of down to the smallest detail: it is home to centuries-old plants, such as the Lebanese cedar of over 500 years, and to the bees that produce a delicious and delicately flavored acacia honey with a floral aroma. The perfect conservation of the ecosystem has, in fact, allowed the reintroduction of the hives in the spaces surrounding the complex, fostering the preservation of this delicate species.

## **FOOD AND WINE OFFER**

### **Origini Bistrot Langhe**

ORIGINI is a project that stems from the desire to promote the raw material of the Piedmont area and enhance its colors, scents and flavors. On the hill of San Maurizio, in the park surrounding the Relais, aromatic herbs are grown according to the dictates of tradition together with salad, carrots, broad beans, cabbage, celery and courgettes, all local products that are grown in the garden, designed in compliance with the natural cycle. Every month, a seasonal and vegan menu is created with the best vegetables of our garden from our Chef Romeo Morelli.

### **Guido da Costigliole Restaurant**

In the Fifties, Guido and Lidia Alciati invented a new model of food service industry, based on the search for local producers and on the exaltation of the raw material, anticipating the slow food trend. A tradition carried on by the starred restaurant "Guido da Costigliole", housed in the ancient cellars of the monastery, where the original Langa stone walls and the original exposed brick vaults create an atmosphere of great warmth and charm. The restaurant also has the Monterosa terrace, with a unique view of the kitchen and the Langhe up to the Alps.

### **Relais San Maurizio wine cellar**

The Relais San Maurizio hosts a precious collection of wines that includes real jewels. From the great wines of Burgundy, such as the Domaine of the Romanée Conti, to the famous Bordeaux Chateaux such as Lafite, Margaux, Rothschild, Iquem. There are the Champagne Roederer, Selosse, Gosset and Salon; the Brunello of Montalcino such as San Giorgio, Soldera and Casanova di Neri; the Supertuscan of



Sassicaia, Masseto, Ornellaia and Donna Olimpia. The very strong bond with the territory is consecrated by the presence of all the Piedmontese labels of great value: Gaja, La Spinetta, Giacosa, Conterno. To these is added a qualified selection of small local wine producers, an expression of the extraordinary variety of wines offered by this region. The collection is completed by the other regions of Italy and the most quoted wine areas of the rest of the world, from South Africa to California, for over 3000 labels and a total number of 30,000 bottles.

## **WELL-BEING OFFER**

### **Wellness SPA**

Located in the center of one of the five historic Vie del Sale (Salt Routes), traveled a few centuries ago to carry bags full of precious crystals from Liguria to the countries beyond the Alps, Relais San Maurizio hosts a prestigious and award-winning SPA. The combination of well-being and nature is expressed in the Salt Cave, a natural ravine in the rock, in which the tanks of water with high saline density, magnesium and mineral salts for thalassotherapy have been obtained with beneficial draining and detoxifying effects. As a matter of fact, San Maurizio is one of the few Spas in Europe featuring thalassotherapy.

The Spa includes the wellness area with hammam, sauna, bio-sauna and an outdoor relaxation area overlooking the vineyards where, in summer, guests can enjoy personalized treatments lulled by the Mediterranean breeze and the sounds of nature.

Relais San Maurizio also offers the "Divine Path", a wine therapy program based on the properties of grapes and wine. The path hosts, in fact, two large barrels of the early twentieth century in which a bio-sauna was created, where it is still possible to appreciate the fragrances of Barolo preserved for decades, and an environment of total relaxation with a bed composed of grapeseed seeds that release heat to the body and, combined with the aroma of Barbera, give a feeling of total relaxation.

## **THE EXPERIENCES**

Lastly, Relais San Maurizio offers its guests numerous exclusive experiences based on the territory, culture and sport to make their stay unforgettable:

- Truffle Hunt and tasting
- Private wine tasting in their cellar from 1600
- Cheese tasting
- Cooking Class with the Chef
- Beekeeper for a day
- Yoga and sound bath in the centuries-old park
- Botanic classes
- On horseback through the Langhe
- Balloon ride among the hills
- Castles tour of the Langhe and Roero
- E-Bike, bikes and Vespa (on property)
- Trekking



**For further details**

[www.relaissanmaurizio.it](http://www.relaissanmaurizio.it)