



# Gubbio

57<sup>°</sup> CHAÎNE DES RÔTISSEURS  
**GRAND CHAPITRE d'Italie**  
October 16<sup>TH</sup> - 19<sup>TH</sup> 2025





**D**ear Associates, Friends all, soon we will be together again: it is always exciting to see each other because each place is unique in its historical, cultural, natural and undoubtedly eno-gastronomic beauties.

Umbria, in the multifaceted universe of Italy's history, is known as to be the territory of the oldest Italic population ("gens antiquissima Italiae") as reported by Pliny the Elder (Nat. hist., III, 112), who associated the Umbrian name (from the Greek ombros, rain) with the fact that the Umbrians "survived the rains when the earth was flooded." Besides a millennial history, we find in Umbria a land of the highest spirituality, symbolized in the figure of San Francesco d'Assisi, who, in his concrete benevolence toward humanity and nature, teaches us to appreciate life in its entirety, but always safeguarding the values of simplicity

and authenticity. And Umbrian cuisine is characterized likewise by its simple and authentic nature, such as Mostaccioli, cookies known since ancient times made of must, flour, honey and aniseed, of which even in the approach of the last hour the saint managed to remember. So let us indulge in a fascinating gastronomic and spiritual itinerary, in the wonder of the city of Gubbio, where, as the Nobel prize winner for literature Hermann Hesse wrote in his travel diaries, "One believes one is dreaming or standing in front of a theatrical scenery and one must continually persuade oneself that instead everything is there, still and fixed in stone."

Therefore all together, we are about to immerse ourselves in this Great Feast of ours, for the realization of which I feel obliged to warmly thank Ms. Carmela Colaiacovo (owner of the Park Ho-

tel Ai Cappuccini and member of the Bailliage of Rome Aurora), Ms. Ada Urbani (of the Bailliage of Como, future head of the nascent Bailliage of I Borghi di Umbria) and Ms. Emilia Nardi (Vice-Chancellor of the Bailliage of Calabria Amphisyta).

Vive la Chaîne!  
*Roberto Zanghi*  
 Bailli Délégué d'Italie  
 Conseiller Magistral Paris





## Gubbio, the Stone City of Umbria

*On the slopes of Mount Ingino stands Gubbio, the “stone city of Umbria” because it was built almost entirely of stone.*

**G**ubbio is still **one of the most beautiful medieval cities in the world** thanks to the state of preservation of the monuments and the entire wall system. The Umbrians founded it under the name of Ikuvium. The ancient Eugubine Tables show that it was an important political and religious center. Under Rome, Gubbio experienced a period of glory. The Romans called it Iguvium and left splendid evidence visible in the archaeological remains of villas decorated with mosaics and the Roman theater. At the end of the empire, Gubbio was destroyed

by Totila's Goths and dominated first by the Byzantines and then by the Lombards. At the end of this dark period, Gubbio was re-organized and established itself as a free commune. In this process of rebirth Bishop Ubaldo Baldassini played a key role. Gubbio experienced one of its most prosperous periods from the mid-13th century onward: nearly 50,000 inhabitants witnessed the expansion of the city and the development of the arts. New walls and the city's landmark buildings were built: the cathedral, the Palazzo dei Consoli and the Palazzo del Podestà. Gubbio thus

became the stone city of Umbria, which we still know and admire. But this flourishing period came to a halt a century later with the rule of the Church. After infighting and revolutions, Gubbio, now impoverished and weakened, surrendered to the Montefeltro, counts of Urbino. To this period dates the construction of its Ducal Palace. Today Gubbio is also “**the City of the Ceri**”, the symbol of a folklore kept alive through the centuries precisely because it is so deeply felt, and **the city of the world's largest Christmas Tree**.







## Local Food

**Torta al testo**, known as “crescia” in the Gubbio area, is reminiscent of a flatbread and is served in typical Umbrian trattorias accompanied by mixed salumi, grilled sausages, fresh vegetables and chicory repassed in a pan.

For farmers it was a poor bread but one of substance, taken to the fields during the harvest, grape harvest or grain harvest. Bread was a luxury, so

it was necessary to save it and consume a daily product that was just as filling and quick to make.

Originally the ingredients to make it were flour, water and salt. In today's recipes, yeast or baking soda are added, some people use cornmeal or some even add an egg to give it more color and substance, and some add milk to ensure greater internal softness. The name “torta al testo”

comes from the instrument used to bake it: a disc of brick resting on burning embers called a “testo.”

**Strangozzi** or Stringozzi are a typical long pasta prepared only with flour and water, without eggs: it is similar to spaghetti, but its section is rectangular and resembles leather shoelaces... and this is where their name comes from. Apparently, in







the 16th century, tensions between the Papal States and the population led to some extreme actions, such as the strangulation of some prelates through the use of shoelaces. They are often served with Tartufo Nero di Norcia, one of the most prized truffles with an intense and aromatic scent.

**Umbricelli** is a pasta with ancient origins that incorporates the name and history of the region into its very name. They are large handmade spaghetti made with water and durum wheat, but are significantly shorter than these. They look a bit like the “neighboring” Tuscan picci but their shape is slightly more squat. Tradition requires that they be seasoned with a simple tomato sauce and a generous sprinkling of grated pecorino cheese.

**Friccò** is an important rustic main course made with different

types of meat, such as chicken, rabbit and lamb that are flavored with herbs and wine.

**Baccalà alla ceraiola** is prepared during the Festa dei Ceri in honor of St. Ubaldo. Its preparation is entrusted to the University of Stone Masons, heir to the ancient medieval guild of stone masters, “i Petraioli,” which has always been responsible for organizing the solemn event and cooking the cod for all the “ceraioli.” About 15 quintals of it are prepared, for almost 10 thousand bowls. A typical and highly secret recipe, never written down, a culinary treasure handed down exclusively by word of mouth among only the men of the university.

**Brustengolo** is one of the most typical desserts of Umbria and Assisi. With its cornmeal base, it asserts its poor, peasant origin,

since corn was an extensively cultivated grain in the Umbrian and Perugian countryside. As tradition dictates, boiling water is added to the cornmeal, the dough is left to rest overnight, and in the morning raisins, pine nuts, walnuts, hazelnuts, almonds and thin slices of apple are added.

**Almond Tozzetti** are very simple typical Umbrian dry cookies. In addition to the classic version with almonds, they can be enriched with different types of dried fruits such as hazelnuts, walnuts, pine nuts, but also candied fruit and chocolate chips. What sets Umbrian almond tozzetti apart is the addition of anise seeds, which give these sweets an unmistakable aroma and fragrance. The ideal pairing is with a fortified wine: a sweet sagraantino di Montefalco or vinsanto di Trevi is perfect.





## Umbrian Truffle

*Umbria is an immense truffle ground because its wooded hills are the ideal habitat for many truffle species.*

**T**ruffle is a prized food that has its roots not only in the earth but also in legend. Known as far back as Greek and Roman times, it was believed to be born through a mixture of water, heat and lightning. According to Roman myth, Jupiter hurled lightning near an oak tree, a tree sacred to him, and from the impact was born exactly the truffle. In fact, the truffle is a hypogeous fungus, that grows underground and near trees particularly rich in water, including the oak tree itself, from which it draws nourishment and to which it returns water and mineral salts, just as mushrooms do. There are about a dozen varieties collected in this region, black and white.

### Prized Black Truffle

Known everywhere as the Norcia or Spoleto truffle, it is the prevailing quality in Umbria, widespread in the territories flanking the course of the Nera River, in the Spoleto mountains and the Trevi and Subasio mountains. It is harvested from November to March. It grows in clay-rich calcareous soils and lives in symbiosis with oaks, holm oaks, beeches and chestnut trees at altitudes ranging from 250 to 1,000 meters. Its size varies from that of a walnut to that of an orange, and its rounded, often irregular shape is characterized by a black, wrinkled but not angular outer rind. The flesh, black-purple in color and crossed by thin

lighter veins, gives off an intense aroma, the flavor of which is enhanced by cooking.

### Scorzzone or black summer truffle

The scorzone (*Tuber aestivum*) is a black truffle whose nickname derives precisely from its rough and particularly warty rind. It grows in sandy and clay soils, deciduous forests and in some cases even in pine forests, and is harvested from May to December.

It is distinguished from Nero Pregiato by: the outer coat - deep black in color - is rounder and thicker, and consists of large, hard pyramidal warts. The gleba, on the other hand, is clear: it can range from shades of beige to ochre to







hazelnut. It has a scent with fruity notes—less intense and more delicate than that of other truffles—that is released when eaten fresh or slightly warmed, for example, by grating it on hot food.

**Black winter truffle or hooked truffle**

Tuber Uncinatum Chatin is often confused with the summer truffle. However, its warts are smaller and more pronounced than those of the scorzone, and the flesh has a darker color, tending almost to chocolate brown and with branching whitish veins when ripe. Flavors and aromas are intense, with notes of hazelnut, porcini, and Grana Padano cheese, which is why it is excellent both raw and cooked, especially on risottos. Winter truffles command a higher price than summer truffles because of the more limited ripening period.

**White Truffle or Trifola**

Umbria also offers white truffles, such as the well-known and rare **Bianco Pregiato** (Tuber Magna-

tum Pico), also known as Trifola, which is harvested in the period between October and December, but in some more sheltered areas it can be found until all of January. It grows mainly in the upper Tiber Valley, Eugubino Gualdese and Orvieto, at a greater depth than other truffles and prefers higher trees such as poplars, willows, hen harrier, but also oaks, turkey oaks and hornbeams. The size of the Bianco Pregiato varies from that of a small walnut to that of an orange and must be regular and rounded. Depending on its maturity, the color of the flesh can vary from hazelnut to dark brown. But what sets it apart are its sharp aroma and unparalleled flavor. Cut into very thin slices and strictly raw, the truffle is at its best on dishes without sauces or other condiments to cover it.

**Bianchetto or Marzuolo truffle**

The Bianchetto or Marzuolo truffle (Tuber borchii Vitt.) is called “rustic,” as compared to other more valuable truffles such as White or

Black, it commands lower prices. Harvested from January to April, it has the particularity of growing both in coastal and maritime areas and in mountainous ones, up to 1,000 meters above sea level because it is adapted to live in symbiosis with pines but also with oaks, beeches and poplars. It has a smooth, pale rind with an equally pale flesh with veins, tending more toward white when young and more reddish when mature. In cooking it is perfect for flavoring and giving that extra kick to traditional homemade recipes, such as broths and pasta dishes, for which a garlicky aroma stands out.





## Wine in Umbria

*Olive oil and wine are the two fundamental pillars of the Umbria region's food and wine culture.*

*The hilly scenery is a constant feature throughout the region, in a continuous rise and fall of hills and slopes, the gray-green colors of olive trees and vineyards interspersed with localities rich in art, history and tradition.*

Since Etruscan and Roman times, Umbria has played a crucial role in wine production, thanks to its climatic conditions and fertile soil, ideal for growing grapes. Although Umbria is a small region, within it one can distinguish wine-growing areas having distinct and distinctive characteristics.

### Torgiano and Torgiano Riserva

Torgiano is located a few kilometers south of Perugia. Torgiano Rosso Riserva is the only DOCG wine from this area and is made mainly from grapes of the Sangiovese and Canaiolo Nero varieties. Torgiano's DOC wines are many, both white, red, rosé and sparkling. Torgiano white is produced with Trebbiano Toscano and Grechetto. Torgiano Rosso DOC is made with Sangiovese, Canaiolo Nero and to a small extent Trebbiano Toscano.

### Montefalco and Sagrantino di Montefalco

The Montefalco area is located about 40 kilometers east of Perugia. Wines made exclusively from Sagrantino are granted DOCG status in dry and passito versions. Sagrantino is a robust and powerful wine,

with a remarkable tannic charge and a relevant organoleptic richness, capable of producing wines appreciated all over the world. Montefalco also produces DOC wines in the white and red types.

### Orvieto

In the past Orvieto represented one of the few big names in Italian oenology, but its fame was due more to the quantities produced and the spread of the wine than to its quality. In recent years the area is gradually recovering lost ground and its wines, especially the whites and the "Muffati," passiti made from grapes attacked by the noble rot, "Botrytis Cinerea," are everywhere known and appreciated. Procanico is the name by which Trebbiano Toscano is known in the area. Orvieto's white wines are also produced in the Classico, Superiore and Classico Superiore versions. Red wines, on the other hand, are covered by the designation Rosso Orvietano DOC.

### Trasimeno Hills

The Colli del Trasimeno area is located west of Perugia, around the municipalities bordering Lake Trasimeno. As white grapes we

find Grechetto, Trebbiano Toscano, Malvasia del Chianti, Verdello and Verdicchio. Among the black grapes we find Sangiovese, Gamay, Ciliegiolo, Cabernet Sauvignon and Merlot. The Gamay of the Colli del Trasimeno should be considered among the best DOC reds from this area.

### Other Production Zones

Other areas of enological interest in Umbria include the Colli Amerini, with red wines from Sangiovese, Montepulciano, Ciliegiolo, Canaiolo Nero, Barbera and Merlot. Assisi is especially known for Grechetto vinified in purity. The Colli Martani give both white and red wines, but especially Grechetto di Todi. The area of Lake Corbara, in the proximity of Orvieto, produces red wines including Merlot, Sangiovese, Cabernet Sauvignon and Pinot Noir, also vinified in purity. Between Perugia and the northern border of Umbria is the DOC Colli Altotiberini, with both white and red wines. South of Perugia is the DOC Colli Perugini, which reaches part of the province of Terni, again with white and red wines.





To our guests are offered two accommodations in Gubbio at affordable rates. Assistance from our staff is offered at the hotels indicated, and there our guides and assistants are scheduled to meet for tour departures and transfers.



Option 1

## Park Hotel ai Cappuccini ★★★★★

Via Tifernate, 55 - 06024 Gubbio (PG)

*The Park Hotel ai Cappuccini is an expertly restored 17th-century former convent. Its stones and architecture stand as some of the most eloquent testimonies of a bright, refined, and cultured Middle Ages. Secluded, yet very close to the city center, today the Park Hotel ai Cappuccini is a structure that combines, in a happy and balanced combination, ancient spaces and new comforts.*

The hotel's inauguration took place on August 6, 1966. In 1987, the structure was taken over by the Financo Group, which began its complete renovation. The inauguration takes place on the occasion of the World Cup hosted by Italy in 1990, in the presence of Brazil's national representative team. Today, the Park Hotel ai Cappuccini, immersed in the quiet of its park and surrounded by the ancient gardens of the friars, including the arometo, revives spiritual sensations for the tourist who seeks quiet, rest and who wishes to immerse himself in the deepest history. The renovation project aimed to emphasize the original "convent village" character, respecting the main architectural body and creating an accommodation complex in perfect harmony with the surrounding area, set in an extensive park with century-old trees and a magnificent olive grove.

The large forecourt that opens onto the southern front is embel-

lished with fine works of modern art, such as "La Fontana della Pace" by E. Abbozzo and "La Colonna del Viaggiatore" by A. Pomodoro. The hotel features spacious and elegant meeting and social spaces: relaxing conversation spots warmed by fireplaces, antique paintings and contemporary works signed by the great names of Italian art such as Giulio Aristide Sartorio, Giuseppe Capogrossi and Arnaldo Pomodoro.

**Nicolao Restaurant** is the hotel's à la carte restaurant. Cozy and reserved, it serves "The Seasonal Proposals," the proposals "From

Umbria" and "The Proposal of the Day," paired with a wide selection of wines, in a warm and embracing atmosphere that invites "slow" and satisfying tasting.

The **Bar delle Nozze** is a pleasant place where to sip a cocktail or have tea in the company of friends or family. The name comes from the splendid artwork by Sartorio that stands out on the backdrop of the room, "The Emperor's Wedding."

The hotel houses the **Marc Meségué at the Cappuccini in Gubbio**, a place where phytotherapy and allopathic medicine harmonize



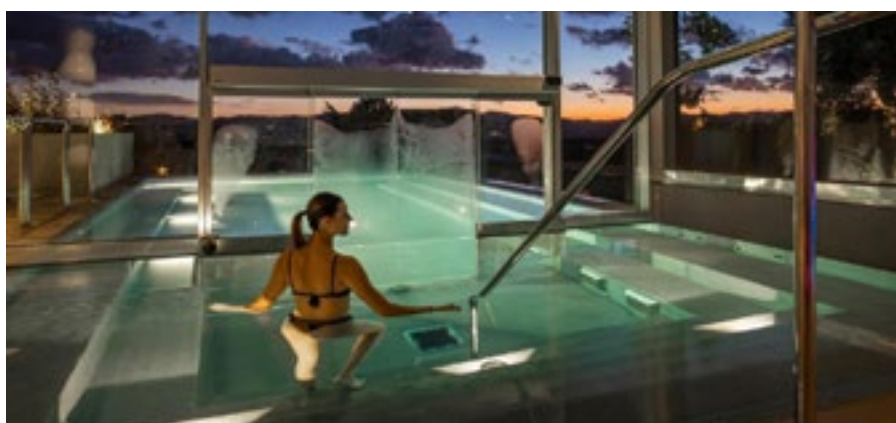




with nutritional education and physiotherapy, and a modern spa, the **Parco Acque dei Cappuccini Wellness & Spa**, thanks to which guests can find harmony and beauty through the beneficial properties of the plant world, in a perfect fusion of technology and nature. In a design setting, framed by the warm tones of wood, soaked in the

by architect Simone Micheli, the Water Park is the result not only of refined aesthetic research, but also and above all of a design path aimed at creating an atmosphere that makes a wellness stay unique and inimitable. Entering the Water Park, one finds oneself in a first wellness zone, the Emotional Waters, in which the fluid and mul-

with well-being for the body, but also with fluid philosophy for the soul. **For access to the SPA experience** (with saunas, Turkish bath, Mediterranean bath, emotional showers, relaxation area, whirlpool room with a circular whirlpool, an ark-shaped whirlpool using water fortified with magnesium and potassium, and a thalasso pool, Park



natural scent of local essences and those designed by top cosmetic companies that offer a wide range of natural products based on plants and flowers, the body finds its dimension of balance.

**Guests staying at the Park hotel Ai Cappuccini have free access to the 350-square-meter Emotional Waters space**, which features a swimming pool with swimming lanes, a baby pool, counter-current swimming and a whirlpool area at 28/29°C. Signed

tiform matrix of the pool's water is wonderfully enhanced by the bright and playful interiors, typical of Micheli.

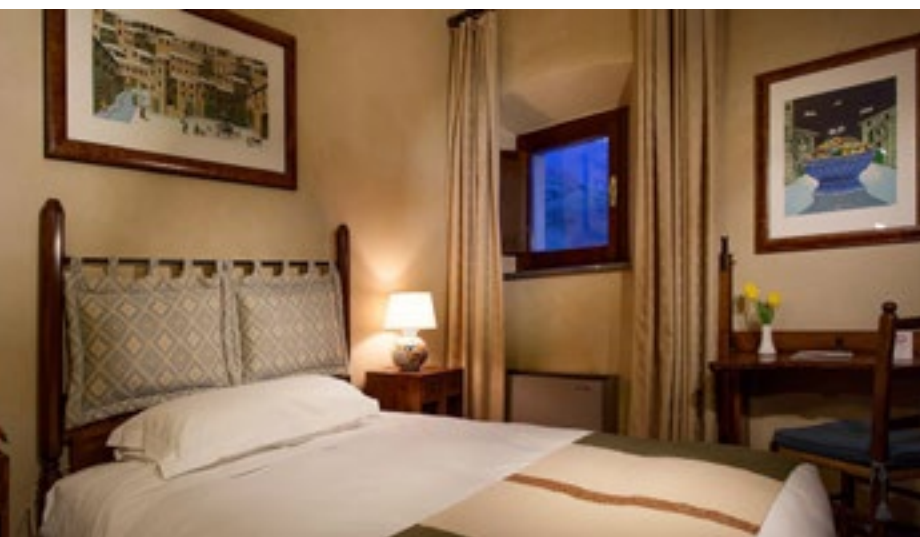
Indeed, the playful and enterprising theme permeates every element of this place dedicated to exalting the relationship between man and water, transforming it into a true "symbolic work." This same nature can be found in the more intimate area of the Water Park, in which whirlpool and thalasso-therapy are not only synonymous

Oasis area with indoor/outdoor pool at 34°C, Kneipp trail, Silence and Relaxation area) **hotel guests and guests of Hotel Bosone Palace are granted the special rate of 45.00 euros per person for half a day with spa kit.** Reservation to be made directly with the hotel.

**Finally, hotel guests are offered free access to the large gym** equipped with Technogym cardio-fitness and isotonic machines. The hotel also offers free parking subject to availability.







### **Single Room with French bed**

Located in the old part of the convent and furnished in traditional Franciscan style or contemporary style in the new wing, the single rooms are 16/20 square meters and have parquet floors. They are equipped with heating, air conditioning, Pay TV, satellite TV, Radio, free internet and Wi-Fi.

The private bathroom is equipped with Hairdryer, WC, Bidet, Bathtub and/or Shower.

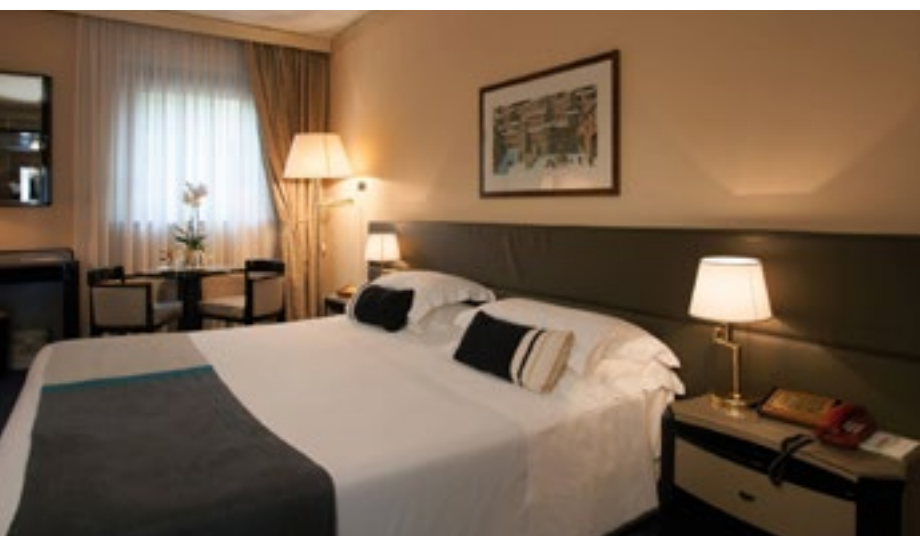
There are two types of double rooms in the hotel and they will be assigned by the hotel based on availability.



### **Double room Monasticum**

Monasticum double rooms are located in the old part of the monastery, above the cloister and are furnished in traditional Franciscan style. They have an area of 17/20 square meters and have parquet floors. They are equipped with heating, air conditioning, Pay TV, satellite TV, LCD/plasma screen TV, radio, free Internet and Wi-Fi.

The private bathroom is equipped with Hairdryer, WC, Bidet, Shower



### **Double room Classic**

Located in the old part of the convent, above the cloister, or in contemporary style in the clever expansion of the new part, these rooms are 23/30 square meters and have parquet floors. They are equipped with heating, air conditioning, Pay TV, satellite TV, LCD/plasma screen TV, radio, free Internet and Wi-Fi.

The private bathroom is equipped with Hairdryer, Toilet, Bidet, Shower and Bathtub.

Superior, Deluxe, Junior Suite or Suite rooms are also available upon request to be quoted at the moment at the best available rate.





Option 2

## Hotel Bosone Palace \*\*\*\*

Via XX Settembre, 22 - 06024 Gubbio (PG)

*Hotel Bosone Palace is a cozy, historic 15th-century building located in the heart of Gubbio. It is housed in the ancient Palazzo Raffaelli, once the residence of the family of the same name. Today it is a charming little hotel that combines the splendor of Renaissance architecture with all the modern comforts and is impressed by the frescoes and details of the decorating style.*

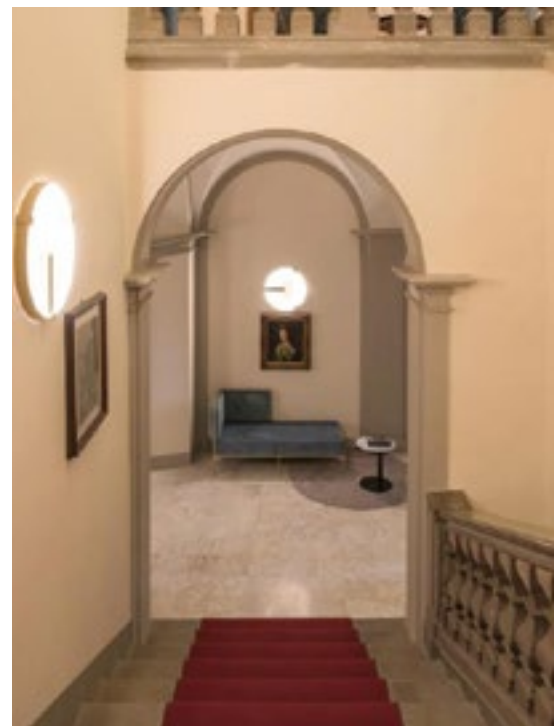
The hotel is located within walking distance of Gubbio's main tourist attractions, such as the Palazzo dei Consoli, the Chiesa di San Francesco and the Teatro Romano, and can be reached by car, crossing the ZTL, for drop-off and pick-up; it will be the hotel's responsibility to communicate, even after arrival, the license plate number of the guests' car to the Municipal Police for authorization of access. The hotel provides its guests with various amenities includ-

ing air conditioning, bar, 24-hour front desk, daily newspapers, non-smoking rooms, rooms/facilities for disabled guests, family room availability, elevator, express check-in and check-out, safe, heating, luggage storage, room service, babysitting service, VIP in-room services, in-room breakfast option, bridal suite, bicycle rental, fax/photocopying, free Wi-Fi Internet available throughout the hotel. **Public parking is available nearby and cannot be reserved (fees may apply).**

The following parking lots are recommended for car parking:

**Funivia parking lot** (via San Gerolamo about 350 m from the hotel): unguarded, paid parking (euro 10.00 per day)

**Cavarello parking lot** (via del Cavarello about 450 m from the hotel): free, unguarded parking lot





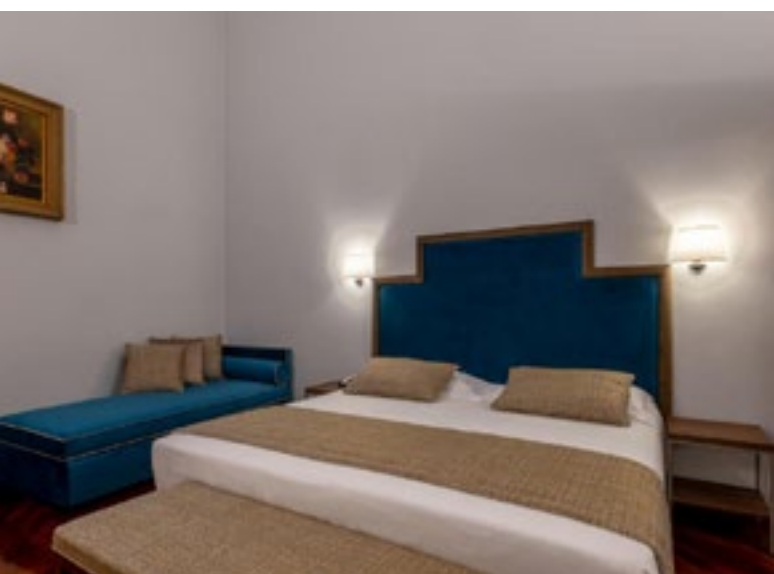
The property has 30 Renaissance rooms and suites decorated with antique furniture. Each room is unique, with elegant furnishings reflecting the style and history of the city, but at the same time equipped with modern amenities to meet guests' needs.



### **Comfort room**

Comfort rooms are ideal for those seeking a simple and comfortable stay. Featuring elegant and functional furnishings, these rooms offer comfortable beds, private bathroom and all major amenities:

private bathroom with bathtub or shower, free Wi-Fi access, heating and air conditioning, wake-up call, writing desk, hair dryer and complimentary toiletries, telephone, flat-screen TV, minibar

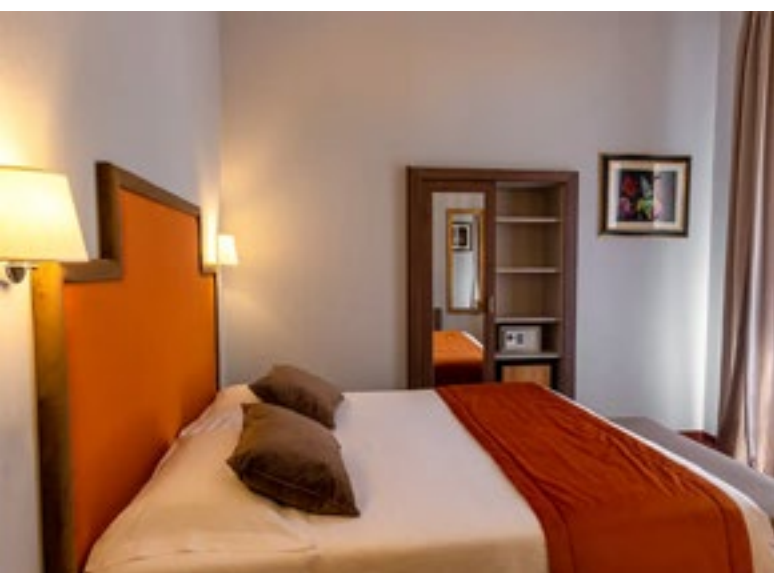


### **Superior room**

Superior rooms are more spacious and offer greater comfort. Tastefully furnished, these rooms feature a mix of classic and modern elements, creating a cozy and relaxing atmosphere. Superior rooms additionally offer panoramic views of the city of Gubbio and the surrounding countryside.

They feature: , private bathroom with shower box, individually controlled heating and air conditioning, direct telephone, digital safe, free Wi-Fi connection , wake-up call, writing desk, hair dryer, full complimentary toiletries including slippers, flat-screen TV, minibar

Superior room with terrace available on request. For this room note that the elevator does not land on the room floor but a few steps below it.



### **Junior Suite**

Junior Suites are ideal for those who want more space and a more luxurious living experience. With a separate living area, these suites offer an intimate and refined atmosphere. They feature large windows that allow you to enjoy views of the city or the Umbrian countryside and a private bathroom with a shower box, as well as the following amenities: heating and air conditioning, direct telephone, digital safe, free Wi-Fi connection , complete courtesy set equipped with slippers and bathrobe, tea and herbal tea making facilities, wake-up call, writing desk, hair dryer, flat-screen TV, minibar

Junior Suite with terrace available on request. For this room note that the elevator does not land on the room floor but a few steps below it.







## Visit to **Semonte Winery** with wine tasting and welcome dinner at **"Il Custode"** Restaurant

*Semonte Winery is an established winery in the area, that is distinguished by the production of high-quality wines, sustained by a tradition intertwined with the land. The winery is located within the Semonte Agricultural Company, a landscape setting of particular beauty whose land originates an ancient and noble wine of great excellence.*

**O**n the estate, the perfect geometries of the rows of vines that give life and flavor to magnificent wines find their place: the Battista (Spumante Metodo Classico Brut), Cordaro (Dolcetto) and Monteieto (Chardonnay). An ancient tradition that lives again today in the new business of Giovanni Colaiacovo's family, which has always believed in the values of a unique territory and whose members, by now in their own right, are authentic winemakers in Gubbio. Semonte wines come to life on the rolling hills of the western part of the vast territory of Gubbio; the vineyards are located in a hilly area, characterized by rich, well-drained soil, which favors the growth of the grapes and gives the wines a unique complexity. The winery specializes in the production of red, white and rosé wines, using native varieties such as Sangiovese and Grechetto. Production is based on traditional methods combined with modern techniques. The winery is also committed to sustainable practices,

preserving the environment and promoting biodiversity.

After a tour of the winery, we will dine at "Il Custode" restaurant of the same company, where the estate's own wines will accompany excellent local food and wine and exclusively typical and seasonal local dishes. The restaurant's chef is Marco Bistarelli, a chef who has made a profound mark on Umbrian dining. For many years he was the only real counterbalance in the region to Chef Vissani.

In 1990 Marco became a chef following a very sad event. His twin brother, who was passionate about cooking, passed away at the age of just twenty-five, and Marco took his place. His first experiences were in his parents' pizzeria and from there he began a steady growth, certainly helped by meeting Vincenzo Cammerucci, who grew up alongside the great Gualtiero Marchesi and with whom he refined techniques but, above all, learned the fundamental importance of raw materials and the need-to-know suppliers

personally. That was his entry into the world of haute cuisine.

Exuberant, eclectic, and enthralling, Bistarelli was the celebrated chef at Il Postale del Castello of Monterone in Perugia, where in 2000, he was awarded the prestigious Michelin star.



**Thursday October 16<sup>th</sup>**

7:30pm

**Visit to Semonte Winery with wine tasting and welcome dinner at "Il Custode" Restaurant**

- 7:15 pm Meet with our assistants at Park hotel Ai Cappuccini and Hotel Bosone Palace to reach the winery by GT bus.
- 7:30 pm Meet directly at the winery for those with their own vehicles.

• Return to the hotel after dinner.

**Dress-code: elegant with ribbon** (insigna)







## **Assisi** with visit to **“Urbani Tartufi”** company and lunch at **“Antico Casale Urbani”**

In Assisi, there will be a guided walk along the downtown streets and through the Piazza del Comune with an inside visit to the Basilica of San Francesco (Upper Church and Lower Church) and an outside visit to the Basilica of Santa Chiara.

After visiting Assisi, guests will be transferred to Sant'Anatolia di Narco for a visit to the “Urbani Tartufi” factory, whose specialized staff will do, for our guests, an interesting truffle hunting demonstration. To follow, aperitif in the elegant premises of the Truffle Academy. At the end of the visit, exclusive lunch in Scheggino, followed by a visit to the Urbani Truffle Museum. At the end of the visit, departure for Gubbio.

Assisi is the city of the saints, San Francesco and Santa Chiara. It is a jewel in the province of Perugia that lies gently on the slopes of Mount Subasio. Protected by an imposing

city wall, the town preserves to perfection the characteristics of the typical Umbrian village. Dominating it are two of its wonders: the great Basilica of San Francesco and the massive Rocca Maggiore fortress.

Assisi's history has uncertain origins, but it was certainly affected by Etruscan and Roman influence. In medieval times Assisi was the object of continuous conquests and sieges, triggered by the dispute between Germanic and Byzantine people. Many castles were built during this period, including the Rocca Maggiore. As an independent municipality, Assisi experienced a moment of great splendor thanks to the monastic movements, particularly the Benedictines and Franciscans, bearers of an important universal message of peace and tolerance throughout the world. San Francesco d'Assisi was born there in 1182, a man who symbolized the city because he put him-

self at the service of God by helping the poor, stripping himself of his family's wealth. Associated with his figure was that of Santa Chiara d'Assisi, a spiritual pupil of San Francesco and founder of the Poor Clare order: at the age of 18, Chiara fled her wealthy family to join Francesco at the little church of Santa Maria degli Angeli. The Basilica of San Francesco di Assisi is one of the most visited sites in Italy, with about 5 million visitors a year.

*The truffle experience and aperitif are generously offered to participants by our fellow sister Ms. Ada Spadoni-Urbani of Como Bailliage and in charge of the new bailliage, whom we thank for her kind hospitality.*

**Friday October 17<sup>th</sup>**

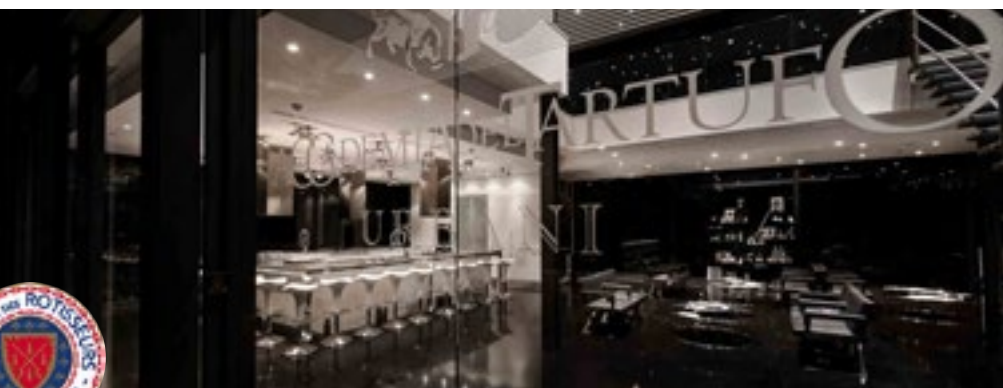
8:00am Tour 1

**Assisi with visit to “Urbani Tartufi” company and lunch at “Antico Casale Urbani”**

- Meet with guides in the lobby of the Park hotel Ai Cappuccini and Hotel Bosone Palace and depart by GT bus to Assisi.
- Return to the hotel in time to attend dinner.

**Dress-code: Smart Casual**

(comfortable shoes are recommended)







**R**ecognized as a UNESCO World Heritage Site in 2000, the Basilica of San Francesco was built starting in 1228, just two years after the Saint's death, under the direction of Friar Elia, general vicar and architect of the order, as a place intended to house the Saint's remains.

The foundation stone was laid by Pope Gregory IX on July 17, 1228, the day after the canonization of San Francesco, in the place where executions were carried out and malefactors were buried. According to tradition, Francis himself, at the point of death, indicated to his companions this as the place for his burial. The exterior of the basilica has clear references to French Gothic, mitigated by the horizontal corbels and rose window, which have a distinctly Umbrian air. The surfaces are of Subasio stone, which is tinged pink during daylight hours to glow white under the moon. The Basilica is built on two levels.

#### Lower Church

It is entered from the side of the basilica through a double portal from

the late 13th century. The interior has a single nave, divided into five bays, with side chapels from the late 13th century. The first bay, at the entrance, displays two grand Gothic tombs from the 14th century. Opposite the entrance is the chapel of Santa Caterina, or the Crucifix, decorated with a cycle of frescoes by the Bolognese Andrea Bartoli (1368). The wooden crucifix on the altar, however, is from the late 15th century. On the walls of the nave are remains of frescoes with Scenes from the Passion of Christ and Stories from the Life of San Francesco, the work of the so-called Master of San Francesco (c. 1253). Halfway down the nave, a staircase descends to the crypt; behind the altar, protected by an iron grate, is the urn that holds the Saint's remains.

#### Upper Church

If the lower basilica, grave and dark, invites penitence and silence, the upper basilica is soaring toward the sky, airy and bright. In Gothic style with French influences, it is single-aisled in a single nave of four bays.

The transept is decorated with frescoes by Cimabue, with the famous Crucifixion, Scenes from the Apocalypse and Stories of St. Peter. In the upper portion of the nave is a cycle of frescoes, with Stories from the New and Old Testaments, believed to be partly the work of painters of the Roman school and partly of followers of Cimabue. In the lower half of the nave is Giotto's famous cycle of frescoes. It depicts episodes from the life of San Francesco, from his youth to his death to his alleged posthumous miracles.







The **Basilica of Santa Chiara**, dedicated to the Saint, holds the famous crucifix of San Damiano, that is, the cross-shaped icon before which Francesco d'Assisi was praying when he received the Lord's request to repair his house. Franciscans cherish this cross as a symbol of their God-given mission. Work on the construction of the basilica of Santa Chiara began in 1257, four years after the Saint's death. The architecture of the basilica is inspired by the Upper Basilica of San Francesco, though with elements of originality. The facade is designed in bands of white and pink stone from Subasio with two cornices dividing it into three zones. The single-nave interior is almost devoid of frescoes; there we find only a few pieces with

stories from the life of the Saint above the altar and attributed to the Expressionist Master of Santa Chiara (14th century). The 12th-century Crucifix and from San Damiano is kept in the chapel of San Giorgio.

In the crypt, built between 1850 and 1872 and rearranged in 1935 in neo-Gothic forms, are the remains of Santa Chiara.

The **Piazza del Comune** is the centerpiece of Assisi and tells its story through the buildings that surround it. The north side is dominated by the Temple of Minerva next to which, in 1282 the **Palazzo del Capitano del Popolo** was built. The South side dates from the late 1400s when the **Palazzo dei Priori** was finished. The center of the square is dominat-

ed by the splendid circular **fountain**, while the Palazzo delle Poste, built in 1926, is the most recent building. After the crisis of the Roman City Hall, this area was devastated by the sieges of Totila in the 6th century and Charlemagne in the 8th. The square was abandoned and filled with rubble that naturally raised the level by more than three meters. In the Middle Ages this area was cluttered with stately and religious buildings, which overlooked an open space on which the market was held. It was only with the age of the Communes that the square again became the beating heart of the city, and from 1212, when the seat of the Commune was moved here, the square took the name *platea comunis*, the place where the people gathered.





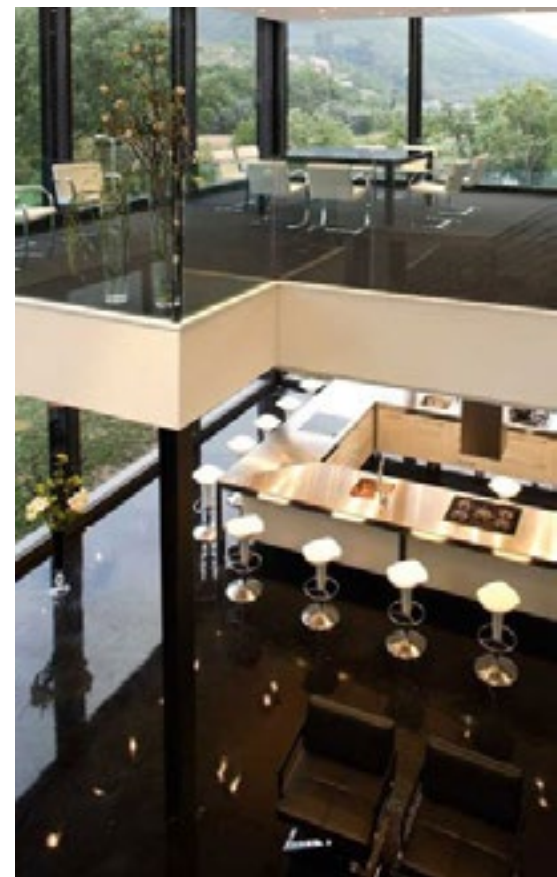
After visiting Assisi, guests will be transferred to Sant'Anatolia di Narco for a visit to the **Urbani Tartufi** company

Urbani Tartufi: SR 209 Valnerina Km 31+300, 06040 Sant'Anatolia di Narco (PG)  
Antico Casale Urbani: (Via Campore - 06040 Scheggino (PG))

Urbani Tartufi is one of the world's most renowned companies in the truffle industry, with a long tradition (of more than 170 years) and a constant commitment to research and enhancement of this prized ingredient, both in terms of quality and sustainability. Founded in Scheggino by Carlo Urbani in 1852, Urbani Tartufi has

been able to gain a leading position in the world of truffles thanks to its centuries-old experience, the quality of its products and the innovation it has brought to the industry. The passion and love for this delicacy, combined with a constant commitment to the search for the best truffles, has allowed the company to grow rapidly and expand

beyond regional and national borders. Today, Urbani Tartufi is a brand that is synonymous with quality and prestige all over the world, and exports its products to more than 70 countries; thanks to modern harvesting and processing methods, it ensures a high-quality product all year round.







**S**pecializing in the processing, packaging and distribution of fresh truffles and truffle products, the company offers a wide range of high-quality products, such as:

1. Fresh Truffles: both white and black truffles.
2. Canned and Sott'olio that allow you to enjoy the intense flavor of truffles at any time of the year. Canned truffles are ideal for preparing gourmet dishes even out of season.
3. Truffle Sauces and Condiments that combine the sophistication of truffles with olive oil, butter, sauces and other natural ingredients.
4. Truffle Powder for those who wish to add a touch of refinement to their dishes, flavoring any dish in a simple and elegant way.
5. Truffle Rice, Pasta, and Flavors, which combine the quality of a staple ingredient such as rice or pasta with the distinctive flavor of truffles to offer gourmet dishes that are quick and easy to prepare.

Urbani Tartufi is also committed to the conservation of natural resources, using environmentally friendly and sustainable farming techniques.

**At the end of the visit, lunch at Antico Casale Urbani, which stands in the green heart of the Valnerina, an oasis of peace and tranquility. The farmhouse, now fully restored, dates back to the 15th century. The proposed cuisine is the perfect combination for those in search of class and culinary tradition, typical of the area. Directly from the family farm come the raw materials used for the preparation.**



### Lunch at Antico Casale Urbani

Via Campore - 06040 Scheggino (PG)



A four-course menu is proposed for lunch, which may be enriched with fresh truffles requested at the time, with direct payment at the end of lunch.

• Afterwards, **visit to the Urbani Truffle Museum** and departure for Gubbio. Return to the hotel in time to attend dinner.

**NB: Guests not participating in the Tour may join the Urbani Tartufi visit and lunch with independent transfer**







*Aperitif and dinner at* **Palazzo Della Porta**  
*Silvio Nardi Wines for* **ACCR**

Palazzo Della Porta: Via Savelli della Porta n.16 - 06024 Gubbio (PG)

**T**he Palazzo della Porta in Gubbio is one of the most representative buildings of Gubbio's Renaissance architecture. It was built in the 16th century by the Della Porta family, one of the most important in the city, which boasted ties with other Italian noble families and played a leading role in Gubbio's political and social life. The facade of the palace is a perfect example of Renaissance elegance, with a monumental limestone portal that lends majesty to the entrance.

Although the interior of the palace has changed over the centuries, it still preserves rooms decorated

with 16th-century frescoes and carved wooden coffered ceilings, symbolic of the luxury of aristocratic residences of the time. Coats of arms and decorations recalling the prestige of the Della Porta family can be seen in some rooms.

The palace was not only a stately residence, but also a symbol of the Della Porta family's power and influence. Over time, the palace has hosted illustrious personalities and maintained its status as a historically significant building for the city. The aperitif, offered to members by fellow member Ms. Maria Carmela Colaiacovo of Bailliage of Rome Aurora, will be held

in the upper rooms, while dinner will be served in the palace's cozy cellars.

The dinner will be catered by chef **Ivano Monni** of the Park Hotel Ai Cappuccini. Born in Perugia in 1959, Ivano Monni graduated



**Friday October 17<sup>th</sup>**  
 7:45pm



**Aperitif and dinner at  
 PALAZZO DELLA PORTA  
 "Silvio Nardi Wines for ACCR".**

• Transfer by GT Bus from Park Hotel Ai Cappuccini and return at the end of dinner. Meet directly at the Palazzo for those staying at Hotel Bosone (distance = 70 m).

**Dress-code: elegant with ribbon**  
 (insigna)







at the hospitality school in Spoleto (PG); he began his professional career in some of the most prestigious hotels of the luxury circuit CIGA Hotels. He especially specialized when he landed at the Miramonti l'Altro restaurant in Concesio (BS), where he honed his skills and knowledge, imposing himself as a chef, until he obtained a Michelin guide star. Returning to Umbria after a few years, he joined the Park Hotel Ai Cappuccini in Gubbio as executive chef. His is a creative

*The wines that will accompany the event will be offered by the Silvio Nardi winery in Montalcino. Sister Emilia Nardi of Amphisya Calabria Bailliage is a promoter of a charity project in Kenya (Alice Italian food Academy), in which she also took the field herself, gaining support from ACCR, the charity association of the Chaîne des Rôtisseurs.*

regional cuisine, based on a careful choice of raw materials, with particular attention to the products of the Umbrian territory and seasonality. In addition to trying his hand at the traditional cuisine offered to guests of the Nicolao restaurant, Chef Monni also accepts and wins

the challenge of elaborating, for hotel guests who follow the detox programs signed by Marc Mesqué, a diet menu with a wide choice of dishes. Alice is the **first professional Italian cooking school** dedicated to the young students attending secondary school

with Food & Beverage specialization, created with the aim of **helping young students coming from the Nairobi's** slums to acquire a solid training, giving them the opportunity to find a job in the tourism and

catering industry in Kenya or elsewhere. Several former AIFA students now have a job in a restaurant or a bar in Nairobi or other parts of Kenya and have finally reached an economic independence. Thanks to the quality and the width of their skills, the AIFA students have been

selected by the Italian Embassy in Nairobi for the catering service on many occasions, among which the celebrations of Republic Day held every year on the 2nd June.

**The amount paid for the wines by participants at the dinner will be donated to ACCR as a thank you to Silvio Nardi winery for its generosity.**







# Gubbio walking tour

and lunch at **Taverna del Lupo**

*Guided walk through the center of Gubbio with the following visits: Church of San Francesco, Piazza Quaranta Martiri, Piazza dei Consoli, Palazzo dei Consoli, the Fontana dei Matti, Palazzo Ducale (exterior visit) and Gubbio Cathedral.*

**T**he monumental Church of San Francesco stands on the southern side of Piazza Quaranta Martiri, in the lower part of the town of Gubbio. It is a splendid example of Franciscan Gothic style. It was built around 1255 within a vast Franciscan complex built by the Gubbio people on the land of the ancient Spadalonga family. It was this family that, between 1206 and 1207, would welcome and clothe San Francesco after he abandoned his paternal home and renounced wealth, and it was here that the saint first donned the habit that later became the Franciscan habit.

The building of a large church and convent dedicated to Francesco a few years after his death was strongly desired by the city of Gubbio, which welcomed and adopted him.

The interior is divided into three naves supported by 14 tall columns with octagonal bases. The cross vaults of the roof date from the transformation the building

underwent in the 18th century. The side walls that were once covered with frescoes have lost some of their splendor, but important works from the 13th-15th centuries are still preserved in the apses. Originally the site of the medieval market, the **Piazza Quaranta Martiri** is now equipped partly as a parking lot and partly as a garden. From the square there is a splendid view of an upper part of the city, the one abutting on the mountain. Its name is in honor of the tragic episode of the “40 Martiri”: on June 22, 1944, as retaliation after an attack on two German officers, 40 innocent citizens were captured and shot.

A mausoleum and the wall on which the bullet marks remain as a reminder and future memory of this history that truly marked the hearts of all Eugubinians.

The north side is bordered by the long 14th-century complex of the former “Spedal Grande,” built by the Confraternity of the Blessed Virgin Mary and ceded in 1452 to



**Saturday October 18<sup>th</sup>**

9:30am Tour 2



**Visita guidata di Gubbio e pranzo alla Taverna del Lupo**

- Depart by GT bus from Park Hotel Ai Cappuccini and on foot from Hotel Bosone Palace with our guides for the half-day tour.

**Those who, not participating in the full tour, would like to join the lunch by BOOKING IT IN ADVANCE, can reach the restaurant at 12:30 pm.**

- After lunch, return to Park hotel Ai Cappuccini by GT bus and walk to Bosone Palace hotel.

**Dress-code: Smart Casual**

(comfortable shoes are recommended)







the Confraternity of the Whites or Laity, active until 1628.

As early as the first half of the 1500s, “L'Arte della Lana,” aimed to build above the large hospital a covered room where cloths could be “pulled,” that is, stretched to the desired size.

After much controversy, the Loggiato dei Tiratori was built, and it still stands in all its majesty. One of the many wall paintings of the period can be seen in the building's facade: a Madonna between Ss. Peter and Paul by Bernardino di Nanni (1473).

The church of S. Maria dei Laici attached to the building was erected in 1313 and enlarged perhaps to the design of Francesco Al-legrini during the renovation of the entire complex.

**The Palazzo dei Consoli** represents, with the complex of Piazza Grande and Palazzo del Podestà, one of the most majestic and daring medieval urbanistic achievements.

The construction of the monumental complex, created as a new political center and symbol of the city and its territory, was decreed between 1321 and 1322.

The ancient government palace was intended to house the main magistracies and institutions of the Free Municipality of Gubbio, such as the General Council of the People and the Consuls.

Since 1909 the rooms of the Palazzo dei Consoli have been housing the collections of the Museo Civico. The museum collection illustrates local history and culture from pre-history to the 20th century.

The bell tower of the Palazzo dei Consoli houses the Campanone, considered the Voice of Gubbio. In the Middle Ages, its sound scanned the life of the city and, as in the past, it is played today by the Compagnia dei Campanari, red-shirted men who, at the top of the palace's bell tower, using their hands and feet, spread its sound through the air.

The **Fontana del Bargello**, or rather the **Fontana dei Matti (Fountain of Fools)** has become world famous because here it is possible to get the special Gubbio Fool's License. There are no exams to take, the only commitment is to go around the fountain three times. But it must be a local resident who asks for your license for you, and he himself will “baptize” you with







water from the same fountain. By paying a contribution to the Maggio Eugubino association (a special association that protects this practice and has established rules and requirements for it) you will be given a parchment certifying that you have taken the Gubbio Fool's License. But beware, if for tourists this is just a game, for Gubbio residents it is a serious matter! In the upper part of the city, stands the beautiful Ducal Palace, a unique example of Renaissance architecture.

The building was constructed, in a very short time, in the second half of the 15th century on the commission of Federico di Montefeltro, but work was probably completed after his death, under the direction of his son Guidobaldo. For the construction of the mansion, the Montefeltro family had some pre-existing medieval buildings modified, the vestiges of which are still visible on the palace's outer walls. The wealth and importance of the Ducal Palace of Gubbio were evi-

denced by the presence, on the inside, of the "Studiolo di Federico." Unfortunately, these works of art were dismantled and sold in later times, arriving in 1939 as far as the Metropolitan Museum in New York, where they are still preserved today. In Gubbio, from 2009, a beautiful replica of the original studiolo was set up, along with the original furnishings that are still preserved in the inner rooms and the display of a valuable collection of Gubbio paintings made between







the 13th and 18th centuries. At the foot of Mount Igino, on an earlier Romanesque church, the **Duomo of Gubbio** was built between the 13th and 14th centuries, named after Saints Mariano and Giacomo Martiri. The building presents a very elegant Gothic style. It is entered through a wide central pointed arch portal surmounted by a very large circular stained-glass window, with an ornamental floral frame and the symbols of the four evangelists and the Lamb of God all

around. The interior of the church has a single nave with a roof with transverse ogival arches that were made following a 20th-century restoration. Small chapels open on the side walls, among which should be mentioned the Chapel of the Blessed Sacrament, erected in the 16th century at the behest of Bishop Alessandro Sperelli, decorated with frescoes by local painter Francesco Allegrini and the Birth of the Virgin by Gherardi. On the right wall there are still

valuable remains of 14th-century frescoes and Virgilio Nucci's Immaculate Conception made in the 16th century, while on the left wall stands out an altar made by reusing a Roman sarcophagus with a depiction of St. Ubaldo. Particularly worthy of admiration is the rich presbytery area: on the chancel is the 16th-century carved Episcopal Chair; below the high altar a precious late antique sarcophagus holds the remains of the two titular saints of the Cathedral.







12:30pm - Lunch at **La Taverna del Lupo**  
*a restaurant affiliated with the Chaîne des Rôtisseurs that offers an authentic gastronomic experience in the heart of the city's historic center*

Taverna del Lupo: Via Giovanni Ansdei, 6, 06024 Gubbio (PG)

**F**ounded in 1968 by Rodolfo Mencarelli and his wife Li-setta, it quickly became an internationally renowned restaurant until it won the prestigious “5 Stars Diamonds Award” in 1998.

The restaurant's name is a tribute to the famous legend of the wolf of Gubbio, closely linked to the figure of San Francesco d'Assisi. According to the story, a ferocious wolf terrorized Gubbio, eating animals and threatening citizens. San Francesco, with his usual gentleness and calmness, managed to make peace with the wolf, which became a friend of the town's inhabitants. The story symbolizes the importance of reconciliation and respect for nature and animals,

themes that are strongly rooted in San Francesco's spirituality and Gubbio's identity.

The restaurant has a warm and welcoming atmosphere, with interiors that recall the medieval and rural traditions of the area. Stone walls and wood-beamed ceilings, typical of old houses, create a rustic yet extremely elegant and pleasant ambience. Love of tradition and imagination meet halfway here, in a clever play of reinterpretations and transpositions of recipes from typical local cuisine.

The restaurant is also frequented by residents as proof of its good and well-deserved reputation, and offers typical Umbrian dishes made with fresh, local ingredients from

trusted Umbrian producers. The result is curated dishes with an authentic and genuine flavor.

Taverna del Lupo is also known for its rich selection of Umbrian wines.



**Transfer from Hotel Bosone Palace to Park Hotel Ai Cappuccini**

A transfer to the Park Hotel Ai Cappuccini is available for guests staying at Hotel Bosone Palace at two times: the first departure for those who intend to take part

in the Induction Ceremony and following gala dinner, and the second departure for those who, not taking part in the ceremony, will join the gala dinner. Return to the hotel at the end of the gala dinner for all.

**Saturday October 18<sup>th</sup> 5:30 p.m.**

**Induction ceremony in the Sala Capogrossi of the Park Hotel Ai Cappuccini.**

Dress-code: dinner jackets or tuxedo, with ribbons







*Aperitif and Gala Dinner at* **Park hotel Ai Cappuccini** *with*  
*Chef* **Gianfranco Vissani** *(1 Michelin star)*

**The aperitif will take place be held in the reception and lounge rooms of the Park hotel Ai Cappuccini, while the gala dinner will be held in the elegant Sala Mondiali of the same, which is embellished by the monumental and highly prized bronze sphere by Arnaldo Pomodoro, considered one of the greatest contemporary Italian sculptors and known worldwide. The sphere is perfectly polished on the outside, but contains complex mechanisms inside, as a metaphor for the unknown.**

**F**or this special evening, the staff of Casa Vissani will move into the kitchens and the Park hotel Ai Cappuccini in Gubbio. The Sala Mondiali will be exclusively reserved in exclusive use for the dinner. **Gianfranco Vissani** is one of the most celebrated and appreciated chefs in Italian cuisine, known for his ability to interpret culinary tradition with a touch of innovation and creativity.

He was one of the first chefs to have TV visibility and among the first, in 1998, to receive the highly coveted Michelin star, which he has retained ever since; Gianfranco, a histrionic character, has also collaborated with various newspapers,

participated in numerous television programs and edited columns for the radio during his career, becoming a reference figure in Italian cuisine. Even now, at just over 70 years of age, Gianfranco Vissani is “one of the most modern and newest chefs in Italian dining.”

His career is marked by a great commitment to the enhancement of Italian products; his culinary style is distinguished by his use of high-quality ingredients and his ability to transform them into extraordinary dishes.

Vissani was born in 1955 in Civitella del Lago, a small town in the province of Terni in Umbria. He grew up in a rural setting, in close



**Saturday October 18<sup>th</sup>**  
7:30pm

**Aperitif and Gala Dinner at Park hotel Ai Cappuccini with Chef Gianfranco Vissani (1 Michelin star)**  
**Dress code: dinner jackets or tuxedo, with ribbons.**

The aperitive and gala dinner will begin immediately after the Induction ceremony, so there will be no dress change and no return to Hotel Bosone Palace







contact with nature and the culinary traditions of his land, which allowed him to develop a strong bond with food and territory.

After gaining experience in several major kitchens, in 1973 Gianfranco took over his father's restaurant on the shores of Lake Corbara in Baschi, near Orvieto, whose success quickly grew.

Vissani is known for combining traditional Umbrian cuisine with modern techniques, creating a menu that enhances the simplicity of local products with innovative preparations. His cuisine is distinguished by a perfect balance of flavors, technique and aesthetics. and always respectful of gastronomic traditions; simple ingredients, such as legumes, meats, fish and cheeses, are transformed by Gianfranco into culinary works of art, rich in flavor.

**All gastronomic guides list Casa Vissani among the best restaurants in Italy;** “La Guida d'Italia

1982,” published by “L'Espresso,” designates it, first overall, awarding it a 3-hat rating, a record it has kept for more than 20 years.

In 2012, the Gambero Rosso guide put the Casa Vissani restaurant in first place with a 95/100 rating.

In 2000 Gianfranco received an honorary degree from the University of Camerino. In addition to his career as a chef, Giancarlo Vissani is also a testimonial for sustainable cooking and the use of seasonal and local ingredients. Over the years, he has promoted numerous initia-

tives aimed at educating the public on the importance of healthy and conscious cooking.

**Luca Vissani**, Gianfranco's son, inherited his passion for catering from the master of Italian cuisine, and today he is the attentive and kindly dining room master at Casa Vissani. In first person, Luca will take care of the success of the evening dedicated to the Rôtisseurs.

The wines that will accompany the evening will be chosen from the best Umbrian labels.







**Perugia** tour and tasting and lunch  
at the Lunelli family's **Tenuta Castelbuono** estate

*Perugia is the capital of the region and is located in the heart of Italy. It is one of the region's most fascinating tourist destinations, rich in history, art and culture. The city sits on a hill that offers extraordinary panoramic views. It has a history rooted in antiquity. Founded by the Etruscans in the 7th century B.C., it became an important Etruscan center. Later, The Romans conquered it and made it a major city in Umbria.*

*The tour includes a guided tour visit of the exterior of Rocca Paolina, Corso Vannucci, Piazza del Comune, Palazzo dei Priori, the Fontana Maggiore and the Cathedral of San Lorenzo. Next, we will reach Tenuta Castelbuono, known for its carapace, of the Lunelli Group for an exclusive visit with lunch and wine tasting.*

In the Middle Ages, Perugia became a powerful city-state and a center of commerce, culture and art, especially between the 13th and 14th centuries, when it established itself as a major Italian city. The city also featured in conflicts with other regional powers, such as Florence, and with the Papacy. In the Renaissance, the city prospered further due to its strategic location and the patronage of the Popes, who considered it an important landmark. During this period, it became a leading cultural center, hosting artists such as Perugino, Raffaello's master. In the 19th century, it became part of the Papal States and, after the Unification of Italy in 1861, became the capital of the region of Umbria. Today, Perugia retains a rich historical and cultural herit-

age, and is one of the region's top tourist destinations, famous for its well-preserved historic center and internationally important events such as the Perugia Jazz Festival and Eurochocolate. We will reach the city's historic center via an escalator route through the underground remains of the 16th-century **Rocca Paolina**; this is a majestic fortress located in the heart of the city, built at the behest of Pope Paul III Farnese between 1540 and 1543. This imposing fortified complex was designed by architect Antonio da Sangallo the Younger with the aim of consolidating papal power over the city after the "Salt War," a conflict that had seen Perugia rebel against the Papal States. The Rocca Paolina was not only a military structure, but also a sym-



**Saturday October 18<sup>th</sup>**  
9:30am Tour3



**- Perugia tour, wine tasting and lunch at the Lunelli family's Tenuta Castelbuono estate.**

- Meet with guides at Park hotel Ai Cappuccini and Hotel Bosone Palace and depart by GT bus.
- Those who, not participating in the full tour, would like to join us independently from 1:00 pm at the Castelbuono Estate can join the lunch and the subsequent visit by **booking in advance.**

**Dress-code: Smart Casual**  
(comfortable shoes are recommended)







bol of papal rule: numerous medieval buildings were demolished for its construction, including the houses of the powerful Baglioni family, opponents of the pope. It also encompassed entire city quarters, creating an evocative web of alleys and underground rooms, which can be visited today.

In the 19th century, with the annexation of Perugia to the Kingdom of Italy (1860), the fortress was gradually dismantled and today only parts of it remain, including the fascinating underground

city. We will then come to **Corso Vannucci**, Perugia's main and most elegant street, a true city lounge that connects **Piazza Italia** to **Piazza IV Novembre**, the historic heart of the city. Named after the famous Perugian painter Pietro Vannucci, known as Perugino, this Corso is the center of the city's social, cultural and commercial life. Historic palaces of great value face along Corso Vannucci, and there are also historic cafes, boutiques, bookstores and clubs here that enliven the walk of locals and tourists

alike. The Corso Vannucci is one of Perugia's busiest pedestrian areas and is often the scene of events, demonstrations and celebrations. From here one can enjoy splendid views of the Umbrian valley and surrounding hills.

Piazza IV Novembre is the city's main square and the historical, artistic and cultural heart of the city. Located at the end of Corso Vannucci, it has been the center of city life for centuries and is surrounded by some of the most important medieval and Renaissance build-







ings. In the center of the square is the splendid **Fontana Maggiore**, a masterpiece of Gothic art created in 1278 by Nicola and Giovanni Pisano. This fountain, decorated with bas-reliefs and sculptures depicting biblical scenes, zodiac symbols and representations of medieval life, is one of the symbols of Perugia. On the north side of the

square stands the majestic **Palazzo dei Priori**, home to the Municipality and the National Gallery of Umbria, which holds important works of art by artists such as Perugino, Beato Angelico and Piero della Francesca. The Gothic-style building features battlements, three-light windows and an imposing entrance staircase.

Opposite the Fontana Maggiore is the **Cathedral of San Lorenzo**, Perugia's main church, with its imposing side facade overlooking the square. On the side of the cathedral is a bronze statue of Julius III, the pope who strengthened the link between Perugia and the Papal States in the 16th century.







## Tenuta Castelbuono – Gruppo Lunelli

*After the tour of Perugia is over, guests will be taken by GT bus to Castelbuono where a tour of the winery and lunch served with wine matching are planned.*

Tenuta Castelbuono: Vocabolo Castellaccio, 9, 06031 Bevagna (PG)

*The Lunelli Group is world-famous for its Ferrari Trento, its continuous pursuit of quality, elegance and an unbreakable bond with the territory, and today is an expression of Italian drinking excellence in the world.*

Fascinated by a land as ancient and almost mystical as Umbria and by a wine of such extraordinary power and longevity as Sagrantino, the Lunelli family acquired Tenuta Castelbuono, consisting of 30 hectares under vine in the towns of Bevagna and Montefalco, in 2001. Efforts were initially concentrated on the vineyards, now converted to organic, with new plantings and the enhancement of existing ones through an articulated clone selection project. In 2003 saw the birth of Montefalco Sagrantino, which was followed the following year by Montefalco Rosso. There was a need, however, for a new wine cellar. The Lunelli family dreamed of a wine cellar that would be a treasure chest for wine, and so they entrusted its creation to their longtime friend, Arnaldo Pomodoro, one of the greatest contemporary artists, whose sculptures stand out in iconic places around the world; he had already created “Centenarium” (the sculpture celebrating the century-long history of Cantine Ferrari) for the Lunelli family, and he enthusiastically accepted the challenge of creating a work that would question the boundaries between sculpture and architecture, one that

would converse at the same time with the outside, that is, with the landscape in which it would be inserted, and with the inside, with that wine to whose production it was to be strictly functional.

The realization of the Carapace took a good six years and the work of a true Renaissance workshop, guided by the sensitivity of Arnaldo Pomodoro and, for the more technical aspects, by the professionalism of architect Giorgio Pedrotti. The Carapace offers itself to the eye as a large copper-covered dome, etched with cracks reminiscent of the furrows in the earth that embraces it. A red-colored dart-shaped sculptural element that sticks into the ground underscores the work in the landscape.

The result is an absolutely unique work, the first sculpture in the world in which it is possible to live and work, a place where art and nature, sculpture and wine dialogue, emphasizing the exceptional nature of both the container and the content. A winery that gives emotions, as happened to its author, Arnaldo Pomodoro. He recounted it himself, “For the first time in my life I had the emotion of being able to walk, talk and drink inside one of my works.”



**Sunday October 19<sup>th</sup>**

**1:00pm Visit and Lunch at Lunelli's Family Tenuta Castelbuono.**

- For those not participating in the full day tour, it will be possible to join the group directly at Tenuta Castelbuono from 1 pm.
- Upon arrival, lunch with wine matching will be served, during which the estate's sommeliers will explain all the wines in production at the Umbrian winery.
- At the end of lunch, exclusive guided tour of the Carapace cellar-sculpture, designed by Arnaldo Pomodoro: introduction at the panoramic garden, explanation of the Carapace work from the inside and descent into the underground barrel cellar with a tour to the production area.

**Return to the hotel is expected by 5:00 pm. Please maintain a safety margin for train and plane departures in the evening. If possible, an overnight stay in Gubbio on Sunday night is also suggested.**







Name\* ..... Last name\* .....

gender: M  F  date of birth\* ..... Place\* .....

Address\* ..... Zip\* .....

City\* ..... Country .....

In case you need the invoice addressed to a company, please also fill in the next two fields:

Business Name ..... VAT N. ....

Type of identification document ..... Number .....

Expiry date ..... Nationality .....

Telephone ..... E-mail\* .....

Chaîne rank\* ..... Bailliage\* .....

spoken languages:  Italian  English  German  French  Other .....

Language level\*\* 

/10	/10	/10	/10	/10
-----	-----	-----	-----	-----

Personal dietary restrictions\*\*\* .....

I wish to be inducted/upgraded to the rank of .....

Baillage .....

### Guest:

Name\* ..... Last name\* .....

gender: M  F  date of birth\* ..... Place\* .....

Address\* ..... Zip\* .....

City\* ..... Country\* .....

Telephone ..... E-mail\* .....

Chaîne rank\* ..... Bailliage\* .....

spoken languages:  Italian  English  German  French  Other .....

Language level\*\* 

/10	/10	/10	/10	/10
-----	-----	-----	-----	-----

Personal dietary restrictions\*\*\* .....

NOTES .....

**Data marked with \* are required.** The others are optional for registration but should be notified during the check-in at the hotel, along with the presentation of a valid identity document.

\*\* Please, write down your allergies, intolerance or dietary restrictions or any special request.

\*\*\* Please, write for each language your level of knowledge from 0 to 10.

0 for languages you do not know at all and 10 for your native language.







## Accommodation in Gubbio

To our guests are offered two accommodations in Gubbio at affordable rates. Assistance from our staff is offered at the hotels indicated, and there our guides and assistants are scheduled to meet for tour departures and transfers

Please contact Clementson T.O. for rates for different room types, extras or extended stays.

The rates below are guaranteed, subject to availability, until July 30, 2025 and are valid for a minimum stay of 2 nights. Beyond this date, rates must be verified with Clementson T.O.

### Park Hotel ai Cappuccini \*\*\*\*

Address: Via Tifernate, 55, 06024 Gubbio (PG)

Bed & Breakfast Rates	FROM (date)	TO (date)	PER ROOM PER NIGHT	N. ROOMS N. NIGHTS	TOTAL OVERNIGHT STAY
Single room with French bed			€.185,00	n. of rooms:	€:
				n. of nights:	
Double room single use (1 PAX)			€.210,00	n. of rooms:	€:
				n. of nights:	
Double room double use (2 PAX)			€.240,00	n. of rooms:	€:
				n. of nights:	
Other category ----- rate on request based on availability				n. of rooms:	€:
				n. of nights:	

Notes:

Hotel Total €: \_\_\_\_\_

### Hotel Bosone Palace \*\*\*\*

Address: Via XX settembre, 22 - 06024 Gubbio (PG)

Bed & Breakfast Rates	FROM (date)	TO (date)	PER ROOM PER NIGHT	N. ROOMS N. NIGHTS	TOTAL OVERNIGHT STAY
Confort Double room for single use (1 PAX)			€.100,00	n. of rooms:	€:
				n. of nights:	
Confort Double room for double use (2 PAX)			€.140,00	n. of rooms:	€:
				n. of nights:	
Superior Double room for single use (1 PAX)			€.125,00	n. of rooms:	€:
				n. of nights:	
Superior Double room for double use (2 PAX)			€.160,00	n. of rooms:	€:
				n. of nights:	
Junior suite single use (1 PAX)			€.150,00	n. of rooms:	€:
				n. of nights:	
Junior suite double use (2 PAX)			€.180,00	n. of rooms:	€:
				n. of nights:	
Other category ----- rate on request based on availability				n. of rooms:	€:
				n. of nights:	

Notes:

Hotel Total €: \_\_\_\_\_

### Notes on the rates:

Rates include breakfast and 10% VAT

The above rates for both hotels DO NOT include City tax (€3.00 per person per day) to be paid at the hotel along with any other extras.

The above room rates will also be applied, subject to availability, on the 3 days before and 3 days after the event. For additional extensions, please check the rate and availability with Clementson T.O.







## Events

		PER PERSON	N. GUESTS	TOTAL
	<b>Individual registration fee</b> <b>Compulsory for all</b> , including people to be inducted and spectators at the Induction Ceremony	€ 40,00		
<b>Thursday</b> October 16 2025	<b>Transfer from Park Hotel Ai Cappuccini or Hotel Bosone Palace to Cantina Semonte</b> and return after dinner	€ 35,00		
	<b>Tasting and Welcome Dinner</b> at the restaurant <b>Il Custode</b> at the Cantina Semonte	€ 125,00		
<b>Friday</b> October 17 2025	Tour 1: <b>Guided tour of Assisi and the Urbani Truffle Company with lunch at Antico Casale Urbani</b> - includes entrance fees, lunch, and round-trip transfer by GT bus	€ 150,00		
	For those NOT participating in the full TOUR 1: <b>Visit to the Urbani Truffle Company and lunch at Antico Casale Urbani</b> (Independent transportation)	€ 85,00		
	<b>Transfer from Park Hotel Ai Cappuccini to Palazzo Della Porta</b> by GT bus and return after dinner	€ 35,00		
	<b>Aperitif and dinner at Palazzo Della Porta. Silvio Nardi wines for ACCR</b> (Within walking distance from Hotel Bosone Palace)	€ 140,00		
<b>Saturday</b> October 18 2025	Tour 2: <b>Gubbio</b> guided walking tour with lunch at "La Taverna del Lupo" restaurant	€ 100,00		
	For those NOT participating in the full TOUR 2: <b>Lunch at the restaurant La Taverna del Lupo</b>	€ 70,00		
	5:15pm approx.: <b>Transfer from Hotel Bosone Palace to Park hotel Ai Cappuccini</b> for participating into the <b>Induction Ceremony</b> and return after dinner	€ 35,00		
	<b>Induction Ceremony - Capogrossi Hall at Park Hotel Ai Cappuccini.</b> Please, confirm your participation.	N.A.		N.A.
	7:15pm approx.: <b>Transfer from Hotel Bosone Palace to Park hotel Ai Cappuccini</b> for <b>Gala Dinner</b> and return after dinner (for those not attending the Induction Ceremony)	€ 35,00		
	<b>Aperitif and Gala Dinner with Gianfranco Vissani</b> in the Mondiali Room of the Park Hotel Ai Cappuccini	€ 280,00		
<b>Sunday</b> October 19 2025	Tour 3: <b>Guided tour of Perugia and wine tasting with lunch at Castelbuono winery by Lunelli</b> - including lunch and round-trip transfer by GT bus.	€ 160,00		
	For those NOT participating in the full TOUR 3: <b>Visit, wine tasting and lunch at Castelbuono winery</b> by Lunelli (Independent transportation)	€ 100,00		

Notes:

**Grand Total €:** \_\_\_\_\_







## Transfer

Dear guests, we are pleased to offer our assistance for your **transfers to/from Gubbio**. Please note that the **nearest train station to Gubbio is Fossato di Vico (PG)**, while the **nearest airports are Perugia and Ancona**.

Other airports nearby are those of **Rome and Bologna**. For the latter we will provide you with an **ad-hoc quotation** if necessary.

For any extra requests, please enter the details in the field below.

## Private Transfer from/to other terminals

(please include all details useful for our quotation: flight arrival time, flight code, no. pax, no. luggage):

date:	Flight or train arrival time:
flight or train code:	n. PAX:
Airport or station:	n. luggage:
Notes:	

## Private Transfer from train station of Fossato di Vico (PG) to Hotel in Gubbio

Transfer with meet & greet in the train station arrival hall or hotel lobby with chauffeur with sign.

### Arrival

n. PAX:

date:	<b>1-3 PAX</b> with max. 3 pieces of luggage: <b>CAR</b> from Hotel in Gubbio to Railway. Rate = €. 70,00	€:
flight or train code:	<b>4-6 PAX</b> with max 6 luggage: <b>MINIVAN</b> from Hotel in Gubbio to Railway. Rate = €. <b>100,00</b>	€:
Flight or train arrival time:	<b>Night surcharge +20%</b> from 9:00 p.m. to 6:59 a.m.	€:

Notes:

Tot. €:

### Departure

n. PAX:

date:	<b>1-3 PAX</b> with max. 3 pieces of luggage: <b>CAR</b> from Hotel in Gubbio to Railway. Rate = €. 70,00	€:
flight or train code:	<b>4-6 PAX</b> with max 6 luggage: <b>MINIVAN</b> from Hotel in Gubbio to Railway. Rate = €. <b>100,00</b>	€:
Flight or train arrival time:	<b>Night surcharge +20%</b> from 9:00 p.m. to 6:59 a.m.	€:

Notes:

Tot. €:







## Private Transfer from airport to Hotel in Gubbio

Transfer with meet & greet in arrival hall or hotel lobby with chauffeur with sign.

<b>Arrival</b>		<b>From airport San Francesco d'Assisi (PEG) to hotel in Gubbio</b> (Transfer duration: about 1h)	n. PAX:
date:	<b>1-3 PAX</b> max. 3 pieces of luggage: <b>CAR</b> from Arrivals Terminal to Hotel in Gubbio. Rate = <b>€. 205,00</b>	€:	
flight or train code:	<b>4-6 PAX</b> max. 6 pieces of luggage: <b>minivan</b> from Arrivals Terminal to Hotel in Gubbio. Rate = <b>€. 270,00</b> per minivan	€:	
Flight or train arrival time:	<b>Night surcharge +20%</b> from 9:00 p.m. to 6:59 a.m.	€:	

Notes: Tot. €: \_\_\_\_\_

<b>Arrival</b>		<b>Da aeroporto internazionale di Ancona (AOI) a hotel in Gubbio</b> (Transfer duration: about 1:45h)	n. PAX:
date:	<b>1-3 PAX</b> max. 3 pieces of luggage: <b>auto</b> from Arrivals Terminal to Hotel in Gubbio. Rate = <b>€. 250,00</b> per auto	€:	
flight or train code:	<b>4-6 PAX</b> max. 6 pieces of luggage: <b>minivan</b> from Arrivals Terminal to Hotel in Gubbio. Rate = <b>€. 330,00</b> per minivan	€:	
Flight or train arrival time:	<b>Night surcharge +20%</b> from 9:00 p.m. to 6:59 a.m.	€:	

Notes: Tot. €: \_\_\_\_\_

## Private Transfer from Hotel in Gubbio to airport

Transfer con meet & greet in sala arrivi della stazione ferroviaria o nella hall dell'hotel con autista con cartello.

<b>Departure</b>		<b>From hotel in Gubbio to San Francesco d'Assisi airport (PEG)</b> (Transfer duration: about 1h)	n. PAX:
date:	<b>1-3 PAX</b> max. 3 pieces of luggage: <b>auto</b> from Hotel in Gubbio to Arrivals Terminal. Rate = <b>€. 205,00</b> per auto	€:	
flight or train code:	<b>4-6 PAX</b> max. 6 pieces of luggage: <b>minivan</b> from Hotel in Gubbio to Arrivals Terminal. Rate = <b>€. 270,00</b> per minivan	€:	
Flight or train arrival time:	<b>Night surcharge +20%</b> from 9:00 p.m. to 6:59 a.m.	€:	

Notes: Tot. €: \_\_\_\_\_

<b>Departure</b>		<b>From hotel in Gubbio to Ancona international airport (AOI)</b> (Transfer duration: about 1:45h)	n. PAX:
date:	<b>1-3 PAX</b> max. 3 pieces of luggage: <b>auto</b> from Hotel in Gubbio to Arrivals Terminal. Rate = <b>€. 250,00</b> per car	€:	
flight or train code:	<b>4-6 PAX</b> max. 6 pieces of luggage: <b>minivan</b> from Hotel in Gubbio to Arrivals Terminal. Rate = <b>€. 330,00</b> per minivan	€:	
Flight or train arrival time:	<b>Night surcharge +20%</b> from 9:00 p.m. to 6:59 a.m.	€:	

Notes: Tot. €: \_\_\_\_\_

Tot. transfer €: \_\_\_\_\_





## Information pursuant to Article 13 of European Regulation 2016/679

Personal data communicated to the Data Controller will be treated with correctness and transparency for lawful purposes and protecting the privacy and rights of the customer in compliance with the Community legislation on the protection of personal data (EU Regulation 2016/679). The treatments will be carried out with the following purposes and methods:

### 1. Data controller

In accordance with the privacy legislation in force (Art.13 of European Regulation 2016/679 "GDPR"), the Data Controller is the company Clementson Travel Office s.r.l., San Marco 4960 - 30124, Venezia, email: [info@clementson.it](mailto:info@clementson.it) (for the correspondence regarding the data processing, please, write as object of the email: PRIVACY REQUEST).

### 2. Type of data processed

The Data Controller will process the personal data communicated by the Customer (name, surname, address, citizenship, date and place of birth, social security number, identity document, email, phone/mobile number, payment data) in the pre-contractual and contractual context for the purposes indicated in this statement. There is the possibility, in specific cases (eg following a request for cancellation of a trip sent by the Customer) that the Data Controller needs to process sensitive and/or particular data (eg medical certifications).

### 3. Purposes and lawful basis of processing

The data are processed by the Data Controller for the following purposes:

- to allow the Data Controller to respond to any requests for information and/or estimation sent by the Customer in the pre-contractual premises (legal basis: execution of the contract for which the Data Subject is a party);
- to allow the Data Controller to process a request for the booking/purchase of a service from the Customer and all related and consequent activities (legal basis: execution of the contract for which the Data Subject is a party);
- to allow the Data Controller to comply with legal and accounting obligations (legal basis: compliance with legal obligations);
- subject to specific and distinct consent given by the Customer to allow the Data Controller to send him periodically his newsletter (legal basis: consent of the Data Subject party)

### 4. Type of data processed

The data that will be processed are those described under Section 2, including data strictly necessary for the purposes indicated in the previous section.

### 5. Data recipient and eventual categories of data recipients

Data communicated by the customer will be accessible to: employees and collaborators of the Controller; companies (airlines, railway companies, shipping companies, photographic agencies, events agencies, etc.) with commercial relations relating to the Controller activity; Competent administrative offices; Companies in charge of providing assistance to the information systems of the Data Controller (computer network, website, etc.); professional firms providing for the fulfillment of obligations in administrative, accounting, tax, legal, etc. on behalf of the Data Controller;

The list of the aforementioned subjects, who will be identified as external processors, will be updated constantly by the Data Controller and will be made available to any Data Subject requesting.

The data listed at point 2 will not be disseminated and will be treated with organizational and logical methods related to the aforementioned purposes.

### 6. Methods of data processing.

The processing of data by the competent corporate structures will take place through appropriate tools to ensure security and confidentiality and can be carried out, as well as with analogical tools, also through automated tools (both IT and telematics tools) to store, manage and transmit data themselves.

The treatment and storage of personal data will be carried out on servers located within the EU, in the headquarters of the Data Controller and/or third-party companies in charge and no transfer will be made of them outside the European Union.

### 7. Data retention policy

Personal data communicated by the customer, object of treatment for the above purposes, will be retained until the end of the pre-contractual negotiations and, in case of good end of the aforementioned negotiations, for the duration of the contract and, afterwards, for the duration of 10 years as required by the Civil Code on the conservation of correspondence and by the law on the conservation of fiscal documents.

In case of assent given by the Customer, his e-mail address will be retained for the purposes described in point 3c) for the period of 60 months in order to allow the Data Controller to send the Client communications relating to the initiatives / activities he organizes.

### 8. Rights of data subjects

In its quality of Subject, the Customer has the possibility to exercise specific rights:

- to access personal data concerning him or her (once he/she has received confirmation that his/her data are subjected to treatment by the Data Controller);
- of rectification and integration of data pertaining to him or her;
- to obtain the erasure of the data pertaining to him or her;
- to obtain the processing treatment restriction of the data pertaining to him or her;
- to receive the data communicated to the Data Controller in a structured format of common use, so that they can be sent to another Data Controller;
- to object to the processing of his/her personal data if there are reasons related to his personal circumstances;
- not to be subjected to an automated decision-making process, including profiling, which produces legal effects concerning him/her;
- to obtain communication in the event that his/her data are subject to a serious violation;
- to withdraw the consent at any time;
- to lodge a complaint with a supervisory authority (Data Protection Authority).

The above rights can be exercised by sending a request without a formal procedure to the Data Controller at the address reported in Art.1.

### 9. Nature of providing data and consequences of refusing to answer.

The communication of data for the above purposes is necessary and mandatory; in fact, in the absence of the aforementioned data, it will not be possible to proceed with the provision of the services described in points 3a) and 3b).

The consent to the use of the email for the period of 60 months is optional. The Customer can therefore decide not to give such consent or to revoke the consent given, according to the procedures set out in point 8i), without prejudice to the lawfulness of the treatment based on the consent given prior to the revocation.

**I declare I have received information pursuant to Art. 13** of European Regulation 2016/679 by CLEMENTSON T.O. s.r.l.

Name & Surname: \_\_\_\_\_

Signature: \_\_\_\_\_

Name & Surname: \_\_\_\_\_

Signature: \_\_\_\_\_

**I consent** to the sending of the Chaîne des Rôtisseurs newsletter on the terms described in the information notice.

Signature: \_\_\_\_\_

Signature: \_\_\_\_\_ Date \_\_\_\_/\_\_\_\_/\_\_\_\_

The signature of each participant is required







### Payment

Before making any payment, the availability of hotels, restaurants and tours must be confirmed; for this purpose, the registration form must first be sent via e-mail to Clementson Travel Office at the contact details below.

**Once the confirmation of availability by the agency has been received, it must follow the total payment by the participants within the following 3 working days, otherwise, the priority assigned to the reservation will be lost.**

The registration form, completed in its entirety and signed and, to follow (after receiving from Clementson confirmation of availability), the copy of the bank transfer made, must be sent to [info@clementson.it](mailto:info@clementson.it), reporting in the subject of the message:

**57° Grand Chapitre d'Italie – Gubbio 2025.**

**The payment must be made exclusively by bank transfer to the following bank account, clearly indicating the reference to the participant:**

IBAN: IT90 C030 6902 1171 0000 0060 490

BIC: BCITITMM

Recipient: CLEMENTSON TRAVEL OFFICE S.R.L.

Bank: Banca Intesa San Paolo – Filiale di VENEZIA - SESTIERE SAN MARCO, 4216

Motive: "57° Grand Chapitre d'Italia – Gubbio 2025 + Participant's name"

**N.B. All bank charges relating to the transfer (both those of the payer and those of the beneficiary) are borne by the payer and therefore the amount of the transfer must be net of expenses.**

### General Terms and Conditions

Registration will close on **September 7, 2025**. If the maximum numbers have not been reached by this date, Clementson may decide, at its discretion, whether or not to accept further bookings.

All rates indicated in this form and in the annexes may be updated, even without notice by the organization, for any changes to the VAT rates or taxes in force or finally for the possible introduction of new taxes provided for by law.

The reservation will be confirmed upon receipt of the full payment of the services booked for each participant. In the event of adverse weather conditions and exceptional events or organizational needs, Clementson may modify the program at its sole discretion. The restaurants and locations indicated in the program are subject to change depending on events or causes of force majeure or the failure to reach the minimum numbers required.

**Please note: The tailor-made travel package proposed by Clementson Travel Office s.r.l. DOES NOT include any travel cancellation or medical-luggage insurance. The taking out of any insurance policy to cover the trip is at the buyer's discretion, but strongly recommended.**

The insurance can be taken out directly by the customer at the time of booking, through a trusted insurance company. The policy must be signed by the customer at the same time as the payment of the reservation and in any case in the time provided by the company.

In case of cancellation, the conditions set out in the following points will therefore apply. **In case of total cancellation of the participation in the event, the organization will retain the registration fee for each participant as a secretarial fee in addition to any penalties provided for in the following articles and any bank charges for reimbursement. In case of cancellation, it will always be possible, on the part of the waiver, to assign the reservation to another member and then make a name change without any extra.**

### Conditions applicable for restaurants and caterings

- No penalty will be applied for any cancellations of lunches and dinners made by the 7th of September 2025 (except for the registration fee as indicated in the general conditions for total cancellations);
- for those made from the 8th of September to 15th of September 2025 a penalty of 30% is established;
- for those made from the 16th of September to the 28th of September 2025 a penalty of 50% is established;
- For those made from the 29th of September 2025 a penalty of 100% is established.

### Excursions (tours) Terms and Conditions

There is a minimum and sometimes a maximum number of participants for the various excursions.

Failure to meet minimum numbers of participants, or in case of adverse weather conditions, force majeure and unforeseen events, can cause the cancellation of one or more excursions; the organisation will provide alternative proposals at its own discretion or refund the excursion.

#### The cancellation fee for all tours is:

- 50% for cancellation received between the 8th of September 2025 and the 28th of September 2025
- 80% for cancellation received between the 29th of September 2025 and the 5th of October 2025
- 100% from 6th of October 2025

Tour times may be subject to change depending on the division into language groups. Bilingual tours may be conducted.







### Hotel Terms and Conditions

Hotel reservations will be confirmed only upon receipt of payment corresponding to the entire cost of the stay.

#### Cancellation policy for Park hotel Ai Cappuccini or Hotel Bosone Palace:

- Free cancellation up to 40 days before arrival;
- For cancellations/reductions made from 39 up to 30 days prior to arrival, there is a 20% penalty;
- For cancellations/reductions from 29 to 20 days prior to arrival, a 50% penalty is applied;
- For cancellations/reductions made from 19 to 8 days prior to arrival, there is a penalty of 80%;
- From 7 days before arrival a 100% penalty will be applied.

The rates shown are valid for stays of minimum 2 consecutive nights from 16th of October 2025 and for bookings made by 30th of July 2025 ("early bookings"); requests arriving after this date and those for rooms of higher type or for extensions of stay beyond 3 days before and/or after the event will be evaluated and quoted individually according to hotel availability.

**All prices include VAT.**

**The room rate includes breakfast at the hotel as well as 10% VAT.**

Any extras (parking, telephone, mini-bar, restaurant, laundry...) are charged to the participant and must be paid directly at the hotel at check-out.

**Prices do NOT include the city-tax to be paid at the check-out by each customer.**

### Guest information, reservations and additional services

For any information, reservations and any further request for services that are not included in the program described (arrival or departure dates different from those planned and extra services), please write to [info@clementson.it](mailto:info@clementson.it) always reporting in the subject of the message "57° Grand Chapitre d'Italia - Gubbio 2025".



[info@clementson.it](mailto:info@clementson.it) > send mail

T: +39 041 5200466

By signing this document, I acknowledge and accept the conditions written above and expressly authorize the taking, modification, recording and scanning of photographs, which represent me. I authorize the reproduction, dissemination and publication, by any means and on any medium (paper, electronic,), of one or more photographs that represent me in the strictly established contexts below:

- Online publication on the website of the Chaîne des Rôtisseurs or the socials of this association,
- Illustration of press articles,
- Any external communication (brochures, presentations...) and internal (newsletter, e-news...) related to the Chaîne des Rôtisseurs. This authorization is given without time limit. It is recognized that everyone has an exclusive right to his own image and the use that is made of it. In addition, I must point out that in the absence of my consent under this authorization, my image will not be subject to any modification, use or circulation. Following the acceptance of my participation, I take note of the conditions relating to my participation, and that is I accept:
  - The use and dissemination of my image by Clementson T.O. and Chaîne des Rôtisseurs;
  - The cancellation and refund procedure as confirmed in the registration form.

Name & Surname: \_\_\_\_\_

Signature: \_\_\_\_\_

Signature by each participant is required Date \_\_\_\_/\_\_\_\_/\_\_\_\_

Name & Surname: \_\_\_\_\_

Signature: \_\_\_\_\_

Signature by each participant is required Date \_\_\_\_/\_\_\_\_/\_\_\_\_



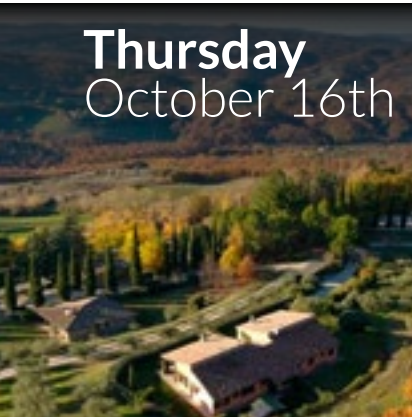




# Programme

*click on the title to go to the event page*

**Thursday**  
October 16th



***Tasting and Welcome Dinner at the restaurant Il Custode  
at the Cantina Semonte***

**Friday**  
October 17th



***Guided tour of Assisi and the Urbani Truffle Company  
with lunch at Antico Casale Urbani***

***Aperitif and dinner at Palazzo Della Porta.  
Silvio Nardi wines for ACCR***

**Saturday**  
October 18th



***Gubbio guided walking tour  
with lunch at "La Taverna del Lupo" restaurant***

***Aperitif and Gala Dinner with Gianfranco Vissani***

**Sunday**  
October 19th



***Guided tour of Perugia  
and wine tasting with lunch at Castelbuono winery by Lunelli***

