



VERONA

58° CHAÎNE DES RÔTISSEURS
GRAND CHAPITRE d'Italie
22 - 25 October 2026



Dear Sisters and Brothers, dear Friends, dear Guests,
It is with great pleasure that I inform you that the organizational arrangements for the 58th Grand Chapitre of Italy, scheduled to take place in Verona from October 22 to 25, have now been completed. It has been an intense work, but also truly exciting.
During the four days of our Grand Celebration, we have succeeded in including events closely connected with tourism, art, and culture, while naturally not forgetting moments of outstanding food and wine experiences, as well as warm, joyful, and fraternal conviviality.
Doing all this in Verona was exhilarating. Let us remember once again: in the historic center, just a few steps from the world-famous Arena, stands Juliet's House, whose statue can still be touched for good luck... The genius of William Shakespeare immortalized her love

for Romeo. And so we will be in a city for lovers as well... who, along the banks of the Adige, will be able to enjoy beauties of great historical and architectural value.
As far as we Gourmets are concerned, it is worth remembering that Verona is certainly the wine capital of the vast Veneto region. Here, to name just a few examples, wines such as Bardolino, Bianco di Custoza, Lugana, Soave, Valpolicella, Ripasso, Amarone, and Recioto are produced: names known all over the world, and envied by the world itself. And it will be precisely these wines that will enhance the haute cuisine dishes served to us during the repas/dinners accompanying the various tourist and institutional events
The regal Induction Ceremony will take place in the magnificent Sala Maffeiana of the Teatro Filarmonico. For the Gala Dinner, we will be at Monteleone21, the extraordinary

new venue of the Masi Winery. What more can be said? We await you with open arms, Rôtisseurs, Friends, and Guests. Together we will spend an unforgettable weekend in a city that UNESCO itself has declared a World Heritage Site.

Roberto Zanghi
Bailli Délégué d'Italie
Conseiller Magistral Paris



Welcome to Verona

Framed by the gentle hills of Valpolicella and crossed by the majestic Adige River, Verona is a city that enchants with its blend of history, art, and timeless charm.

Famous worldwide for its Arena, the imposing Roman amphitheater that hosts opera performances and concerts every summer, the city offers a unique artistic heritage that bears witness to thousands of years of culture.

Walking through its streets, visitors can admire elegant squares and noble palaces: Piazza delle Erbe, with its colorful markets, and Piazza dei Signori, surrounded by Gothic and Renaissance architecture, reveal the vibrant heart of the city. Nearby, Juliet's famous balcony recalls the most celebrated love story in literature, while churches such as San Zeno Maggiore and Santa Anastasia preserve extraordinary frescoes and masterpieces of sacred art. But Verona is not only about history and culture: it is also a land of outstanding food and wine traditions. The

hills of Valpolicella and Soave are dotted with medieval villages, castles, and historic villas, where visitors can immerse themselves in local history and traditions. The picturesque landscapes, with vineyards and olive groves, provide the perfect setting for wine tastings and sampling regional specialties, offering unforgettable experiences for lovers of art, culture, and fine cuisine.

Just a few kilometers from the city lies the extraordinary setting of Lake Garda, Italy's largest lake, renowned for its breathtaking scenery, mild climate, and charming lakeside villages. Among them stands out Lazise, an elegant medieval town surrounded by ancient Scaliger walls and enlivened by a vibrant waterfront promenade. With its picturesque harbor, lakefront squares, and relaxed atmosphere, Lazise represents a per-

fect blend of history, hospitality, and natural beauty. The Lake Garda area is also renowned for the production of extra virgin olive oil, local wines, and gastronomic specialties that reflect the traditions of Veneto and the lake region. Its unique atmosphere, shaped by water, rolling hills, and vineyards, provides the ideal setting for moments of gathering, conviviality, and discovery of the local territory. The farewell reception will take place in Lazise, on the shores of Lake Garda, surrounded by breathtaking scenery and the warmth of authentic Italian hospitality.

Verona is therefore the perfect setting for a food and wine event: a city where art, history, and flavors come together, offering visitors and guests a unique experience capable of stimulating all the senses and leaving an unforgettable memory.





Hotel Giberti & Spa **★★★★**

Address: Via Gian Matteo Giberti, 7, 37122 Verona VR

In the vibrant heart of Verona, just a short walk from the city's main artistic and cultural attractions, stands the elegant Hotel Giberti^{★★★★} – a perfect choice combining style, comfort, and convenience.

Its strategic location is one of its greatest strengths: situated in the city center, the hotel allows guests to easily reach iconic landmarks such as the Verona Arena, Piazza delle Erbe, Juliet's House, and the lively shopping streets on foot. At the same time, the property is easily accessible for those arriving by private car or tourist coach, thanks to convenient road

connections and nearby designated parking areas. The hotel also offers private on-site parking for guests. The covered garage is located within the property and can be accessed directly from the hotel; it is available for an additional fee and includes charging stations for electric vehicles. Hotel Giberti combines traditional Veronese hospitality with modern design

and high-quality services: spacious and bright rooms, elegant common areas, and attentive service ensure a pleasant and relaxing stay. In the morning, a rich continental breakfast provides the perfect start to the day, while the staff is always available to recommend itineraries, characteristic restaurants, and the finest food and wine experiences in the surrounding area.

Services designed for your comfort and well-being

- 24/7 reception and multilingual staff
- Complimentary high-speed Wi-Fi throughout the property
- Bright breakfast room with an extensive international selection
- Bar & lounge area for relaxing moments
- Fully equipped business corner
- Concierge service
- Laundry and ironing service
- Indoor parking is available for €22.00 per night with additional partner parking facilities located nearby.





Hotel Giberti & Spa ****

The hotel features a complimentary fitness room for guests aged 16 and over, open from 06:00 to 23:00 and fully equipped with Technogym machines (treadmill, stationary bike, elliptical), as well as a bench, weights, and stretching equipment.

The hotel's SPA is designed for guests wishing to indulge in a moment of pure relaxation after a day of sightseeing, meetings, or food and wine events. Stepping into the wellness area, guests are welcomed by an elegant and intimate atmosphere, where attention to detail blends seamlessly with a sense of calm and tranquility. Every space has been thoughtfully designed to provide a complete sensory experience, ideal for restoring both body and mind.

SPA access is available upon reservation and for an additional fee from 08:00 to 21:00, with a maximum capacity of 4 people aged 16 and over



SPA highlights:

- Complete wellness journey: sauna area, Turkish bath, and sensory showers, offering an immersive experience through heat, steam, and aromas that promotes relaxation, detoxification, and overall physical and mental well-being. Area relax: comode zone di riposo dove distendersi tra un trattamento e l'altro, accompagnati da luci soffuse e musica rilassante.
- Personalized treatments: therapeutic massages, facial treatments, and body therapies performed by experienced professionals, tailored to meet each guest's needs – from relieving tension and daily stress to simply indulging in a moment of pure well-being.
- Premium-quality products: carefully selected natural oils and cosmetics known for their effectiveness, transforming every treatment into a truly enriching sensory experience.



Hotel Giberti & Spa ****

We offer Deluxe rooms at the hotel with a minimum stay of 2 nights.

Deluxe Room

Elegance and details

Designed with great attention to detail, the room features parquet flooring, wood paneling reinterpreted in a modern style, and warm tones ranging from taupe to cocoa, enriched with accents of wine red and deep purple that recall the elegance of Verona, the city

of the Scaligeri. The Deluxe rooms are spacious and bright, furnished with extra-large beds and equipped with every comfort: individually controlled air conditioning, LCD TV with satellite channels, free Wi-Fi, soundproof minibar, electronic safe, and a kettle with a selection of teas and coffees. Some rooms also include a comfort-

able seating area with armchairs. The bathroom, finished in fine Portuguese marble "Rosa Portugal," is one of the room's distinctive features. Guests can enjoy a Jacuzzi bathtub or a spacious walk-in shower with waterfall effect, as well as complimentary toiletries, a professional hairdryer, and soft bath accessories.

Instructions for accessing the parking area within the ZTL (Limited Traffic Zone)

The hotel is located within Verona's ZTL, so vehicle access is permitted only for authorized cars (hotel guests or vehicles with a valid permit). Upon arrival, please proceed to the reception desk to register your vehicle. The ZTL permit will be communicated in real time to the Local Police to avoid automatic fines.

If you wish to reserve a parking space, please provide your car model and license plate number. The parking area is covered, private, and has a limited number of spaces. Maximum garage height: approximately 2 meters. Electric vehicle charging is available upon reservation.





Hotel Indigo Verona****
Grand Hotel des Arts

Address: Corso Porta Nuova, 105, 37122 Verona VR

Hotel Indigo is a boutique hotel with a unique character in the heart of Verona. Located in a strategic and privileged position just a few steps from the city's main attractions – including the Arena, Piazza Bra, and Verona Porta Nuova railway station – Hotel Indigo Verona - Grand Hotel des Arts is the ideal place to experience Verona in an authentic, elegant, and unforgettable way.

This four-star boutique hotel combines contemporary design with historic charm, featuring refined interiors that evoke art, opera, and the vibrant atmosphere of the city of Romeo and Juliet.

Hotel Indigo Verona is not just an elegant place to stay in the heart of the city; it is a true “living museum,” where art comes to life and engages in a dialogue with hospitality.

From the moment you arrive, you are welcomed into a unique atmosphere, where works of art frame the common areas, turning every space into a visual and sensory experience. The hotel's renovation project has enhanced this distinctive feature, blending masterpieces of modern and contemporary art with the building's refined historic architecture.

As you walk through the lobby, the inner garden, and the common spaces, you will discover works by renowned Italian and interna-

tional artists such as Guglielmo Ciardi, Domenico Brusaporci, Luciano Minguzzi, Giacomo Manzù, Richard Hess, Guido Cadorin, Felice Torelli, and Arnaldo Pomodoro. Among them stands out the impressive sculpture “Disc in the Form of a Desert Rose” by Arnaldo Pomodoro, which welcomes guests with elegance and originality.

This rich art collection makes Hotel Indigo Verona much more than a hotel: it is a place where culture, design, and hospitality intertwine, offering guests a refined stay that celebrates beauty in all its forms.

The common areas welcome guests with L'Arya Bar & Mixology, the perfect place for a creative aperitif

or an evening cocktail, as well as an inner garden and an elegant patio, ideal for moments of relaxation.

Despite being close to the historic heart of Verona, the hotel maintains a calm and secluded atmosphere, perfect for unwinding after a day of exploration. The property is easily accessible both on foot and by public transport, with convenient parking options and connections for those arriving by car or train.

Approximately 20 meters from the entrance, there is a covered and supervised parking facility (Garage Italia), where guests can safely leave their car during their stay. A short-stay area is also available in front of the hotel for luggage drop-off or check-in.

The exhibition spaces are designed as an artistic journey, inviting guests to discover curated works of art while enjoying the hotel's comfort: from the lobby to the breakfast room, from the inner garden to the lounge areas, every corner tells a story and sparks curiosity.





*Hotel Indigo Verona*****
Grand Hotel des Arts



Main hotel services

- 24-hour reception with multilingual staff and dedicated concierge service.
- Complimentary high-speed Wi-Fi throughout the property and in all rooms.
- Buffet breakfast with sweet and savory options.
- Arya Bar & Mixology open until the evening.
- Inner Garden and sun terrace.

Useful services for your stay

- Porter service, luggage storage, and laundry/dry cleaning service upon request.
- Business corner with computer and printer.
- Additional services such as early check-in, late check-out, express check-out, and room service.
- Newspapers and magazines available in the hotel lobby

Leisure and relaxation

- Common leisure areas including a TV room and a sun terrace with umbrellas and sun loungers.

Additional amenities

- The hotel is pet-friendly (with an extra charge and certain restrictions), allowing dogs and cats.
- Accessible rooms and dedicated facilities for guests with disabilities are available.



The hotel rooms offer modern comfort with great attention to detail: air conditioning, free Wi-Fi, LCD TV with Chromecast, tea and coffee-making facilities, minibar, and spacious work or relaxation areas.

Regardless of the chosen room category, all rooms at Hotel Indigo Verona feature:

- Individually controlled air conditioning
- Digital safe
- Premium bathroom amenities
- High-speed Wi-Fi connection (free of charge)
- Smart TV with streaming access
- Kettle with a selection of tea and coffee
- Minibar
- Work or relaxation areas
- Private bathroom with shower. Bathtub available upon request

Minimum stay of 2 nights. Discounted rates apply from the third night onward.



Standard Room

ideal for single occupancy

Standard Rooms offer an elegant and relaxing environment, perfect for those seeking a comfortable stay in the heart of Verona. Each room is furnished with colour accents inspired by the city's rich artistic heritage, high-quality materials, and fine fabrics, creating a welcoming and contemporary atmosphere.



Premium Room

Premium Rooms offer slightly more space and an even more refined attention to detail, making them ideal for double occupancy or longer stays. Each room strikes the perfect balance between functionality and aesthetics, featuring design touches inspired by Verona's rich artistic heritage.



Suite

Suites are spacious and refined spaces, featuring separate living areas and highly distinctive furnishings. They are ideal for couples seeking a romantic stay, families, or business travellers requiring extra comfort.

They offer:

- Separate living area with a relaxation space
- Possibility of a terrace or panoramic view over Verona
- Bespoke design details and premium comfort
- Exclusive services available upon request





Welcome dinner at trattoria **Tre Marchetti** – opera dinner
 In the very heart of Verona, just a few steps from the majestic Arena, lies a place where culinary tradition becomes emotion: Trattoria Tre Marchetti

Address: Via Tre Marchetti, 19 - Verona. Telephone: +39 045 803 0463

Here, it is not simply about dining, but about experiencing something special. The atmosphere is warm, elegant, and enveloping—almost theatrical—perfectly in tune with the magic of the Arena, which lights up the city in the evening. Amid soft lighting

mothers and grandmothers”—reinterpreted with elegance and creativity. Each course is designed to delight the eye first and the palate thereafter. An exceptional wine list further enhances this memorable experience. On summer evenings, when opera echoes through the Arena, the trat-

enriched by live opera performances, a tribute to Verona’s great operatic tradition. Tre Marchetti is not just a restaurant: it is a journey through the flavours, culture, and authentic elegance of Verona, capable—on special occasions such as this—of becoming a true sensory experience.



and carefully curated details, the restaurant tells a family story rooted in the 1960s, evolving over time into an essential destination for those seeking authentic Veronese cuisine. The gastronomic offering is a tribute to the local region: authentic, rich, and refined dishes inspired by traditional recipes—those “of

toria extends its magic late into the night, welcoming both spectators and artists into a unique atmosphere where it is not uncommon to dine alongside well-known figures from the world of entertainment. On the occasion of the exclusive evening reserved for members of the Chaîne des Rôtisseurs, the experience will be



Thursday, October 22

7 pm

Welcome dinner at trattoria Tre Marchetti

- Meet directly at the restaurant, located approximately a 12-minute walk from the proposed hotels.
- Independent return to the hotel at the end of the dinner

Dress-code: Elegant with insigna



Tour 1 in the morning: **Piazza Bra, Arena, Castelvecchio, Scaligero Bridge, Porta Borsari and Piazza delle Erbe**

Starting from Piazza Bra, the elegant heart of Verona, visitors are immediately immersed in the city's lively atmosphere. Surrounded by historic buildings, cafés, and gardens, the square is dominated by the majestic Verona Arena, one of the best-preserved Roman amphitheatres in the world. Built in the 1st century AD, the Arena is still used today for performances and opera productions, symbolising Verona's cultural heritage. Interior visit of the Arena. From here, the tour continues towards Castelvecchio, an imposing medieval fortress com-

missioned by the Scaliger family in the 14th century. The castle reflects the city's period of lordship through its battlemented walls, courtyards, and the renowned museum, which houses works of art and historical artefacts. Next to the castle, you will cross the picturesque Scaligero Bridge, an elegant fortified brick bridge overlooking the Adige River. From here, you can enjoy one of the most beautiful views of the city, with panoramas over the historic centre and the surrounding hills. Continuing the walk, you will reach Porta Borsari, an ancient Ro-

man gate that once served as one of the main entrances to the city. Its white stone façade bears witness to Verona's importance in the Imperial era and marks the beginning of the decumanus maximus of the ancient Roman city. The itinerary concludes in the beautiful Piazza delle Erbe, long the commercial and social heart of Verona. Surrounded by frescoed houses, medieval towers, and historic palaces, the square still preserves the charm of the old market and remains one of the city's most characteristic and lively locations.



Friday, October 23

9:30am Tour AM

Duration = approx. 3 hours

Piazza Bra, Arena, Castelvecchio, Ponte Scaligero, Porta Borsari, Piazza delle Erbe.

• Meet at the selected hotels and depart on foot for the guided tour with our professional guides.

Dress-code: casual





Lunch at **ristorante Greppia**

The lunch is open both to guests participating in the tours and to other hotel guests, who will make their way directly to the restaurant.

Address: Vicolo Samaritana, 3 – Verona. Telephone: 045 800 4577

Greppia is a historic restaurant in the heart of Verona, located in Vicolo Samaritana, just a few steps from Piazza delle Erbe and the Arena. Originally an old tavern connected to the stables of

19th-century horse-drawn carriages—the name “Greppia” in fact refers to a horse’s manger—it is now one of the key references for traditional Veronese cuisine.

The venue, elegant and welcom-

ing, offers dishes from the Veneto and Veronese culinary tradition, prepared with great attention to quality and seasonality. The wine cellar features over 300 labels, with a particular focus on local, biodynamic, and natural wines.

Since 2014, the restaurant has been recognised among the “Traditional Restaurants” and, since 2017, among the “Historic Restaurants” of the City of Verona, for its contribution to the promotion of the local culinary heritage.



Friday, October 23

12:30pm

Lunch at Greppia restaurant

•The morning tour will end at the restaurant, and the afternoon tour will depart directly from the same location.

Dress-code: casual





TOUR 2 in the afternoon: **Piazza delle Erbe, Juliet's House, Piazza dei Signori, Scaliger Tombs, Ponte Pietra.**

The first stop will be at the famous Juliet's House, a site linked to the romantic legend of Romeo and Juliet made immortal by Shakespeare. The iconic balcony attracts visitors from all over the world and is one of Verona's most recognised symbols. Interior visit. The walk continues towards Piazza dei Signori, an elegant medieval square surrounded by historic buildings that once hosted

the city's political power. In the centre stands the statue of Dante Alighieri, who lived in Verona during his exile.

Adjacent to the square are the monumental Scaliger Tombs, an exquisite Gothic funerary complex of the Della Scala family, the medieval rulers of Verona. Richly decorated, they represent one of the most important examples of Gothic art in Italy.

The itinerary ends at the picturesque Ponte Pietra, the oldest bridge in the city, originally built in Roman times over the Adige River. From here, you can enjoy a stunning view over the historic centre and the Veronese hills, a perfect conclusion to a walk through history, art, and romance.



Friday, October 23

2:00pm Tour PM

Duration = approx. 2 hours

Juliet's House - Piazza dei Signori - Scaliger Tombs - Ponte Pietra.

• Meet at Ristorante Greppia, Vico Samaritana 3, Verona. Phone: +39 045 800 4577.

Dress-code: casual





Aperitif and Romeo & Juliet themed dinner at palazzo Verità Poeta

Address: Vicolo San Silvestro, 6 - Verona.

In the very heart of romantic Verona, among timeless frescoes and Renaissance atmospheres, Palazzo Verità Poeta becomes the perfect stage for a dinner inspired by the most famous love story of all time: Romeo and Juliet. The dinner unfolds as a true theatrical narrative. The dishes, elegant and refined, draw inspiration from the flavours of the Veneto region, re-interpreted with creativity to echo this great love story: delicate and harmonious courses evoke the innocence of the first encounter, while richer and more intense fla-

vours accompany the tension and the inevitable fate of the lovers. Throughout the evening, selected scenes from the famous tragedy will be performed, offering guests an immersive experience.

The grand finale is a tribute to sacrifice and eternal love with a toast under the stars in the palace courtyard.

Those who wish to do so may wear a late-medieval to early Italian Renaissance costume (which can be purchased online from various websites) or elegant attire with insignia.

*The wines for the evening will be offered by confrères **Michael and Ann Marie Contarini Procino** of the Venice Bailliage, celebrating their enduring love story.*



Friday, October 23

7:00pm

Aperitif and Romeo & Juliet themed dinner at palazzo Verità Poeta

- Meet directly at the palace, located approximately an 8-minute walk from the proposed hotels.

- Independent return to the hotel.

Dress code: Late Medieval- Early Italian Renaissance attire or elegant with ribbons.





Induction Ceremony at Sala Maffeiana of Verona's Teatro Filarmonico

Address: Via Roma, 1/F, 37121 Verona VR

The Sala Maffeiana in Verona is one of the city's most elegant and evocative venues, located within the Teatro Filarmonico. Characterised by a refined atmosphere, classical decorations, stucco details, and warm, enveloping lighting, it provides an ideal setting for high-level cultural and institutional events. Intimate yet solemn,

the venue combines the charm of Veronese tradition with timeless elegance, making it particularly suited to exclusive ceremonies.

In this prestigious setting, the Chaîne des Rôtisseurs induction ceremony will take place.

Participants are kindly requested to confirm their interest in attending the ceremony either as spectators or as companions of an inductee. Priority will be given to inductees, each accompanied by one guest. Remaining seats for the audience will be allocated afterwards, subject to availability and until full capacity is reached.



Saturday, October 24

10:00am

Induction ceremony at Sala Maffeiana

• Meet directly at Sala Maffeiana, located approximately a 10-minute walk from the proposed hotels.

Dress code: Elegant with insigna





Lunch at trattoria Al Bersagliere

Address: Via Dietro Pallone, 1 – Verona. Telephone: +39 045 800 4824

At the conclusion of the Induction Ceremony, lunch will be served at Trattoria Al Bersagliere, located approximately a 10-minute walk from the Sala Maffeiana. Guests will be accompanied by our assistants on foot to the restaurant. This historic trattoria is located in the city centre of Verona, in the characteristic Filippini district, just a few steps from Piazza Bra and the Arena. Founded as an inn in 1927 and managed by

the Ramponi family since 1990, it is one of the landmark establishments of Veronese culinary tradition. The atmosphere is warm, authentic, and full of charm: three dining rooms decorated with historical memorabilia, photographs, musical instruments, collector's items, and even ancient fossils create a unique and convivial setting. A highlight of the venue is its remarkable 13th-century cellar, which guests are invited to

visit and which features an extensive selection of Italian wines. The cuisine showcases the great classics of Veronese and Venetian tradition, prepared with care and respect for historic recipes. The restaurant is appreciated both by locals and visitors seeking an authentic Veronese dining experience.



Saturday, October 24

1:00pm approx.

Lunch at trattoria Al Bersagliere

- Meeting at the restaurant, located approximately 700 meters from the Sala Maffeiana (Teatro Filarmonico)—about a 9-minute walk.

- At the end of lunch, guests will return to their hotel independently.

Dress code: Elegant with insigna



Aperitif and gala dinner at Monteleone21 – Masi

Address: Via Monteleone, 21 - Sant'Ambrogio di Valpolicella VR Telephone: +39 045 683 2532

The new Monteleone21 venue, set within the wider context of the Masi Estate, represents a significant evolution in the way food and wine experiences are delivered. It is not merely a hospitality space, but an environment designed to tell the story of the territory and wine culture through a contemporary, minimalist, and highly refined language.

The interiors are distinguished by modern architectural design, where natural light, local materials, and clean lines create a harmonious balance between elegance and functionality. Every detail has been conceived to place the guest experience at the centre, encouraging full immersion in the atmosphere of the estate while enhancing the gastronomic journey. The surrounding wine landscape becomes an integral part of the setting, reinforcing the connection between place and product. Expansive glass walls and views overlooking the vineyard surrounding the central agora — a spacious “piazza” (square) at the heart of the property— further strengthen this bond, creating an

atmosphere of remarkable beauty and charm.

Within this context stands the importance of Masi, one of Italy’s most respected and internationally renowned wine producers. Widely recognised as a leading name in Amarone production, Masi is celebrated for its commitment to preserving and elevating the historic winemaking techniques of Valpolicella, particularly the traditional appassimento method, reinterpreted with a contemporary vision.

The company’s philosophy is founded on research, quality, and a strong sense of territorial identity— values that have helped establish a distinctive and enduring reputation in the world of fine wines. Its



Saturday, October 24

7:00pm approx.



Aperitif and gala dinner at Monteleone21 – Masi.

- A **transfer service** will be available from Hotel Giberti and Hotel Indigo by coach, accompanied by our assistants, departing at approximately 6:30 PM. The transfer must be reserved and prepaid in advance.

- It is also possible to reach the venue by private car. Free parking is available in the outdoor area.

Dress-code: Dark suit and black tie with insigna



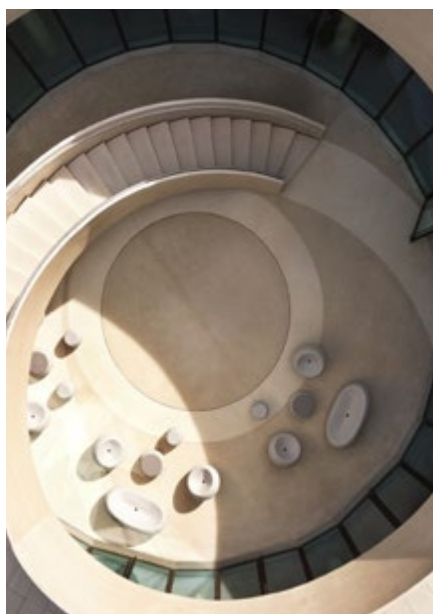


production reflects a perfect balance between cultural heritage and innovation, consistently maintaining the highest standards of excellence. The Executive Chef, Vitangelo Galluzzi, born in 1979, inherited from his mother—a gifted cook—a profound passion for gastronomy. Following his studies at the Angelo Berti Institute for Hospitality and Catering Services in Verona, he embarked on a professional journey enriched by significant experiences alongside renowned Italian and in-

ternational chefs, both in Italy and abroad. Upon returning to Italy, he qualified as a Sommelier and, in 2010, began his collaboration with Masi. Since 2016, he has overseen the Masi Wine Experience, the hospitality and cultural project through which Masi welcomes guests to its estates in Valpolicella. Here, Chef Galluzzi creates menus that celebrate the excellence of the region, reinterpreting tradition with creativity while respecting the natural rhythm of the seasons and the cy-

cles of viticulture and winemaking. Masi's celebrated wines become an integral part of the dining experience, both as ingredients and through carefully crafted pairings designed to highlight their most authentic nuances.

The evening's menu will be accompanied by a selection of premium wines from the Masi cellars, chosen to complement each course and guide guests through a harmonious and sophisticated sensory journey.





TOUR 3 - full day tour: **Visit and Wine Tasting at Brunelli Wines, followed by Lunch at "Alla Grotta" restaurant in Lazise (VR)**

Address: Via Cariano, 10 - San Pietro in Cariano VR

Meeting in the lobby of Hotel Giberti and Hotel Indigo with our guides, followed by departure in a Gran Turismo touring coach for a comfortable and scenic journey toward Valpolicella and Lake Garda.

The first stop will be at the Brunelli Wines estate for a guided tour that offers guests a complete immersion into the winemaking tradition of the Valpolicella Classica region. The tour includes a visit to the vineyards with an overview of the local territory, the vinification cellar, the fruttai (grape-drying room), and the barrel-aging room, alongside an explanation of viticulture and harvesting techniques. An authentic telling of the Brunelli family's production philosophy, blend-

ing tradition with regional identity. At the end of the tour, a guided tasting of a representative selection of the estate's wines will be offered (Valpolicella Classico, Valpolicella Ripasso, Amarone della Valpolicella Classico, and Recioto della Valpolicella), accompanied by small local appetizers. The tasting will be enriched by technical and narrative explanations of the wines and production methods. Afterward, departure for Lazise and lunch at Ristorante Alla Grotta.



Sunday, October 25

9:30am



Visit and Wine Tasting at Brunelli Wines, followed by Lunch at "Alla Grotta" restaurant in Lazise (VR)

- Meeting in the hotel lobby with our guides.
- Return at the end of the lunch (lunch included in the tour cost).

Dress code: Smart Casual with insigna.





Farewell Lunch **At Ristorante Alla Grotta**

Address: Via Fontana, 10 - Lazise VR. Telephone: +39 045 758 0035

*Transfer to Ristorante “Alla Grotta” for the farewell lunch for all guests participating in the tour. **Guests may also attend the lunch by travelling independently (subject to availability).***

Ristorante Alla Grotta is one of the most charming historic restaurants in the centre of Lazise, directly overlooking the picturesque old harbour and immersed in the authentic atmosphere of Lake Garda. Founded in 1951, the restaurant has long been synonymous with elegance, hospitality, and high-quality cuisine, becoming a well-regarded destination for both Italian and international visitors. Its

privileged location, set between the ancient medieval walls and the lake-side promenade, offers a unique and romantic view. The interior spaces combine the charm of tradition with refined modern touches: elegant dining rooms, carefully curated furnishings, and an outdoor terrace that is perfect for enjoying the lake in every season. The cuisine showcases the flavours of the Lake Garda region and Mediterranean tradition through

dishes prepared with carefully selected ingredients and high-quality fresh fish. The menu offers a wide range of seafood specialities. Each dish reflects a balance of creativity, harmony, and respect for raw ingredients, delivering an elegant yet authentic dining experience. Today, Alla Grotta stands as one of Lazise’s most iconic gastronomic destinations, set in one of the most beautiful locations on Lake Garda.



Sunday, October 25

12:30pm

Lunch at restaurant Alla Grotta

- It is possible to join the farewell lunch without taking part in the full tour, by reaching the restaurant independently.
- Return to Verona is scheduled at approximately 5:00 PM by coach for guests who have booked the full tour. Participants are advised to plan a late evening departure from Verona or an overnight stay in the city.

Dress code: Smart Casual with insigna.



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

The rates below are guaranteed, subject to availability, until 1 august 2026, and are valid for a minimum stay of 2 nights. After this date, rates must be reconfirmed with Clementson T.O.

Hotel Giberti & Spa ***** address: Via Gian Matteo Giberti, 7 - 37122 Verona (VR) PER ROOM

Deluxe double room for single use (1 pax) with breakfast	For a minimum stay of 2 nights from October 23rd to 25th, 2026	€ 220,00 per night
	For a 3-night stay from October 22nd to 25th, 2026	€ 220,00 per night
	For additional nights on October 21st and 25th, 2026	€ 170,00 per night
Deluxe double room for double use (2 pax) with breakfast	For a minimum stay of 2 nights from October 23rd to 25th, 2026	€ 270,00 per night
	For a 3-night stay from October 22nd to 25th, 2026	€ 270,00 per night
	For additional nights on October 21st and 25th, 2026	€ 210,00 per night

BED AND BREAKFAST RATES	CHECK-IN	CHECK-OUT	N.OF ROOMS N.OF NIGHTS (2 nights minimum)	ACCOMMODATION COST CALCULATION
Deluxe double room for single use (1 pax)			n. of rooms:	€:
			n. of nights:	
Deluxe double room for double use (2 pax)			n. of rooms:	€:
			n. of nights:	
Other category <small>rate upon request, subject to availability</small>			n. of rooms:	€:
			n. of nights:	

Notes:

Accommodation Total €: _____

Hotel Indigo Verona ***** address: Corso Porta Nuova, 105 - 37122 Verona VR PER ROOM

Standard double room for single use (1 pax) with breakfast	For a minimum stay of 2 nights from October 23rd to 25th, 2026	€ 230,00 per night
	For a 3-night stay from October 22nd to 25th, 2026	€ 220,00 per night
	For additional nights on October 21st and 25th, 2026	€ 180,00 per night
Premium double room for double use (2 pax) with breakfast	For a minimum stay of 2 nights from October 23rd to 25th, 2026	€ 300,00 per night
	For a 3-night stay from October 22nd to 25th, 2026	€ 290,00 per night
	For additional nights on October 21st and 25th, 2026	€ 210,00 per night
Suite for single or double use with breakfast	For a minimum stay of 2 nights from October 23rd to 25th, 2026	€ 355,00 per night
	For additional nights on October 21st and 25th, 2026	€ 290,00 per night

BED AND BREAKFAST RATES	CHECK-IN	CHECK-OUT	N.OF ROOMS N.OF NIGHTS (2 nights minimum)	ACCOMMODATION COST CALCULATION
Standard double room for single use (1 pax)			n. of rooms:	€:
			n. of nights:	
Premium double room for double use (2 pax)			n. of rooms:	€:
			n. of nights:	
Suite (for single or double use)			n. of rooms:	€:
			n. of nights:	
Other category <small>rate upon request, subject to availability</small>			n. of rooms:	€:
			n. of nights:	

Notes:

Accommodation Total €: _____

Notes on the rates:

Rates **include breakfast and 10% VAT**

The above rates for both hotels do not include the city tax (€ 4,50 per person per day, for a maximum of 4 days), which is not included in the hotel rate and must be paid directly at the hotel together with any additional extras.





Events

		PER GUEST	NUMBER OF GUESTS	TOTAL
	Individual registration fee Mandatory for all participants, including inductees, companions, and spectators at the Induction Ceremony. Free of charge for under 18 years old.	€ 50,00		
Thursday October 22	Welcome and Opera Dinner at <i>Trattoria Tre Marchetti</i>	€ 130,00		
Friday October 23	Tour 1: Guided tour of Monumental Verona (approximately 3 hours)	€ 45,00		
	Lunch at Ristorante Greppia	€ 60,00		
	Tour 2: Guided tour of Medieval & Romantic Verona (2 hours)	€ 35,00		
	Romeo & Juliet Dinner at Palazzo Verità Poeta	€ 190,00		
Saturday October 25	I request to attend the Induction Ceremony at Sala Maffeiana as: <input type="checkbox"/> inductee (n.1 Pax) <input type="checkbox"/> companion of an inductee (n.1 Pax) <input type="checkbox"/> Spectator (n. Pax _____)		Participation is subject to payment of the above-mentioned registration fee.	
	Lunch at Ristorante Al Bersagliere	€ 75,00		
	Coach transfer to Monteleone 21 - Masi for the gala dinner and return transfer after dinner.	€ 35,00		
	Aperitif and Gala Dinner at Monteleone 21 - Masi	€ 280,00		
	Tour 3 – Visit and tasting at Brunelli Wines and lunch at Ristorante Alla Grotta (Lazise) – including round-trip coach transfer. Lunch included in the tour cost	€ 190,00		
Guests NOT participating in the full TOUR 3: Lunch only at Ristorante Alla Grotta (Independent transfer for those not participating into the tour)	€ 100,00			

Notes:

Total amount €: _____



Private Transfers from airport to hotel in Verona

Transfer with meet & greet in the arrival hall with chauffeur with sign.

Arrival		From Verona Catullo Airport to hotel in Verona (transfer time 20 min. approx.)	n. PAX:
Date:	1-3 PAX max. 3 pieces of luggage: CAR from Arrivals Terminal to Hotel in Verona. Rate = €. 98,00 per car	€:	
Flight N.:	4-6 PAX max. 6 pieces of luggage: minivan from Arrivals Terminal to Hotel in Verona. Rate = €. 130,00 per minivan	€:	
Flight arrival time:	Night surcharge +20% from 9:00 p.m. to 6:59 a.m.	€:	

NOTES

Tot. €: _____

Arrival		From Venice Marco Polo Airport to hotel in Verona (transfer time 1h 45 min. approx.)	n. PAX:
Date:	1-3 PAX max. 3 pieces of luggage: CAR from Arrivals Terminal to Hotel in Verona. Rate = €. 330,00 per auto	€:	
Flight N.:	4-6 PAX max. 6 pieces of luggage: minivan from Arrivals Terminal to Hotel in Verona. Rate = €. 370,00 per minivan	€:	
Flight arrival time:	Night surcharge +20% from 9:00 p.m. to 6:59 a.m.	€:	

NOTES

Tot. €: _____

Private Transfers from hotel in Verona to airport

Transfer with meet & greet in the hotel lobby with chauffeur with sign.

Departure		From hotel in Verona to Verona Catullo Airport (transfer time 20 min. approx.) Note: It is recommended to depart from the hotel at least 3 hours before the flight departure time.	n. PAX:
Date:	1-3 PAX max. 3 pieces of luggage: CAR from Hotel in Verona to Arrivals Terminal. Rate = €. 98,00 per car	€:	
Flight N.:	4-6 PAX max. 6 pieces of luggage: minivan from Hotel in Verona to Arrivals Terminal. Rate = €. 130,00 per minivan	€:	
Flight departure time:	Night surcharge +20% from 9:00 p.m. to 6:59 a.m.	€:	

NOTES

Tot. €: _____

Departure		From hotel in Verona to Venice Marco Polo Airport (transfer time 1h 45 min. approx.) Note: It is recommended to depart from the hotel at least 5 hours before the flight departure time.	n. PAX:
Date:	1-3 PAX max. 3 pieces of luggage: CAR from Hotel in Verona to Arrivals Terminal. Rate = €. 330,00 per car	€:	
Flight N.:	4-6 PAX max. 6 pieces of luggage: minivan from Hotel in Verona to Arrivals Terminal. Rate = €. 370,00 per minivan	€:	
Flight departure time:	Night surcharge +20% 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 (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:

- a) 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);
- b) 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);
- c) to allow the Data Controller to comply with legal and accounting obligations (legal basis: compliance with legal obligations);
- d) 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:

- a) 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);
- b) of rectification and integration of data pertaining to him or her;
- c) to obtain the erasure of the data pertaining to him or her;
- d) to obtain the processing treatment restriction of the data pertaining to him or her;
- e) 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;
- f) to object to the processing of his/her personal data if there are reasons related to his personal circumstances;
- g) not to be subjected to an automated decision-making process, including profiling, which produces legal effects concerning him/her;
- h) to obtain communication in the event that his/her data are subject to a serious violation;
- i) to withdraw the consent at any time;
- j) 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





General Terms and Conditions

Registration will close on **18th of September, 2026**. If at this date the maximum numbers have not been reached, 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 venues indicated in the program are subject to change due to events, force majeure, failure to reach the required minimum numbers, or exceeding the maximum capacity.

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 cost.

All rates include VAT.

Conditions applicable for restaurants and caterings

- No penalty will be applied for any cancellations of lunches and dinners made by the 10th of September 2026 (with the exception of the registration fee as indicated in the general conditions for total cancellations),
- for those made from the 11th of September 2026 to 20th of September 2026 a penalty of 30% is established;
- for those made from the 21st of September 2026 to the 30th of September 2026 a penalty of 50% is established;

- For those made from the 01st of October 2026 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 18th of September 2026 and the 02nd of October 2026
- 80% for cancellation received between the 03rd of October 2026 and the 09th of October 2026
- 100% from 10th of October 2026

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

Conditions applicable for private transfers

Cancellation penalties for all private transfers are:

- 50% if made between 09th of October and 14th of October 2026
- 100% if made after 15th of October 2026

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 Hotel Giberti or Hotel Indigo:

- 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 11 days prior to arrival, there is a penalty of 80%
- From 10 days before arrival a 100% penalty will be applied

The rates indicated apply to a minimum stay of 2 consecutive nights starting from 22 October 2026, for bookings made by 1 August 2026 ("early bookings"). Requests received after this date, as well as those for higher room categories or extended stays, will be assessed and quoted individually according to hotel availability.

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.





Payment

Before payment is made, hotel, restaurant and tour availability must be checked; for this purpose, the registration form must first be faxed or e-mailed to Clementson Travel Office at the addresses below.

Once availability is confirmed by the agency, full payment by participants must follow within the next 3 working days, otherwise the priority assigned to the reservation will be lost.

The completed and signed registration form in its entirety and, to follow (after receiving confirmation of availability from Clementson), the copy of the bank transfer made, should be sent to:

info@clementson.it or by fax to +39 041 5231203, stating in the subject line:
58th Grand Chapitre d'Italie - Verona 2026.

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: "58th Grand Chapitre d'Italie - Verona 2026 + 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.

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 or fax number: +39 041 5231203 always reporting in the subject of the message "58th Grand Chapitre d'Italie- Verona 2026".



info@clementson.it > send mail

T: +39 041 5200466 | F: +39 041 5231203

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.

Send this page to: info@clementson.it
Otherwise with a FAX to: +39 041 5231203

Name & Surname: _____

Signature: _____

Signature by each participant is required Date ____/____/____

Name & Surname: _____

Signature: _____

Signature by each participant is required Date ____/____/____





Programme

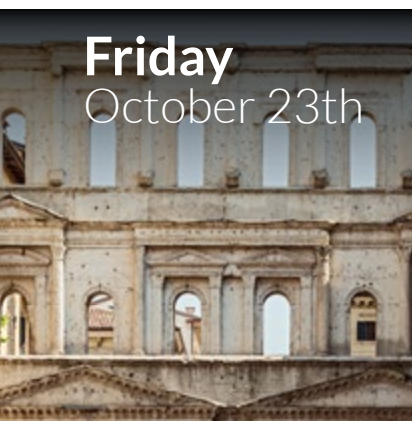
click on the title to go to the event page

Thursday
October 22th



Welcome and Opera Dinner at **Trattoria Tre Marchetti**

Friday
October 23th



Tour 1: Guided tour of **Monumental Verona**

Lunch at **ristorante Greppia**

Tour 2: Guided tour of **Medieval & Romantic Verona**

Romeo & Juliet Dinner at Palazzo Verità Poeta

Saturday
October 24th



Lunch at ristorante **Al Bersagliere**

Aperitif and Gala Dinner at Monteleone21 - Masi

Sunday
October 25th



Tour 3 – Visit and tasting at **Brunelli Wines** and lunch at **ristorante Alla Grotta (Lazise)**