

N—03

corriere

2021

DUCO

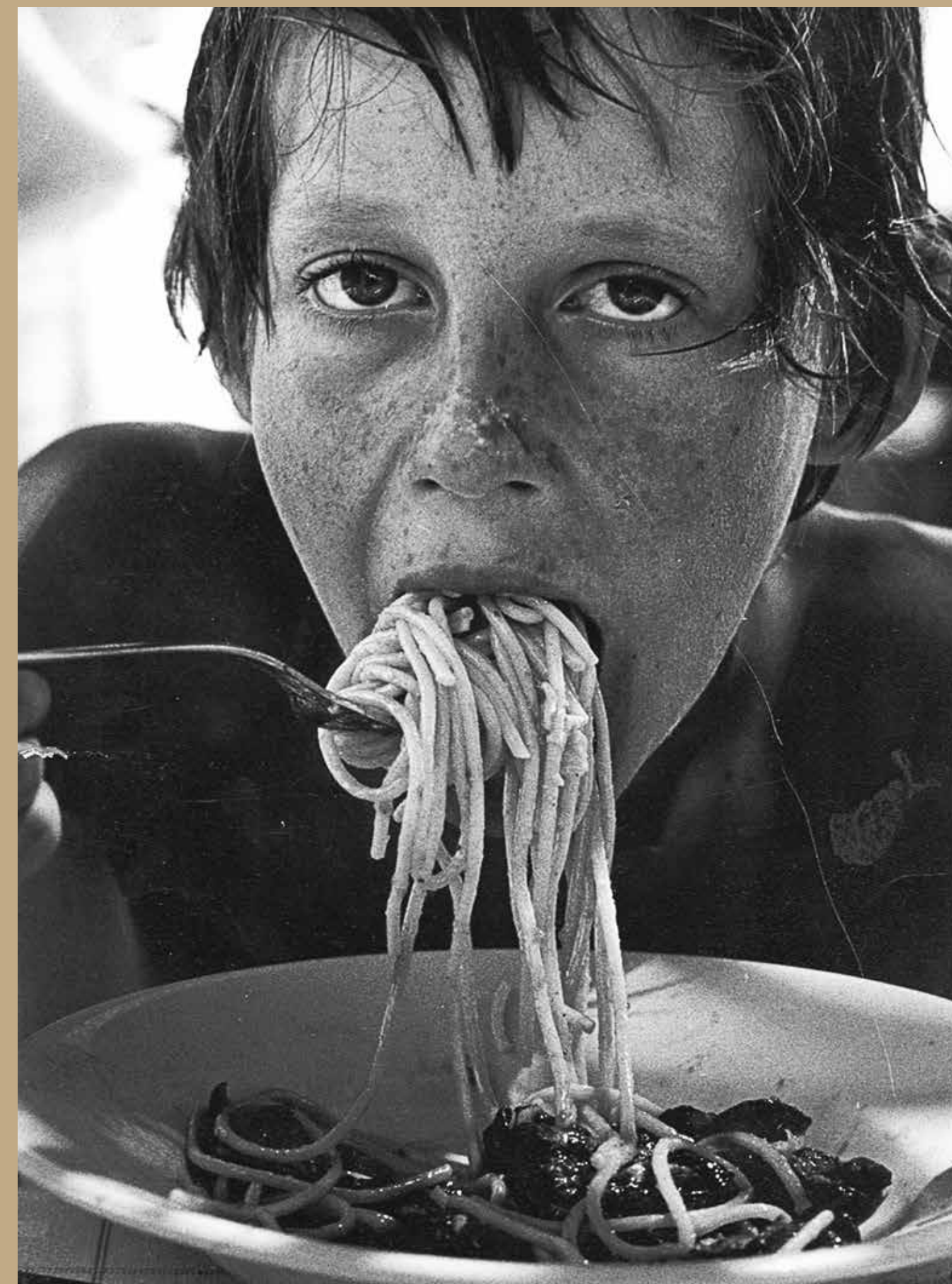
Art — Lifestyle



Design — Gastronomy

Duco Appetito
2021

DUCO TRAVEL SUMMIT



Antonio Sersale, owner of Le Sirenuse in Positano around the age of 10, eating *spaghetti alle vongole*.

#WEDUCO #DUCOITALY #DUCOAPPETITO2021

“Everything you see I owe to spaghetti.”

Sophia Loren



Welcoming DUCO's guests in Italy this summer comes with extraordinary emotions, as we all witness a significant transformation in the world of travels and have the unique chance to play a leading role for the new era that lies ahead.

Physically apart but together in spirit, we have all bravely faced the winds of the most challenging times, instilling confidence to the entire tourism sector through soulful, hard, creative work.

We are like the ancient pine trees of Rome, which life does not break “*Come i pini di Roma la vita non li spezza*”.

This year we feel honored to present the exceptional quality of this country's hospitality to the world's most prestigious travel advisors.

The model of a boutique event, focused on a single destination, allows for a profound encounter with Italy's enchanting essence.

DUCO Italy's 2021 theme, *Appetito*, pays homage to the most ancestral of gatherings, the celebration around the table, which becomes ever more meaningful this year.

Appetito allows you to experience the true beauty of sitting around a table with your family and friends to share a meal prepared by *la nonna*.

Appetito is an invitation to discover the taste of Italy.

The act of saying, “*Buon Appetito*”, is an invitation to appreciate friendship. Preparing a meal is an act of love that creates heartfelt and everlasting connections. An art Italians dominate like no other.

I feel each year my *Appetito* for Italy gets more and more insatiable, and I wish yours does as well.

Buon Appetito!

A handwritten signature in black ink, which appears to read "Carolina Parrey". The signature is fluid and cursive, with a long, sweeping line extending from the end.

Founder of DUCO

AN AFFAIR OF THE HEART

When it comes to Italy, it's obvious that the way to our travel advisors' hearts is through their stomachs



CAPTURING THE MOMENT

*Lia Batkin,
New York City - NY*

In The Know Experience

I love Italians and their overall zest for life. They really live in every sense of the way and that really inspires me, every time I go, to live in the moment more than I do when I am at home. I really love everything about Italy: fashion and design, food and culture. I find Italy to be the only place in the world that I get excited to go back to over and over again, whether it be somewhere I have been or somewhere new. Even in the places I have been before, I am able to discover something new or have a new memorable experience.

Many years ago, my husband and I were in Capri on vacation and we met an Italian couple from Rome who was living on the Island for the summer. They invited us to the husband's birthday party two nights later at a restaurant. Of course, we knew no one. But we had one of the best nights of our lives with the absolute best food we have ever had as the husband's 95-year-old grandmother cooked the meal with the chef of the

restaurant. We met the most incredible people

“I love Italians and their overall zest for life.”

and danced until the sun came up. It was a night we will never forget, and we are still friends with many of the people we met to this day.



ROMAN HOLIDAY, FOOD STYLE

*Alexandra Erdman,
New York City - NY*

Local Foreigner

Getting off the plane in Rome elicits a Pavlovian response from me – and finding a bowl of *cacio e pepe* is typically the first thing I do. It is so simple that it requires that each ingredient is of the highest quality. There are a few places that come close in

“A *maritozzo* in one hand and gripping the Vespa for dear life with the other! Heaven.”

New York City, but where else are you going to find the world's best Parmigiano, pecorino, and pasta than Italy?

I wish I cooked more. When I do make Italian food, I copy one of my best friends' father. He makes the simplest, most delicious pasta that is tossed with anchovies in chili oil. The anchovies basically melt in the pan and coat the pasta in a salty, spicy mixture that I could eat for days on end.

When they come to Italy, most of my clients are

looking for something beyond the traditional cooking class or wine tasting experience. We've found that bringing people out of the kitchen and including the opportunity to learn about something else – be it history, agriculture, or dogs! – is what makes an experience unforgettable. Personally, my favorite experience is a food-focused Vespa tour around Rome. You try a variety of delicacies at different locations, all the while learning about the history of the city. A *maritozzo* in one hand and gripping the Vespa for dear life with the other! Heaven.



**LOCAL GEMS,
BRILLIANT
CONNECTIONS**

Martha Gaughen,
Atlanta - GA

Brownell Travel

Highlights for my clients on a trip to Italy are wine-paired meals in small, family-owned restaurants or agriturismos. Two of my favorite hidden gems are Agriturismo Podere

“I love a good pasta dish when I’m in Italy (who doesn’t?), but the thing I really can’t get enough of is Mamma Agata’s lemon cake!!

Campriano in Greve-in-Chianti and Trattoria Da Burde in Florence.

My own most memorable dining experience in Italy was on the isle of Capri. I adore the Caesar Augustus Hotel. I could sit at the pool and on the terrace, looking out at the view of the Bay of Naples, 24/7. And I adore the family that owns and runs the hotel as well. I’ll never forget a simple Italian dinner eaten there: local products and wine, perfectly prepared and served while enjoying the wonderful view, the breeze, and the lively conversation with Paolo Signorini and friends.

I love a good pasta dish when I’m in Italy (who doesn’t?), but the thing I really can’t get enough of is Mamma Agata’s lemon cake!!



**BEEF CHEEKS,
IT’S WHAT’S
FOR DINNER**

Chris Tabbitt,
Toronto - ON

Travel Impresarios

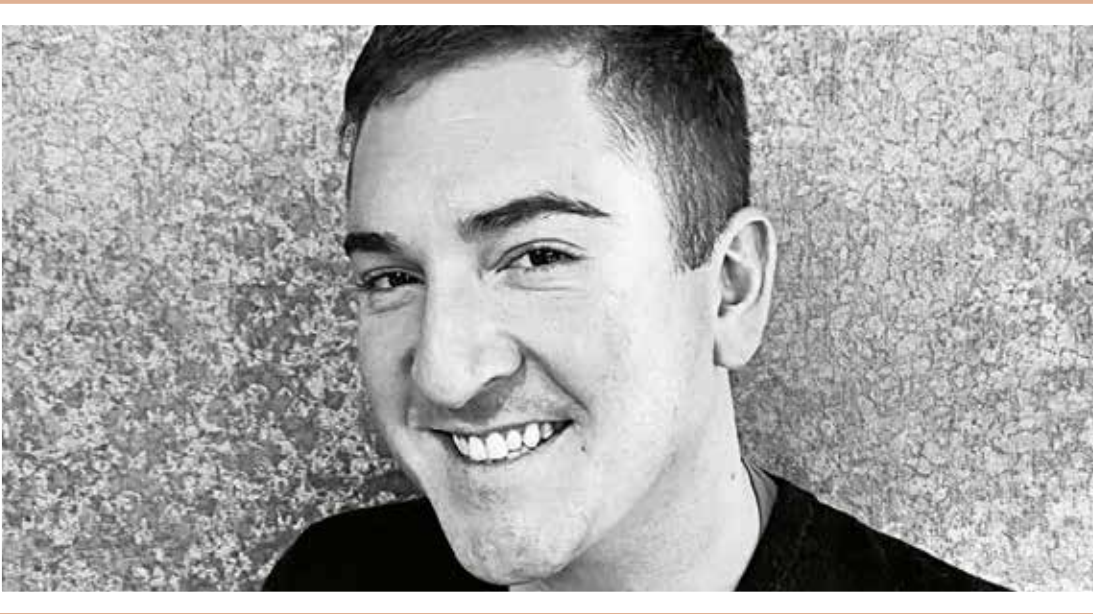
Long leisurely meals with loved ones are our favorites. A part of the appetite for me is the right table and the right setting. Probably one of my most memorable Italian dining experiences was in Florence at the Four Seasons. I was with my family in the garden at Il Palagio. My kids were 11 and 13 at the time. There was a huge conference in town, so we were the only ones at the restaurant. The Four Seasons has a teen menu called, “You’re not a kid anymore!” but my kids did not want any part of it. They wanted the Big Menu. So, the four of us got the tasting menu: multiple course, amazing service, incredible tastes. At the end, the waiter asked my 11-year-old what his

favorite was, and he replied, “The beef cheeks were amazing!” A special dinner for many reasons.

Our clients want home cooking with *nonna*, not necessarily Michelin stars. They also want to do

“Part of the appetite, for me, is the right table and the right setting.

cooking classes but not really cook. Pamela Sheldon Johns at Poggio Etrusco near Montepulciano offers our clients “A Day with Tuscan Food” that does just that and it is often the highlight of their trips.



**A (DELICIOUS)
SENSE OF
COMMUNITY
AND FAMILY**

Bobby Huebner,
New York City - NY

The Accomplished
Traveler

Walking the streets of Florence, we were pulled into a small shop where we were handed two perfect sandwiches of salty cured prosciutto, the soft cream of a lightly melting cheese in the warmth of the fresh bread, all drenched in truffle. No sandwich will ever taste so delicious as that one.

I am very fortunate to have married an Italian man who cooks with his grandmother’s recipes. We have dazzled our guests with homemade pasta and tomato sauces, made from fruit grown from tomato seeds passed down over the years! The flavors are so familiar that they transport both our guests and us back to specific times and memories in a way that is unmatched.

A trademark of many a dinner with my Italian family and friends is the thorough enjoyment of the foods and discussion of meals past all the while

“The sense of community and history that is shared through food leaves me with an *appetito insaziabile* for all things Italy.

imagining those that we will have in the future. The sense of community and history that is shared through food leaves me with an *appetito insaziabile* for all things Italy.



**FULL STOMACHS,
FULL HEARTS**

Betsey Brown,
St. Louis - MO

Betsey Brown
Travel (Affiliate
Smartflyer)

Since my family is Sicilian, I grew up learning to cook Italian dishes. My mother is an amazing cook and has passed down everything she knows. Because of her, I love cooking for my friends when they come over. Everything from

“The people you meet during your travels make the experience - their generosity, and warm welcome to Italy, is always comforting.

chicken parmesan and veal piccata to my great grandmother’s Italian meat sauce – which you can always find in my freezer!

My mother and I explored Italy together two

years ago and I can still remember the simple fresh pasta with lemon from Da Paolino on Capri like it was yesterday: the lemon trees, the breeze, and the amazing food.

Cooking classes and unique food experiences are always a top request of our clients. The Mamma Agata cooking school in Ravello completely blew us away! I did not know what to expect but the day was filled with amazing food, great new friends and recipes that we are constantly replicating. I frequently send my clients there and they are never disappointed.

Of course, the people you meet along the way during your travels make the experience that much better - their generosity, and warm welcome to Italy, is always comforting.



Eat, Pray & Love

Our travel advisors know that no matter what’s on your plate, true culinary authenticity comes from simple, fresh ingredients and dishes homemade with love. We asked them to share with us what really whets their appetite in Italy. Here are some of their insights that left us with *l’acquolina in bocca*.

Let’s dig into your gastronomic insights:

YOU’VE JUST LANDED BACK IN ITALY. WHAT IS THE FIRST GASTRONOMIC EXPERIENCE YOU SEEK OUT TO SATISFY YOUR ITALIAN APPETITE?

- A 1997 Brunello paired with an aged *pecorino* and *prosciutto crudo* 46%
- Homemade *pasta al dente* 35%
- Anything drizzled with olive oil 9%
- A *cappuccino* and *cornetto* (possibly filled with Nutella!) 5%
- Gelato!* 4%

WHAT DISHES REFLECT THE TRUE FLAVORS OF ITALY?

- Spaghetti alle vongole* with a crisp glass of Vermentino 31%
- Anything with truffles 21%
- The *tri-colore*: red, white, green. Or better: tomatoes, mozzarella, basil 20%
- Risotto con funghi porcini* 13%
- Pizza Margherita* 7.5%
- Sun-warmed figs eaten straight off the tree 7.5%

WHAT MAKES A DISH QUINTESSENTIALLY ITALIAN?

- It has no more than 5 ingredients, all fresh and seasonal 61%
- The perfect regional wine pairing 16%
- Real *Parmigiano Reggiano* (not Parmesan in a green can) 15%
- Quantity that does not skimp on quality 4%
- Garlic (and a little more garlic) 4%

WHERE DO YOU GO FOR A TRULY AUTHENTIC ITALIAN GASTRONOMIC EXPERIENCE?

- Any *trattoria* with *nonna* in the kitchen 31%
- Pasta alla carbonara* in Roma with a side of artichoke *alla Romana* 21%
- Tuscany for *pici al cinghiale* and *bistecca alla Fiorentina* 20%
- Orecchiette con cime di rapa* in Puglia 13%
- Lasagne alla Bolognese* in...Bologna 7.5%
- Ossobuco* with *risotto alla Milanese* in Lombardy 7.5%

COOK THE MOUNTAINS

Fostering land and culture, Rosa Alpina Hotel & SPA preserves a culinary and hospitality heritage for future generations in Trentino-Alto Adige’s magnificent Dolomite mountains

DUCO spoke with Hugo Pizzinini, the third generation of his family to run the hotel, a year-round destination nestled in the Alta Badia region among some of the most stunning mountains in Italy. Pizzinini, whose family built the first ski lift in San Cassiano, has seen the rich and famous come through his small town. And while the family built a luxurious retreat worthy of their cosmopolitan clients, they remain dedicated to the small-town mountain traditions and treating guests like members of the family.

How does Rosa Alpina reflect the flavor of the Alta Badia?

My family has owned the hotel since 1939, and most of the interiors are made from the wood of our trees. Some pieces of artwork come from nearby churches. Our goal is to let our guests experience the Dolomites in their essence. We provide the best hikes, the best guides, the best tips on the region.

Luxury is a marketing tool. It's not something we set out to do—it's been evolving on its own. We are sharing our home and what makes us comfortable. I grew up here, right inside this hotel. And now, my kids are growing up here.

What connects the history of your hotel to the gastronomic traditions of the region?

My ancestors had lived a harsh existence trying to get food from this land. Given our mountain location, which limited our access to ingredients, our traditional dishes were simple but also very rich and heavy. We still follow the principles of this cuisine, but we are able to make it much lighter and sophisticated. Using new cooking techniques combined with centuries-old traditions, we created a new concept we call "Cook the Mountains."

A crucial point is no waste: buying only what is necessary and using or preserving it through methods such as fermentation, smoking, and curing. We have one-on-one relationships with farmers and other suppliers. Orders need to be made sometimes a year in advance. On the menu at St. Hubertus, there is nothing out of season. There is no salad in winter, so we don't serve salad.

What led you to open St. Hubertus? Talk to us about the restaurant's success.

About 25 years ago, when Chef Norbert Niederkofler joined the Rosa Alpina, we decided to reserve a few tables of the then pizzeria to cook something different and more "gourmet style." He cooked.

I waited tables. I still do. Not long after that, we got our first Michelin star. The restaurant took over the pizzeria, and now we have ten tables that we can do something really special with.

But you can't eat Michelin every night. So, we have the grill, where you can have pizza and pasta, traditional Italian food. And our kitchens are open to our guests, and our staff is available to them.

Can you tell us about any memories you have of family meals of your childhood?

I can still taste the pasta and risotto with wild mushrooms we foraged and cooked ourselves—and still do—at our *baita* (mountain cabin) where we spent every August. We were 'parked' on the mountain with a nanny and all my cousins because my parents were busy running the hotel.

The cabin didn't and doesn't have electricity or running water, and we did all the cooking on a wood fire. We could bring (those amenities) there, but I don't want to. It's a special treat for our guests to stay there overnight now.

What is next for Rosa Alpina?

Gastronomically speaking, we want to keep the three-star restaurant while creating new dishes with a food lab for all types of restaurants—not only in the Michelin star league but also simpler versions.

We travel a lot, and we have a lot of hoteliers stay here. This gives us an opportunity to get new ideas. Last year we embarked on a rebranding effort with Aman Resorts. The owner vacations here at Rosa Alpina. And next summer, we will remodel. We always try to get better, but at our core, we remain the same.

We are a small family-run hotel in the middle of the mountains. My children are mountain children – skiing, climbing, hiking – they are out all day and never get sick. We live a very good life. This is a perfect little village.

Rosa Alpina Hotel & SPA
with Michelin 3-starred restaurant, St. Hubertus
Chef Niederkofler was one of the first Michelin
Green Star recipients in 2021.

The restaurant takes its name from the patron saint of hunters.
"Great St. Hubert, bless all who gather here in this natural setting, whose aim is to follow in your footsteps to be skilled and ethical hunters. Grant us confidence, perseverance, patience, and the accuracy to increase our proficiency in the fields, forests, swamps and marshes."

San Cassiano – Alta Badia
In Trentino-Alto Adige
www.rosalpina.it



La Cucina Piccola Fa La Casa Grande

DUCO’s hotels with fewer than 20 rooms offer their guests grand experiences.

<div>3</div> <div>rooms</div> <div>Pettolecchia La Piccola</div>	<div>4</div> <div>rooms</div> <div>Corte della Maestà Il Palazzetto</div>	<div>5</div> <div>rooms</div> <div>Pettolecchia La Residenza</div>	<div>6</div> <div>rooms</div> <div>Passalacqua</div>
<div>7</div> <div>rooms</div> <div>Fendi Private Suites</div>	<div>8</div> <div>rooms</div> <div>Il Bottaccio</div>	<div>9</div> <div>rooms</div> <div>Castello di Vicarello Palazzo del Duca Fontelunga Hotel & Villas</div>	<div>10</div> <div>rooms</div> <div>Palazzo Bozzi Corso by La Fiermontina</div>
<div>11</div> <div>rooms</div> <div>Palazzo Scanderbeg Locanda Don Serafino Relais & Châteaux Casa Fantini Lake Time</div>	<div>12</div> <div>rooms</div> <div>Palazzo Vecchietti Lupaia La Bandita Townhouse</div>	<div>13</div> <div>rooms</div> <div>Corte San Pietro La Peschiera Quarry Resort</div>	<div>14</div> <div>rooms</div> <div>Portrait Roma Borgo Pignano Castello Banfi - Il Borgo Villa Crespi Villa Spalletti Trivelli Palazzo Viceconte</div>
<div>15</div> <div>rooms</div> <div>Ca Maria Adele Castello di Guarene La Fiermontina Urban Resort Villa della Pergola Relais & Châteaux</div>	<div>16</div> <div>rooms</div> <div>Margutta 19</div>	<div>18</div> <div>rooms</div> <div>Chalet del Sogno Mountain Experience Hotel D.O.M Hotel Hotel Vilòn Palazzo Venart Sextantio Le Grotte della Civita Villa Pliniana</div>	<div>19</div> <div>rooms</div> <div>Masseria Fontana di Vite</div>
<div>20</div> <div>rooms</div> <div>Hotel Palazzo Manfredi Masseria Montenapoleone Monastero Santa Rosa Hotel & Spa Grand Hotel a Villa Feltrinelli Palazzo Gattini Sikelia Luxury Retreat The Place Firenze</div>			

Sikelia Luxury Retreat

Giulia Pazienza

Just 35 miles off the coast of Tunisia, the island of Pantelleria is still largely off the radar of many tourists. But the lucky few that are lured by the contrasting colors of the blue sea and the white roofs of the *dammusi* can find an exotic home away from home at Sikelia Luxury Retreat. The 20-room all-suite concept hotel reflects the wild beauty

“ You may arrive as a client but you will leave Sikelia as a friend. ”

of the island in its unique design blending metal, glass, and the highest quality fabrics. Each detail has been attended by owner Giulia Pazienza, who makes personal connections with her guests, often over a meal. “Food is conviviality, and conviviality is part of my idea of hospitality,” Pazienza explains. “My guests meet me personally, I love sharing a big table with them at lunch or dinner. You may arrive as a client but you will leave as a friend.”



Casa Fantini Lake Time

Daniela Fantini

Hugging the western shore of Piedmont’s Lake Orta and boasting captivating views onto the enchanting island of San Giulio, Casa Fantini Lake Time perfectly melds family traditions with contemporary spaces. “It is more than a hotel; it’s a state of mind,” says owner Daniela Fantini, who opened the 11-room boutique property in 2017 after remodeling an old hotel and a newer, adjacent building. “We would like to offer our guests not only a place to sleep but a place to really feel alive. A place where you can experience the Lake Time spirit, inspired by the mystic aura and silence of the lake.”



La Peschiera

Giacomo Fusillo

It might be the color of the Adriatic’s crystalline waters to one side, the expansive pools on the other, and the bright sky above (not to mention the name of the hotel’s restaurant and the local salt served there), but there is nothing about La Peschiera that will make you blue. An old Bourbon fishing reserve along the coast in the heel of Italy’s boot, each of the resort’s 13 rooms has a private patio on the sea. “The Adriatic water laps under our guests’ feet,” says owner Giacomo Fusillo. Regional influence and the closeness of the sea is also felt the kitchen. “We believe in the Apulian culinary tradition with fresh, local ingredients and excellent seafood brought directly by local fishermen.”

BLACK EARTH

From the volcano to the table - Sicily's Mt. Etna looms large over everything produced in the rich soil at Monaci delle Terre Nere, Relais & Châteaux, where the influence of *mamma* is never far away.

After a career abroad, Guido Alessandro Coffa wasn't looking to get into the hospitality industry in his native Sicily. But then he discovered this former convent, an oasis spread across a stunning 24 hectares between Mount Etna and the sea. Now the eco-bio resort and its kilometer-zero restaurant Locanda Nerello – where traditional recipes feature products from the organic gardens – are at the forefront of preserving the biodiversity of the Mediterranean's largest island, a crossroads of culture and cuisine. Coffa talks to DUCO about his philosophy of authentic expression of the land and commitment to the Slow Food movement.

What inspired you to create a luxury getaway at the foot of an active volcano?

I used to work in the automotive industry. I stumbled onto this place and fell in love. The idea was not to make a hotel but to live here.

If you look at the pictures of our property, they don't even capture (the immensity) of it. You can't imagine it unless you are here. It's a question of perspective. We are this huge amphitheater that goes from Etna to the sea. We are not far from the motorway, but we are completely out of the way.

Mt. Etna is undergoing a moment of Renaissance. It was almost abandoned, but people are taking back the land. Monaci delle Terre Nere was born out of love and passion, not out of a business plan.

How does your property reflect the flavor of Sicily and Mount Etna?

Here we are in a place that has extended seasons. In the 1600s, this place was colonized by monks that were known for their viticulture. We have this vegetable garden where we are doing all this experimenting. We are growing local ancient and native varieties. We have an orchard with 60 different types of fruit, from *azzeruolo* (azarole or hawthorn) to the queen of cherries, the DOP certified Mastrantonio.

This place is a farm, and I see myself as a farmer. I am a farmer. I learned a lot by cultivating this land. It is important to have a knowledge of the earth, the wild vegetables. It was a skill that my mother and my grandmother had, and you could see in the kitchen.

Tell us more about your personal connection to this land and its gastronomic traditions.

It's a story linked with Mt. Etna and the tradition of my family. I grew up on Mt. Etna. At that time, it was wilder. My mother let me and my two brothers out in the morning to just explore everything. Then at 6 p.m., she would call us in and put all of us together in the bathtub. A thick layer of mud, this black earth, would come up. That just stays with you. Etna is in my blood. It's a special place; it has an energy. You can feel that energy when you are here.

As far as food, even the simple flavors of scrambled eggs with *cannatedda* – a wild green found in our fields – make memorable meals. My grandmother and my mother, who is unfortunately no longer with us, they used to be great cooks. There is a saying that there are many three-starred Michelin chefs in the homes in Sicily. Of her three sons, I was the one that was more near to her, more passionate about food and wine.

What's the favorite dish your mother used to cook for you?

Oh, I think it would be this dessert called *biancomangiare* – made with milk and pine nuts. It's such a classic. I couldn't stop eating it.

Gastronomically speaking, what is next for Monaci delle Terre Nere?

We have a presidio (the Slow Food Presidiums are a project designed to protect traditional products or processing methods at risk of extinction). We keep this local cabbage (*Aci trunzu Kohlraabi*); we are one of just three farms in the world that has it.

We're going to continue what we have started. And we've recently purchased more land, and we're planting more vineyards.

Monaci delle Terre Nere
21 rooms
Locanda Nerello, eco-bio restaurant

Mt. Etna is the world's oldest active volcano – it first erupted in 1500 BC - and the largest in Europe.

Zafferana Etnea
Province of Catania, Sicily
www.monacidelletterenere.it

Show Me Rome Through Your Eyes



Roberto Wirth
Hassler Rome and Il Palazzetto

DO YOU HAVE A FAVORITE DISH, MR. WIRTH?
My favourite dish is *gnocchi alla Romana*—a type of gnocchi made with semolina flour and baked in the oven with parmigiano, cream and butter—but, nowadays it's very hard to find.

HELP US PLAN A FULL DAY OF DINING OUT IN ROME: IN YOUR OPINION, WHAT ARE THE BEST PLACES TO HAVE BREAKFAST, LUNCH, AND DINNER?
A few places I like very much for breakfast (aside from the Hassler, of course) are Coromandel—it is small and cozy and serves very good eggs—and La Buvette, which is close by and has great service.

For lunch in Rome I like Hostaria da Pietro and Da Francesco. They are both centrally located with a friendly service. I also appreciate Babette because of the original menu.

And finally, for dinner, you can't beat the great food and unique views over Rome and the Spanish Steps from the Imàgo at the Hassler. I also like Pierluigi where you can have great fish dishes and eat al fresco.

WHAT ABOUT STREET FOOD—WHERE IN ROME DO YOU GO FOR SOMETHING AUTHENTIC?
I like Forno Roscioli, near Campo dei Fiori, that has freshly baked takeaway or even a few tables to sit. Or there is always Trapizzino, Rome's popular pizza pocket.



Massimo Colli
Hotel d'Inghilterra Roma

SO, MR. COLLI, WHAT HAS BEEN YOUR GREATEST EDUCATION IN THE KITCHEN?
I was always so fascinated by my mother preparing meals for our family. Later, I developed an interest in the hotel industry. My career started in the food and beverage department working in many iconic international hotels with amazing restaurants where I learned live cooking techniques in front of the guests. I still entertain friends by cooking for them.



Luca Virgilio
Hotel Eden

DO YOU COOK, MR. VIRGILIO? WHAT IS YOUR FAVORITE CREATION IN THE KITCHEN?
I like to cook socially, but not as an everyday affair. When I do cook, my specialty is *straccetti* of beef with porcini mushrooms

WHAT IS THE ONE THING YOU WANT TO EAT WHEN YOU GO HOME TO MAMMA? (OR PAPA?)
Spaghetti aglio, olio, e peperoncino con pane grattugiato.



Edoardo Giuntoli
Sofitel Roma Villa Borghese

WHAT INGREDIENTS ARE YOU NEVER WITHOUT IN YOUR KITCHEN?
A very good olive oil (preferably from Tuscany), fresh tomatoes, anchovies, and a good piece of aged Parmesan cheese.

FLAVOR ISN'T JUST ABOUT FOOD—WHAT ELSE BRINGS OUT THE FLAVOR OF ITALY?
The atmosphere, the music, the 'perfume,' and last but not least the people.



Giuseppe Marchese
Palazzo Montemartini

WHAT DISH BEST REPRESENTS THE CUISINE OF ROME?
Roman cuisine is full of history, and the delicious *suppli* is a part of this story. Now a symbol of Roman street food, the name comes from the French word "surprise." When Rome was occupied by Napoleon and his army, they were surprised by the mozzarella cheese hidden inside a ball of rice, covered in breadcrumbs, and fried. Today you can get *suppli* in pizzerias and gourmet restaurants - incredible variations celebrate traditional Roman pasta dishes, such as *suppli cacio e pepe* or *suppli alla carbonara*.



Francesco Roccato
Hotel de la Ville

TELL US ABOUT THE FOOD OF YOUR CHILDHOOD, MR. ROCCATO?
I was raised in Turin, so in my heart, I have the traditional Piedmont dishes: *agnolotti del Plin*, *risotto*, braised beef in Barolo wine, roast peppers from Carmagnola with *bagna cauda*. Food in our family has always been very important, especially during the holidays. Great food kept us all together (accompanied by fantastic wine, of course). Cooking together with grandma at Christmas time was one of my best childhood memories.



Matteo Fornasier
D.O.M Hotel

MR. FORNASIER, IN YOUR OPINION, WHAT BRINGS OUT THE FLAVORS OF ITALY?
No country in the world can boast a variety of flavors like Italy. The taste of food is nothing more than the combination of the earth, the crystalline sea, the uniqueness of flora and fauna.

TELL US ABOUT AN UNFORGETTABLE MEAL YOU'VE HAD?
The best meal I've had was the homemade pasta that my grandmother prepared for me, in Sardinia, when I was a child. Italian cuisine and its success derive precisely from the ancient recipes of the Italian grandmothers, from historical tradition.



Alberto Fendi
Margutta 19

MR. FENDI, WHERE ARE ROME'S TRUE FLAVORS FOUND?
My neighborhood, Trident, is in the city center and yet has a character all its own... Local café-bars, small neighborhood restaurants, and the best artisans and independent boutiques.

WHAT INGREDIENT IS NEEDED TO RECREATE THE FLAVOR OF THE CITY?
The artichoke: In Rome, they are deep-fried, in the Roman-Jewish tradition, or stuffed *alla Romana*. Another vital ingredient is romance. Rome is one of the world's most romantic cities!



Martin Elsner
Hotel de Russie

MR. ELSNER, TELL US ABOUT THE ROLE FOOD PLAYED IN YOUR CHILDHOOD?
Food has always played a central role in bringing our family together, from going grocery shopping in the markets in Germany, where I am from, to watching my father cook. It was something he was passionate about and that he passed on to me

WHEN YOU GO BACK TO GERMANY, WHAT IS THE ONE THING YOU WANT TO EAT?
Reibekuchen, potato cakes, typical from the North Rhine-Westphalia. The taste and smell always make me feel at home.



Valerio Taddei
Palazzo Dama

IF YOU COULD ONLY EAT 5 FOODS FOR THE REST OF YOUR LIFE, MR. TADDEI, WHAT WOULD THEY BE?
From Europe: carbonara pasta, known for the richness of smoked bacon perfectly blended with velvety egg sauce and a sprinkle of pepper, and a Fiorentina steak. Hearty and nutritious piping-hot ramen from Asia. Couscous with spicy vegetables and juicy meat from Africa. And, America's signature food, a tasty hamburger.

FOOD ASIDE, WHAT ARE THE ESSENTIAL INGREDIENTS IN THE FLAVORS OF ITALY?
Its thousands of years of culture, majestic architecture, and luscious wine.



Matteo Moretti
Palazzo Manfredi

WHERE CAN WE DISCOVER THE BEST OF ROME'S FOOD MARKETS?
The best market is Mercato Testaccio!

MR. MORETTI, WHAT DISH BEST REPRESENTS THE CUISINE OF ROME? AND WHERE SHOULD WE GO TO TASTE IT?
The dish that best represents the cuisine of Rome is *cacio e pepe*, literally cheese and pepper. And the best restaurant to taste it is Felice a Testaccio in the Testaccio neighborhood, an authentic working-class neighborhood of Rome just south of the Coliseum, across the Tevere river.



Giacomo Guzzardi
Palazzo Scanderbeg

WHAT SPECIAL DINING EXPERIENCE IN ROME COMES TO MIND FOR YOU, MR. GUZZARDI?

One of the best meals I've had was with friends and colleagues at the Taverna Trilussa Trastevere. We started with *bombolotti (mezze maniche) alla carbonara*, followed by *animelle d'abbacchio al vino bianco e rosmarino* (sweetbreads from a young, milk-fed spring lamb) and *involtini di melanzane con pomodorini secchi di Cori* (eggplant rolls with sundried tomatoes).

Ezio Sacrini
Grand Hotel de la Minerve

WHERE IN ROME DO YOU GO FOR STREET FOOD? HAUTE CUISINE? A SPECIAL OCCASION?

As for street food, there are many markets like Mercato Testaccio for fresh fruit and vegetables. Another good choice is Trapizzino - very popular and with a wide variety of tasty and unusual *tramezzini*.

For haute cuisine, I'd go to Mirabelle, the restaurant of the Splendid Royal hotel, looking onto Villa Borghese. And the amazing Roof Garden Restaurant of Grand Hotel de la Minerve, with a stunning 360° view of the Eternal City, is the perfect choice for special occasions.

Daniele Saladini
Parco dei Principi Grand Hotel & Spa

MR. SALADINI, WHAT INGREDIENTS ARE YOU NEVER WITHOUT IN YOUR KITCHEN?

We are in love with local products that reflect the authentic taste of traditional Italian cuisine. In our kitchen, we are never without ingredients such as pitted oil, quality salts, seasonal vegetables, quality flours as well as fish from our seas.

IF WE DROP BY AT 7 P.M., WHAT QUICK MEAL CAN YOU WHIP US UP IN YOUR KITCHEN?

Finger food, and I would involve my friends in the preparation. Tiny bites that embrace different flavors for all tastes: freshness, acidity, and crunchiness.

Gianluca Vallerotonda
Portrait Roma

MR. VALLEROTONDA, WHAT ITALIAN WINE PAIRS WITH ANY MEAL?

Every dish has its own identity and personality. Having the best production of wines in Italy, every region can offer the best. The classic pairing - seafood/white wine, meat/red wine - is still valid but for any meal a good rosé may be the best option.

HOW ABOUT DESSERTS: DO YOU HAVE A SWEET TOOTH? WHAT'S THE BEST ITALIAN SWEET?

I have a really big sweet tooth! In my opinion the *tiramisù* is the best known and one of the most appreciated in Italy.

Massimo Mainella
Baglioni Hotel Regina

IF YOU COULD ONLY EAT 5 FOODS FOR THE REST OF YOUR LIFE, WHAT WOULD THEY BE?

On top of my list, I would say pasta. Even small portions, but it is something that cannot miss from my daily diet. Second, a nice pizza margherita. Third, a seasonal vegetable from the local market; fourth, an artisanal ice cream; and last, but not least, fruit: an apple from Trentino.

FLAVOR ISN'T JUST ABOUT FOOD - WHAT ELSE BRINGS OUT THE FLAVOR OF ITALY?

The natural empathy that distinguishes Italians: Using hand gestures when we talk—this is our trademark somehow—to give emphasis to our feelings.

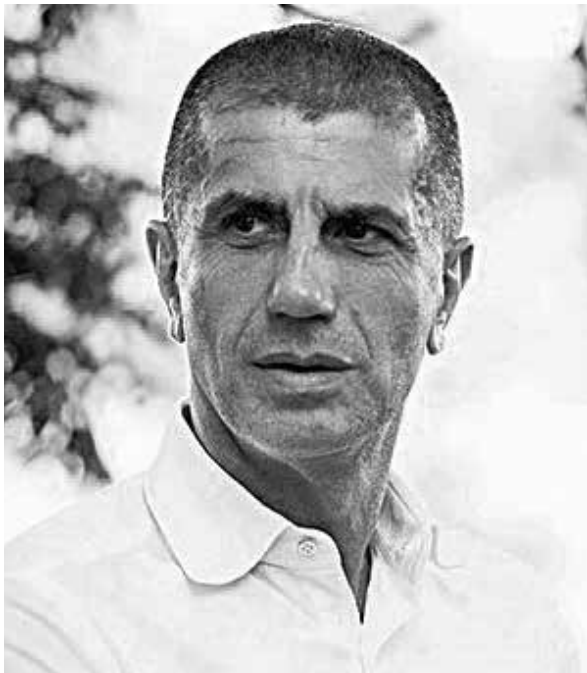
Giuseppe De Martino
St. Regis Rome and The Westin Excelsior Rome

CLOSE YOUR EYES AND THINK ABOUT YOUR FAVORITE FOOD-RELATED MEMORY, MR. DE MARTINO. WHAT DO YOU SMELL?

Being from the south of Italy—Sorrento to be exact—the strongest memories I have are linked to the smell of the sea, sunny days, and the *Genovese*, a typical and traditional Neapolitan recipe. People say that to be Neapolitan, you must know how to make the *Genovese*, also known as “The Absolute Queen” due to the very long cooking preparation and the richness of the ingredients that eliminates the need for a second course. The typical and most vivid scene in my memories is that of the *Genovese* being prepared: windows wide open and the whole street being filled with the smell of onion and meat cooking over a low heat for at least four hours. *Bon appetito!*

IF YOU LEFT ITALY, WHAT FOOD ITEM WOULD YOU MISS MOST?

Without a doubt, *la mozzarella!* Such an incredible, soft white Italian cheese that the whole world envies us for and tries (unsuccessfully) to imitate. It is a rich food that matches perfectly with different types of vegetables and pasta. That is why we proudly serve it to our guests through a very special ritual: cutting it and preparing it to be served right in front of our guests on an elegant signature trolley.



Andrea Spalletti
Villa Spalletti Trivelli

MR. SPALLETTI, BRING US BACK TO YOUR CHILDHOOD: WHAT WERE THE MOST COMFORTING FLAVORS FROM YOUR NONNA'S KITCHEN?

As a child, I was a *magnone*, literally ‘someone who enjoys eating A LOT!’ Whenever my sister and I went to my *nonna*'s house for lunch, I would go straight to the kitchen to check what was *bollendo in pentola* (‘cooking in the pot’). My absolute favorite aroma was the diced onions slowly frying in the pan with extra virgin olive oil to prepare the sauce. It was the clear and undeniable sign that lunch would be served shortly.

Michela Mola
Singer Palace

IN YOUR OPINION, MS. MOLA, WHAT MAKES A DISH QUINTESENTIALLY ITALIAN?

Usually, many Italian dishes are served with a few drops of fresh extra virgin olive oil. This is a local “secret” and tradition that blends and exalts the flavors of each dish we serve our guests.

FLAVOR ISN'T JUST ABOUT FOOD—WHAT ELSE BRINGS OUT THE FLAVOR OF ITALY?

The irreplaceable scents that go from jasmine to rosemary, colourful skies and landscapes: joyful and full of life! Culture, art, history that you can enjoy if you take a stroll in each city centre or village in Italy.

Marco Marroni
The First Roma Arte, Dolce, and Aqua

BRING US BACK TO YOUR CHILDHOOD: WHAT ARE THE MOST COMFORTING FLAVORS FROM YOUR NONNA'S KITCHEN?

Both my mother and grandmother were born and raised in Umbria, just north of Rome. It's an area with a strong farming tradition, still preserved today. In our family, we've always followed that tradition, which I learned to appreciate. My memories are tied to fragrant legume soups, tasty fresh fruits, and sweet *polenta* pies with raisins and pine nuts. And time has proven it's the key to a healthy diet.

Maria Strati
J.K. Place Roma

IF YOU COULD ONLY EAT FIVE FOODS FOR THE REST OF YOUR LIFE, WHAT WOULD THEY BE?

Sea urchin, Greek souvlaki, poached eggs on wholegrain bread with avocado, roasted chicken in the oven with baked potatoes, and fish—grilled or raw.

TELL US, MS. STRATI, WHERE IN ROME DO YOU GO FOR THE TRUE FLAVORS OF THE CITY?

At the street food markets: at Campo dei Fiori, Trastevere, Testaccio, wherever I can find a good warm white pizza *con la mortadella* and Roman *suppli* or a *trattoria* with an authentic *cacio e pepe* recipe.

Daniele Carta
Hotel Splendide Royal

DO YOU COOK, MR. CARTA? WHAT IS YOUR FAVORITE CREATION IN THE KITCHEN?

I really like cooking, especially during festivities. I normally prefer simple dishes but with excellent quality ingredients. Sea bass *all'acqua pazza* (mad water) is one of my favorites.

WHAT INGREDIENTS ARE YOU NEVER WITHOUT IN YOUR KITCHEN?

In my kitchen, I am never without cherry tomatoes. You can do so many things with them and like a simple salad with red onion, or pasta with cherry tomatoes and Parmesan cheese and many others.



Creating Delicious Journeys

- | | |
|---------------------------------------|-----------------------------|
| Bellevue Hotel & Spa | Il Borro |
| Bellevue Syrene 1820 | Il Bottaccio |
| Borgo dei Conti Resort | Il San Pietro di Positano |
| Caesar Augustus | L'Albereta |
| Capofaro Locanda & Malvasia | La Meridiana Resort & Golf |
| Castel Fragsburg | La Sommità Relais |
| Castello Banfi | Locanda Don Serafino |
| Castello di Guarene | Monaci delle Terre Nere |
| Château Monfort | Palazzo Seneca |
| Da Vittorio | Petra Segreta Resort & Spa |
| Don Alfonso 1890 | Relais Il Falconiere & Spa |
| Gallia Palace Beach Golf & Spa Resort | Relais Santa Croce |
| Gardena Grödnerhof Hotel & Spa | Terme Manzi Hotel & Spa |
| Hermitage Hotel & Spa | Terra - The Magic Place |
| Hotel Borgo San Felice | Villa Abbazia |
| Hotel Il San Corrado di Noto | Villa Cordevigo Wine Relais |
| Hotel Londra Palace | Villa Crespi |
| Hotel Plaza e de Russie | Villa della Pergola |
| Hotel Raphaël | Villa Fiordaliso |
| Hotel Villa Franceschi | |

Hotel Londra Palace, Venice, 1935





Soulful Appetite

DUCO partners with Massimo Bottura’s Food For Soul for our first Give Back project.

Travel opens our minds to the world’s diversity. Hospitality changes how we relate to the world. Those concepts are never more important than when talking about our planet’s precious resources and the most vulnerable in our society.

And they make DUCO and the non-profit Food For Soul perfect partners.

Renowned chef Massimo Bottura and Lara Gilmore sought a different approach to combating food waste and food insecurity when they launched Food For Soul in 2016. They viewed these problems as two sides of the same coin. Issues that could be addressed through culture as much as through charity.

Each year 1.5 billion tonnes of food is lost or wasted. Meanwhile, 815 million people – 11 percent

“ Culture brings knowledge. Knowledge leads to consciousness. And when we become conscious we are one short step away from becoming socially responsible. Culture is the key. - Massimo Bottura.

of the global population – are undernourished. A meal not only feeds the body, it feeds the soul. It’s a gesture of inclusion.

Food For Soul’s idea is simple. Take surplus ingredients donated by restaurants and markets, use creative, sustainable cooking techniques to prepare creative meals, and serve those meals to people in need in beautifully renovated, unused spaces.

The project embraces three core principles: Quality of Ideas, Power of Beauty, Value of Hospitality. In a world that builds walls, they are trying to tear them down.

This fit perfectly with DUCO founder Carolina Perez’ ethos. In Food For Soul she saw the perfect opportunity for DUCO’s first Give Back project.

FOOD FOR SOUL’S IMPACT (SO FAR)



+850,000
Guests



+785,000
Dishes Cooked



+100,000
Volunteers



+500 tonnes
Recovered Food

DONATE:

WWW.DUCOTRAVELSUMMIT.COM/GIVEBACK

High Cuisine and Pizza at Grand Hotels

“In fact, in the latest Michelin Guide, 106 of the starred restaurants are located in villas, castles, masserie, and relais from Piedmont to Sicily. And some 42 are a part of DUCO.”

Italy’s finest hotels also happen to be some of the greatest destinations for foodies, featuring Michelin-starred restaurants, emerging chefs, and traditional cuisine.

Michelin stars are a delicious recent addition to five-star hotels in Italy. In contrast to other European countries, Italians (until a few years ago and with obvious exceptions) had considered hotel restaurants a holiday obligation: convenient, but nothing to write home about. Now it is the extreme opposite, with some of the best restaurants hosted in the nicest and most elegant hotels all over the country.

In recent years, quality dining has become a priority for travelers in general, and in particular, for gourmet travelers. Consequently, hotels and relais have focused more and more on high-quality food in order to attract new and more attentive clients.

Italy has always been famous around the world for its delectable cuisine and authentic traditions. Based on this merited reputation, travelers believed that it was enough to find a table with a red-and-white-checked tablecloth and they’d have the best spaghetti ever! Today’s food-trotters, with their refined palates, expect much more than a pizza and the tune of a mandolin to satiate their appetites.

When the Michelin Guide to Italy was first published in 1956, there were no assigned stars at all, just good restaurants to stop at. It wasn’t until 1959 that 81 locales were awarded a star rating, and just one of them was located in a guest house (in Emilia Romagna). Today, Italy has the third-highest number of Michelin-starred restaurants, after France and Japan — 371 in 2020. Of them, 323 have one star, 37 have two, and 11 boast three stars, among them St. Hubertus at the Rosa Alpina Hotel & SPA in the beautiful Dolomite mountains. And this year, St. Hubertus’ Norbert Niederkofler was among the 13 chefs in Italy to receive Michelin’s new Green Star award for sustainable cooking.

In fact, in the latest Michelin Guide, 106 of the starred restaurants are located in villas, castles, *masserie*, and relais from Piedmont to Sicily. And some 42 are a part of DUCO.

Italian master chef Antonino Cannavacciuolo brought two stars to Villa Crespi by performing his high culinary arts in the restaurant that bears his name, as did Antonio Guida at the Mandarin Oriental in Milan. Looking east, Palazzo Venart in Venice received a second star in 2020 as an ovation for young Donato Ascani’s colorful dishes and perfect service, while the expressive Ristorante Amistà at Byblos Art Hotel is a new addition in 2021. In central Italy, Tuscany’s hotels have some of the best fine-dining stops: at the Hotel Lungarno next to the Ponte Vecchio in Florence, at COMO Castello del Nero and Castello Banfi - Il Borgo among the vineyards, in the countryside at the Relais & Châteaux Il Falconiere & SPA, and on the coast at Principe Forte dei Marmi and Hotel Byron.

Heading south, the Amalfi Coast is a paradise for gastronomes. Epicures can select from Michelin-starred menus at Palazzo Avino, Le Sirenuse, Il San Pietro, Monastero Santa Rosa, and new to the ranks, Nove at Villa della Pergola Relais & Châteaux, where citrus, herbs, and edible flowers are sourced from the villa’s gardens. The Capri Palace Jumeirah, on the homonymous island in the Gulf of Naples, boasts L’Olivio with two stars. In 2020, Punta Tragara received a star for the elegant Le Monzù, though the hotel had already been honored with its first star for the trattoria Mammà, famous with locals for the perfect pizza steps from the celebrated Piazzetta.

Pizza is, in fact, a new trend in exclusive Italian hotel restaurants. Again, nobody in the *bel paese* would have thought to serve pizza in a luxury resort before a few years ago. Surely,

Villa Cora, surrounded by lush Florentine gardens, was one of the first to propose poolside “pizza & champagne” on summer evenings. Now guests at L’Albereta can enjoy Franco Pepe’s delicious crunchy pizza, considered by experts the best of Italy: *Una margherita* + the house Bellavista bubbly set among the Franciacorta hills = a winning formula. Mandarin Oriental, Lago di Como makes it even easier with *quattro stagione* served straight from the oven of a food truck parked on its marvelous terrace for alfresco dining while admiring a romantic sunset on the lake.

Some hotels even have their own pastry shops, such as The First Roma Dolce in the historical center of Rome, where anybody can grab a take-away *maritozzo* freshly filled with whipped cream or sit and order an Italian-style afternoon herbal tea and butter cookies. A stop at Rocco Forte’s Hotel de la Ville is even more Italianesque. Come in the ground-floor public entrance and down a €1.50 *espresso* while standing at the bar—just like in any other coffee shop in Rome—or sit down for a quick business lunch of ham-and-cheese *tramezzini*. For more privacy, check out the reserved lounges or excellent room service—guests can enjoy *pasta alla Norma* by Fulvio Pierangelini, who has chosen to make only traditional dishes at their best.

Luxury hotels have indeed become a guaranteed place to taste some of the finest Italian food, whether it be a creative menu by starred chefs, a traditional dish of homemade *orecchiette* at Il Melograno in Puglia, or a healthy, organic salad with avocado and some other superfood. Guests certainly aren’t left wondering where the “*buon*” in *buon appetito* came from.



Palazzo Venart, Venice

Before being honored with a guide of its own, Italy’s first appeared in the 1907 handbook covering the Alps and Northern Italy, and in the 1911 “The Countries of the Sun” (Les Pays de Soleil), which combined travel trips for Italy, Corsica, and North Africa into one volume.



SMALL
LUXURY
HOTELS
OF THE WORLD™

Independently minded

2021 DUCO's Small Luxury Hotels of the World Exhibitors

Byblos Art Hotel Villa Amistà	Hotel Villa Franca
Canne Bianche Lifestyle Hotel	Hotel Vilòn
Casa Angelina	Il Melograno
Ca'Sagredo Hotel	La Peschiera
Hotel Castello di Reschio	Lefay Resort & SPA Dolomiti
Fendi Private Suites	Lefay Resort & SPA Lago di Garda
Galleria Vik Milano	Margutta 19
Hotel Byron	Palazzo Manfredi
Hotel d'Inghilterra	Palazzo Vecchietti
Hotel Lungarno	Punta Tragara
Magna Pars L'Hotel à Parfum	Sikelia
Hotel Splendide Royal	Villa Spalletti Trivelli

TUSCANY FROM THE HEART(Y)

Tuscany's ancient gastronomic tradition has turned simple ingredients into a cuisine that has captured the world.

Dating back 3,000 years to the time of the Etruscans, Tuscany gastronomy has been, from the start, uncomplicated and hearty. But even in its simplicity, the fertile land has offered up quite a bounty.

Legumes and grains used in soups; sheep, goats, pigs, and cattle raised for their milk and meat; and wild game, especially the iconic wild boar, all provided a superb banquet for the ancient Tuscans and remain hallmarks of the cuisine.

During the Renaissance, noble courts went to great lengths to serve sophisticated foods at their grand galas. It is said that in an effort to impress Caterina de Medici, Bernardo Buontalenti – an architect, sculptor, painter, military engineer, and set designer of 16th century Florence – concocted what is now perhaps the most beloved dessert in all the world: *gelato*. His creamy eponymous creation is a favorite flavor in gelaterias still today.

Of course, there was no greater ambassador for the Florentine Renaissance than Caterina and that included cooking. When she married Henry of Orleans in 1533, later becoming Queen of France, Caterina brought her chefs and traditions – including ingredients such as lettuce, truffles, artichokes, and that famous frozen dessert – to her adopted land (much like she did with Renaissance noble court dancing, ballet de cour, that evolved into modern-day classical ballet).

But ultimately the character of Tuscan cuisine has been defined by its ancient origins and centuries of country living. It is known as *cucina povera*, or “poor cooking,” still today. That frugality that may have come about as an economic necessity, nowadays is a choice based on fresh, high-quality ingredients that elevate the natural flavors of the region. And many of the ingredients, unique to the region, have been awarded DOP and IGP designations, signs of quality and link to a geographic area.

One essential touch for any Tuscan dish is the region's piquant extra-virgin olive oil, its sole traditional spice, prized the world over for its robust fragrance.

While traditional dishes vary slightly from town to town in this region that stretches from the Tyrrhenian Sea to the Apennine mountains with a large swath of fertile lands in the center, here are some you won't want to miss on a swing through the region:

Lampredotto – The Florentines' favorite street food: line up for lunch at one of the food carts around town for a filling *panino* made from the cow's fourth stomach that has been stewed in a thin tomato sauce, topped with *salsa verde*.

Fettunta and crostini Toscani – No *antipasto* is complete with these simple slices of bread. *Fettunta* showcases the region's extra-virgin olive oil doused on toasted bread that has been rubbed in garlic. *Crostini Toscani* is Italian chicken liver pâté served on crunchy slices of bread.

The bread dishes: panzanella, ribollita, pappa al pomodoro – These dishes perfectly blend the frugal nature of Tuscans – no scrap of food goes unused – with the brilliance of their much discussed saltless bread. Stale bread is combined with fresh ingredients to create a bread salad (*panzanella*) or soups (*ribollita* and *papa al pomodoro*) according to the season.

Pici with porcini mushrooms – Tuscans take to the hills in autumn in search of the precious *porcini* – the most avid hunters keep their locations a secret so others don't happen upon their harvest. It's worth it for a scrumptious pasta to top the Siennese *pici* pasta, thick *spaghetti* found in Etruscan artwork.

Tortelli Mugellani – From the northern edges of Tuscany, these potato-filled ravioli are surprisingly delicate; served with *mamma's* favorite sugo or simply butter and sage.

Cacciucco Livornese – A spicy fish stew found all along the long Tuscan coast, it captures the flavor of the sea.

Bistecca alla Fiorentina – A lusciously juicy T-bone steak, rigorously *tre dita*, or three fingers, thick. And don't even think about asking for your meat well-done – restaurateurs insist the only way to serve and eat your streak is *al sangue*.

Castagnaccio – With a base of just chestnut flour and water, this dessert could be quite underwhelming but Tuscans get creative with flourishes of rosemary, pine nuts, and raisins.

Panforte and ricciarelli in Siena – Dense and spicy, *panforte* is the sophisticated version of a fruit cake, while *ricciarelli* almond cookies are a delicate take on this sweet dessert.

Cantuccini di Prato and vin santo – What simpler and better way to end a meal than with the crunchy biscuits dipped in a sweet glass of holy wine.

Stronger Together

Sometimes Hospitality is as Simple as Human Connection and a Smile

Affable and optimistic, Danilo Guerrini knew from the time he was a young boy that the world of hospitality was his home. His dream to be a hotel manager has taken him around the world and back home to Italy. He is currently the general manager of Borgo San Felice in Castelnuovo Berardegna near Siena. Guerrini was only a few months into his three-year stint as the Italian Delegate for Relais & Châteaux when Covid-19 deeply impacted the travel world. He spoke with DUCO about the energy of travel and the spirit of Relais & Châteaux and what they mean for hospitality in 2021 and beyond.

First of all, Mr. Guerrini, where are you from?

I am a proud Tuscan man, born “under the Tuscan sun” in Cortona, and I grew up near the Abetone pass. At the age of 14, I moved away from home as my dream was the hotel industry...so I went to Montecatini to attend a hospitality school.

That’s a big decision to make at such a young age.

I saw a movie from 1967 called *Hotel*, and I fell in love with the life of the protagonist: a hotel manager of the fictitious St. Gregory Hotel in New Orleans. So, at the age of 12, when someone asked, “What do you want to be when you grow up?” my answer was, “I want to be a GM.”

Another film that impressed me was *Pretty Woman* in the 90s. Although everyone remembers Julia Roberts and Richard Gere, I remember the GM of the Beverly Wilshire. Just another confirmation that this was my destiny.

Cinema and tourism both embrace beauty. Do you see a connection?

Oh, yes, with tourism and wine as well!

What does travel mean to you?

To me, travel means freedom, to be connected to people, experiences, and richness.

Your mind is active when you travel; you get in touch with other people and cultures—[for example] being in New York, the feeling of admiring a piece of art surrounded by many other people.

Ah, yes, it’s hard to talk about travel right now without acknowledging the challenges of the past year.

The pandemic was a shock for all of us, but Relais & Châteaux reacted immediately. We shared our energy to overcome the shock.

The best idea ever was weekly Zoom

meetings with teams worldwide: We had never had the chance to be so connected. In a negative situation, you need to find positivity. And we agreed we had to be stronger together to arrive at the end of the tunnel.

The association has been able to cultivate a positive attitude and share good ideas and best practices to inspire and support all members.

What are you looking forward to in 2021? How have you adapted for the future?

We are all connected. We should respect our own health and care more for the health of other people as well. Our properties have a competitive advantage: we are in the mountains, in the countryside, by the seaside, in big wide spaces where people can feel safe and enjoy Mother Nature. At Borgo San Felice, for example, we are in the countryside and we are wine producers. Our guests enjoy wine harvesting, being in nature.

We will remember this as the season of rediscovered human relations.

Tell us about Relais & Châteaux—it’s not just an organization, it’s a philosophy.

The story of Relais & Châteaux began in 1941 when two former music hall entertainers, Marcel and Nelly Tilloy, purchased “La Cardinale,” an estate in the Rhône Valley in France. The Tilloys then began recruiting other hoteliers and restaurant owners who shared the same quality, passion, and excellence to create Relais & Châteaux. Today, more than 580 members are part of this worldwide network.

As a family of chefs, hoteliers, and restaurateurs, they have made a conscious choice to be true to the mission bestowed upon them: to preserve and share true culinary techniques and eschew shortcuts that diminish excellence. It is with this vision for a fairer, healthier, and happier world that the Relais & Châteaux family will serve as a catalyst and

inspiration, making this world better through cuisine, hospitality, and relentless pursuit for “l’art de vivre.”

What experience as a traveler has stayed with you?

Nine years ago, I went to Mauritius island. After a long flight, I was met by a smiling guy who said, “Welcome, Mr. Guerrini”—he knew my name!—and offered me a towel with a nice scent. In that moment, I felt relaxed and as if I had arrived in paradise.

The lesson for me, that I always share with my staff members, is that the way you welcome people is so important.

Smiling is enough. And now, wearing masks, I ask my staff to smile with the eyes.

What else do you want Corriere readers to know?

Mother Nature is super important. We must respect the environment, and all members are focusing on activities to protect the environment. The future of the next generation depends on our activities now, and Relais & Châteaux wants to act and be part of these decisions.

How does that manifest at Borgo San Felice?

We have a lot of activities we are immensely proud of.

Since 2012 we have a project called Orto Felice. This organic vegetable garden involves the hotel guests and staff with an inclusive project, which has a “social” function, engaging local elderly residents and young people with special needs. This is part of a larger project called “L’orto e l’aia nel Borgo” to teach young people to grow local seasonal vegetables. But the biggest thing they teach us is to smile. To remind us that we don’t have problems; we have critical situations, and we can find solutions.



Relais & Châteaux
Founded in 1954 in France
More than 580 member hotels and restaurants worldwide
39 hotels and 11 restaurants in Italy
www.relaischateaux.com

Relais & Châteaux commitments:
To preserve the diversity of cuisines and hospitality in this world so that future generations can know and share in their richness
Share our passion for all that is good and beautiful in this world
To work together to create a more humane world

Borgo San Felice
Castelnuovo Berardenga (Siena), Tuscany
www.borgosanfelice.it

8th Century village with 33 guest rooms and 20 suites
1-star Michelin restaurant, Poggio Rosso
Relais & Châteaux since 1992

DUCO

SULL'ALI DORATE

Fly, my thoughts, on wings of gold;
go settle upon the slopes and the hills,
where, soft and mild, the sweet airs
of my native land smell fragrant!

- "Va, pensiero" from Verdi's Nabucco

Born out of a desire to reconnect to her roots, Carolina Perez's dream of DUCO became a reality with the first **DUCO** – the only high-end travel event to focus entirely on a single destination: Italy.

The idea first came to her at the Arena of Verona on a summer night of 2016, watching Verdi's Nabucco.

With **DUCO Italy** came the publication of **DUCO Corriere**, a broadsheet featuring the most beautiful hotels in Italy and enticing tales of the *bel paese*.

In 2019 DUCO's roots took a stronger hold when the event swept hospitality off its feet with the theme, **Dance Me to Italy**. This was also the year of the first **DUCO Lemon Awards**, designed to celebrate Italy's creativity & charm with videos starred and produced by Italy's most charismatic hoteliers – showcasing La Bella Italia through their eyes and multiple talents.

Deep roots allow for expanded growth and many exciting new features were created. **DUCO Give Back** is a collaboration with Chef Massimo Bottura's **Food for Soul** – project focused on fighting food waste through social inclusion. And the winners of the first **Patrizio Cipollini Award** – the best Italian hotelier as voted by travel advisors – are waiting to be announced. The annual prize honors the legacy of the late Patrizio Cipollini and represents the excellence of Italian hospitality, as inspired by Patrizio's elegance and passion.

The challenging winds of 2020 allowed for innovation, with new creative ways to stay connected.

An exciting series of webinars debuted in April: **DUCO Parla!** brought hospitality friends together in 18 encounters, crisscrossing the peninsula and uncovering the best of Italy, while connecting over 180 Italian hoteliers to share the love for their land.

DUCO Galleria inaugurated 2021 with an online showcase that puts insights into DUCO's hotels, secrets of every region, delightful dishes, and other creative content at your fingertips.

At last, **DUCO Virtuale** – online meetings program – has opened for the promising spring of 2021, warming up DUCO's network for the much-anticipated event.

And now, after long last, bentornati e benvenuti a **DUCO Appetito 2021!**

DUCO

ITALY

corriere
DUCO

DUCO
Dance me to Italy
2019

DUCO
• THE LEMON AWARDS •

DUCO
Give Back

DUCO Parla!

DUCO
ITALY

 PATRIZIO
CIPOLLINI
AWARD

DUCO
ITALY
GALLERIA

DUCO
VIRTUALE

DUCO
ITALY
Duco Appetito
2021



OVER 100 YEARS OF PASSION FOR ITALY



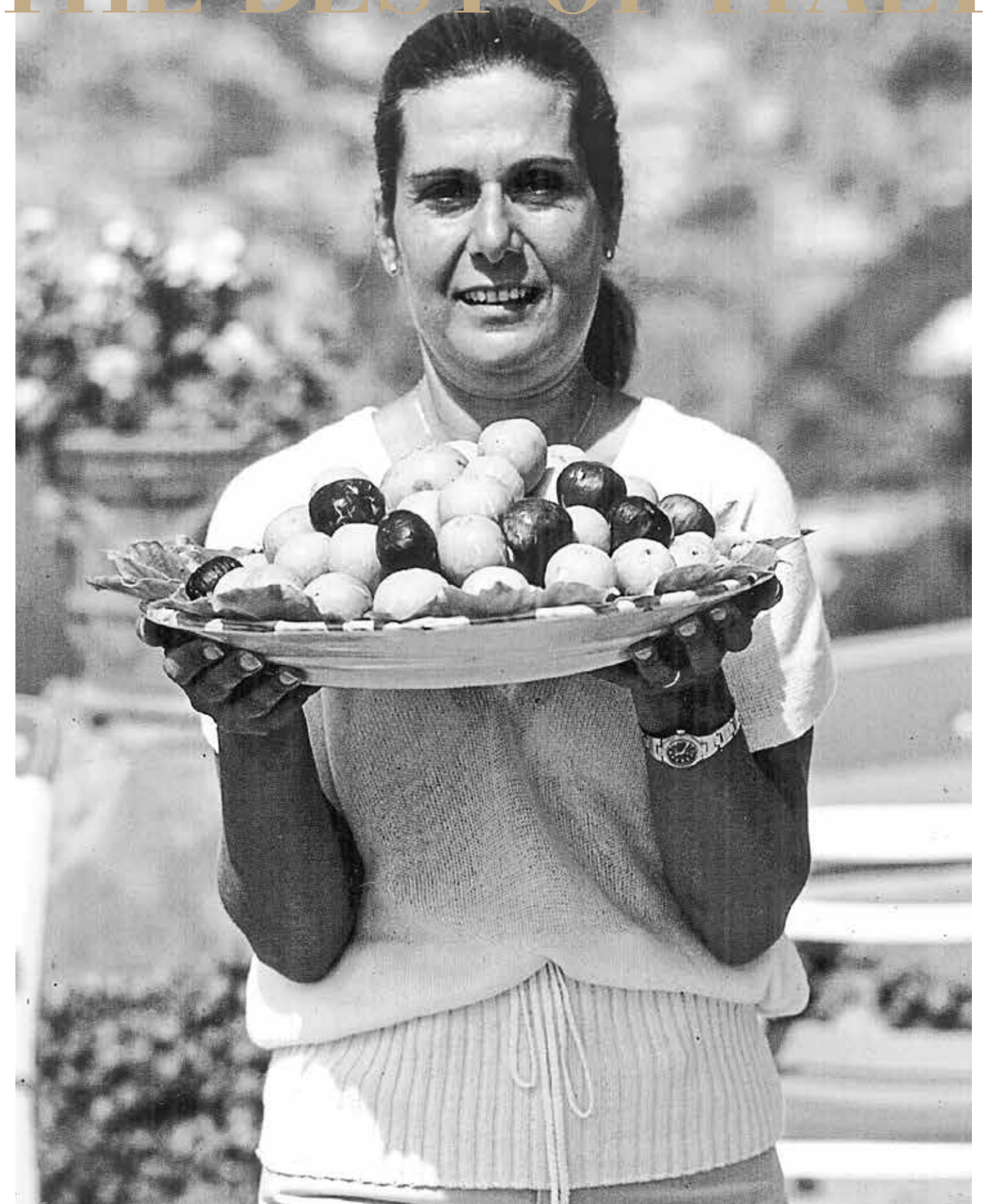
#treasureItaly : italia.it

ITALIA
NATIONAL
TOURIST
BOARD

*“One of the very nicest things about life is the way we must
regularly stop whatever it is we are doing and devote our
attention to eating.”*

LUCIANO PAVAROTTI

DUCO THE BEST OF ITALY



Virginia Attanasio, Vito Cinque's mother, carrying a ceramic platter piled with fresh figs for the family lunch in the garden of Il San Pietro di Positano, circa 1970s.



Aosta Valley Piedmont Liguria

- Alassio**

 - 01 Villa della Pergola Relais & Châteaux

Courmayeur

 - 02 Le Massif

Guarene

 - 03 Castello di Guarene
- Orta San Giulio**

 - 04 Villa Crespi

Lake Maggiore

 - 05 Villa e Palazzo Aminta Hotel, Beauty & SPA

Lake Orta

 - 06 Casa Fantini Lake Time
- Portofino**

 - 07 Belmond Hotel Splendido
 - 08 Belmond Splendido Mare

Sanremo

 - 09 Royal Hotel Sanremo
 - 10 The Mall Sanremo

Santa Margherita Ligure

 - 11 Grand Hotel Miramare

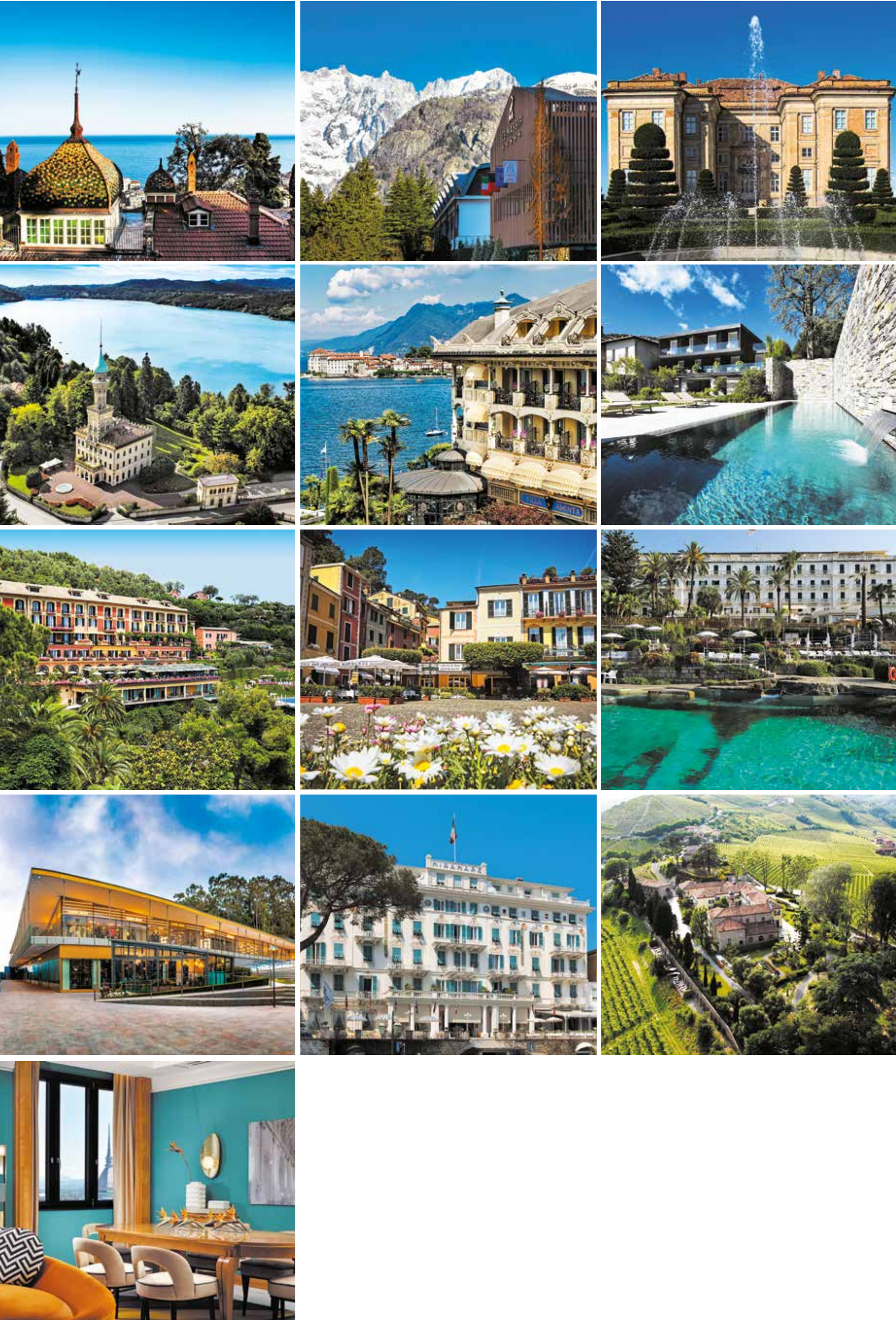
Santo Stefano Belbo

 - 12 Relais San Maurizio

Torino

 - 13 Principi di Piemonte | UNA Esperienze

01	02	03
04	05	06
07	08	09
10	11	12
13		





Lombardy

- Lake Como

 - 01 Grand Hotel Tremezzo
 - 02 Villa d'Este
 - 03 Mandarin Oriental, Lago di Como
 - 04 Il Sereno Hotel
 - 05 Villa Pliniana
 - 06 Passalacqua
- Erbusco

 - 07 L'Albereta

Lake Garda

 - 08 Lefay Resort & SPA Lago di Garda
 - 09 Grand Hotel a Villa Feltrinelli



01	02	03
04	05	06
07	08	09



City of Milan

- 01 Armani Hotel Milano
- 02 Bulgari Hotel Milano
- 03 Château Monfort
- 04 Excelsior Hotel Gallia, a Luxury Collection Hotel
- 05 Four Seasons Hotel Milano
- 06 Galleria Vik Milano
- 07 Grand Hotel et de Milan
- 08 Hotel Principe di Savoia
- 09 Hotel VIU Milan
- 10 Magna Pars, L'Hotel à Parfum



01	02	03
04	05	06
07	08	09
		10





City of Milan

- 11 Mandarin Oriental, Milan
- 12 ME Milan Il Duca
- 13 Palazzo Parigi Hotel & Grand Spa
- 14 Park Hyatt Milano
- 15 Portrait Milano
- 16 STRAF Hotel & Bar

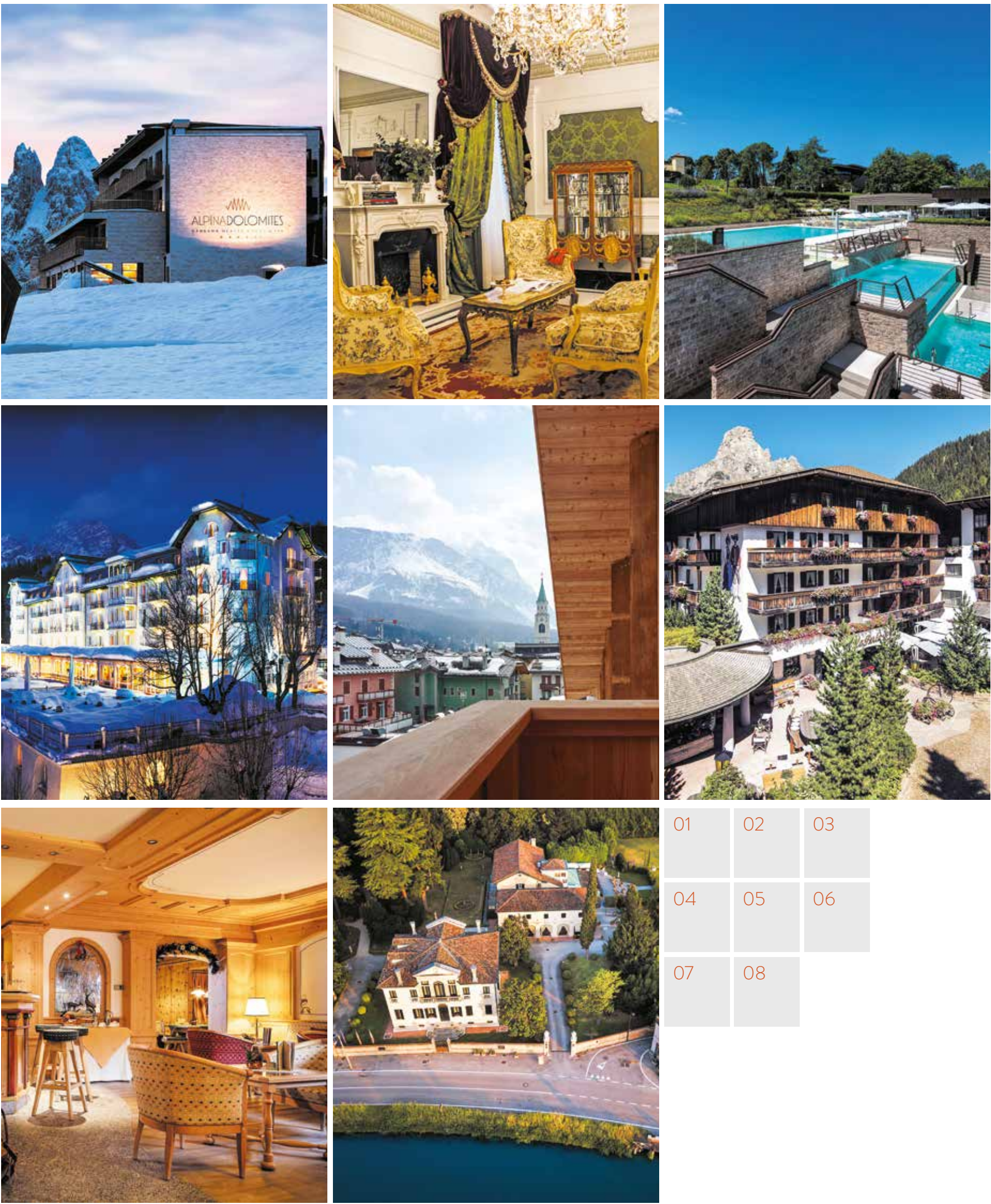
11	12
13	14
15	16



Trentino-Alto Adige

Veneto

Emilia-Romagna



- Alpe di Siusi, Dolomites

01 Alpina Dolomites

Bologna

02 Grand Hotel Majestic già Baglioni

Castel San Pietro Terme

03 Palazzo di Varignana
- Cortina d'Ampezzo, Dolomites

04 Cristallo, a Luxury Collection Resort & Spa

05 De Len

Corvara, Dolomites

06 Hotel La Perla
- Madonna di Campiglio, Dolomites

07 Chalet del Sogno Mountain Experience Hotel

Mira, Venice

08 Relais & Châteaux Villa Franceschi



Trentino-Alto Adige

Veneto

Emilia-Romagna



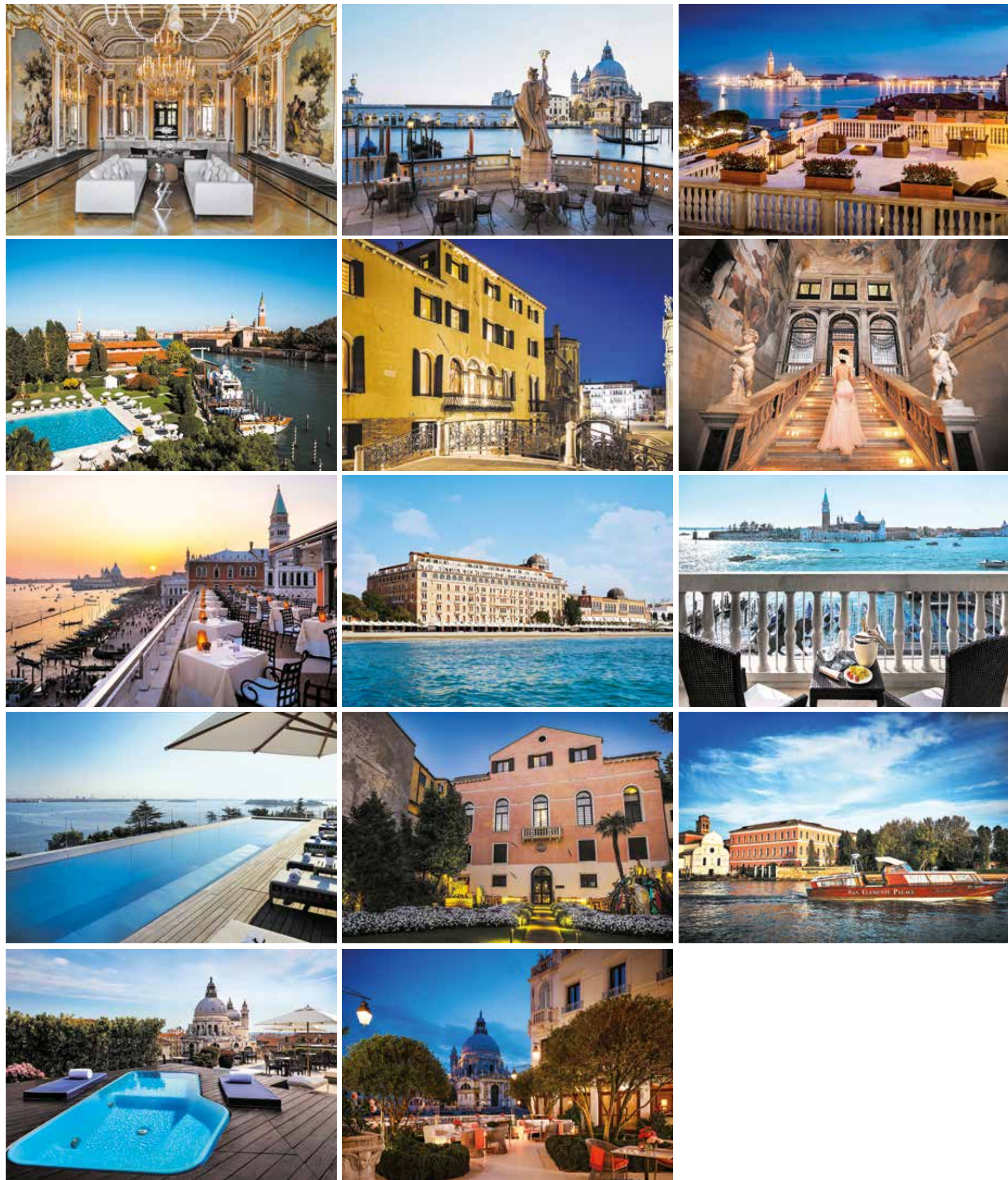
09	10	11
12	13	14
15		

Pinzolo, Dolomites
09 Lefay Resort & SPA Dolomiti

San Cassiano, Dolomites
10 Rosa Alpina Hotel & SPA
11 Ciasa Salares

Val Gardena, Dolomites
12 Gardena Grödnertal Hotel & Spa

Verona
13 Byblos Art Hotel Villa Amistà
14 Due Torri Hotel
15 Relais & Châteaux Villa Cordevigo Wine Relais



City of Venice

- 01 Aman Venice
02 Bauer Palazzo
03 Baglioni Hotel Luna
04 Belmond Hotel Cipriani
05 Ca Maria Adele
06 Ca'Sagredo Hotel
07 Hotel Danieli, a Luxury Collection Hotel
- 08 Hotel Excelsior Venice Lido Resort
09 Hotel Londra Palace
10 JW Marriott Venice Resort & Spa
11 Palazzo Venart
12 San Clemente Palace Kempinski
13 The Gritti Palace
14 The St. Regis Venice





Volterra

01 Borgo Pignano

Castelnuovo Berardenga

02 Castel Monastero
03 Relais & Châteaux Hotel Borgo San Felice

Barberino Tavarnelle

04 COMO Castello del Nero

Casole d'Elsa

05 Belmond Castello di Casole

Montalcino

06 Castello Banfi - Il Borgo
07 Castello di Velona

Foiano della Chiana

08 Fontelunga Hotel & Villas

San Casciano dei Bagni

09 Fonteverde

Saturnia

10 Terme di Saturnia Natural Spa & Golf Resort

Siena

11 Grand Hotel Continental Siena – Starhotels Collezione

Chiusdino

12 Borgo Santo Pietro



01	02	03
04	05	06
07	08	09
10	11	12

Tuscany



- San Giustino Valdarno
13 Il Borro
- Montaione
14 Toscana Resort Castelfalfi
- Castiglione della Pescaia
15 L'Andana
- Forte dei Marmi
16 Hotel Byron
17 Principe Forte dei Marmi
- Cortona
18 Relais & Châteaux Il Falconiere & SPA
- Montalcino
19 Rosewood Castiglion del Bosco

- Torrita di Siena
20 Lupaia
- Poggi del Sasso
21 Castello di Vicarello
- Pienza
22 La Bandita Townhouse
- Capalbio
23 Locanda Rossa
- Punta Ala
24 Baglioni Resort Cala del Porto
- Montignoso, Versilia
25 Il Bottaccio





City of Florence



- 01 Baglioni Relais Santa Croce
- 02 Belmond Villa San Michele
- 03 Continentale
- 04 Four Seasons Hotel Firenze
- 05 Gallery Hotel Art
- 06 Helvetia & Bristol Firenze - Starhotels Collezione
- 07 Hotel Lungarno

01	02	03
04	05	06
07		



- 08 Hotel Savoy
- 09 Palazzo Vecchietti
- 10 Portrait Firenze
- 11 The Place Firenze
- 12 The St. Regis Florence
- 13 The Westin Excelsior, Florence
- 14 Villa Cora
- 15 Villa La Massa
- 16 Sina Villa Medici
- 17 The Mall Firenze

08	09	10
11	12	13
14	15	16
17		



Umbria

Abruzzo

Lazio

- Perugia**
- 01 Sina Brufani
 - 02 Tenuta di Murlo
 - 03 Hotel Castello di Reschio
- Norcia**
- 04 Palazzo Seneca
- L'Aquila**
- 05 Sextantio Santo Stefano di Sessanio
- Civita di Bagnoregio**
- 06 Corte della Maestà





City of Rome

- 01 Baglioni Hotel Regina
- 02 D.O.M Hotel
- 03 Grand Hotel de la Minerve
- 04 Hotel de la Ville
- 05 Hotel d'Inghilterra Roma – Starhotels Collezione
- 06 Hotel de Russie
- 07 Hotel Eden
- 08 Hassler Roma
- 09 Sofitel Roma Villa Borghese



01	02	03
04	05	06
07	08	09



11	12	13
14	15	16
17	18	19
20		



City of Rome

- 11 Hotel Splendide Royal
- 12 Hotel Vilòn
- 13 Il Palazzetto
- 14 J.K. Place Roma
- 15 Palazzo Dama
- 16 Palazzo Manfredi
- 17 Margutta 19
- 18 Palazzo Scanderbeg
- 19 Parco dei Principi Grand Hotel & Spa
- 20 Singer Palace Hotel

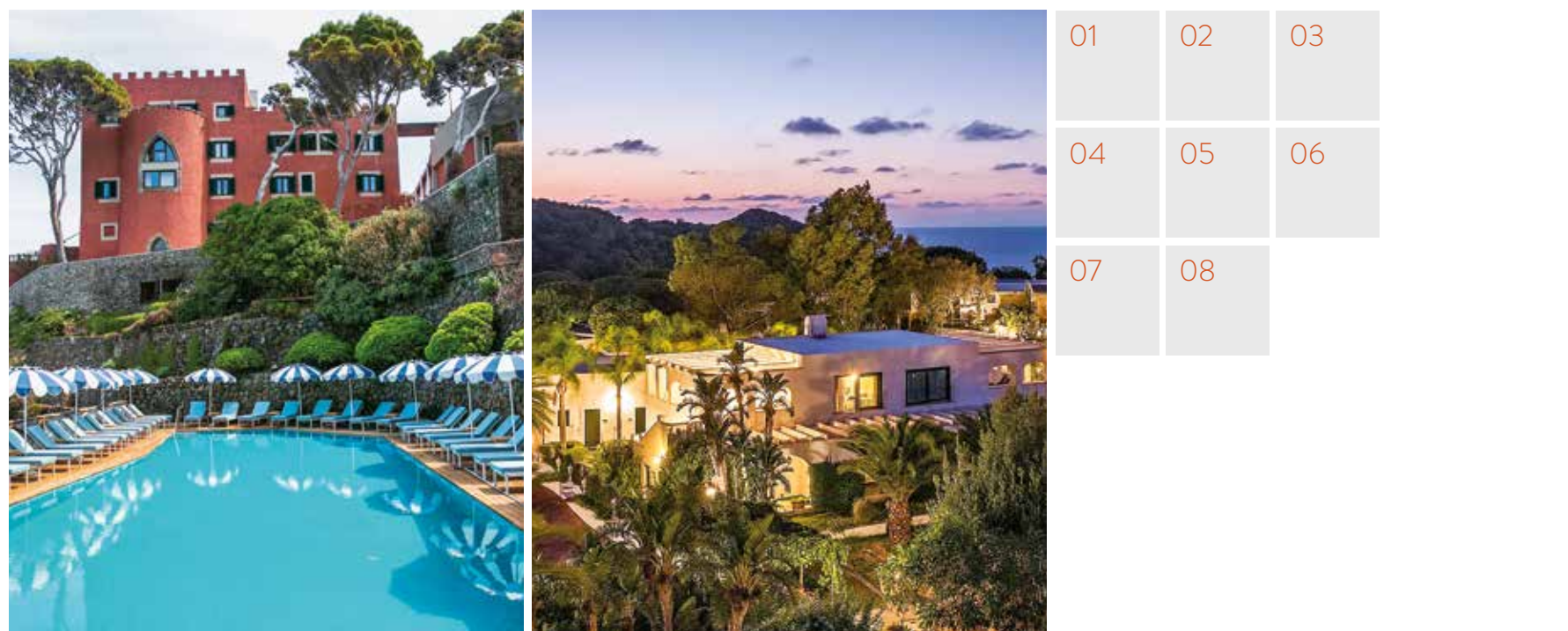


City of Rome

- 21 Portrait Roma
- 22 The First Roma Arte
- 23 The First Roma Dolce
- 24 The First Roma Aqua
- 25 The St. Regis Rome
- 26 The Westin Excelsior, Rome
- 27 Villa Spalletti Trivelli
- 28 Palazzo Montemartini, Rome - A Radisson Collection
- 29 Fendi Private Suites



21	22	23
24	25	26
27	28	29



Anacapri, Capri
 01 Capri Palace Jumeirah
 02 Hotel Caesar Augustus Relais & Châteaux

Capri
 03 Capri Tiberio Palace
 04 J.K. Place Capri
 05 Punta Tragara
 06 Villa Marina Capri Hotel & Spa

Forio d'Ischia, Ischia
 07 Mezzatorre Hotel & Thermal Spa - Pellicano Hotels
 08 Botania Relais & Spa

01	02	03
04	05	06
07	08	

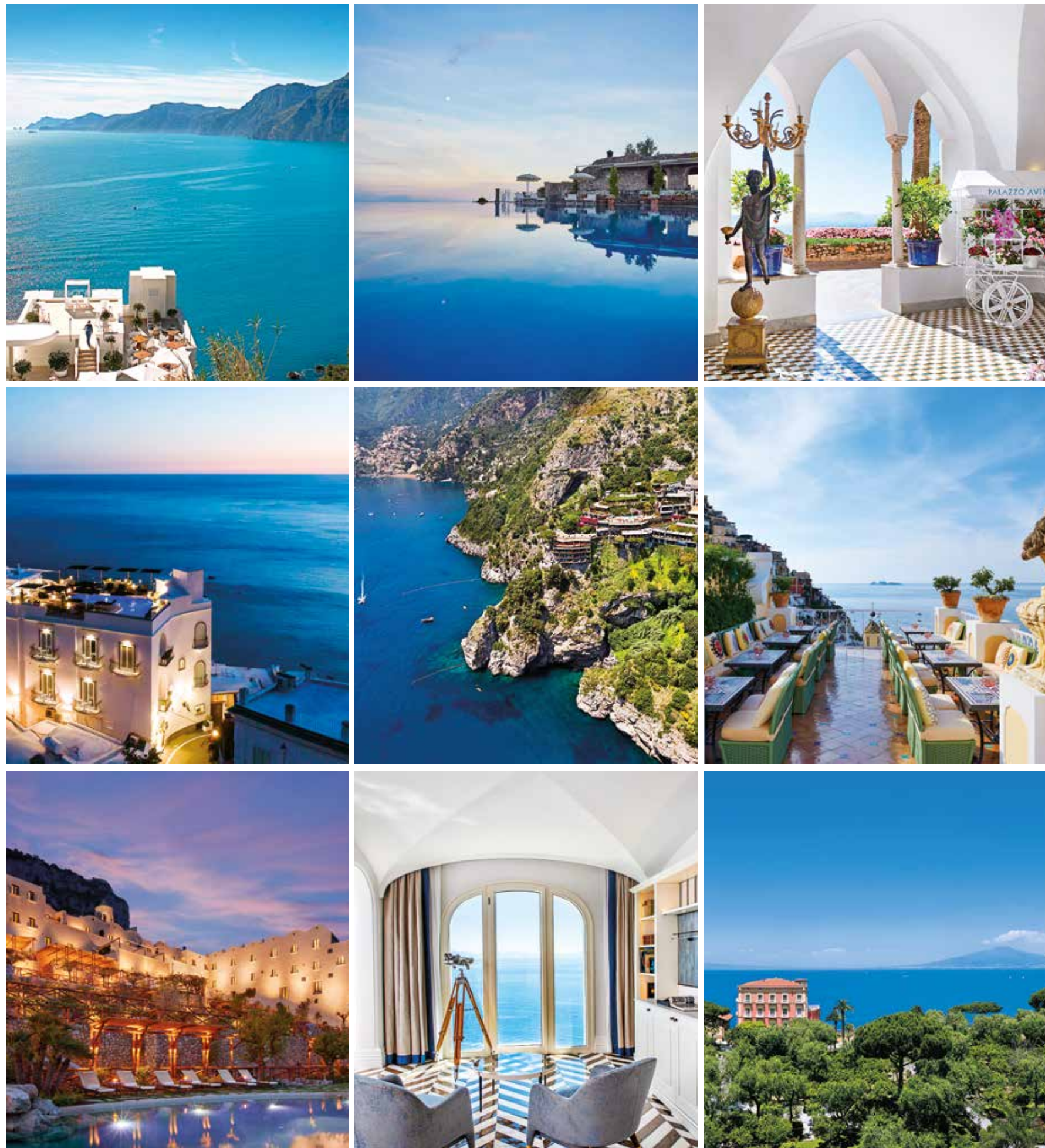


Campania

Anacapri

Capri

Ischia



01	02	03
04	05	06
07	08	09

Praiano
01 Casa Angelina

Ravello
02 Belmond Hotel Caruso
03 Palazzo Avino

Positano
04 Hotel Villa Franca
05 Il San Pietro di Positano
06 Le Sirenuse

Conca dei Marini
07 Monastero Santa Rosa Hotel & Spa

Amalfi
08 Borgo Santandrea

Sorrento
09 Grand Hotel Excelsior Vittoria



Campania

Amalfi Coast



01	02	03
04	05	06
07	08	09

Matera
 01 Matera Collection
 02 Sextantio Le Grotte della Civita

Maratea
 03 Santavenere

Savelletri
 04 Borgo Egnazia
 05 Masseria San Domenico

Torre Canne di Fasano
 06 Canne Bianche_Lifestyle Hotel

Monopoli
 07 Il Melograno
 08 La Peschiera

Serrano
 09 Furnirussi Tenuta



Puglia Basilicata





10	11
12	13
14	15

Lecce
 10 La Fiermontina Urban Resort
 11 Palazzo Bozzi Corso by La Fiermontina
Pezze di Greco di Fasano
 12 Masseria Montenapoleone

Savelletri
 13 Masseria Torre Coccaro
 14 Masseria Torre Maizza
Fasano
 15 Pettolecchia Collection



Puglia Basilicata



Sicily

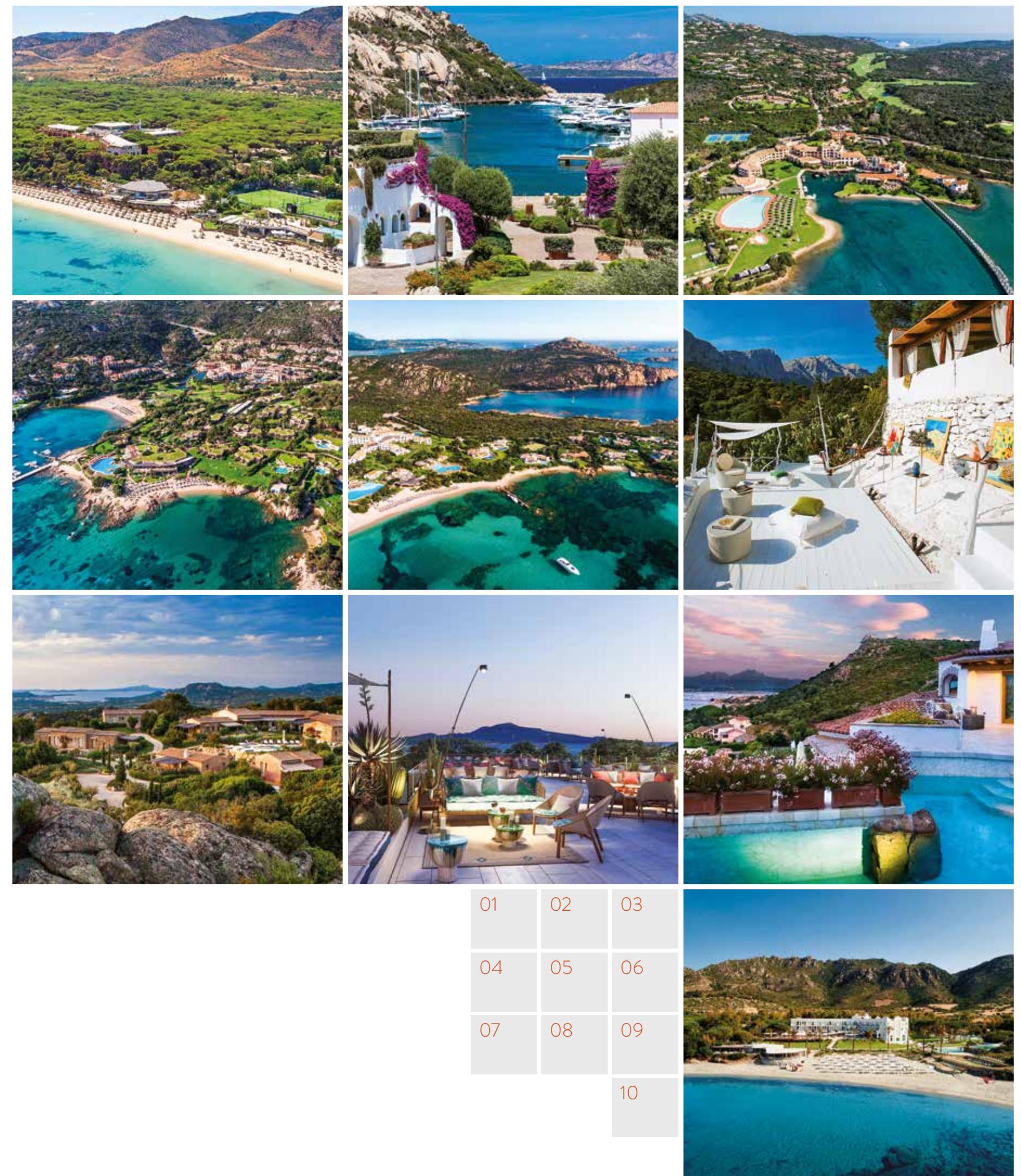
- Taormina**
01 Belmond Grand Hotel Timeo
02 Belmond Villa Sant'Andrea
03 San Domenico Palace, Taormina, a Four Seasons Hotel
- Palermo**
04 Villa Igia
- Etna**
05 Monaci delle Terre Nere, Relais & Châteaux
- Pantelleria**
06 Sikelia Luxury Retreat
- Isola di Vulcano, Aeolian Islands**
07 Therasia Resort Sea & Spa
- Sciacca**
08 Verdura Resort
- Salina, Aeolian Islands**
09 Capofaro Locanda & Malvasia
- Ragusa**
10 Locanda Don Serafino Relais & Châteaux



01	02	03	04	05
06	07	08	09	10



Sardinia



Santa Margherita di Pula
01 Forte Village Resort

Arzachena
02 Grand Hotel Poltu Quatu

Porto Cervo
03 Hotel Cala di Volpe, a Luxury Collection Hotel
04 Hotel Pitrizza, a Luxury Collection Hotel
05 Hotel Romazzino, a Luxury Collection Hotel

Oliena
06 Su Gologone Experience Hotel

Olbia
07 Petra Segreta Resort & Spa

Lu Fraili di Sotto
08 Baglioni Resort Sardinia

Cannigione
09 Villa del Golfo Lifestyle Resort

Villasimius
10 Falkensteiner Resort Capo Boi

DMCs, Reps, Special Experiences & Associations



Guided by the expertise of the Amorico family, Access Italy designs exclusive memorable experiences and unveils off-the-beaten-path sites. Access Italy offers inspiring perspectives to curious travelers thanks to its priceless human connections and insider stories.



Strategically based in Florence city center, Arno Travel comprises a passionate and skilled team dedicated to creating sensational itineraries in Italy. Arno is able to open the doors of those museums, landmarks, and main sites not accessible to the general public.



Authentic Explorations specializes in custom-made, upscale travel programs that explore Italy's cultural and artistic heritage, natural beauty, and unparalleled food and wine. The company is on Travel & Leisure's A-List and is a Conde Nast Traveler Travel Specialist.



Gianluca Ziveri, founder of Italian Style Villas, specialises in exclusive properties that have each been visited personally. ISV has a direct relationship with all of the property owners and manages superior concierge services throughout Italy.



An experiential DMC for corporate and private events, incentives, meetings, and weddings in Italy, with offices throughout the country, operating Product & Program across all 20 regions.



Founded by Roman siblings Marilena and Salvatore Barberi, Italy with Class embodies the culmination of 30 years of industry experience. Their esteemed B2B brings their guests the best of Italy – from authentic culinary experiences and exclusive behind-the-scenes tours to alluring accommodation the length and breadth of the *Bel Paese*.



Italy's Best is a boutique DMC that caters to discerning travelers who want to experience more. As a multi-generational family business, we understand that vacation time is valuable. We carefully research, design, and manage each custom vacation, building upon our wealth of knowledge as seasoned professionals. Our goal is to create polished itineraries for top travel agencies that unveil unique memories for families, couples, or small groups.



N2S Italia designs upscale experiences and events from “North to South” with an innovative and hands-on approach. For the two young founders, Tommaso from Milan and Letizia from Puglia, the definition of luxury includes authenticity and truth, and they are committed to promoting real people and inaccessible places.



Exclusive Vacation Photographer Company, available throughout Italy, creates the best memories of your clients' holidays, making amazing photoshoots. Giving value to these special moments is Pix Around's main goal. Professionalism, punctuality, and quality at your disposal.



BESPOQUE TRAVEL is a boutique DMC based in Italy, handling luxury tailor-made journeys for high-end clientele. We specialized in offering custom-designed itineraries, taking your clients only to the places they want to go, at a time and pace that best suits them, with the finest style and comfort.



Claudia Da Rin has 20 years' experience representing independent lifestyle hotels that go beyond luxury, with a personally tailored, creative approach. Her team of experts opens the right doors worldwide, improving business, sales, and marketing.



Dolomite Mountains creates the ultimate experiences in Northern Italy. Active, leisure, or gourmet, we craft unique custom adventures for the most demanding clientele who looks for stylish, low-impact programs with outstanding quality.



PRIMERENT is the leader in luxury car rental in Italy and Europe for short and medium periods of time. It has offices in Rome, Milan, and Florence and operates throughout the Italian territory. With a fleet of 250+ luxury cars, PRIMERENT is the European point of reference in the luxury car rental sector.



Privilege Italia is a family-owned DMC specializing in Concierge Services that deliver the most exclusive Italian experiences to visitors who are looking for a unique tailor-made journey in the “Bel Paese” making it special with their personal touch!



Queen of Clubs is a Lifestyle Luxury Concierge company launched in 2009 with the mission to bring the latest in technology and innovation to achieve perfection in every area of the travel business, reshaping the way to book luxury providing the finest travel solutions for the most demanding clientele.



A specialist agency offering personalised luxury tours to discover the colours, flavours, and sensations of the biggest island in the Mediterranean, bypassing the obvious and the ordinary



An award-winning DMC for Italy, IC Bellagio offers bespoke travel experiences for the discerning traveler. Whether it's an after-hours tour of the Sistine Chapel or front-row seats to Siena's Palio races at the home of a local countess, IC Bellagio prides itself on providing the unpredictable.



I.D.I. Travel is your key to discover exclusive destinations throughout Italy. We open doors at noble palaces, historical villas and closed to the public monuments. With a keen eye for the smallest details, we'll truly let you live a dream.



Relais & Chateaux, established in 1954, is an association of 580 unique hotels and restaurants throughout the world. The Italian collection is composed of 50 Members: each one is unique, but they share a deep bond with local heritage and by a common vocation for excellence and hospitality.



Independently minded

Small Luxury Hotels of the World is the most desirable community of independently minded travellers and independently spirited hotels in the world. We're creating a future where people experience the world with intention, experience its intensity, and protect its integrity.



The Mall Luxury Outlets is a renowned Italian company specialized in offering exclusive luxury shopping experiences, thanks also to a selection of the top international fashion brands. The lush, green hills of the Tuscan countryside provide a picturesque setting for The Mall Firenze, while the flowered Ligurian hills are the backdrop for The Mall Sanremo.



An elite destination management company that offers authentic and unique experiences throughout Italy to the highest luxury standards. Founded in 2007 by three Italian art historians, the company excels at providing insider accesses with great attention to details.



Indigenous Experiences is committed to providing travelers from all over the world a full range of both tiny and great tailor-made pleasures of Puglian life, an array of “Nowhere Else” experiences they can enjoy as if they were natives, or in fact, “indigenous.” Customs, places, and activities from everyday Puglian life are made uncommon and unrepeatable.



Italian Journeys is an upscale DMC specializing in bespoke travel to Italy. With a wealth of experience in luxury travel, their innovative and passionate team coming from varied Italian regions provide an exciting range of services: from unique experiences encompassing the best of Italian culture, lifestyle, culinary discovery to a portfolio of the most exclusive hotels, villas, and apartments.

SPECIAL THANKS



EVENT PARTNERS



WINE AND SPIRITS



HOTELS HOSTING BUYERS



CO-SPONSORS



DESTINATION
FLORENCE
CONVENTION
& VISITORS
BUREAU



OFFICIAL SPONSOR



visittuscany.com

Toscana Promozione regional agency works for the construction and promotion of the Tuscan region. Participation in major trade fairs, road shows and workshops allows Toscana Promozione to build a bridge between Tuscan tourism and international trade.



@ducoitaly



www.ducotravelsummit.com