



# Casa di Langa:

## Rooted in Luxury: A Piedmont Retreat

Calliope Collective is a curation of independent luxury hotels, villas, and golf resorts that offer discerning travelers the finest experiences that result in ultimate travel memories. Casa di Langa is a Calliope Collective signature destination — a serene hideaway that perfectly reflects our commitment to intentional luxury, cultural depth, and meaningful travel.

Tucked into the rolling hills of Italy's Piedmont region, this sustainable retreat captures the essence of Calliope Collective's philosophy: design that inspires, experiences that restore, and places that feel both rooted and rare. From its contemporary architecture and locally sourced cuisine to its dedication to environmental stewardship, Casa di Langa embodies the kind of refined, purposeful escape that defines every Calliope Collective experience.

To bring this vision to life, we've curated a bespoke three-day itinerary designed for the discerning traveler seeking rest, reconnection, and inspiration. Think slow mornings with panoramic views, afternoons filled with vineyard tastings and hands-on culinary workshops, and evenings steeped in spa rituals and Michelin-level dining. This short escape invites guests to embrace the art of pause — a signature Calliope Collective rhythm — where every moment is intentional, and every detail, from scent to scenery, is a story worth remembering.



## Day 1:

- **Morning:** Take a guided botanical walk through Casa di Langa's organic gardens and woods. Afterwards, indulge in a morning spa session at Lelòse Spa & Wellness. This ecological wellness center utilizes natural ingredients and sustainable practices to provide a restorative experience.
- **Afternoon:** Head out on a self-guided art tour of the resort's contemporary collection, highlighting Italian and international artists, then head to Golf Club Cherasco – a beautiful 18-hole course nestled between the Langhe and the Alps for a round of golf with panoramic views, lush fairways, and crisp mountain air.
- **Evening:** Dine at Fàula Ristorante, where seasonal dishes are prepared in front of you, featuring foraged ingredients and heritage grains before heading to the lounge for a fire-lit conversation with wine and small bites. Return to your suite with a night aromatherapy kit (a sachet of lavender and tranquility roll-on perfume) and a wellness tea infusion.



## Day 2:

- **Morning:** Explore the local woods on a truffle hunting excursion with a local *trifolao* and trained *Lagotto Romagnolo* dog. Then return to the estate for a post-hunt pasta-making masterclass in the Casa di Langa kitchen where you'll learn traditional techniques for tajarin and agnolotti, then enjoy a relaxed lunch with your handmade pasta, some fresh truffle shavings, and paired wines.
- **Afternoon:** Indulge in a Casa di Langa signature rejuvenating spa treatment using biological hazelnut oil and honey produced in the hotel's beehives. Then deep dive into the Nebbiolo terroir and Barolo vintages with a private sommelier session at the Wine Academy.
- **Evening:** Order a Langa burger and fries in the piazza of Sorì Cocktail Bar over a breath-taking view of the Serralunga Castle, sipping on one of the bar's signature cocktails. Afterwards, enjoy a moonlit walk through the vineyard trails and a **boce** match in the open-air field.



## Day 3:

- **Morning:** Start the day with outdoor Yoga or Pilates and guided breathwork and meditation in the garden. Enjoy a breakfast picnic among the cherry trees where choices include homemade croissants and pastries, artisanal jams and cheeses, and seasonal fruit in a woven basket.
- **Afternoon:** Take a guided E-bike vineyard tour through La Morra and Serralunga d'Alba, where you'll visit a family-owned winery with a vertical tasting of Barolo. Return to the resort for a leisurely poolside lunch with garden salad, wood-fired flatbreads, and local sorbet.
- **Evening:** Enjoy a five-course 'flavors of the garden' dining experience in the Fàula Ristorante with views of the aromatic garden. The menu is inspired by smell, texture, and local biodiversity.



For more information, visit [thecalliopecollective.com](https://thecalliopecollective.com)

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