



# Ravenna

CHAÎNE DES RÔTISSEURS

## 54<sup>th</sup> GRAND CHAPITRE *d'Italie*

Ravenna - 15th-18th September 2022

*Under the patronage of*



Comune di Ravenna  
Culture Department



...all the most important things in my life began in Ravenna...

Dear Consoeurs, dear Confrères,  
all my Friends,

I am delighted to invite you to the celebrations of the fifty-fourth Chapitre d'Italie in Ravenna, a city which is very dear to me.

Ravenna is universally recognised as the "World Capital of Ancient Mosaics" and since 1996, it has been included in the list of Italian World Heritage Sites by UNESCO, as the serial site "Early Christian Monuments of Ravenna"; here, last year, the 700th anniversary of the death of Dante Alighieri, the Supreme Poet, was also celebrated and the new "Dante's Way" was created.

There are several reasons why I chose Ravenna for my first chapter as Bailli délégué d'Italie.

First of all, Ravenna is home to treasures that are unique in the world: just to name a few, the small midnight-blue dome dotted with nine hundred stars of the Mausoleum of Galla Placidia, the gem-studded dome with Christ in the apsidal basin of Sant'Apollinare in Classe, the incredible stone carpets of an ancient Roman domus discovered in 1993 at a depth of 3 m underground, ...

Secondly, almost twenty years ago, in this city I met my wife Monica and here, thirteen years ago, my daughter Elisa was born, so all the most important things in

my life began in Ravenna. Here I have also had the opportunity to make new friends, and many of these friends, now and in the future, will honour us by becoming Consoeurs and Confrères, giving life to a new and lively Bailliage which will be headed by our ten-year member and friend, the notary Guglielmo Scalise, who will thus break away from the Bailliage of Venice for a new adventure.

Moreover, Ravenna is the home of 'home-made pasta', with the pasta still rolled out by hand with a rolling pin... I find this gastronomic preparation by the 'azdore' of Romagna to be a truly amazing art! The city will proudly show us this art, as well as the great spirit of hospitality that has always distinguished it and made it famous throughout the world.

The fact that Dante chose it as his "last refuge", spending his last years here and completing his work (according to tradition, the final cantos of Paradise were composed in Ravenna) is proof of its welcome.

After overcoming the terrible years of the Pandemic, we Rotisseurs will write a new page in the life of the Chaîne Italia here in Ravenna with the pleasure of welcoming among us all our brothers and sisters from all over the world at our international party!

I sincerely thank my teacher and Friend, Dr. Roberto Zanghi, Bailli délégué honoraire d'Italie and Conseiller Magistral d'Italie, for giving me this great opportunity. the entire Italian Board of Directors for guiding me in the enogastronomic choices for the repas in Romagna, as always, the territorial Bailli of Italy for excellently leading their Bailliage in a series of interesting repas and cultural initiatives and all of you who share with me the love and passion for our brotherhood.

With all this in mind, I hope to see many of you in Ravenna to taste the traditional recipes of Romagna, discover the wineries of the area and immerse ourselves in the history and artistic treasures of the city.

*Enrico Spalazzi*  
Bailli délégué d'Italie





**Dear Consoeurs, dear Confrères, dear friends,** I have been a member of our beloved Chaîne des Rôtisseurs for several years now. I have already had the opportunity to get to know many of you on the many wonderful occasions that our brotherhood makes available to us. With other members whom I have not yet had the pleasure of meeting, there will certainly be future opportunities to get together. Of course, these events do not come about by themselves, but are the result of the passion and, it is fair to say, the hard work of many of our members. It is with this renewed role of Bailli of Ravenna that I turn to all of you

today with my invitation. Initially, due to my dual nature (I'm Bolognese and therefore Emilian by birth and being and Romagnolo by work, wife and progeny) - just to remind you of the proto-Christian disputes that have left wonderful traces in Ravenna - I thought of proposing the establishment of a Baillage joining Bologna and Ravenna. Then, considering that both Emilia and Romagna have important identity traits, also from a culinary and oenological point of view, I thought it was more appropriate to focus on the latter. So, I look forward to seeing you at our 54th Grand Chapitre d'Italie, also to celebrate the newborn Bail-

lage of Ravenna, in whose initiatives I hope you will participate with the same enthusiasm as we put into its creation.

*Guglielmo Scalise*  
Bailli di Ravenna





## Ravenna – The Three Times Capital

**R**avenna is an amazing and welcoming city in the north-eastern of Italy, in Emilia Romagna region, a region resulting from the union of two historical regions: Emilia (which includes the provinces of Piacenza, Parma, Reggio, Modena, Ferrara and a large part of the province of Bologna) and Romagna (with the remaining provinces of Ravenna, Rimini, Forlì-Cesena and the eastern part of the province of Bologna).

Ravenna was important in history as the **capital of the Western Roman Empire in the 5th century AD and later (6th–8th century) of Ostrogothic and Byzantine Italy**. Today Ravenna is located 10km from the Adriatic Sea, with which it is connected by a navigable canal., but in ancient times the Adriatic lay nearer Ravenna, which rested on coastal lagoons. The earliest inhabitants of Ravenna were probably Italic peoples who moved southward from Aquileia about 1400 BC. According to tradition, it

was occupied by the Etruscans and later by the Gauls. It came under Roman control in 191 BC and soon became important because it possessed one of the few good port sites on the northeastern coast of Italy. The Roman emperor Augustus built the port of Classis, about 3 miles (5 km) from the city, and by the 1st century BC Ravenna had become the base for Rome's naval fleet in the Adriatic Sea. In AD 402 the danger of barbarian invasions compelled the Western Roman emperor Honorius to move his court from Rome to Ravenna. Ravenna was henceforth the capital of the Western Roman Empire until its dissolution in 476. As such, Ravenna was embellished with magnificent monuments. The city was also raised to the status of an archbishopric in 438. With the fall of the Western Empire in 476, it became the capital of the first barbarian ruler of Italy, Odoacer (reigned 476–493), who in turn surrendered it to the Ostrogothic king Theuderic (reigned 493–526) in 493.

Theuderic made Ravenna the capital of the Ostrogothic kingdom, but in 540 Ravenna was occupied by the great Byzantine general Belisarius and was subsequently made an imperial exarchate. As the capital of the Exarchate of Ravenna, the city was the administrative centre of Byzantine government in Italy. In the early 7th century, the area administered included a diagonal strip of territory extending from the area north of Ravenna to south of Rome, the southern extremities of the peninsula, and various coastal enclaves. The exarchate was broken up by revolts and invasions after 726. About 751 Ravenna itself fell to the Lombards, who in turn lost it to the Franks in 754 under the leadership of Pipin III the Short. He gave Ravenna to the pope in 757; the local archbishops, however, retained almost princely powers.

A short-lived bid for independence on Ravenna's part in the mid-12th century was followed in the 14th and early 15th centuries by the rule



of the da Polenta family, a noble house of the Romagna region. In 1441 Venice was able to establish direct rule over Ravenna, but in 1509 the city was returned to the Papal States. In 1512 the city was seized by the French but was soon recaptured. Thereafter it was subject to papal rule with only minor interruptions. In 1859 Ravenna proclaimed its union with the kingdom of Sardinia, which became the kingdom of Italy in 1861.

Nothing remains of the ancient Roman structures in Ravenna or of its harbour at Classis. The fame of Ravenna rests instead on the quality and quantity of its 5th–8th-century Christian monuments. Ravenna reflects in its art and architecture a fusion of Roman architectural forms with Byzantine mosaics and other decoration.

In 1996, Unesco included Ravenna on its World Heritage List, for a series of unique monuments in the world. "The set of early Christian religious monuments of Ravenna is of extraordinary importance for the supreme artistic mastery of mosaic art; they are also evidence of the artistic and religious relation-

ships and contacts of an important period in the history of European culture". Thus UNESCO has motivated the inclusion in the World Heritage List.

The UNESCO serial site "The early Christian monuments of Ravenna" consists of eight monuments: the Mausoleum of Galla Placidia, the Neonian Baptistery, the Basilica of Sant'Apollinare Nuovo, the Arian Baptistery, the Archbishop's Chapel, the Mausoleum of Theodoric, the Church of San Vitale and the Basilica of Sant'Apollinare in Classe – built between the 5th and 6th centuries AD.

**The Mausoleum of Galla Placidia**, small in size, but covered inside with a precious and suggestive mosaic decoration on a midnight blue background, belongs to the tradition of Western Latin architecture. **The Neonian Baptistery**, shining with marble inlays, stuccos and polychrome mosaics in the dome, is a refined and perfectly preserved example of an early Christian baptistery. From the most brilliant period of the kingdom of the Goths, the **Arian Baptistery** preserves mosaics representing the baptism of Christ,

and iconographic features that reflect the principles of the Aryan faith. Also under the reign of Theodoric, the **Basilica of Sant'Apollinare Nuovo** was built, with the function of a palatine chapel, whose mosaics belong to the Roman stylistic tradition and at the same time show the strong Byzantine influence. **The Mausoleum of Theodoric** is a unique and unrepeatable architectural episode: built with large blocks of Istrian stone, with a central plan, it is the only surviving example of a tomb of a barbarian king from this period. The **Archbishop's Chapel**, on the other hand, is the only Orthodox monument built during the reign of Theodoric.

The **Basilica of San Vitale**, from the Justinian period, is one of the greatest achievements of Byzantine architecture in Italy, and concentrates in itself elements of Western and Eastern tradition. Finally, 5 kilometers from Ravenna stands the **Basilica of Sant'Apollinare in Classe**, which stands out for its grandiose basilical shapes, the cylindrical bell tower, the spatiality of the interior, the richness of the marbles and mosaics.





## The Cuisine of Emilia-Romagna: A Joyful Manifestation of Taste

Emilia-Romagna has always been synonymous with civilization, hospitality, fertile soil and an abundance of agricultural products.

The distinctive element of the region is zootechnics, especially pigs in the Emilia area, also sheep in Romagna area.

With centuries of experience, cheeses such as Parmigiano Reggiano, sausages such as mortadella, or cured meats such as Parma ham and culatello are produced here; then there is coppa piacentina from Piacenza, garlic salami from Ferrara, piadina romagnola, squacquerone and ravaggiolo, traditional balsamic vinegar from Modena and Reggio Emilia, and other delicacies which represent, quite rightly, the image of excellence in this area.

**Certainly, one of the most mouth-watering areas on the planet**, because here everything is about "being well at the table" and the pleasure of food and wine. The art of eating well is based on the **peasant knowledge** typical of Romagna: simple and genuine products that draw on local flavours and fragrances, conquering even the most difficult palates.

The local cuisine is based on the

work of skilled hands of some ladies, called *azdore* (*rézdore* in Emilia), the women who hold up the family table, once the driving force of peasant and middle-class society, who from the mixture of simple elements shape authentic masterpieces such as tortellini, cappelletti, anolini, lasagne, tortelloni, passatelli, tagliatelle, maltagliati, strozzapreti...

The cuisine of Ravenna, but in general that of Romagna, finds its greatest expression in **first courses**, whether dry or in broth. It is impossible to resist their deliciousness! Strictly made with "home-made" egg pasta, they are accompanied by rich meat sauces (*ragù*), exquisite broths, cheese fillings and lots of Parmesan cheese and nutmeg.

There are many possible variants: tagliatelle or strozzapreti with Romagna-style meat sauce, "spoja lorda" (stuffed pasta) in broth, cappelletti stuffed with cheese, passatelli (short, thick, irregular spaghetti made of breadcrumbs and parmesan cheese), the traditional "maltagliati" (fresh pasta badly cut) with beans and pulses and "curzul" (delicious taglioni) with shallots and bacon.

The rural tradition is even more evident in the **main courses**, where

the grill dominates. Grilled mutton, sausage, bacon and all meats (especially Mora Romagnola) are always accompanied by a basket of piadina or pinzimonio (a put-purri of raw vegetables such as fennel, radishes, carrots, celery dipped in a sauce made with Brisighella DOP oil and Cervia salt).

The **local seafood cuisine** uses mainly blue fish (*saraghina*, *beccone*, sardines and mackerel), crustaceans and molluscs. Blue fish is a real panacea for those suffering from cholesterol problems, as well as being a real concentrate of phosphorus, and in Romagna it is prepared in various ways: raw, boiled, grilled, on the griddle, baked and in a pan. Also traditional are the grilled fish skewers (usually made of prawns and squid), the brodetto of fresh local fish, "spaghetti alle poveracce" (spaghetti with clams) and the prized mussels of Marina di Ravenna, among the best in Italy.

**The Piadina Romagnola** is considered the true bread of Romagna, used to accompany any dish during the meal; the piadina is usually folded and stuffed with cold cuts, cheese - first and foremost Squacquerone di Romagna DOP - sa-



lami and vegetables but also sweet creams and jams. Its peculiarity - especially in the area of Ravenna, Forlì and Cesena - lies in its thickness (about 1cm) and diameter (about 20cm), which is much greater than in southern Romagna (e.g. Rimini), where it has an almost flaky appearance.

The typical local desserts are zuppa inglese (the spoon dessert par excellence made of several layers of sponge cake or ladyfingers soaked in Alchermes alternating with layers of custard, vanilla and cocoa cream, a dessert also mentioned by Pellegrino Artusi), latte brûlé (a kind of crème caramel but much richer in eggs and milk), the classic ciambella, zabaglione and scrocadenti accompanied by a glass of Albana di Romagna, a raisin wine, Ravennino, a chocolate made with roasted local pine nuts, and the recent Torta Teodora (Teodora cake), invented in 2002 to pay homage to the Empress Teodora.

Set between the Tuscan-Romagna Apennines and the Adriatic Sea, Romagna is a land where good wine marks the life of its inhabitants: this was written by Latin au-

thors, praising the great productivity of this area; historical data show that, around 1880, the average annual consumption of wine per capita was around 150 litres, compared to a much lower national average (95 litres)!

The need for wine in Romagna is closely linked to the culture and farming civilization of these areas. Between the eighteenth century and the first half of the twentieth century, the interest was in producing large quantities of wine, because it was useful for the activities of farmers who needed a foodstuff that gave them strength and energy, but also because it served to replace the mediocre quality of the water in these areas, which were not yet subject to land reclamation. Over the last forty years, however, the way of producing and consuming wine has changed and the focus has been on quality, while maintaining strong ties to the territory and its people.

This has led to the awarding of controlled and guaranteed origin status: starting with Sangiovese Doc and Albana Docg - the most representative vines of this area - and then

Trebbiano Doc, Pagadebit Doc and finally Cagnina Doc.

**Sangiovese Doc** is the Romagna wine par excellence. Produced in the novello, superiore and riserva types, its shape fully reflects the strength and warmth of the people of Romagna, but also the tenderness of their feelings. The origin of this vine is somewhat uncertain and much debated between Romagna and Tuscany. According to the former, it all began near Santarcangelo, where on Monte Giove there was a convent of monks who cultivated the famous vine. Legend has it that during a banquet a distinguished guest tried to ask what the name of the delicious wine on the table was, only to be told by a monk "Sanguis Jovis!", from which Sangiovese. Many ampelographers, on the contrary, agree that Sangiovese originated in Tuscany and only reached Romagna between the 15th and 16th centuries.

**Albana Docg**, produced only in Romagna in the dry, amabile, sweet, raisin and raisin reserve types, is the wine of festivals and traditional rituals. With its light golden colour, it is still the wine offered to guests to honour their presence. It has a light and delicate flavour and until a few decades ago, when a girl was born, six bottles were prepared to

For Romagna and the people of Romagna, wine has always been the voice of hospitality.

There is an old popular saying that "a little shade and a glass of wine are not to be denied to anyone".





be opened on her future wedding day. It is the first Italian white wine to be recognised as a Denominazione di Origine Controllata e Garantita. Poets and men of letters have praised its flavour and tradition links it in some way to stories about women, as in the case of the legend of Galla Placidia and the origin of the place name Bertinoro. It is said, in fact, that when she arrived near the village, the empress drank a bowl of the local Albana, exclaiming "Non così umilmente ti si dovrebbe bere, bensì berti in oro" ("You should not so humbly drink it, but drink it in gold").

**Trebbiano Doc** in Romagna is the white wine par excellence; it is served with first courses, light main courses and fried fish. Known as "Trebbiano della fiamma" (flame Trebbiano) because of the golden-yellow colour that its grapes take on when fully ripe, it is produced in the provinces of Bologna, Forlì and Ravenna, also in sparkling and semi-sparkling versions. The origins of this grape variety are also uncertain. According to Varro, it was brought to the region by the Etruscans; Pliny the Elder, on the other hand, links it to Campania, others to the river Trebbia or to one of the many villages that bear

its name, such as Trebbiano near Sarzana, Trebbiano di Ponte Nizza in the Oltrepò Pavese, Trebbio near Sansepolcro, Trebbio in the Brescia area or the town of Trebula, today known as Treglia, in the province of Caserta.

**Pagadebit Doc** is one of the symbolic vines of Romagna, so much so that in 1989 it was recognized as a Denominazione Origine Controllata. Obtained from Bombino Bianco grapes from the plains of Puglia, it arrived in Romagna at the time of the Byzantines and has been cultivated on the hillsides of Romagna ever since. It is an extremely versatile wine, capable of adapting to many traditional local dishes thanks to its dry, enveloping and fragrant taste. Its name derives from an old peasant tale according to which, in the past, this wine was used to pay off debts accumulated during the wine year.

**Cagnina Doc** is a sweet red wine, ready to be drunk shortly after the harvest, following a short maturation in barrels. The origins of its vine are Friulian and it was probably introduced to Romagna at the time of the Byzantines when large quantities of limestone were imported from Istria to build the great monuments in the Ravenna area.

Cagnina is made using grapes from the Refosco vine, locally known as Terrano (minimum 85%), with the possible addition of other recommended or authorised vines from the provinces of Ravenna and Forlì-Cesena (maximum 15%).



## Monica's Advice



During one of your pleasant walks in the old town centre of my city, I recommend that you do not miss the opportunity to "sin of gluttony" with a walk-in ice cream at the **Sorbetteria degli Esarchi** (Via IV Novembre, 11) or to have a snack with the excellent piadina romagnola at **Piadineria La Tonda** (P.za del Popolo) or at **L'ingrediente segreto** (Via Corrado Ricci 6) or, finally, with a delicious pizza by the slice at **Pizzeria Abdoni** (Via Camillo Benso Cavour, 31).





## Villa Santa Maria in Foris

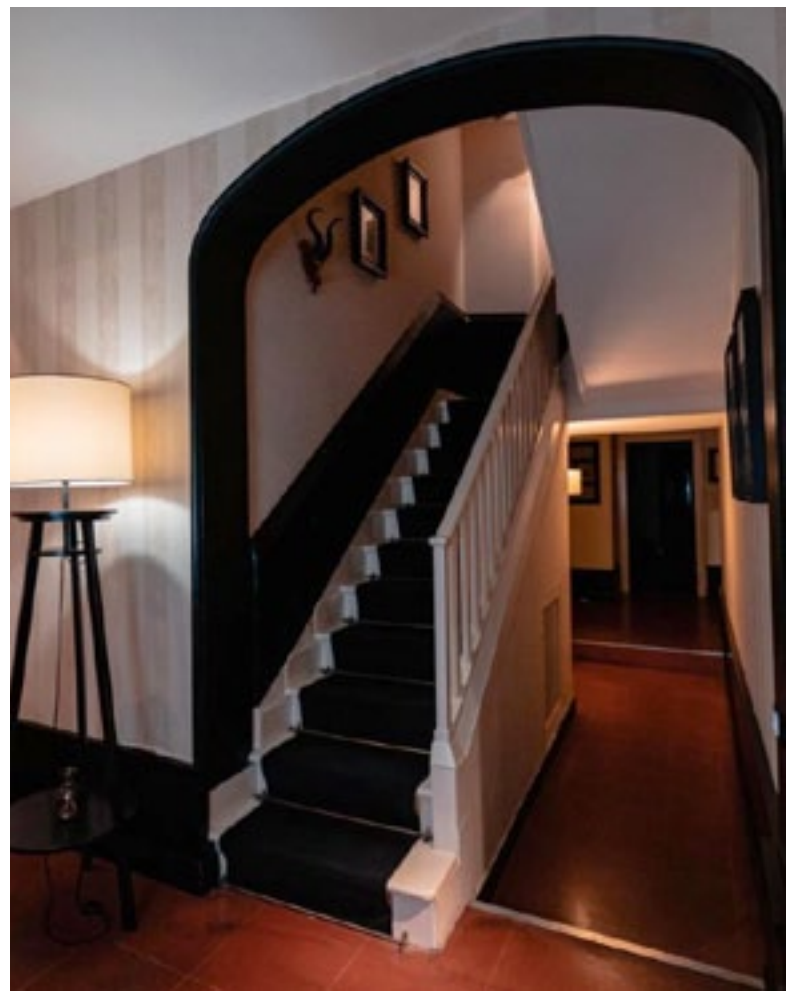
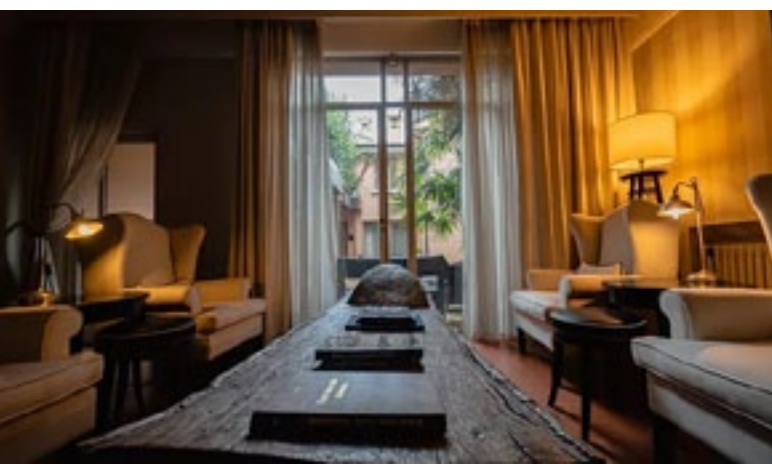
Villa Santa Maria Foris is located in the heart of Ravenna.

Via Giuseppe Pasolini, 61  
48121 Ravenna RA

*In ancient times, the adjacent Via Massimo d'Azeglio led from the "forum" to the city walls of Ravenna. Just above the entrance to the villa, a plaque reminds us of the existence of a church, called "S. Maria in Foris" dating back to 1261.*

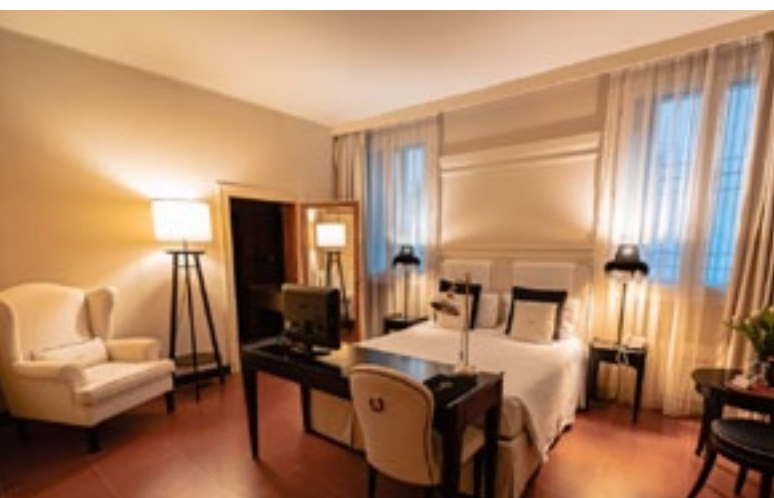
Today the villa is a cosy residence with rooms and breakfast characterised by refinement and charm, thanks to the careful choice of exclusive fabrics and design objects that contribute to create exclusive, unique harmonies. The Villa has a Lounge & Relax Area, free Wi-Fi throughout, luggage storage, indoor garden, Business Area. Breakfast is served in an elegant dining

room or on the beautiful, panoramic, flowered terrace. All rooms are soundproofed, equipped with household linen, heating and air conditioning, hypoallergenic pillows and mattresses. Daily cleaning is included. For parking, we recommend the public car park located 350 metres from the hotel (in Via Guidarello Guidarelli n.5) at a cost of 5.00 euro per day.



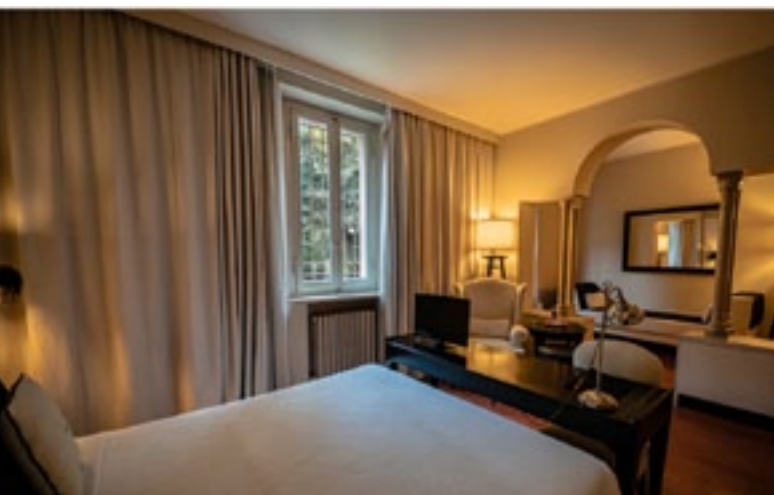
## Villa Santa Maria in Foris

Via Giuseppe Pasolini, 61, 48121 Ravenna RA



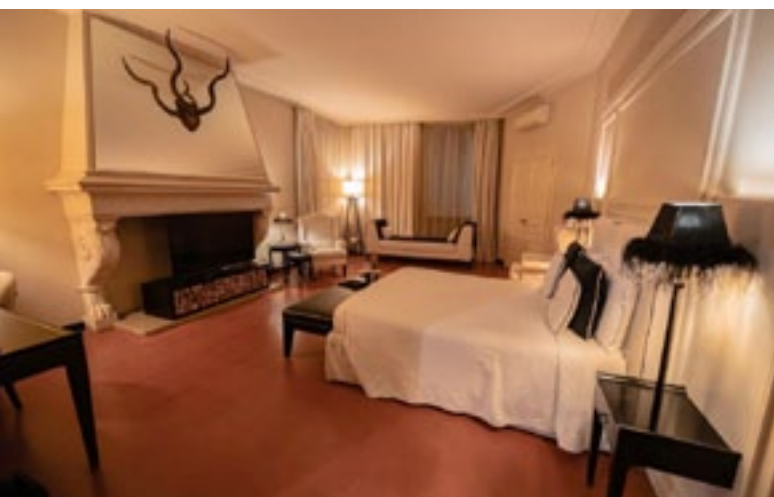
### Superior Double Room

This room has a Queen size bed and offers together simplicity and maximum comfort.



### Deluxe Room

The room has a separate relax area and is equipped with a Queen size bed with the possibility of adding a single bed.



### Suite - Luxury Room

This spacious suite is luxuriously decorated, has a seating area and is equipped with a king-size double bed with the possibility of adding a single bed.

*There are also connecting rooms or open plan rooms for up to 4 guests with 2 Queen size double beds located in separate areas of the room. The room, with 2 king size beds and 1 bathroom, can be used by 2, 3 or 4 guests.*

*Check-in available from 3:00 pm to 7:00 pm. Check out: by 10:00 AM*

*Breakfast: from 7.30 am to 9.30 am.*

*All hotel rooms are equipped with:*

- Wardrobe or cloakroom
- Minibar
- Safe
- Marble or tiled floor
- Fridge
- Writing desk
- Telephone

- Flat screen TV
- Coat stand

*The bathroom is equipped with a toilet, bidet, bathtub or shower and includes towels, toilet paper, complimentary toiletries and a hairdryer.*

*City Tax = € 1.00 per person (for a max. of 5 days and from 14 years of age)*



**Albergo Cappello \*\*\* Historic Residence Palazzo Bracci**  
 Albergo Cappello is a historic residence in the heart of Ravenna with only 7 prestigious rooms and two suites in an annex. The palace that houses the hotel is considered one of the most interesting Renaissance buildings in Ravenna.

Via IV Novembre, 41, 48100 Ravenna RA

*The hotel is located in a very central position, in the so-called gastronomic quadrilateral of the city, a stone's throw from the Mercato Coperto, an imposing city building restored to create a modern and luxurious market of food and wine delicacies.*

The property has been completely renovated and is furnished with precious antique furniture and Murano chandeliers. The service is of a high standard, despite the 3-star category.

The overnight stay includes a rich sweet and savoury breakfast buffet, with hot and cold drinks, croissants, homemade cakes and biscuits, cereals, fresh fruit, yoghurt, bread, rusks, jams, nutella, honey, cold cuts, cheeses, pies and, on request, eggs.

Weather permitting, breakfast is served in the pleas-

ant internal courtyard. On the piano nobile and in the Salotto Rosa or Salotto Blu it is possible to enjoy moments of relaxation and tranquillity, consulting books on the history and works of art of Ravenna.

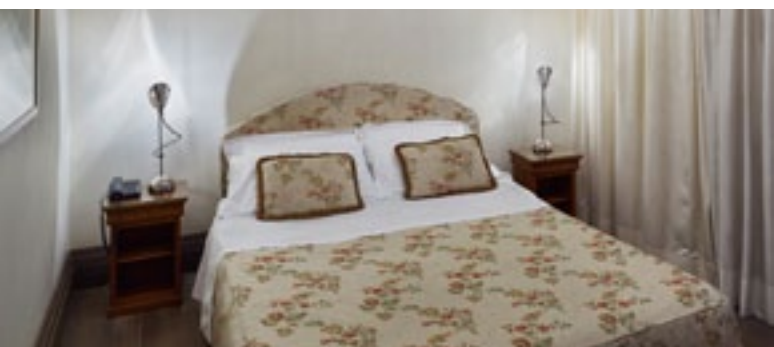
The hotel has an elegant restaurant and a well-stocked wine bar on the ground floor, with tables also on the pleasant street.

It is possible to park your car in a garage just 200 m away from the hotel (Garage Navoni) at a cost of euro 13 per day or euro 20 with valet service.



*The services offered by all the hotel rooms are:*

- Free wi-fi internet connection
- LCD TV
- Mini Bar
- Bathtub with shower
- Hairdryer
- Safe deposit box
- Adjustable air conditioning
- Direct dial telephone
- tea and coffee corner with kettle



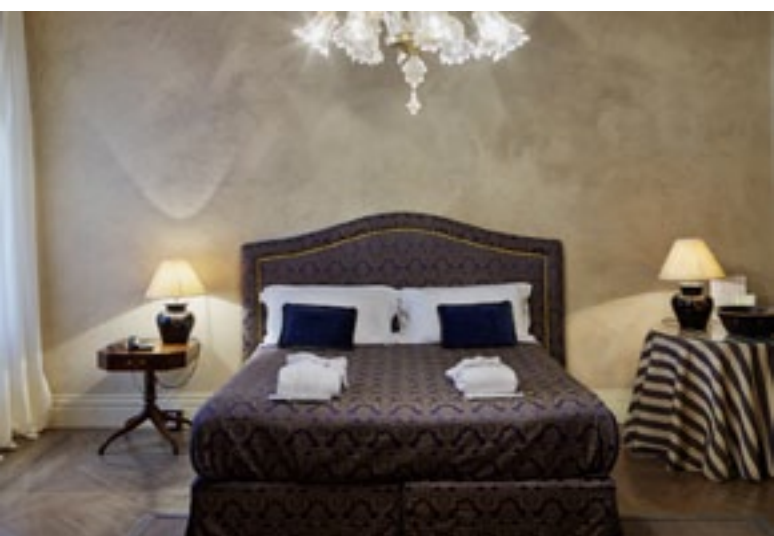
### **Deluxe Room**

Particularly quiet room with a writing corner and bathroom with hydromassage shower.



### **Junior Suite (Torre in Vista)**

The Torre in Vista room offers a splendid panorama: it overlooks the city's Civic Tower built in the 12th century, which hides the little mystery of the Mariola. The room, which is located on the second floor, has an intimate and cosy atmosphere and an independent bathroom with bathtub. It is accessed by a wide wooden staircase.



### **Junior Suite Luxury (Verso il Blu)**

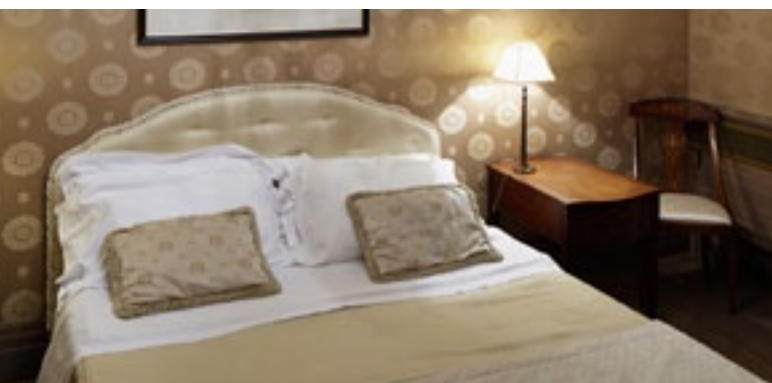
The Verso il Blu room offers a classy sailor's atmosphere. Blue dominates the room, perfectly matching the precious woods of the furnishings, which also continue in the bathroom. The reference to the maritime tradition of the city of Ravenna is pleasant and refined.



### **Junior Suite Luxury (Sogno Amaranto)**

The Sogno Amaranto room has a spectacular antique coffered ceiling with frescoes, a relaxation corner and an independent bathroom with shower.

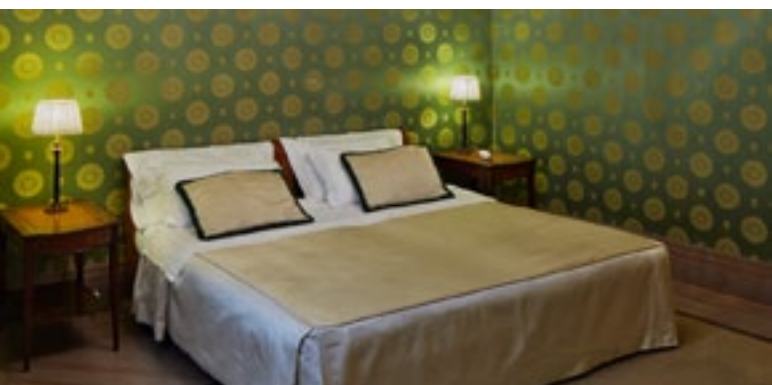
The room proudly sports details in a splendid bright red, which give it its name, and matching period furniture.



### Suite (Pink & Rose)

Rosa e Rose is a suite with special features: a view of the internal garden with an ancient camellia that is still in bloom and a small sitting room that is separate from the bed area, allowing you to isolate yourself to read or watch TV.

The dominant colour is a romantic pastel pink, which is also found in the wall tapestry.



### Suite (Green Gold)

Oro e Verde (Gold and Green) is the suite that owes its name to the dominant colours of the wall hangings and the satin and silk curtains. The furnishings of the room are reminiscent of a Venetian palace, in keeping with the atmosphere of the residence: simple, comfortable and full of charm. The room has an independent sitting room and bathroom.

The hotel also has two suites in an annexe, just 10 metres from the hotel entrance and with access to all hotel services, including room service and breakfast. The suites are equipped with:

- Private bathroom
- Wi-Fi
- Television
- Air conditioning
- Walk-in wardrobe with clothes rack and iron
- Slippers
- Mini bar, kettle, coffee maker
- Desk
- and toaster



### Suite A in the annexe

The suite, with parquet floors, has a bedroom with a double bed separated from the living area (lounge with sofa and table) and offers a beautiful terrace with outdoor dining area.



### Suite B in the annexe

The suite, with city view and parquet floors, is equipped with a bedroom with double bed in the large loft accessible by a spiral staircase, from a beautiful living area (living room with sofa and table).



## Hotel Palazzo Galletti Abbiosi ★★★

Via di Roma, 140  
48121 Ravenna RA

*Palazzo Galletti Abbiosi was the former residence of a Ravenna count, which later became a women's orphanage and is now a splendid hotel in the city's historic centre.*

**T**he hotel offers a sober and welcoming atmosphere in which modernity is discreetly presented in spacious and bright rooms, enhancing the elegance full of history of the palace.

The hotel boasts a beautiful garden, an indoor chapel and beautiful frescoed ceilings dating back to the 1800s. Fitness equipment and free bicycles are available for guests... surely the preferred means of transport for the people of Ravenna to get around the city! The Reception is open 24 hours a day.

The hotel has Wi-fi throughout the hotel and a car park (indoor or outdoor, subject to availability); a ticket is also available for guests to park in the blue-line car parks in the centre at a cost of only €2,00 for

the duration of their stay (up to a maximum of 7 days). Overnight accommodation includes a fabulous continental breakfast in the large, bright bar room. The choice is wide and varied and products are available for all needs including gluten-free.

The elegant and refined rooms of the Hotel Galletti Abbiosi are all equipped with a private bathroom with shower cabin, hairdryer and complimentary toiletries. Each bed is equipped with Simmons brand mattresses, a guarantee of the highest quality.

All rooms also offer a courtesy line, Wi-Fi, Air Conditioning and Heating, Minibar, LCD TV with satellite channels, wardrobe/wardrobe, desk, Telephone, Safe and have marble and tile floors.

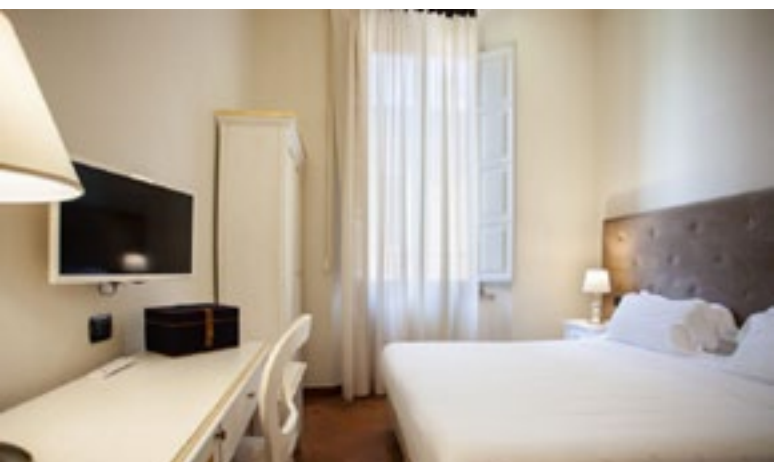




### **Double Room with French Bed**

#### *For Single Use*

Comfortable room with a view of the city or the courtyard and equipped with a French bed and a private bathroom with a shower cabin.



### **Standard Double Room with King Size Bed**

(S=16-18Sqm)

Comfortable double room with city view and equipped with king size bed (180cm wide) or twin beds and private bathroom with walk-in shower.



### **Superior Double Room with King Size Bed**

(S=25-28Sqm)

Spacious double room with king size bed (180cm wide) and sofa and private bathroom.



### **Frescoed Double Room**

These spacious and bright historical rooms with high vaulted frescoed ceilings dating back to 1800 are equipped with every comfort and attention to detail, with private bathroom and every comfort.



## Hotel NH Ravenna \*\*\*\*

Piazza Goffredo Mameli, 1, 48100 Ravenna RA

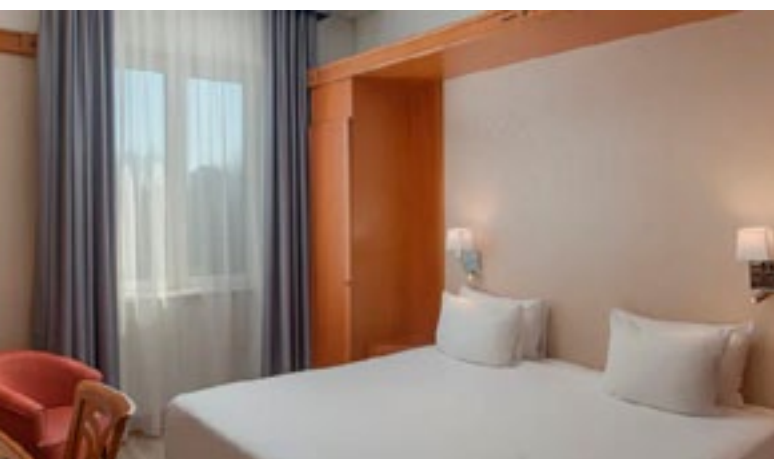
The NH Ravenna hotel enjoys a privileged position in the heart of Ravenna, 200 metres from the Railway Station and the same distance from Piazza del Popolo, the main city square.

The hotel features a classically furnished restaurant that offers a refined menu with Italian cuisine, as well as the famous dishes of Emilia Romagna, and an elegant cocktail bar that is always open, where snacks are also available.

In the morning, guests are offered a rich buffet breakfast, with a wide selection of cold meats and cheeses, as well as freshly baked bread and pastries.

All of the hotel's rooms are cosy and spread over four floors, with views of the city. They are all equipped with satellite TV and free Wi-Fi, as well as a well-stocked minibar.

In front of the hotel there is a large open-air public car park, where guests can park for only EUR 2.00 per day. The purchase of the coupon at the reduced price of 2 euro per day is available at the hotel reception.



### Standard Double Room

This room is available for double or single use and is furnished with 1 king or 1 queen bed or 2 single beds with Sleep better mattress.

The room is equipped with free WiFi, flat-screen TV with satellite channels, minibar, wardrobe or wardrobe, minibar, independent heating and air conditioning for each room, desk, telephone and safe, well-equipped bathroom with make-up mirror, hairdryer and complimentary toiletries, WC, bidet and bathtub or shower with rain shower head, hairdryer, slippers.







## Hotel Palazzo Bezzi ★★★★★

Via di Roma 45, 48121 Ravenna RA, Tel. 0544.36926

*The hotel is located in the historic centre of Ravenna, a stone's throw from the Palace of Theodoric, the Church of Sant'Apollinare Nuovo and the MAR. At Palazzo Bezzi silence and tranquillity reign and history and modernity merge, creating a pleasant and suggestive atmosphere. Reception is open 24 hours a day.*

**T**he hotel pays particular attention to cleanliness and attention to detail, offering guests maximum comfort, discretion and elegance.

The hotel also has a sun terrace, a wellness centre, a gym equipped with Technogym machines (with treadmill, elliptical, exercise bike and weights; to be booked and free of charge for guests) and an internal Wellness Centre (to be booked and to be paid for at a cost of €10,00 per room for 40 minutes or €15,00 for 1 hour), equipped with sauna, Turkish bath, emotional shower and relaxation room. Massages and personalised beauty treatments are available for a fee.

The continental breakfast offered to guests has a wide variety of genuine sweet and savoury products. There is also a corner with the typical flavours of the region including prosciutto crudo (raw ham), squacquerone, rocket, piadina and caramelised figs and products for any dietary requirements, including gluten and lactose-free, are available on request.

The hotel can be reached without passing through the

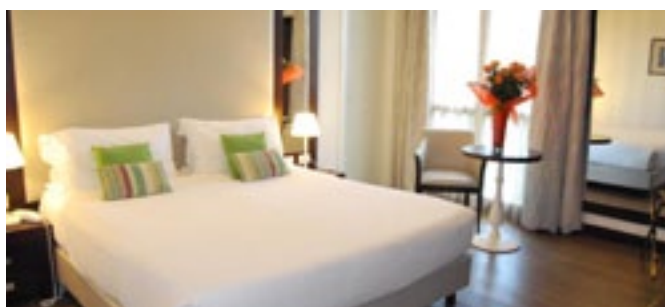
active ZTL gates, but it is possible to obtain a temporary, free transit permit at the hotel to avoid penalties. In front of the hotel there are yellow lines for loading and unloading. For parking you can buy a ticket at the hotel to park in the car parks with blue lines in the centre at a cost of only €2.00 for the duration of your stay (up to a maximum of 7 days) or you can park at the Garage Navoni (cost €25.00 every 24 hours).

The hotel's recently renovated rooms offer large, comfortable beds and parquet flooring. Rooms include a minibar and a private bathroom with toiletries and a hairdryer. Each room also features white or pastel décor, and some offer views over the city's rooftops. Each room has a kettle with tea and herbal tea available.

All the rooms are non-smoking, for the utmost respect of people and environments, and are spacious and equipped with private bathroom, LED TV, minibar, safe, telephone, free Wi-Fi, hairdryer, make-up mirror, independent heating and air conditioning.

### **Standard Dbl Room** (Min 15sqm - Max 18,50sqm)

Double room with private bathroom and shower box, independent heating and air conditioning, Wi-Fi, telephone, minibar, TV-LED (39"), desk, wardrobe, hairdryer, make-up mirror, safe, complimentary toiletries.



### **Superior Dbl Room** (Min 19,50sqm - Max 24sqm)

Modern and spacious room, with a cosy round bed or a king size bed, bathroom with shower, air conditioning, Wi-Fi, telephone, minibar, TV-LED (39"), breakfast table, wardrobe, hairdryer, make-up mirror, safe. Some Superior rooms have a hydromassage bath.





## Transfer for dinner at **Terrazza Bartolini** with a stop for a guided visit of the **Sant'Apollinare in Classe Basilica**

On the way to Milano Marittima (about 25 km from Ravenna) we will make a stop (approx. 1 hour) to join a guided tour of the Basilica of Sant'Apollinare in Classe.

At the gates of the small town of Classe, about 8 km south of Ravenna, stands one of the eight monuments that make up the UNESCO site of the city of Ravenna: it is the grandiose and solemn Basilica Of Sant'Apollinare In Classe with its ancient and famous mosaics (including the apsidal mosaic depicting the Transfiguration of Christ) and its characteristic cylindrical bell tower (870-878) which is the first example in Italy of the decorative use of majolica. Imposing and majestic, with a façade 30 metres high and almost twice as long, it has been described as the greatest example of an early Christian basilica known today.

This majestic basilica, begun in 535 and consecrated in 549, was built to house the remains of Apollinaris, the city's Patron Saint. It was built on a previous cemetery area in use between the end of the 2nd and the beginning of the 3rd century AD, where it seems the proto-bishop himself was buried. It was financed by Giuliano Argentario on the orders of Bishop Ursicino (533 - 536 AD), but it was consecrated only a

few years later (549 AD), under the archbishopric of Massimiano. In spite of the spoliation it has suffered over the centuries (it was originally preceded by a four-sided portico which was later destroyed), the church still preserves the beauty of its original structure and is admired for the splendid polychrome mosaics of its apse and the ancient marble sarcophagi of the archbishops located along the side naves. In particular, we can admire the representation of Apollinare, founder and first bishop of the Church of Ravenna, shown with his arms raised in the ancient gesture of prayer. In this symbolic picture every element is full of meaning, such as the twelve white lambs immersed in a green landscape, symbolising the twelve apostles. The mosaics also depict a variety of plants, rocks, birds, some of which are characteristic of the area, as well as honouring some important names in the Ravenna church. Above the paradisiacal landscape in which we find Apollinare, the depiction of the hand of God emerges from the clouds on a golden background and im-

mediately below a cross studded with precious stones on a sky dotted with ninety-nine gold and silver stars. Inside is the face of Christ with the apocalyptic letters of the Greek alphabet: Alpha and Omega, the Beginning and the End of all things. Next to it, between the clouds, are the figures of Moses and Elijah, while just below, three sheep are the symbols of the Apostles witnessing the Transfiguration.



**Thursday 15th  
September**

5:50 pm

Transfer by gt bus for dinner at **Terrazza Bartolini** with 1 hr stop for a guided visit of the **Basilica of Sant'apollinare in Classe**

- At the end of the visit we will continue to Milano Marittima for dinner.
- Return to the centre of Ravenna at the end of the dinner.





*Aperitif & Welcome Dinner at the  
**Terrazza Bartolini Restaurant***

**T**errazza Bartolini is located between the pier and the beach of Milano Marittima, one of the most famous resorts on the Adriatic Riviera.

The restaurant will welcome us with an aperitif served on the beautiful terrace open to the sea, while dinner will be served on the covered panoramic terrace.

The restaurant's covered panoramic terrace, overlooking the shoreline - enclosed by glass windows or completely open at the sides in summer - is an informal, but absolutely elegant place. It is open all year round, offering a pleasant view of the beach umbrellas in summer and of the beautiful, sparkling sea in winter.

Terrazza Bartolini is a place full of childhood memories of Andrea Bartolini, its owner: its furnishings feature the petrol-blue paint used by sailors to repaint fishing boats every season and the raw iron chandeliers are inspired by fishing with creels, one of the oldest trades left over from our traditions.

The restaurant's seafood cuisine is simple, yet deep and savoury: a style that finds its roots in the early 1980s when recipes were simple and the subject was solely the sea with its seasons and deep savouriness.

It is a direct cuisine, without any frills, for which the raw material has

to express itself at its best to enhance its intrinsic quality.

The restaurant's **Executive Chef** is **Gregorio Grippo**. He was born in San Gregorio Magno in 1959 and graduated from the Salerno hotel school. His first experiences were in a few establishments on the Amalfi Coast, interspersed with winter experiences in Trentino Alto Adige. In the 80s he moved to Cesenatico at the "Punta Nord" restaurant founded by Marcello Bartolini, Stefano's father and Andrea Bartolini's grandfather. The intense collaboration with Marcello Bartolini, a fisherman of yesteryear, led Chef Grippo to become very familiar with the raw materials of the Adriatic Sea. In 1987, the new "adventure" with Stefano Bartolini began when the latter opened La Buca Restaurant in Cesenatico, a restaurant that has held a Michelin star since 2013. From that moment on, the history of the Bartolini family's gastronomic restaurant is inextricably linked to the figure of Chef Grippo.

In 2020 a new challenge comes to the chef: the new launch of the Terrazza Bartolini Restaurant in Milano Marittima, completely renovated during the winter of the first pandemic. Here the chef proposes a gourmand-style comfort cuisine where the raw seafood finds its maximum expres-

sion in terms of taste and cleanliness of flavour. Chef Grippo has been in charge of the kitchens of the Bartolini family restaurants for 35 years. From the selection of raw materials to the production of pastries and fresh pasta, every single detail is scrutinised by Gregorio Grippo and success is guaranteed.



**Thursday 15th September**

7:15 pm

**Meeting at The restaurant for aperitif and welcome dinner at Terrazza Bartolini**

Via Arrigo Boito, 30  
 40185, Milano Marittima (RA).

• At the end of the dinner, return to the hotel by GT bus or your own transport.

**Dress-code: elegant with ribbons**





*Guided tour*  
**Paleocrisian Basilics, Dante's Tomb and the Centre of Ravenna**  
**Morning Tour + Lunch at Osteria del Tempo Perso**

**T**he Mausoleum of Galla Placidia is one of the first monuments built in Ravenna; it dates back to the first half of the 5th century. According to tradition, Galla Placidia, daughter of Theodosius - regent of the Western Roman Empire for her son Valentinian III - had this mausoleum built for herself, her husband Constantius III and her brother Honorius. This tradition is not confirmed by documentary data and is reported as an oral tradition by Agnello Ravennate in his *Liber pontificalis ecclesiae ravennatis*. However, it was almost certainly not used as Galla Placidia's mausoleum, since the sources report that she died in Rome in 450 and was buried there in the Honorian Mausoleum.

According to a very unlikely version, perhaps a legend, Galla's body, embalmed by her express will, was brought back to Ravenna and placed in a sarcophagus in the mausoleum where, for more than a millennium, it could be observed through a slit until one day, in

1577, an inattentive visitor, in order to get a better look, brought the candle too close to the empress's clothes, setting everything on fire. However, it is generally accepted that this building is an imperial mausoleum attached to the church of Santa Croce, following a model documented both in Rome (mausoleum of St Constance) and in Constantinople. In fact, the building was originally connected by a portico, now lost, to the church of which only a few remains remain today. Later it was probably an oratory dedicated to St Laurence and Saints Nazarius and Celsus.

Its construction technique is Western, but the Latin cross plan, with barrel vaults and central dome, shows Eastern prototypes. The entire upper surface of the interior of the mausoleum is covered with mosaics on a blue background. The beautiful dome with its starry sky seems to have inspired composer Cole Porter to create the famous song *Night and Day* on his honeymoon.



**Friday 16 September**

9:30 am

Morning Tour:

***Paleocrisian Basilics, Dante's Tomb and the Centre of Ravenna***

Duration of the tour = about 3 hours + Lunch

- Meeting with our guides to start the guided visit of the Mausoleum of Galla Placidia, the Basilica of San Vitale, the Basilica of Sant'Apollinare Nuovo and the historical centre with the Tomb of Dante Alighieri, the Supreme Poet.

12:30 pm

**Lunch at the Osteria del Tempo Perso (included in the cost of the morning tour) is provided at the end of the morning visit**

**Dress-code: casual**





**T**he **Basilica of San Vitale**, a masterpiece of Byzantine art in Ravenna, was dedicated to the martyr Vitale, the patron saint of Ravenna. At the time, the city was the capital of the Western Roman Empire. Construction was completed during the reign of Emperor Justinian. The church was started by Bishop Ecclesius under the Ostrogoth

queen Amalasantha (d. 535) and was consecrated in 547. This octagonal church, built of marble and topped by a high terracotta dome, is one of the finest examples of Byzantine architecture and decoration in Western Europe. The famous mosaics in the chancel of the church are strongly influenced by similar works in Constantinople. They depict figures

from the Old and New Testaments, as well as contemporary Byzantine rulers and Catholic clergymen. Particularly noteworthy are the mosaics on the ceiling of the chancel, depicting the Lamb of God amidst plants and animals. In addition, Emperor Justinian (reigned 527-565) and his wife, Theodora, are depicted in panels near the apse.

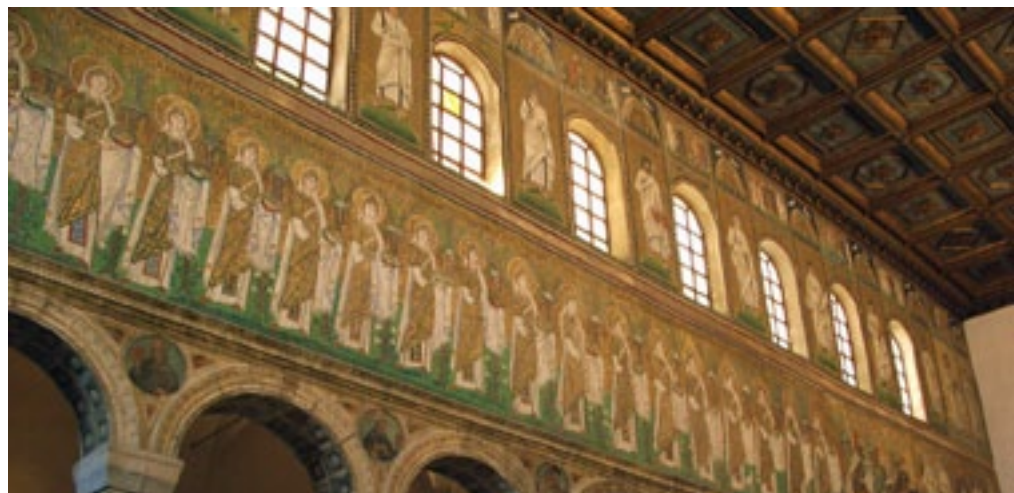




**T**he Basilica of **Sant'Apollinare Nuovo** was built between the end of the 5th and the beginning of the 6th century AD by the Goth king Theoderic (493-526) next to his palace, as a palatine chapel linked to the Arian cult. Initially dedicated to the Saviour and dedicated to the Arian cult, following the Byzantine conquest of the city, the basilica was consecrated to the Orthodox cult (mid-6th century AD) and dedicated to St Martin, Bishop of Tours, who had distinguished himself in the fight against heretics. According to tradition, in the 9th century A.D. the relics of St Apollinaris were moved here from the

Basilica of Classe, and it was on that occasion that the building received its name, known as the 'New', after St Apollinaris. Seen from the outside, the basilica appears architecturally very simple. The gabled façade, made of bricks, is framed by two pilasters and a mullioned window, surmounted in turn by two small windows. Originally, it seems to have been enclosed by a four-sided portico, but today it is preceded by a simple and harmonious marble portico dating back to the 16th century. On the right side, the beautiful cylindrical bell tower, characteristic of Ravenna buildings, dates back to the 9th or 10th century.

Inside is one of the most famous early Christian and late antique mosaic cycles in the world. An extraordinary mosaic decoration runs through the entire nave. A masterpiece of immense value that, from a stylistic, iconographic and ideological point of view, allows us to follow the evolution of Byzantine mosaic from the Theoderic period to the Byzantine period. The 26 Christological scenes, dating back to the period of Theoderic, represent the largest monumental cycle of the New Testament and, among those created in mosaic, the oldest that has come down to us.





**D**ante's Tomb is located in the heart of medieval Ravenna, a small corner of peace and respect dedicated to the memory of Dante Alighieri, the Father of the Italian Language. The building stands in the shade of a large oak tree planted by Giosuè Carducci in the early 20th century in memory of the Supreme Poet, whose 700th anniversary celebrations have just ended. The so-called "zucarira" (the sugar bowl in local dialect) - as it is friendly nicknamed by the people of Ravenna - stands at the end of Via Dante Alighieri, the undisputed protagonist of the so-called Zone of Silence.

On the entrance architrave a marble cartouche reads "Dantis Poetae Sepulcrum", immediately identifying the place where we are.

When Dante died in 1321, his tomb must have been a simple chapel, probably a sarcophagus, outside the Church of San Francesco, commissioned by Guido No-

vello da Polenta, lord of Ravenna, to pay homage to the remains of the great poet. In 1483 Bernardo Bembo, who governed the city on behalf of the Republic of Venice, proceeded to rebuild it, commissioning the sculptor Pietro Lombardo to make the marble bas-relief with Dante's portrait that we find today inside the Tomb. Between the 16th and 18th centuries, Dante's bones disappeared for two centuries, jealously guarded by Franciscan monks.

The current mausoleum was built

between 1780 and 1782. At the behest of Cardinal Legate Luigi Valenti Gonzaga (1725-1808), the Ravenna architect Camillo Morignia (1743-1795) built a neo-classical temple with essential lines and sober decoration.

It was on this occasion that Dante's remains reappeared in their original urn. However, they did not remain there for very long. In 1810, due to the Napoleonic laws, the friars were forced to leave the convent, but first they took care to hide the box with the bones. On





25 May 1865, during maintenance work on the convent adjacent to the tomb, a bricklayer accidentally found a wooden box in a wall of the Quadrarco di Braccioforte, which was saved from destruction by a young student, Anastasio Matteucci. On it an inscription read "Dantis ossa a me Fra Antonio Santi hic posita anno 1677 die 18 octobris" ("These are the bones of Dante placed by me on 18 October 1677"). On that occasion, the body was reassembled, displayed to the public in a crystal urn for a few months, and then buried again inside the small temple we know today. Since then, apart from a few small transfers during the Second World War to avoid possible destruction, the remains of the Great Poet have never been moved again, thus putting an end to an incredible story that

for centuries has pervaded the great poet's bones with mystery. The interior of the tomb, covered in marble on the occasion of the centenary in 1921, houses the sepulchral ark containing Dante's bones with a bas-relief by sculptor Pietro Lombardo.

At the foot of the ark is a bronze and silver garland donated by the victorious army in the First World War. On the right is the ampulla made by the Trieste sculptor Giovanni Mayer and offered by the Julian-Dalmatian towns in 1908.

At the centre of the small room hangs a votive lamp fuelled with oil from the Tuscan hills, which the Municipality of Florence offers every year on the second Sunday of September in memory of their illustrious fellow citizen.

### Lunch at the Restaurant

## Osteria del Tempo Perso

Lunch is included in the morning tour or in the combined "morning + afternoon tour".

Address: Via Gamba, 12, 48121 Ravenna RA

**Upon request and subject to availability, it will also be possible to join the lunch for participants of the afternoon tour.**

In this intimate restaurant, the intention is to "stop time" so that you can enjoy a moment of pure pleasure in a cosy, informal place furnished with photos of artists taken by the owner (who is passionate about music and photography), books to browse through and many bottles of wine. Since 2004, near the Basilica of San Vitale, a stone's throw from Via Cavour - Ravenna's shopping street - is **Ristorante Osteria del Tempo Perso**.

The restaurant is run by the two partners, Sivio Piccari, the chef, and Massimo Serena Monghini, maître de salon, who met at Tre Spade, the Serena Monghini family's Michelin starred restaurant in the early 1990s.



Massimo, working occasionally, in Italian we would say "at tempo perso" at the family's Restaurant, married Sivio's idea of opening a new place of taste, dedicated to the table. The Osteria offers contemporary and slightly creative cuisine that does not turn its back on tradition. Dishes are seafood, meat and even vegetarian. Every dish is made express and the bread is home-made daily.

In the kitchen, helping Sivio, is Luciano Coviello, a Lucanian chef with long experience in Italy and abroad.







Afternoon Guided Tour:  
The *Domus dei tappeti di pietra*, The *Battistero Neoniano* and the *Cappella Arcivescovile*.

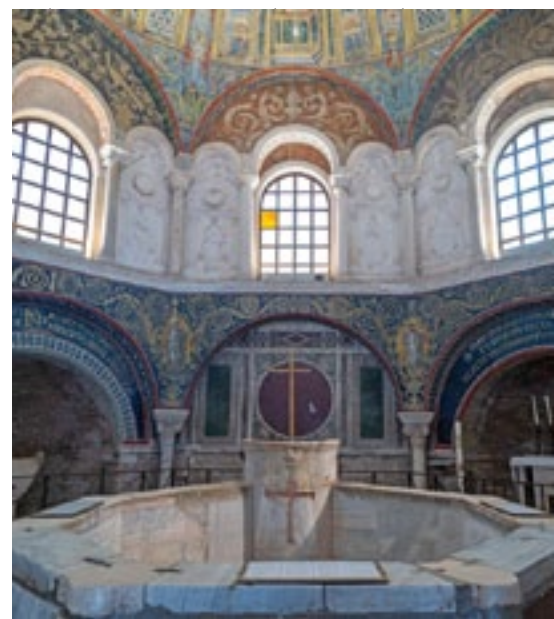
**T**he **Domus dei Tappeti di Pietra** (Domus of Stone Carpets) is one of the most important Italian archaeological sites discovered in recent decades. Inaugurated by the President of the Republic Carlo Azeglio Ciampi in October 2002, it was awarded the Premio Bell'Italia 2004 and the Premio Francovich 2017. Located inside the eighteenth-century Church of Santa Eufemia, in a vast underground area about 3 metres below street level, it consists of 14 rooms paved with polychrome mosaics and marble belonging to a private Byzantine building from the fifth-sixth century. Of particular interest and beauty are the mosaics decorated with geometric, floral and figurative elements that are considered unique, as in the case of the 'Dance of the Genies of the Four Seasons', a very rare representation that shows the Genies dancing in a circle, or the figure of the 'Good Shepherd', portrayed in a different version from the usual Christian representation.

The **Battistero Neoniano** (or degli Ortodossi, Neonian Baptistery) is one of the oldest monuments in Ravenna.

The magic of its interior decorations, especially the mosaics, is such that even Carl Gustav Jung, one of the fathers of psychoanalysis, was so impressed that he described his visit as a wonderful "hallucination". It was probably built around the beginning of the 5th century, on the initiative of the episcopate of Orso, in conjunction with the elevation of Ravenna to capital of the Western Roman Empire.

A few decades after its construction, at the time of Bishop Neon (450 - 475 A.D.), it underwent major restoration work, which contributed to the rebuilding of the dome but above all to the creation of the interior decoration that we can admire today.

Of all the baptisteries built between the 4th and 5th centuries in the Western and Eastern ancient world (Antioch, Constantinople,



**Friday 16 September**

3:00 pm

Afternoon Guided Tour:

**The Domus dei Tappeti di Pietra, The Battistero Neoniano and the Cappella Arcivescovile.**

Duration = approx. 2.5 hours

- Meeting with our guides to start the tour.
- At the end of the tour, return to the hotel.

**Dress-code: casual**





stucco in the middle area and mosaics in the upper part of evident Hellenistic-Roman influence.

As in the Mausoleum of Galla Placidia, the decoration is extraordinarily rich and luminous, as if to recall the passage from shadow to light, thanks to the rite of baptism. As usual, the iconographic programme of the dome is to be read in an upward direction, from the outside towards the centre, finding its maximum fulfilment in the clypeus. The outermost band is divided into eight parts, alternating natural motifs such as plants and flowers, empty thrones recalling the wait for the day of the Last Judgement and altars on which a Gospel is placed.

In the middle band, on a blue background, emerge the figures of the 12 apostles, dressed in tunic and pallium, divided into two groups and headed by St Peter and St Paul. In their hands, veiled as a sign of deference, they hold laurel wreaths, the symbol of triumph, as they move hieratically, at a cadenced pace, in a slow rotation.

In the centre of the dome, a large medallion encloses the scene of

Christ immersed to the waist in the clear waters of the River Jordan in the company of St John the Baptist. This is the earliest evidence to date of a scene of the baptism of the Saviour executed in mosaic in a monumental building.

In the centre of the building, an octagonal pool of Greek marble and porphyry, rebuilt in 1500, still has some original fragments from the 5th century.

**The Cappella Arcivescovile** or di Sant'Andrea (Archbishop's Chapel) is located on the first floor of the Archiepiscopal Museum of Ravenna. Built at the beginning of the 5th century AD at the behest of Bishop Peter II, it is the only Orthodox monument still standing in the city, built in the time of Theodoric as a private oratory at the service of the Catholic bishops.

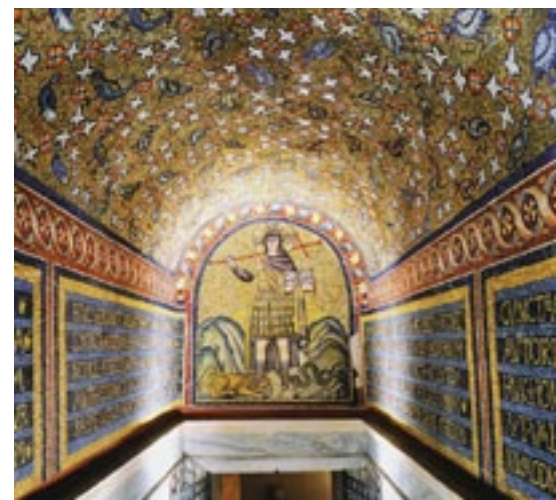
Following the conquest of the city by the Byzantines, the chapel was dedicated to St Andrew, whose relics arrived in Ravenna from Constantinople around the middle of the 6th century.

The entire decorative programme of the chapel is a hymn to the

Saviour, to whom the building is dedicated, in a clearly anti-Arian interpretation.

The presence of Christ in the guise of a warrior, the cross on his shoulder, the monogram and the face dominate at various points in the apparatus, confirming the iconographic interpretation.

In addition, the images of martyrs, apostles and evangelists underline the concept of glorification as the ultimate affirmation of Catholic orthodoxy. Finally, the Latin inscription in the vestibule - "Either light is born here or, taken prisoner, it reigns free here" ("Aut lux hic nata est aut capta hic libera regnat") - is in all likelihood a reference to the Orthodox light which, in stark contrast to Arianism, is reflected in the splendour of the mosaics.





**Option 1**

**Dinner at Restaurant Alexander and Pairing with Wines from Resistant Vines Chosen by Our Echanson D'italie**

In the historic centre, on the old walls of Ravenna, is located the Alexander, a cinema until 2002, when it changed its use and became a restaurant. Via Bassa del Pignataro is a historic alleyway in Borgo San Rocco, away from the crowds; the short and pleasant walk to the restaurant from the hotels located in the historic centre will be a good opportunity to visit this part of the city too.

The renovation project is in continuity with the building's past and the restaurant, with its authentic Art Nouveau style, retains the charm of its history.

The atmosphere is as sophisticated as that of an old black-and-white film, but at the same time cosy, creative and warm. The restaurant is a perfect combination of harmony and liveliness; here you can savour a careful search for taste through a journey that starts in the past and looks towards the future.

Sante Milandri and his wife Pia are the owners of this elegant restaurant and offer all guests a warm and attentive welcome.

**Mattia Borroni** is the Executive Chef, a young, brilliant, extroverted, cheerful and determined chef from Milan. At the age of 11 Mattia discovered his passion for cooking... Mattia is a natural talent. After graduating from the Ipsar Carlo Porta in Milan, he began his first experiences in many important kitchens at a very young age. Able to distinguish himself immediately for his creative genius, he joined the Chef to Chef Association and, at many events, he was able to impose his own style, made up of contrasts, intuitions, reinterpretations and originality, which emerge with every course.

In his cuisine, technique and high-quality raw materials come together to create dishes that speak directly to both the heart and the palate. In his dishes, rooted in the taste of memory, there is a reference to the origins, in the simplicity of his gestures there is that touch of class that always manages to give life to his creations. For him, the search for "taste" is the essential ingredient to excite and that leads him to cultivate a single desire, which is to make the best of everything.



**Friday 16 September**

7:00 pm

**Option 1:**  
**Dinner at Restaurant Alexander and Pairing with Wines from Resistant Vines Chosen by Our Echanson D'italie**

Via Bassa del Pignataro, 8  
angolo via Giuseppe Mazzini  
48121 Ravenna.

• Meeting at the restaurant.

**Dress-code: elegant with ribbons**





*Our **Echanson d'Italie**, **Nicola Biasi** (award-winning young oenologist), will explain us about these **innovative wines**.*

**G**uests will be served a selection of excellent wines produced by the RESISTENTI-Nicola Biasi network of companies, the latest project of our Echanson, born in July 2021. Six wineries from different territories between Veneto, Friuli and Trentino, united as a single company. The wines selected will best express the great oenological terroirs from which they come. It will be a journey starting from the sea and ending at high altitude in the Trentino Dolomites. These are all more or less young wineries that have decided to take the path of sustainable viticulture, which is truly fundamental in today's world. There has been a lot of talk lately about sustainability. A truly sustainable approach in viticulture is possible thanks to resistant vines.

These are vine varieties that show particularly high resistance to fungal diseases. The study of these vines began in France between 1880 and 1935. Today, the Freiburg Research Centre and the

University of Udine are the two schools involved in the development of the new varieties. A resistant vine, also known as PIWI (acronym of the German Pilzwiderstandsfähig, i.e. cryptogame-resistant) is nothing more than the interspecific cross between *Vitis Vinifera* with a small proportion of other *Vitis* or *Americana* or *Asiatica*, carried out naturally through pollination and selection. This cross makes it possible to maintain the genetic quality heritage of *Vitis Vinifera*, the traditional vine we all know, by acquiring the genes for resistance to powdery mildew and downy mildew from its Asian or American part. The resistant vine also has reduced susceptibility to botrytis and acid rot and has the ability to adapt even in very cold climates. After decades of selection, these crosses are now, to all intents and purposes, part of the '*Vitis Vinifera*' species.

By using cryptogame-resistant vines, wine-growers have the possibility of drastically reducing phy-

tosanitary treatments, although this does not exclude the possibility that other problems, such as virosis or insects, may arise. Nor can it be ruled out that cryptogams will not mutate in the future to such an extent that they also become harmful to PIWI varieties. However, to date there is no better solution than resistant grape varieties for those seeking truly sustainable viticulture with almost zero chemical impact, which avoids the countless passages of tractors through the rows in order to carry out phytosanitary and other plant protection.

For the most part, resistant grape varieties (PIWI) are of German origin because in recent years Germany has been the country most involved in the selection of fungus-resistant grape varieties, followed by Austria and Switzerland. In Italy, it is Veneto, Trentino-Alto Adige and Friuli-Venezia Giulia that are leading the research on PIWI, with projects carried out by the most established viticulture research centres.





**Option 2**

**Dinner at Corte Cabiria Restaurant and Pairing with Wines from the Fèlsina Winery**

**R**ight in the centre of Ravenna, in a courtyard with an entrance door dating back to 1700 next to the garden with hundred-year-old trees of the villa of the Counts Pasolini dall'Onda, is the Corte Cabiria restaurant: a veranda space flooded with light during the day in winter, romantic in the evening and an ideal place to dine on warm summer evenings. Corte Cabiria was created in 2014 as an extension of the wine bar that bears its name. The crystals of the large windows overlooking the courtyard envelop the room, creating an outdoor experiential effect. In summer, when the windows are retracted, the room is transformed, becoming one with the courtyard. The atmosphere is sophisticated, intimate and refined, and can be defined as minimal-chic.

In the kitchen we find Chef Marco Guerrini, who started doing this job when he was sixteen years old and then defined his experience by also working in the kitchens of starred restaurants. The Chef defines himself as a good craftsman of the kitchen: like the carpenter who works with wood, he also methodically manipulates the raw materials, which are

always and strictly fresh. Everything in the kitchen is transformed and prepared “at home”: bread, focaccia, smoked meats, dried meats, pasta and desserts.

The Chef offers a revisited Mediterranean cuisine with a preference for the aromas and flavours of Southern Italy. The style of the cuisine cannot be defined as traditional, but neither as experimental: it is rather the result of the chef's wish to create dishes (of sea and land) designed to convince and amaze, in which flavour is always in the foreground. Uncommon details and the freshest ingredients can be found on the plate.

The chef uses excellent suppliers of wild organic produce such as mustard, chicory, fennel, friarelli and cardoncelli mushrooms. The cooking techniques used are the most advanced, such as low cooking techniques that maintain the organoleptic qualities of the food intact, but also centrifuges and smoke-houses. The menu varies according to the season in order to always offer the freshest ingredients.

The basic philosophy is to woo the palate through taste sensations that leave a sense of well-being in the memory.



**Friday 16 September**

7:00 pm

**Option 2:**

**Dinner at Corte Cabiria Restaurant and Pairing with Wines from the Fèlsina Winery**

Via Filippo Mordani, 10  
 48121 Ravenna.

• Meeting at the restaurant.

**Dress-code: elegant with ribbons**





*The dinner will be paired with wines from Azienda Fèlsina, a Tuscan company with strong ties to Romagna. The company's owner, Giovanni Poggiali, a native of Ravenna, will illustrate the wines.*

### The history of Fèlsina

Domenico Poggiali bought the Fèlsina farm in 1966 and chose to invest in the quality of the wine and the expertise of some young people. Passionate about viticulture and skilled entrepreneurs, Domenico and his son Giuseppe Poggiali modernised the management of the countryside without abandoning the spirit of tradition. In the space of a few years, the hectares under vine became more than forty and the soul and organisation of the company also changed.

In the second half of the 1970s, Giuseppe Mazzocolin joined the company, with the task of commercially developing the business. His humanistic culture and awareness of man's responsibility in his work contributed to the growth of the wine culture in Italy and abroad, gaining the first international awards.

Friendship with Luigi Veronelli (Italian gastronome, journalist, publisher, television presenter, philosopher and anarchist, remembered as one of the central figures in the valorisation and dissemination of Italy's food and wine heritage) and collaboration with oenologist

Franco Bernabei have traced a path that reveals itself with extreme consistency in the wines from the 1983 vintage, the first of Fontalloro and Rancia, to the present day.

Under the guidance of Domenico and Giuseppe Poggiali, a path began that since 1990 has also seen Giovanni Poggiali, the first of Giuseppe's three sons, as a protagonist. The Fèlsina farms, developed over more than a thousand years, still constitute the basic cultivation unit of the company today. The farms are the same as they have always been: Rancia, Rancino, Arcidosso, Arcidossino/Santa Letizia, Casale di Fèlsina, Fèlsina, Casalino, Santa Maria, San Giuseppe, Ruzzatoio, Molino d'Ombrone, Valli, Molinuzzo, Terra Rossa.

To defend the natural fertility of the soil, the company has implemented intense experimentation ranging from biodynamics to the most modern technologies and innovations made available worldwide.

In order to guarantee the ripening of the best grapes from a morphological and physiological point of view, Fèlsina has long carried out mass selections with innumerable Sangiovese clones and rootstocks

planted in heterogeneous and varied territories... thus offering infinite nuances and possibilities of the wines produced.

Fèlsina is also particularly attentive to safeguarding biodiversity: there are woods, fields sown to cereals, olive groves, scrub, ditches and watercourses, and the smaller fields of the hunting reserve are cultivated with alfalfa, lupinello, sorghum, sunflower, field beans...





## Induction Ceremony at Teatro Alighieri

*The induction ceremony will take place in the beautiful Teatro Alighieri, the city's main theatre. The ceremony will be officiated by the Bailli dèlèguè honoraire d'Italie, Dr. Roberto Zanghi.*

In the Early nineteenth century, after more than one hundred years of life, the Communicative Theatre of the city, made entirely out of wood, was collapsing and the Public Administration decided to build a new facility. The first step was to identify an adequate area: Piazzetta Degli Svizzeri, a squalid square surrounded by slums but placed at the very heart of the city, was the chosen place. In 1838, the project was entrusted to two architects from Veneto, the brothers Tomaso and Giovan Batista Maduna. The former had ministered to the restauration of La Fenice, the most famous theatre in Venice, which had been partially destroyed by a fire. Tomaso Meduna also signed the project of the first railway bridge connecting Venice

to the mainland. After the initial design of a building with a monumental façade facing the square, the final design of 1840 chose a longitudinal orientation, with the front facing the old seminary street, now renamed Via Mariani. Under the lead of the two architects, the building which resulted was a neoclassical structure very similar to the Venetian theatre. Externally divided into two floors, the façade has a projecting pronaos, with access steps and a portico on the lower floor with four columns ending in Ionic capitals, supporting an architrave; the wall of the upper floor, crowned by a tympanum, has three small balconies alternating with four niches. The side facing the square is marked by two series of niches incorporating windows



**Saturday 17th September**

9:30 am

**induction ceremony at  
 Teatro Alighieri**

Via Angelo Mariani, 2, Ravenna

- Meeting at the Theatre Alighieri.
- At the end of the ceremony guests have the possibility of attending lunch at the Ca' de vin Restaurant.

Access to the ceremony is permitted only to previously registered guests.

**Dress-code: elegant with ribbons**





and access doors. In the entrance hall are the staircases leading to the stalls and boxes. The theatre hall, traditionally semi-elliptical in shape, is enriched with neoclassical decorations by the Venetian painters Giuseppe Voltan and Giuseppe Lorenzo Gatteri, with the collaboration of Pietro Garbato for the wooden and papier-mâché elements and Carlo Franco for the gilding. The Venetian Giovanni Busato painted a curtain depicting Theodoric's entry into Ravenna. Voltan and Gatteri also supervised the decoration of the large Casino Hall (now the Ridotto), which overlooks the portico and atrium, flanked by rooms for games and conversation. The

apostolic delegate Monsignor Stefano Rossi suggested to dedicate the theatre to Dante Alighieri.

The official opening ceremony took place on May 15th 1852 with “Roberto il diavolo” by Giacomo Meyerbeer and the ballets “La Zingara” and “La finta sonnambula” with the étoile Augusta Maywood. Across almost two centuries of life orchestra pit, stage, and parterre have hosted personalities from all around the world, which makes it impossible to list them all here. However, two curiosities can be mentioned: Benedetto Croce and his partner, Angelina Zampanelli, attended a recital by Ermete Zacconi in 1899. Few years lat-

er, on May 27th 1902, Gabriele D’Annunzio and Eleonora Duse came to see “Tristano e Isotta”. On that night all the box office revenues were donated to the Civil Hospital and the Vate offered 100 lire, while a seat in parterre costed 4 lire. In 1959, the Theatre was closed for restoring. It opened again eight years later, when it began the quality journey that has brought it to the present international notoriety.

In the 1990s, the Alighieri Theatre took on an increasingly central role in the city's cultural programming, with intense concert, opera, ballet and drama seasons between autumn and spring, and then in summer it became the official venue for the main opera events of the Ravenna Festival (an annual music, entertainment and cultural event that has been taking place in and around the city between June and July since 1990; since 2012 the Festival's programme has been extended with the introduction of the “Autumn Trilogy”, a short programme period devoted mainly to opera). On February 10th 2004, the “Ridotto” was dedicated to Arcangelo Corelli on the 350th anniversary of his birth in Fusignano.







## Lunch at **Ca' de Vèn** Restaurant

*For the post-introduction lunch we propose the nearby Cà de vèn Restaurant, the city's iconic meeting place (located 200 m from the theatre).*

**A**t the Cà de Vèn you can enjoy a gastronomic tradition that recalls past times, with typical Romagna dishes and the real hand-crafted "piadina", prepared at the moment.

Since 1975 the Ca' de Vèn has been an unmissable meeting point for citizens and tourists in the heart of the city; the location is the fifteenth-century palace called Palazzo Rasponi, also known as **Domus Magna**, with the great charm of yesteryear. In the original nineteenth-century shelves of its wine shop, you can still find the bottles of the most prestigious wines of Romagna and a corner dedicated to books and magazines dear to lovers of the dialect and popular traditions of Romagna.

From 1658 onwards, the Rasponi family, who lived in the Domus Magna, moved to the palace now known as Rasponi-Murat: the Domus magna was then rented out to private individuals and, in the 17th and 18th centuries, became the seat of the **Osteria della Corona** (1704).

In 1797 the palace was sold and divided between several owners. In the

19th century, two of them, Giovanni Boni and Giuseppe Bellenghi, disregarding the prohibitions of the Municipal Commission, arbitrarily modified and demolished several parts, including a crenellated tower, probably dating back to the 16th century.

In 1877, the famous and elegant **Drogheria Bellenghi** was opened in the palace, which remained in business until 1975, when today's restaurant-wine bar and, on the upper floors, the Circolo Ravennate e dei Forestieri were opened.

In the last years of the 20th century, the palace underwent major restoration work on all the wall paintings and ceilings.

The decorations, together with the overall interior appearance of the rooms, date back to the period 1850 - 1880 and are completely dry-painted, rather than frescoed, with evident relief brushstrokes exclusively in the lightest of tones. The decorated surfaces of the vaults reflect the eclectic taste typical of the second half of the 19th century.

The restoration work, carried out under the supervision of the Super-

intendency of Architectural Heritage, was the result of passionate studies on the most appropriate choices for the use of materials to make the wide range of scenes represented in the ceilings as legible as possible. The result is marvellous!

The **Ca' de Vèn** started with piadina wine and cold cuts - which are still the basis of the menus - but the cuisine has not stopped there; the restaurant is constantly looking for old and new recipes, simple and genuine dishes that are also choreographed in a continuous comparison and collaboration between Rita Mazzillo sommelier (one of the managers) and Gianni Avveduti (the chef). Cà de vèn's mission can be defined as "**tradition in the future**", i.e. quality cuisine that respects traditions.

**Saturday 17  
 September**

12:45 pm

**Lunch at Ca' de Vèn restaurant**  
 Via Corrado Ricci, 24  
 48121 Ravenna.

**Dress-code: elegant with ribbons**



# Aperitif and Gala Dinner at **Loggetta Lombardesca** The Cloister of the Abbey of Santa Maria in Porto

**The aperitif and gala dinner will take place in the courtyard and covered quadriporticus of the beautiful Loggetta Lombardesca (Abbey of Santa Maria in Porto) in Ravenna, today home to the MAR (Ravenna Art Museum).**

**T**he aperitif and dinner will be organised in collaboration between Chef Matteo Tonin of the Bartolini Family's Michelin-starred restaurant La Buca di Cesenatico and Eventi Catering, with its Chef Sabatino Restuccia.

La Buca, located in Cesenatico, proposes a "cuisine of the sea and Romagna", contemporary not shouted and tradition in evolution. The sea marries the idea of land without necessarily juxtaposing the two different proteins, but rather herbs, berries, preserves, fragrances, memories, recipes that from the land tradition make their way into a sea menu. The intention is to enhance the territory of Romagna, which, starting from the Adriatic Sea, passes through the countryside and reaches the Tuscan-Romagna Apennines.

**Chef Matteo Tonin** was born in Varese in 1984 and graduated in 2003 from the "E. Maggia" hotel school in Stresa. His first work experience was at the Park Hotel Ladinia in San Vito di Cadore

in 2002. He then held the position of chef de partie at the Palace Grand Hotel in Varese in 2004 and 2005. Between 2005 and 2009 he worked at several restaurants in the province of Varese. His last major experience before moving to Romagna was as chef de partie at the Relais & Chateaux Gallia Palace in Punta Ala in 2010 and 2011. After some experience in the Rimini area, he arrived at the La Buca Restaurant in Cesenatico in April 2014. He initially held the role of chef de partie, but Chef Gregorio Grippo immediately noticed his technical skills and leadership qualities. Thus began the path of growth that would lead him first to become sous chef and then chef de cuisine, flanking Chef Grippo in the initial phase and then taking the reins of the complete management of the starred restaurant's kitchen since 2013. Working with him is a group of young chefs who now make up the award-winning brigade of La Buca Restaurant.



**Saturday 17  
September**

7:00 pm

**Aperitif and Gala Dinner at  
Loggetta Lombardesca**

Via di Roma, 13  
48121 Ravenna.

**Dress-code: dinner jackets or  
tuxedo, with ribbons**





The history of **Eventi Catering** began in the early 1990s when Pierluisa Minguzzi Urbini, due to some family vicissitudes, decided to leave teaching and put her passion for good receptions and good cuisine to good use. Known to everyone as Mrs. "Piera", today she is an important figure in the world of events, receptions and fairs for clients of international importance and not only in Emilia Romagna. Today Michele Urbini, Piera's son, leads the great Eventi Catering team together with his mother. The success of Eventi Catering can be attributed in large part to the staff, who have been selected, trained and made to grow over the years, with the common goal of working with passion and doing well, always. The company Eventi Catering has over the years been rewarded by the prestigious portal Matrimonio.com as one of the most and best-rated caterers on the Italian scene. **Chef Sabatino Restuccia**, who has been in the team for more than 18 years, with his enthusiasm and professionalism has made Eventi Catering's kitchen the jewel in the crown of this excellent reality. In his kitchen there is a continuous search for quality raw materials and its production

is completely artisanal; it is a creative cuisine that is attentive to the evolution of the sector. The Chef will delight us with an aperitif and a course of the dinner.



Built at the beginning of the 16th century, the **cloister of the Abbey of Santa Maria in Porto** takes its name from the Loggia del Giardino, better known as the Loggetta Lombardesca, from the Campionese and Lombard workers who worked there under the direction of Tullio Lombardo. Of the original building, which from the age of the Napoleonic suppressions has undergone several

conversions of use and re-functionalizations, up to the restoration of the early 1970s, the cloister with its Renaissance proportions, the layout of the spaces and the elegant five-arched loggia, which has become the symbol and monumental emergence of the entire complex, remain. Currently the Loggetta Lombardesca houses the Art Museum of the City of Ravenna, since 2002 an Institution of the Municipality of Ravenna.

With the creation of the Institution, the museum, formerly the Municipal Art Gallery, has relaunched its cultural activity, flanking an already consolidated activity of heritage conservation and valorisation with an articulated cultural production, with the establishment of the International Mosaic Documentation Centre, and exhibition activity, which allows the dissemination of the results of the most advanced scientific research. The museum moves on different registers, to investigate artistic workshops, from the great themes of contemporaneity in a historical perspective, to the frontiers of emerging creativity, from heritage enhancement interventions, to the recovery of material culture and manufacturing.





## Tour of the Winery Wine and Oil Tasting with Lunch at **Podere La Berta In Brisighella (Ra)**

At Podere La Berta, alongside wine, oil is also produced. The tasting will feature Albana Metodo Classico, Sangiovese Superiore, Solano, Olio Podere La Berta, Olio Pagliarese and Olio Felsina.

**A**fter visiting the vineyards and the winery, a rich traditional lunch will be served in the restaurant's veranda - overlooking a beautiful rural landscape, with a suggestive view of the Pideura valley - based on seasonal local products transformed into dishes rich in flavour.

The restaurant's raw materials all come from local producers and are treated in purity to preserve their original properties and enhance their flavour. We will therefore enjoy a cuisine that is based on simplicity and sustainability, careful to reduce waste and respectful of the cycles of nature and ingredients.

Located in the hills of the Tuscan-Romagna Apennines, Podere La Berta overlooks the Lamone Valley, the ancient route to Florence, between Faenza and Brisighella. On the horizon, the hills of Romagna meet those of Tuscany and merge. Brisighella is one of the most beautiful villages in Italy. A magical place overlooked by three hills that characterise its landscape, surrounded by olive groves, vineyards, gullies, forgotten fruit trees, Moret-

to artichoke groves, and woods that yield truffles... At Podere La Berta you breathe a warm and welcoming atmosphere, that of the most genuine Romagna ... you breathe beauty, you touch it, you taste it ... Its wines express the magic and diversity of the territory in which they are born.

Since 2009, the Poggiali family, former owners of the Felsina winery in Castelnuovo Berardenga (SI), have started a process of unconditional recovery of the company, combining the vocation of the territory with enterprise, experience, vision, constancy, sensitivity and great attention to quality.

The three brothers, Giovanni, Nicolò and Domenico, are committed with Podere La Berta to a new cultural project to enhance the Romagna identity, taking it into the future. The commitment is to support that territory that grows tasty ingredients and that proliferates ancient crafts and new ideas, all made with the hands. Those of Podere La Berta are a good twenty-two hectares of clay-rich soil, which preserves and passes on the

signs of human presence and gives the wine its special character, infusing the breath of nature into the intense red and the golden white of the grapes. Only autochthonous vines are grown here: the vine on which the estate's work is most concentrated is Sangiovese, as per family tradition, but Albana, Trebbiano and Pagadebit are also cultivated. The wines produced are the fruit of extreme purity and essentiality, which starts in the vineyard and arrives uncompromisingly in the bottle in respect of rural tradition: a small production for an inviting tale of territory.

**Sunday 18th September**

11:00 am approx.

**Visit of the winery, wine and oil tasting with lunch at Podere La Berta.**

Address: Via Berta, 13, 48013 Brisighella (RA).

- Transfer by minibus from Ravenna departing at approximately 10 a.m.
- On request, a private transfer can be organised from Podere La Berta to Bologna airport/railway station.

**Dress-code: casual with ribbons**





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

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

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

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

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

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

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

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

Chaîne rank\* ..... Bailliage\*.....

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

Language level\*\*

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

I wish to be inducted/upgraded to ..... 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\*\*

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

I wish to be inducted/upgraded to ..... Baillage .....

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.



Events	PER OSPITE	NUMERO OSPITI	TOTALE
<b>Individual registration fee*</b> (compulsory for all participants)	€ 40,00		
<b>Thursday</b> September 15th 2022			
Return transfer for the dinner at restaurant <b>Terrazza Bartolini</b> (Milano Marittima) included 1 hr stop for a guided visit of the <b>Basilica di Sant'apollinare In Classe</b>	€ 40,00		
<b>Aperitif and Dinner at Terrazza Bartolini restaurant</b> (Milano Marittima)	€ 115,00		
<b>Friday</b> September 16th 2022			
<b>Tour 1 - Morning guided tour with lunch</b> <b>Paleocristian basilics, dante's tomb and the centre of ravenna</b> , + lunch at restaurant <b>Osteria del Tempo Perso</b> (Entrance fees and lunch are included In the tour price)	€ 85,00		
<b>Tour 2 - Afternoon guided tour with lunch</b> <b>Domus dei Tappeti di Pietra, Battistero Neoniano &amp; Cappella Arcivescovile</b> (Entrance fees are included In the tour price)	€ 35,00		
<b>Tour 1+2 - Morning &amp; afternoon, with lunch</b> Special price for the Combo tour = tour 1 + tour 2	€ 110,00		
<b>Option 1 - Dinner at gourmet restaurant Alexander</b>	€ 115,00		
<b>Option 2 - Dinner at gourmet restaurant Corte Cabiria</b>	€ 115,00		
<b>Saturday</b> September 17th 2022			
<b>Induction Ceremony at Teatro Alighieri</b> (the participation in the Induction Ceremony is subject to the registration fee payment also for the audience)	Gratuita		
<b>Lunch at the typical restaurant Ca' de Ven</b>	€ 48,00		
<b>Aperitif and Gala Dinner at Loggetta Lombardesca</b>	€ 230,00		
<b>Sunday</b> September 18th 2022			
<b>Transfer by minibus at podere La Berta - Brisighella (RA)</b>	€ 40,00		
<b>Wines and oil tasting at podere La Berta - Brisighella (RA)</b>	€ 90,00		

**Totale eventi €:**

\* Payment of the registration fee is due from all participants, including spectators only. It is mandatory to register for the ceremony.

## Hotel Accomodation

Please, contact Clementson for different rooms rates, extras or longer stays.

The rates hereunder are valid, subject to availability, for bookings made till the 1st of July 2022 and for a minimum stay of 2 nights. After this date, the hotel rates must be checked with Clementson T.O.

### Villa Santa Maria in Foris

Address: Via Giuseppe Pasolini, 61, 48121 Ravenna RA

Rates	FROM (date)	TO (date)	RATE PER ROOM ND PER NIGHT	N.OF ROOMS AND N.OF NIGHTS	TOTAL
<b>Double Superior Room</b> (Single or double use)			€.125,00	n. of rooms: n. of nights:	€:
<b>Double Deluxe Room</b> (Single or double use)			€.145,00	n. of rooms: n. of nights:	€:
<b>Suite</b> (Single or double use)			€.180,00	n. of rooms: n. of nights:	€:
<b>Other</b> .....			€.	n. of rooms: n. of nights:	€:

**Notes:**

Minimum stay of 2 nights. The rate includes breakfast and 10% VAT.

City tax (€1.00 per person per day from 14 years of age) not included in the hotel rate and to be paid at the hotel together with any other extras.

**Total (hotel) €:**



Please, contact Clementson for different rooms rates, extras or longer stays.

The rates hereunder are valid, subject to availability, for bookings made till the 1st of July 2022 and for a minimum stay of 2 nights. After this date, the hotel rates must be checked with Clementson T.O.

## Albergo Cappello\*\*\* *Dimora d'Epoca Palazzo Bracci*

Address: Via IV Novembre, 41, 48100 Ravenna RA

Rates	FROM (date)	TO (date)	RATE PER ROOM AND PER NIGHT	N. OF ROOMS AND N. OF NIGHTS (2 nights minimum)	TOTAL
<b>Double Deluxe Room</b> (Single or double use)			€.165,00	n. of rooms:	€:
				n. of nights:	
<b>Camera Junior Suite</b> (Single or double use)			€.195,00	n. of rooms:	€:
				n. of nights:	
<b>Camera Junior Suite Luxury</b> (Single or double use)			€.218,00	n. of rooms:	€:
				n. of nights:	
<b>Suite</b> (Single or double use)			€.218,00	n. of rooms:	€:
				n. of nights:	
<b>Suite in Dependace</b> (Single or double use)			€.218,00	n. of rooms:	€:
				n. of nights:	

### Notes:

**Total (hotel) €:**

Minimum stay of 2 nights. The rate includes breakfast and 10% VAT.

City tax (€1.00 per person per day from 14 years of age) not included in the hotel rate and to be paid at the hotel together with any other extras.

## Hotel Palazzo Galletti Abbiosi\*\*\*

Address: Via di Roma, 140, 48121 Ravenna RA

Rates	FROM (date)	TO (date)	RATE PER ROOM AND PER NIGHT	N. OF ROOMS AND N. OF NIGHTS (2 nights minimum)	TOTAL
<b>Standard Double Room Letto alla francese</b> (Single use = 1 person)			€.170,00	n. of rooms:	€:
				n. of nights:	
<b>Standard Double Room Letto king size</b> (Single or double use)			€.188,00	n. of rooms:	€:
				n. of nights:	
<b>Double Superior Room Letto king size</b> (Single or double use)			€.230,00	n. of rooms:	€:
				n. of nights:	
<b>Camera Doppia Affrescata</b> (Single or double use)			€.380,00	n. of rooms:	€:
				n. of nights:	
<b>Other</b> .....			€.	n. of rooms:	€:
				n. of nights:	

### Notes:

**Total (hotel) €:**

Minimum stay of 2 nights. The rate includes breakfast and 10% VAT.

City tax (€1.00 per person per day from 14 years of age) not included in the hotel rate and to be paid at the hotel together with any other extras.



Please, contact Clementson for different rooms rates, extras or longer stays.

The rates hereunder are valid, subject to availability, for bookings made till the 1st of July 2022 and for a minimum stay of 2 nights. After this date, the hotel rates must be checked with Clementson T.O.

## Hotel NH Ravenna\*\*\*\*

Address: Piazza Goffredo Mameli, 1, 48100 Ravenna RA

Rates	FROM (date)	TO (date)	RATE PER ROOM AND PER NIGHT	N. OF ROOMS AND N. OF NIGHTS (2 nights minimum)	TOTAL
<b>Standard Double Room</b> (Single use = 1 person)			€.135,00	n. of rooms:	€:
				n. of nights:	
<b>Standard Double Room</b> (Double use = 2 persons)			€.145,00	n. of rooms:	€:
				n. of nights:	
<b>Other</b> .....			€.	n. of rooms:	€:
				n. of nights:	

### Notes:

**Total (hotel) €:** \_\_\_\_\_

Minimum stay of 2 nights. The rate includes breakfast and 10% VAT.

City tax (€3.00 per person per day from 14 years of age) not included in the hotel rate and to be paid at the hotel together with any other extras.

## Hotel Palazzo Bezzi\*\*\*\*S

Address: Via di Roma 45, 48121 Ravenna RA

Rates	FROM (date)	TO (date)	RATE PER ROOM AND PER NIGHT	N. OF ROOMS AND N. OF NIGHTS (2 nights minimum)	TOTAL
<b>Standard Double Room</b> (Single use = 1 person)			€.195,00	n. of rooms:	€:
				n. of nights:	
<b>Standard Double Room</b> (Double use = 2 persons)			€.200,00	n. of rooms:	€:
				n. of nights:	
<b>Double Superior Room</b> (Single use = 1 person)			€.225,00	n. of rooms:	€:
				n. of nights:	
<b>Double Superior Room</b> (Double use = 2 persons)			€.230,00	n. of rooms:	€:
				n. of nights:	
<b>Other</b> .....			€.	n. of rooms:	€:
				n. of nights:	

### Notes:

**Total (hotel) €:** \_\_\_\_\_

Minimum stay of 2 nights. The rate includes breakfast and 10% VAT.

City tax (€3.00 per person per day from 14 years of age) not included in the hotel rate and to be paid at the hotel together with any other extras.





## Private Transfers from/to Bologna or Rimini

Transfer with ncc car and english speaking driver. The driver will meet the guests in the airport arrival hall with a sign or in the lobby of the hotel (for the departure).

### ARRIVAL: TRANSFER FROM BLQ AIRPORT OR RAILWAY STATION OF BOLOGNA TO RAVENNA

<b>Arrival date:</b>	<b>n. of guests:</b>	<b>Car €. 165,00</b> (from 1 up to 3 people*, max 3 pieces of luggage) Supplement on Sunday = € 33,00 Night Supplement = € 33,00 (from 10:00pm to 07:00am)	<b>Total €:</b>
<b>Flight / Train:</b>	<b>n. of guests:</b>	<b>Minivan €. 200,00</b> (up to 6 people* with max 8 pieces of luggage) Supplement on Sunday = € 40,00 Night Supplement = € 40,00 (from 10:00pm to 07:00am)	<b>Total €:</b>

### Trasferimento da hotel in Ravenna a aeroporto di Bologna BLQ o stazione di Bologna

<b>Departure date</b>	<b>n. of guests:</b>	<b>Car €. 165,00</b> (from 1 up to 3 people*, max 3 pieces of luggage) Supplement on Sunday = € 33,00 Night Supplement = € 33,00 (from 10:00pm to 07:00am)	<b>Total €:</b>
<b>Flight / Train:</b>	<b>n. of guests:</b>	<b>Minivan €. 200,00</b> (up to 6 people* with max 8 pieces of luggage) Supplement on Sunday = € 40,00 Night Supplement = € 40,00 (from 10:00pm to 07:00am)	<b>Total €:</b>

### Trasferimento da aeroporto di Rimini RMI o da stazione di Rimini a hotel in Ravenna

<b>Arrival date:</b>	<b>n. of guests:</b>	<b>Car €. 155,00</b> (from 1 up to 3 people*, max 3 pieces of luggage) Supplement on Sunday = € 33,00 Night Supplement = € 33,00 (from 10:00pm to 07:00am)	<b>Total €:</b>
<b>Flight / Train:</b>	<b>n. of guests:</b>	<b>Minivan €.185,00</b> (up to 6 people* with max 8 pieces of luggage) Supplement on Sunday = € 40,00 Night Supplement = € 40,00 (from 10:00pm to 07:00am)	<b>Total €:</b>

### Trasferimento da hotel in Ravenna a aeroporto di Rimini RMI o stazione di Rimini

<b>Departure date</b>	<b>n. of guests:</b>	<b>Car €. 155,00</b> (from 1 up to 3 people*, max 3 pieces of luggage) Supplement on Sunday = € 33,00 Night Supplement = € 33,00 (from 10:00pm to 07:00am)	<b>Total €:</b>
<b>Flight / Train:</b>	<b>n. of guests:</b>	<b>Minivan €.185,00</b> (up to 6 people* with max 8 pieces of luggage) Supplement on Sunday = € 40,00 Night Supplement = € 40,00 (from 10:00pm to 07:00am)	<b>Total €:</b>

\* This is the normal capacity. We will apply the limits of passengers that will be in force at the time of the transfer. Rates include VAT

**Total (Transfers) €:** \_\_\_\_\_



## 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., Castello 5313, 30122 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





## Payment

Before making the payment, please verify the availability of the selected hotel, restaurants/locations and tours, sending an email or a fax with your registration form filled out at Clementson Travel Office by email at [info@clementson.it](mailto:info@clementson.it) or by fax at +39 041 5231203, with the object : 54° Grand Chapitre d'Italia - Ravenna 2022.

Once received the confirmation of your program from Clementson Travel Office, please make the full payment within 3 days.

Any insurance policy covering the trip must be taken out with your own insurer.

Payment must be made exclusively by bank transfer at the following account, specifying the names of the participants:

## Note for frequent participants: please take note of the NEW IBAN.

IT90 C030 6902 1171 0000 0060 490 BIC: BCITITMM  
Beneficiary: CLEMENTSON TRAVEL OFFICE S.R.L.  
Bank account at: Banca Intesa San Paolo - Filiale di Venezia Mercerie (San Marco, 725 30124 Venezia)

All bank charges relating your bank transfer (both the originator's bank charges and those of beneficiary's bank) is assumed by the payer, so that the amount transferred is net of expenses.

**Motive: 54° Grand Chapitre d'Italia - Ravenna 2022+ NAME OF THE PARTICIPANTS.**

## General Terms and Conditions

Registrations will close on August 8th, 2022. If maximum numbers are not attained, Clementson may decide, at its sole discretion, whether or not to accept any further bookings after the deadlines.

All the rates on this form and the annexes will be updated without notice from the organization, for any changes to VAT rates or taxes or finally for the introduction of any new taxes required by law.

In case of full cancellation for the event at any time, the Organization will withhold the Individual registration fee for each participant in addition to any other penalties provided for in the following articles and eventual bank fees for the refund.

In the event of cancellation in penalty, it will always be possible for the renouncer to transfer the reservation to another member/friend/relative ; the change of name is not subject to any extras.

The reservation will be confirmed upon receipt of full payment for the services booked by each participant. It is strongly recommended that all participants take out a travel protection insurance that includes coverage for cancellation due to Covid-19. The insurance can be taken out directly by the participants at the time of booking, through a trusted insurance company.

In case of adverse weather conditions and exceptional events, Clementson could modify the program at its sole discretion.

The restaurants and the locations indicated in the program may be subject to variation due to events or cases of force majeure or for the failure to achieve the required minimum numbers.

## Conditions applicable for restaurants and caterings

No penalty will be applied for any cancellations of lunches and dinners made by the 15th of July 2022 (with the exception of the registration fee as indicated in the general conditions for total cancellations), while

- for those made from the 16th of August to 01 August 2022 a penalty of 30% is established;
- for those made from the 2nd of August to the 13th of August 2022 a penalty of 50% is established,
- for those made from the 14th of August to the 28th of August 2022 a penalty of 80% is established
- for those made from the 29th of August 2022 a penalty of 100% is established.

## Information to the Guests

For each information, in case you need a longer stay, different types of room, or for any additional service, please contact Clementson Travel Office in Venice at [info@clementson.it](mailto:info@clementson.it) or at the fax number +39 041 5231203, and mention in the object "54° Grand Chapitre d'Italia - Ravenna 2022".



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

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

By signing this agreement I, the undersigned, accept the above conditions and I expressly authorize the taking of one or more photographs (taking, editing, recording, scanning) representing me.

Reproduction, dissemination and publication, by any means and on any medium (paper, electronic, ...), of one or more photographs representing me in the contexts strictly stated: o Publication on-line on the website of the Chaîne des Rôtisseurs or the social networks of this association, o Illustration of press articles, o Any external communication (brochures, presentation, ...) and internal (newsletter, e-News, ...) related to the Chaîne des Rôtisseurs. This authorization is given without limitation in time. It is acknowledged that everyone has an exclusive right to his/her image and the use that is made of it.

Also, I note that in the absence of agreement on my part within the framework of this authorization, my image cannot be the object of any editing, use or circulation.

Following acceptance of my participation, I acknowledge the conditions related to my participation, namely:

- the confirmation of the admissibility of my image for the dissemination by Clementson Travel Office and the Chaîne des Rôtisseurs;
- the cancellation and refund procedure as confirmed in the Registration Form.

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

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

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

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

Signature by each participant is required

Date \_\_\_\_/\_\_\_\_/\_\_\_\_





### Excursions Terms and Conditions

The reservation will be reconfirmed upon receipt of full payment for the services booked by each participant. For several excursions there is a minimum number of persons required, and sometimes a maximum number, of participants.

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; in this case the organization will provide alternative proposals or a full reimbursement of the excursions booked through us.

The cancellation fee for all tours is:

- 50% for cancellation received between the 9th of August and the 14th of August 2022.
- 80% for cancellation received between the 15th of August and the 22th of August 2022.
- 100% from August 8th, 2022.

Tour schedules may vary depending on the division into groups per language.

If necessary, tours could be directed by a guide speaking two languages (with bilingualism).

### 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 Villa Santa Maria in Foris:

- Free cancellation up to 7 days before arrival;
- For cancellations/reductions of stay or no-shows from 6 days before arrival a penalty of 100% is established;

#### Cancellation policy for Albergo Cappello:

- Free cancellation up to 30 days before arrival;
- For cancellations/reductions of stay made up to 8 days before arrival a penalty of 80% is established
- For cancellations/reductions of stay or no-shows from 7 days before arrival a penalty of 100% is established;

#### Cancellation policy for Hotel Galletti Abbiosi:

- Free cancellation up to 21 days before arrival;
- For cancellations/reductions of stay made up to 8 days before arrival a penalty corresponding to the cost of the first night is established;
- For cancellations/reductions of stay or no-shows from 7 days before arrival a penalty of 100% is established;

#### Cancellation policy for NH Ravenna hotel :

- Free cancellation up to 30 days before arrival;
- For cancellations/reductions of stay made up to 20 days before arrival a penalty of 30% is established;
- For cancellations/reductions of stay or no-shows made between 19 and 9 days before arrival a penalty of 80% is established;
- For cancellations/reductions of stay or no-shows from 8 days before arrival a penalty of 100% is established;

#### Cancellation policy for NH Ravenna hotel :

- Free cancellation up to 21 days before arrival;
- For cancellations/reductions of stay made up to 15

days before arrival a penalty of 80% is established;

- For cancellations/reductions of stay or no-shows from 14 days before arrival a penalty of 100% is established;

Hotel "early booking rates" will be valid for bookings received up to July, 1 2022; after this date for any further request our office will apply individual tariffs for each case based on hotel availability; this means we cannot guarantee contracted rates and availability after July, 1 2022.

The rates given are valid for stays of 2 consecutive nights. Any request for different dates, room types and stays will be quoted separately from our office upon receipt of such requests.

All prices include VAT. The room rate includes breakfast at the hotel and the 10% VAT.

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

Prices do NOT include the City tax payable by all guest at check-out.

### Information to the Guests

For each information, in case you need a longer stay, different types of room, or for any additional service, please contact Clementson Travel Office in Venice at [info@clementson.it](mailto:info@clementson.it) or at the fax number +39 041 5231203, and mention in the object "54° Grand Chapitre d'Italia - Ravenna 2022".



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

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- the cancellation and refund procedure as confirmed in the Registration Form.

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

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

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

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

Signature by each participant is required

Date \_\_\_\_/\_\_\_\_/\_\_\_\_





# Schedule

click on the title to go to the event page



**Thursday 15**  
September

Transfer for dinner at *Terrazza Bartolini* restaurant including 1 hr stop for a guided visit of the *Basilica di Sant'Apollinare in Classe*



**Friday 16**  
September

Morning guided tour: *Paleocristian Basilics, Dante's Tomb and the Centre of Ravenna + Lunch at Restaurant Osteria Del Tempo Perso*

Afternoon guided tour: *The Domus dei tappeti di pietra, the Battistero Neoniano and the Cappella Arcivescovile*

Option 1: **Dinner at Alexander Restaurant**

Option 2: **Dinner at Corte Cabiria Restaurant**



**Saturday 17**  
September

**Induction Ceremony at Teatro Alighieri**

**Lunch at Ca' de Ven Restaurant**

**Aperitif & Gala Dinner at Loggetta Lombardesca**



**Sunday 18**  
September

**Wines and Oil Tasting + Lunch at Podere La Berta – Brisighella**

