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# CASA DI LANGA

PIEMONTE

## Casa di Langa's Truffle Concierge in Italy shares the Ultimate Guide to Piedmont's Gastronomy Experiences



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**Piedmont, Italy (May 19, 2025):** As travelers across the world visit Italy's major cities in 2025 for the Jubilee year, Casa di Langa, a sustainable luxury retreat nestled in the rolling hills of northern Italy, invites visitors to travel off the tourist trail to explore the gastronomy scene in the Piedmont region. Here on the doorstep of Le Langhe, a UNESCO World Heritage site home to some of the finest wines and the highest quality of white truffles in the world, the art of the truffle is elevated to an experience of pure indulgence. The Truffle Concierge at the five-star Casa di Langa curates culinary adventures for guests across the region. Below is a curated guide for travelers, including hands-on cooking classes, truffle hunting excursions with expert guides and their Lagotto dogs, and intimate wine tastings at the on-site Wine Academy, providing guests with an authentic taste of Piedmont's traditions.

At Casa di Langa, guests can engage in a variety of experiences. Piemontese cooking and Pasta cooking classes are offered daily, Monday through Friday. At the property's Wine Academy, sommeliers will guide you through a variety of Langhe wine tastings that will connect you with the territory. Offerings include 'The Langhe' (a general region overview), 'The Ba&Ba' (Barolo and Barbaresco), and 'The Best of the Best' (high-end exclusive wines). In the garden, tours include a once-weekly visit with the head gardener focusing on biodiversity, permaculture, and cultivation methods, as well as a short five-day-a-week presentation on sustainability. At the hotel's sister wineries, Vietti and Enrico Serafino, tours and tastings are available to hotel guests based on availability and should be booked in advance.

### **Truffle Concierge 360° Experience**

The Truffle Concierge serves as an insider guide to procure truffles from local vendors in the region and to navigate the world-renowned Alba White Truffle Festival—the annual celebration of Italian gastronomic excellence from October to December. Casa di Langa guests can join a masterclass hosted by the festival with well-known chefs as part of a VIP package, which includes a tasting of white truffles. For eight weeks, this coveted event transforms Alba and the surrounding Langhe, Roero, and Monferrato landscapes into a mecca of haute cuisine, where the elusive white truffles take center stage in one of Italy's most prestigious culinary showcases.

For those who crave a more immersive adventure, Casa di Langa offers truffle hunting excursions right on its estate. Led by expert Trifolao and their highly trained Lagotto Romagnolo dogs, guests venture into hidden forest paths, following the intoxicating scent of truffles buried beneath the earth. Should they uncover one of these coveted culinary gems, the Truffle Concierge ensures a seamless journey from soil to table, whether through certified procurement and shipping, a perfectly paired wine tasting, or an unforgettable truffle menu crafted by the chef at its Fàula Ristorante. For those eager to master the art of truffle-infused cuisine, hands-on cooking classes showcase the richness of Piedmontese tradition, utilizing produce from the hotel's own vegetable garden and greenhouse—an exquisite homage to the region's zero-kilometer, farm-to-table philosophy. Lessons in cleaning, properly storing and how to pair truffles can also be taken.

**Fàula Ristorante:** Led by Chef Daniel Zeilinga, Fàula Ristorante presents a menu rooted in traditional Piedmontese cuisine, utilizing seasonal, local ingredients sourced from the property's own vegetable gardens and local purveyors. Fine dining dinner menus are available daily as well as a tasting menu. On the weekends, a family-style lunch menu is served. Each dish tells a story—one of passion, care, and deep respect for raw ingredients.

At the end of a day of adventure, guests of Casa di Langa can enjoy Lelòse Spa. The hotel's spa is an ecological wellness center offering rejuvenating treatments using sustainable practices and natural ingredients from Comfort Zone and INSÍUM, both eco-conscious Italian brands. The spa boasts a private wellness area with a Jacuzzi, Finnish sauna, bucket shower, and relaxation space, complemented by an innovative fitness center and a heated infinity pool overlooking the picturesque Piedmont hills. New for 2025 is an open-air gym in the forest as well as bocce and ping pong for people to enjoy.

Rates at Casa di Langa for the summer 2025 season begin at 595€. For more information, visit [www.casadilanga.com](http://www.casadilanga.com).

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### **About Casa di Langa:**

Casa di Langa is a sustainable luxury hotel in the heart of northern Italy's Piedmont region and a proud member of Beyond Green. This five-star property, which opened in June 2021, sits on the doorstep of Le Langhe, a UNESCO World Heritage site, and is home to some of the finest wines and the highest quality of white truffles in the world. Overlooking 42 hectares (over 100 acres) of working vineyards and rolling hills, the 39-room eco-conscious hotel combines traditional Piedmontese design with sustainable practices thoughtfully threaded throughout the guest experience. At Fàula Ristorante, led by Chef Daniel Zelinga,

guests can enjoy the finest expression of regional cuisine that blends an artisanal approach through a modern lens. At Sori Cocktail Bar, guests can indulge in wines from around the world and neighboring vineyards, including rare bottles from its sister wineries, Vietti and Enrico Serafino. Cooking classes, truffle hunting, and art tours are among the many immersive guest experiences available at the property throughout the year.

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