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Nestled in the Alta Badia Valley, the village of San Cassiano (1537m) boasts one of Italy's finest hotels The Rosa Alpina. At the heart of the village, the foundations of the Hotel were laid in 1850 by the Pizzinini family who still own and run it now. The Rosa Alpina, who joined the Relais & Châteaux family in 2000, is currently managed by the delightful Hugo and Ursula Pizzinini.



The hotel is totally unique with a charming atmosphere, built in traditional Alpine style and surrounded on all sides by grand Dolomite peaks. The Rosa Alpina is effortlessly chic yet cozy and welcoming with roaring fires and smiley staff that are always on hand to answer your every whim without ever intruding. The spacious rooms are luxurious with individual elegant touches everywhere you turn.



It's no wonder that the Rosa Alpina is a favorite with Prince Albert of Monaco, George Clooney and Flavio Briatore. Not only does the region offer some of the world's finest skiing and hiking it is also home to the flagship Daniela Steiner Spa making it the perfect place to relax and unwind. The Spa is situated in the basement of the hotel along side the gym, pool, conservatory style relaxation room, sauna and steam room. Whether you're indulging in relaxation, anti-ageing, beautifying or one of the unique treatments that incorporates locally grown ingredients such as arnica you'll feel nothing but pampered.

The Rosa Alpina is every food lover's dream and in 2006 the St.Hubertus restaurant won it's second Michelin Star and a Relais Gourmand award in 2007. Head Chef Norbert Niederkofler's mouthwatering food reflects local traditions that have been enhanced by his vast culinary skills gained during his travels. Whether it's local lamb from the valley or pumpkin crème brulee every sumptuous course will be perfectly complimented by hand picked wines from the hotel's extensive cellar and a night at the chef's table will leave you in a gastronomic stupor. The Wine Bar & Grill is of an equally high standard and the traditionally oven baked pizza's are exquisite. If you can bare to leave the Rosa Alpina there is a cluster of Michelin starred restaurants in the area to further titillate your taste buds.

The Rosa Alpina and surrounding village of San Cassiano are very sophisticated with the emphasis very much on relaxation and excellent food...the après ski here is spa treatments and Michelin starred restaurants...not rowdy bars. For those who are looking for a more quirky or romantic element to their stay,

the Rosa Alpina owns its own traditional mountain hut. The hotel can drive you to the mountain hut where hotel staff will serve you your own private dinner prepared by one of the hotel's chef's while you relax next to the log fire. Perfect for an anniversary or any number of celebrations, the Rosa Alpina's mountain hut is truly magical and Tom Cruise and Katie Holmes, who recently visited, absolutely loved it.

The Village of San Cassiano draws cultural influence from both Italy and Austria and the local residents still speak their own language of Ladino. Only 16 miles from the hotel is Cortina where the glamour continues and is the perfect place to indulge in a spot of shopping and an aperitif amongst the rich and famous. You have a number of options when traveling to the Rosa Alpina, Innsbruck is roughly 2 hours away and Venice is about 2 and a half hours, renting a car is simple or the hotel would be more than happy to organize transfers for you by car or helicopter.

The Rosa Alpina really is the gem of the Dolomites personifying luxury in every aspect. Hugo and Ursula Pizzinini are wonderful hosts and you will leave the hotel feeling like you've been to stay with friends and planning when you can next return.

For further information and reservations please contact the Rosa Alpina on 0039 0471 849500 or email info@rosalpina.it or visit www.rosalpina.it
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