



L'ANDANA
TENUTA LA BADIOLA

L'ANDANA, TENUTA LA BADIOLA
LOCALITA BADIOLA
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GROSSETO-ITALY

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AN INN IN TUSCANY

Opened on May 20th 2004

"L'Andana is the reflection of the Maremma region: unique, authentic, and generous."

Alain Ducasse

In spring 2004, Alain Ducasse chose to crystallise his passion for Italy and make his Tuscan dream come real by opening a new inn with Mediterranean accents.

L'Andana has taken shape in the vast, **500 hectare Tenuta La Badiola** estate dedicated to wine and wine-making. **Alain Ducasse**, **Vittorio Moretti** (from the Terra Moretti Group) and **Martino de Rosa** (from the Wiish Group) have chosen to bring this luxurious residence back to life in the heart of the Maremma region between Rome and Florence, an untouched, wild landscape filled with the all of the aromas of the Mediterranean maquis.

Prestigious vintners, Vittorio Moretti and Martino de Rosa are also two well-known names in Italy for having brought the Franciacorta wine-producing region and its Bellavista and Contadi Castaldi wines to worldwide attention.

Formerly the Duke of Tuscany's hunting lodge, L'Andana is a refined guest house in the silence and peace so specific to country palazzi. The stately villa and fattoria, housing the **33 rooms**, are situated at the foot of green hills covered in olive orchards. All the rooms have been tastefully decorated different styles by two talented Italian architects, Ettore Mocchetti and Stefano Dorata. They offer visitors the ultimate in refinement and comfort, as well as a magnificent view of the Tuscan countryside.

The Maremma region is a land of gastronomic tradition, which L'Andana faithfully perpetuates thanks to the Chef **Christophe Martin**, formerly at the Louis XV in Monaco. In the gardens, a sturdy barn houses **La Trattoria Toscana**, a restaurant featuring a menu of traditional Tuscan cuisine: demanding, yet simple and authentic. It relies on the purity and balance of the ingredients, and gives the ultimate refinement of subtle conjugations that only local produce can offer-the fruit, vegetables and aromatic herbs, as well as the olive oil and wines are grown and bottled on the estate itself. The wine list, drawn up by Gérard Margeon, the Alain Ducasse Group's sommelier, includes the best nectars in the Italian wine palette.

The **Maremma** region offers a unique natural environment-9,000 hectares of land containing natural parks and protected oases with exceptional fauna and flora. On top of this may be added the immensely rich historical, artistic and architectural heritage. After a well-spent day of exploring the region and all it has to offer, guests may relax beside the pool and bathe in the exquisite silence.

This is life at L'Andana-welcoming and serene, where good living is combined with elegance.

"The job of innkeeper demands an extremely subtle know-how, being able to organise the coming together of history and mood." A passionate contemporary innkeeper, Alain Ducasse has never stopped developing this profession, from the Bastide de Moustiers in the Provençal Alps in 1995, to becoming the head of Châteaux & Hôtels de France, to opening the Hostellerie de l'Abbaye of La Celle in 1999. With L'Andana, Alain Ducasse has made certain that each country inn remains unique, with its own history, accents and aromas. Each has kept the memory of an era where time was taken to discover and gather together, while at the same time being adapted to the needs of contemporary travellers.

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Rooms off season from € 320

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PICTURES AVAILABLE UPON REQUEST