

Lucca & Tuscany

52^o CHAÎNE DES RÔTISSEURS
GRAND CHAPITRE d'Italie
Lucca - April 2-3-4-5th 2020



Lucca: city of culture, arts and crafts

We will celebrate our annual Big Party by paying tribute to two geniuses: **Leonardo da Vinci and Giacomo Puccini**

Dear Confrères and Consoeurs, dear Friends, we are infinitely grateful to the Friends of Lucca who give us the great joy of being together again in an extraordinary place. A wonderful city, with a millenary history: originally born as a Ligurian settlement, then Etruscan in the 5th century B.C, later a Roman city, then a Longobard Duchy, then passed under the Franks; constituted as a free Municipality since 1119, it remained capital of an autonomous State for over seven centuries, as evidenced by its mighty still intact walls, 12 meters high and over 4 kilometers long.

Its reputation of extreme openness and hospitality was due also to the industrious international mercantile activities, and for having been a stage for the pilgrims of the Via Francigena, which united the cities of northern Europe with Rome.

With a city of such glorious history, we can only admire and pay tribute to the character and sensitivity of its inhabitants, tangible even through the impeccable organization of our meeting by the members of the Bailliage of Lucca and by our confidential agency, Clementson T.O. represented by Enrico and Monica Spalazzi together with their staff. Not to forget the creativity and originality of the exceptional centuries-old cuisine of this city, which ranges from the Tordelli to the Matuffi to the Buccellato, to name just a few specialties among the many.

We will meet us in Lucca, an extraordinary place; the moment of the meeting will also be extraordinary, being 500 years after the disappearance of a universal genius like Leonardo da Vinci. His immense talent covers practically all human knowledge, including culinary art, as reported by

Leonardo himself in a famous letter of 1482, in which he states: "I have no rival in building bridges, fortifications and catapults, and also other secret tools that I don't dare to describe on this page. My painting and my sculpture compare with those of any other artist. I excel in formulating riddles and inventing knots. And I make cakes that have no equal".

Leonardo's exceptional inventions for cooking are known. For lack of space and for my professional deformation as a doctor, I would like here to add only a nod to two of the many Leonardesque contributions of particular interest to the Rôtisseurs of the Chaîne.

The first is the scientific approach to nutrition. Leonardo, with a suggestive image, compares the nourishment to the wax of a candle and the life to the light of the candle deriving from the consumption of wax, that represents



G. Modiano e. C. - Milano 1158

the nourishment, in a cycle of continuous daily rebirth of our organism, thus first discovering the law of energy metabolism. The second contribution is contained in a poem, where Leonardo describes a diet that is all balanced and harmonious according to the Renaissance conception: limiting ourselves to some extracts from the Leonardesque rhymes in modern Italian, the poem tells us that, if you want to stay healthy, you should eat light foods, chew well and eat cooked and simple food. The wine must be at room temperature, consumed in small quantities but drunk often, not between meals or on an empty stomach. Precautions that we doctors still recommend today! But from the town of Vinci, let me return to the city of Lucca, where we find another illustrious spirit, passionate of culinary art, the great opera composer Giacomo Puccini, born in Lucca in 1858. I will limit myself to one story. As known, Puccini found a haven of

tranquility for his immortal musical creations in Torre del Lago, a few kilometers from the capital of the Lucchesia: together with some friends he founded a Club called La Bohème, with a statute that jokingly included rules, some of which would not be displeased at all in our convivial evenings:
 Art.1 The members of the La Bohème Club, faithful interpreters of the spirit in which the Club was founded, swear to drink well and eat better.
 ... Art.7 Silence is prohibited.
 ... Art.8 Wisdom is not even admitted as an exception.
 To make Lucca the ideal city of the Chaîne, only a historical reference to our founder, King Louis IX, would seem to be missing. But this was also found in this amazing city, where in 1836, when it was the Duchy of Lucca, a knightly order, the Order of St. Ludovico, was established, entitled precisely to Louis IX of France, still in use today. In conclusion, in Lucca we will find ourselves immersed in a

blaze of cultural, civil, moral, artistic progress, where the values of Saint Louis and our Chaîne, justice, peace, balance, integrity, the promotion of the arts and crafts have found and find exemplary implementation.

*Roberto Zanghi
 Bailli Délégué d'Italie
 Conseiller Magistral, Paris*



*“Give us four days of your time and we will supply you with **history, myths, territorial excellences, food and wine at the highest level!** You will experience the passion of the culture of knowledge and flavors in an extraordinary fusion!”*

The city of Lucca will be the protagonist of the 52th International Grand Chapitre of Italy, from the 2nd to the 5th of April 2020. Lucca has been designated for this role, being rich in cultural and enogastronomic traditions and, at the same time, a city singularly magical for its link to the Via Francigena, from which the regional Tuscan Bailliage that I preside over, takes its name.

In fact, the Via Francigena was, at the time, one of the most important communication routes in Europe. For Lucca it was the trade route par excellence, in a period of exceptional commercial and manufacturing development.

In addition, 2020 will be the year in which the celebrations of the 500th anniversary of the death of Leonardo da Vinci - the genius who, with his inventions for the textile machinery of wool and above all the mechanical winding of the

silk spool, marked the relaunch of the economic destiny of the city of Lucca - will end. This is why we will start the celebrations with a visit of Palazzo Mansi, where we will visit the fabric processing workshop with antique looms, and we will conclude the meeting with greetings in the Medici Villa of Artimino, where Leonardo's original spit is!

Our palate will be satisfied by the chefs and cooks of the best kitchens in the city and by one of the oldest families of restaurateurs in Lucca that belongs to our Confrère Giuliano Pacini. Wines from the best local wineries will be able to express the best in accompaniment with the dishes of the culinary tradition of Lucca, rich in preparations based on starchy foods, legumes, fine farmed meats and game, vegetables and spices at zero km, aromatic cheeses and pecorino cheeses and all kinds of sausages.

Since ancient times, the city of Lucca has been an important cultural and commercial hub. Some of his architectural jewels are an international cultural destination, such as the Cathedral of San Martino, with its funeral monument dedicated to Ilaria del Carretto, the monumental complex of San Francesco, the Guinigi Tower, the Clock Tower, the Basilica of San Frediano, the Church of San Michele in Foro, the Church of Santa Maria Forisportam, the forgotten treasure of the Church of San Romano with the famous portrait of the Spouses Arnolfini - Jan Van Eyck.

In the mid-1400s, at the same time as the inventions of Leonardo da Vinci's textile machines, Lucca had a forerunner industrial development in the textile sector and the city was greatly enriched with the processing of silk, together with the trade in precious stones and the currency exchange activ-



ity, with branches all over Europe. From this wealth came the famous Renaissance villas of the Lucchese merchants, who became patricians. The high quality of the silk and woolen fabrics of Lucca was linked to the fineness of the material and the beauty of the decorations created by very talented artisans. All the royal courts of the world vied for the silk of Lucca. The houses began to take the form of tower-houses (as happened to other Tuscan cities in the same period) of which today remains the scenographic example of the Guinigi Tower. In the Middle Ages the city grew considerably thanks to the presence of the venerated relic of the Holy Face (Volto Santo) which represents the crucified Christ, still preserved in the Cathedral of San Martino. The presence of this sacred artifact made Lucca a fundamental stop for pilgrims on their way from Rome to Canterbury on the ancient Via Francigena. Modern bankers and almost monopolists in the silk trade, the inhabitants of Lucca became so wealthy as to be able to lend their money to half of Europe, including

many crowned heads of the time, becoming even the “merchants of the Pope”. The city succeeded in regaining fame throughout Europe. A very important character of this period was Paolo Guinigi, Lord of Lucca in 1400, enlightened and responsible ruler. At that time Guinigi was one of the richest men in the known world. In 1800 two women played a fundamental role in the city: Elisa Bonaparte, Napoleon’s sister, and Maria Luisa di Borbone, daughter of the king of Spain. Napoleon named Felice Baciocchi, husband of Elisa Bonaparte, as regent of Lucca. The latter brought together a sumptuous and refined court at Palazzo Ducale, inspired by the imperial court of Paris. In the middle of the 19th century, Lucca was fortunate to be the birthplace of Giacomo Puccini, one of the greatest composers of opera of all times. Lyric operas such as La Bohème, Tosca, Manon Lescaut, Turandot etc. are known and loved all over the world. In the ‘900 the city infrastructures grow and companies of agro-food and textile production affirmed be-

sides paper production factories. Lucca, loved and respected by all the nations of the world, was deliberately spared from the bombings of the Second World War. There would be nothing else to add except: *“Give us four days of your time and we will supply you with history, myths, territorial excellences, food and wine at the highest level! You will experience the passion of the culture of knowledge and flavors in an extraordinary fusion!”.*

*Giovanna Elettra Livreri
 Bailli del Bailliage
 Toscana Francigena*





Tuscany & Lucca

Tuscany is known for its landscapes, history, artistic legacy, and its influence on high culture. It is regarded as the birthplace of the Italian Renaissance and has been home to many figures who influenced the history of art and science: just to mention a few, the undisputed genius of **Leonardo da Vinci** (Anchiano, April 15th 1452 – Amboise, May 2nd 1519) and the composer of operas **Giacomo Puccini** (Lucca, December 22nd 1858 – Bruxelles, November 29th 1924).

Tuscany produces important wines, including Chianti, Vino Nobile di Montepulciano, Morellino di Scansano and Brunello di Montalcino

With its superb *cucina contadina* (peasant cuisine), the Tuscan experience is perfectly in symbiosis with the land. Each part of the Tuscany region has its own unique personality.

Lucca is the region's only city-state to have preserved its independence until 1847. Tourists can see a manifestation of just how jealously Lucca guarded its independence immediately upon arrival. But Lucca's unique historic circumstances made it into a majestic fortified island, home to a kaleidoscope of all the best things in Tuscany.

Lucca is a main Italian city that is also famous outside of its national borders especially for its intact city

walls of the XV-XVII century that have a perimeter of 4,223 meters around the historical centre of the city; the same circle was transformed into a pedestrian promenade during the second half of the nineteenth century. These walls are the best preserved in Europe since they were never used for defensive purposes in past centuries (It should be noted that until the first '90s of the 1800s, the walls were used as a proper ring road, including heavy traffic, around the city because of the considerable size of the road. These are the only example of walls with this size and use in the world). Consequently, the original form of the historical city centre remained almost intact and it was able to include a variety of valuable buildings such as the numerous medieval churches with their great architectural richness, towers and belfries as well as monumental Renaissance palaces with their remarkable linear style.

Weaving your way through the centuries and styles, you'll discover Lucca's true treasures, named the "city of 100 churches" for its incredible collection of houses of worship, beginning with the Cathedral of Saint Martin (Duomo di San Martino), where the Romanesque-Pisan façade is filled with mysterious and obscure symbols, resembling a beautiful labyrinth. In the Cathedral you'll find the Volto Santo and the amazing





tomb of Ilaria del Carretto sculpted by Jacopo della Quercia. Wandering through the streets, you'll come upon the lovely, clean façade of the Basilica of San Frediano, and further the square and church of San Michele. But as you move through Lucca, you'll discover much more than just churches. At the top of a tower (the Guinigi is its name) you'll be wowed by a garden packed with trees.

Getting lost is impossible, really, but great fun in the tight via Fillungo, where you'll find the city's chicest shops; or in the rooms of the Ducal Palace in Piazza Napoleone (one of the last remaining testaments to the Principality of Lucca's existence); or, adventuring outside the walls, in the lovely neighborhood of Liberty villas that surrounds the city center.

The city also boasts beautiful urban spaces. The most famous is that of the Amphitheatre square, created by Lorenzo Nottolini on the ruins of the roman amphitheatre. This square is architecturally unique.

Other picturesque squares include Piazza San Michele, the historic heart of the city and piazza San Martino, the religious centre where the famous Cathedral of San Martino stands.

Elisa Baciocchi ordered piazza Napoleone when she was ruler and was created by demolishing old medieval buildings including a church. The square with its structure, trees, surrounding streets encircling the square, the central monument, all in symmetry with the Ducal Palace, (currently the offices of the Provincial Government) is an example of early nineteenth century neoclassical town planning. Piazza del Giglio is adjacent to this square and is overlooked by the Theatre with the same name (Teatro del Giglio), which is a traditional

theatre. Perhaps due to the fact that its packed medieval center is still nearly all intact, Lucca has become a genuinely fantastical setting. Throughout the city streets every October, Lucca Comics & Games takes place – it's a festival that turns the old walls and narrow streets into a full-color carnival outside the usual Carnival season in. You'll witness an "invasion" of aliens, mutants, cartoon characters, medieval knights. The typical dishes of Lucca and in general the cuisine of the Lucca area contain a wide variety of aromas and flavors, thanks also to the fortunate geographical position of the area, in perfect balance between sea and hills. They are composed of genuine, simple and tasty dishes that followed the seasonality, and as for all rural traditions, based on the principle of re-use of food.

Among the most famous dishes: the Garfagnana Minestra di Farro (a simple but substantial recipe, which contains borlotti beans, spelled, peeled tomatoes and onions to which are added various smells and spices), the Zuppa alla frantoiana (a more elaborate soup with borlotti beans, cabbage, chard, potatoes, zucchini, leek, black cabbage, fennel, borage and pumpkin and that is generally accompanied by stale or roasted bread), the Garmugia (a typically spring dish dating back to

1600, of noble origins, for its substantial composition of vegetables embellished with bacon and meat), Tordelli (stuffed crescent-shaped pasta and squashed edges with a fork), the Matuffi (a layered dish of yellow corn polenta, meat sauce, mushrooms and parmesan), the Rovelline lucchesi (generally beef, initially fried in breadcrumbs and egg, and then sautéed in a pan with tomato and capers, accompanied by vegetables) and the potatoes bread.

A motion to include Lucca's historical centre in UNESCO's World Heritage List was recently made

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Tour 1
Guided Visit of Palazzo Mansi National Museum

Mansi Palace, a real Museum-Residence, is a remarkable example of a Luccan merchant's mansion. Transformed at the end of the seventeenth century by the Mansi family, who owned it, into a "representative building" set up according to the prevailing Baroque style, it is today an important example of a "museum in the museum". In the rooms of this typical Lucchese residence, which preserves most of the original furnishings and a precious cycle of tapestries of Brussels manufacture, you will find the Pinacoteca containing paintings of Italian schools, but not only, from the XVI to the XVIII century. On the second floor there are the sections dedicated to the nineteenth and twentieth centuries and, in the rooms that housed the kitchens of the building, is located the Maria Niemack rustic weaving workshop, which exhibits frames and tools from the nineteenth to the twentieth century.

The Palace contains the centuries-old history of the family of the same name which, starting from

the 16th century, was able to diversify its interests, combining traditional agricultural and land-based activities with commercial initiatives, considerably increasing its economic fortune and social prestige. Of late-sixteenth-century layout, the result of the connection of pre-existing tower houses, the palace was purchased in 1616 by Ascanio Mansi. During the renovation commissioned by Raffaello Mansi to the Lucchese architect Raffaello Mazzanti and carried out between 1686 and 1691, the tower houses were combined and the interiors of the noble floor were restored in a sumptuous Baroque style, with frescoes that exalt or in various ways they allude to the glory of the family. Other restoration and modernization interventions were carried out by Luigi Mansi in the eighteenth century. The palace was sold to the state in 1965 and was opened as a national museum in 1977. The Maria Niemack rustic weaving workshop is located in the rooms that housed the kitchens of the building. This



Thursday April 2nd
 5:00 PM - **Tour 1**



Guided Visit of Palazzo Mansi National Museum.
Dress-code: casual

- Guests will meet our guides/ assistants in their hotel (among those suggested by us).
- Transfer from hotel Celide to the nearest city access by bus.
 - Walk from hotel Alla Corte degli Angeli and Hotel Palazzo Dipinto to the Museum.
 - At the end of the tour guides will escort guests directly to the bus to reach the Butterfly restaurant for the dinner.
 - Independent return to the hotels for guests not joining the dinner.





section of the museum, normally operational two days a month, will be open to us out of date.

The section displays frames and tools from the nineteenth and twentieth century recovered in the territory and a sample of the various types of fabric, trimmings and chevron made with these instruments. The textile laboratory takes its name from Maria Niemack (Milan 1892-Lucca 1975),

born in Milan in 1892 but always lived in Lucca, which has the merit of having recovered and enhanced the ancient technique of rustic weaving, giving life in 1950 to an artisan company called Tessiture Rustiche di Lucchesia. Maria Niemack gathered frames and various instruments recovered in the territory with the intention of reproducing fabrics in silk, hemp, linen and wool; at his death, in 1975,

the laboratory was donated by his will to the National Museum of Palazzo Mansi.

Today the textile laboratory of Maria Niemack can be visited thanks to the members of the cultural and voluntary association "Tessiture Lucchesi", created for the recovery of the artisan and artistic practice of hand weaving and the spread of knowledge of rustic fabrics from Lucca.





Dinner at **Butterfly** restaurant – One Michelin Star

The Butterfly restaurant was born in December 1997 by Mariella Palatresi, maître d 'room and sommelier, and **Chef Fabrizio Girasoli** passion for cooking

The Butterfly restaurant was born in December 1997 by Mariella Palatresi, maître d 'room and sommelier, and **Chef Fabrizio Girasoli** passion for cooking.

The name of the restaurant is in honor of Madama Butterfly, a Giacomo Puccini's opera, to which the restaurant owners are very attached. From that December 1997 the restaurant has grown and has renovated in the cooking and in the environment.

In 2002 Mariella and Fabrizio realized their dream with a new property location, made in a park of 5.000 square meters with a beautiful restored farmhouse divided into smaller rooms, respecting the original structure, which allows dining in peace and privacy.

The restaurant is furnished in a rustic-elegant style, with original terracotta floors, silk curtains and 1930s armchairs. The ceilings, with wooden beams and terracotta tiles, contrast with the modernity of Murano glass lamps. In the inner rooms we find paintings and posters that refer to the work of Giacomo Puccini. The restaurant is surrounded by a well-kept garden with a fountain that in summer turns into a delightful terrace where you can dine under the stars. The restaurant also has a beautiful and elegant glass veranda overlooking the park.

In 2008, Michelin Guide awarded Mariella and Fabrizio passion with the Star. The restaurant cuisine is creative, but linked to the territory; it often offers flavors and

textures in surprising forms. Fabrizio prefers low cooking temperatures. A continuous search for the best raw material and the care of small niches of special local products allow them to offer guests dishes full of flavors, where taste is not masked. Fabrizio in fact prefers low cooking temperatures to preserve the flavors. Every dish is full of details, even the presentation is of paramount importance, because a dinner at the Butterfly is an evening to remember. Bread is all homemade at Butterfly and it is a true triumph of gluttony. The desserts are all handled by Mariella and they represent one of the flagship products of the restaurant.

At Butterfly restaurant you will surely live a unique experience!



Thursday April 2nd

7:45 PM

Dinner at Butterfly restaurant
One Michelin Star

Address: Via Statale 12, 192
55012 Marlia LU

At 7:15 PM transfer by minibus to the restaurant. return at the end.

Dress-code: elegant with ribbons





Walking Tour of **Lucca City Center**

The tour will include the visit of the **Basilica of San Frediano** (including the internal), **Piazza dell'Anfiteatro**, **Torre Guinigi** (external visit), **Torre delle Ore** (external visit), **Cathedral of San Martino** (including the internal)

The **Basilica of San Frediano** is a Romanesque church in Lucca. Frigidianus (Frediano) was an Irish bishop of Lucca in the first half of the 6th century. He had a church built on this spot, dedicated to St. Vincent, a martyr from Zaragoza, Spain. When Frigidianus was buried in this church, the church was renamed Ss. Frediano and Vincenzo. Soon afterwards, a community of Augustinian canons was growing around this church. In the Longobard era, the church and the canon house were enlarged. In 1104, this order was recognized by Pope Paschal II. The prior of St. Frediano was later accorded a rank equal in dignity to that of a bishop.

The church acquired its present appearance of a typical Roman basilica during the period 1112-1147. In the 13th-14th centuries the striking façade was decorated with a huge golden 13th Century mosaic representing The Ascension of Christ the Saviour with the apos-

tles below. Berlinghiero Berlinghieri designed it in a Byzantine/medieval style.

Several chapels of the nobility were added in the 14th-16th centuries. These are lavishly decorated with paintings. **Piazza dell'Anfiteatro** is a public square in the northeast quadrant of walled center of Lucca. The Piazza follows the elliptical shape of the former Roman amphitheater of the 2nd century and is today the center of city life and the very symbol of Lucca, enclosed in an embrace of medieval houses. The square is now occupied by numerous outdoor cafés and can be reached through four doors located at the four vertices of the ellipse. The ring of buildings surrounding the square, follows the elliptical shape of the former second century Roman Amphitheater of Lucca. The square can be reached through four gateways located at the four vertices of the ellipse.

When it was created, for spectacles and gladiator games, the am-

Friday April 3rd

9:00 AM - **Tour 2**

Morning tour

Lucca City Center Walking Tour



Guests will meet our guides / assistants in the lobby of their hotel (among those selected by the organization).

- Bus transfer from Celide hotel to the nearest access point to the city center and start of the walking tour.
- The walk will start directly from Alla Corte degli Angeli and Palazzo Dipinto hotels.

• At the end of the tour guides will accompany guests to the restaurant Gli Orti di Elisa for the lunch.

The lunch has to be reserved and paid with due advance.

- For guests not joining the lunch, independent return to the hotel (on foot for all the three selected hotels).

End of the tour at Gli Orti di Elisa restaurant at 12:30 PM approx.





phitheatre of Lucca was an imposing structure, with fifty-four arches and a cavea able to hold as many as ten thousand spectators. Its construction began in the 1st century AD under the Emperor Claudius and was concluded in the Flavian period, generously financed by a rich citizen, as seen from an honorary inscription discovered during excavations in the 1800s. In the Middle Ages, when this area became a plaza, it was called the “Parlascio” and this name was believed to come from “parlare”, meaning “to talk”, as it was the venue of popular assemblies. In reality, however, it was a corruption of “paralysium”, the Latin for “amphitheatre”. In many towns, with the long sieges of the medieval period, the Roman structures were transformed into fortifications. Lucca’s amphitheatre suffered the same fate; during the Gothic Wars, under siege by Narsete, it was fortified and made impenetrable by the closure of the outside arches. When this function too ended, terraced houses were built on the surviving ruined structures, which were also used for construction materials. These then became a powder magazine, a salt store, a prison which was dubbed the “grotte” (caves) and finally shops and eating places, while the centre of the plaza was divided into portions and in a certain period was used for vegetable patches. It was in the 1800s that an architect of Luca, Lorenzo Not-

tolini, restored the value of the ancient space making the amphitheatre a fundamental structure for the urban arrangement of the town. The buildings which had crowded the inside of the arena over the centuries were demolished and the new via dell’Anfiteatro surrounded the ancient building. The city thus gained a new oval space, which followed the same perimeter and the same volumes of the ancient building and was dedicated to the town market (not by chance it is called “Piazza del Mercato”) while the original amphitheatre retained its structures two metres below the road surface, with arches and vaults emerging at

the shops that face onto the plaza. Some of the Roman remains are still visible as we go along via dell’Anfiteatro, in the buildings bounding the plaza and in the lowest of the four arches leading into it, the only one left of the ancient structure. **Guinigi Tower** (Torre Guinigi). From the 13th century onwards the Guinigi family, who were rich merchants and a leading family of the town, concentrated their mansions between via Sant’Andrea and via Guinigi, which has preserved its medieval appearance practically intact. A typical example of Romanesque-Gothic Lucca architecture, the





compact group of buildings also expanded rapidly into the neighbouring streets. The Torre Guinigi rises above via Sant'Andrea, crowned by holm oaks to symbolise rebirth. It was added by the family in the late 1300s, with the aim of giving a refined look one of the houses, in a period when numerous bell-towers were going up within the walls of Lucca, as were the towers, an emblem of prestige of the richest families. The Tower was built in brick; its imposing bulk was lightened by mullioned three-light and four-light windows and decorated by coats of

arms, cornices and plaques. Since then it has been one of the symbols of the town. Today the Tower is owned by the Lucca town council and is a place not to be missed in the town. **Torre delle Ore** or Clock Tower is a clock-tower or turret clock located on Via Fillungo in central Lucca.

Medieval Lucca, like many medieval cities in Italy abounded with private towers, built for protection. This tower, the tallest in Lucca, was acquired by the government in the 14th century, and in 1390, it was decided to house a clock. It is now owned by the Comune of

Lucca. The present mechanism of the clock dates to the 18th-century. It is unclear what the face of the clock and the mechanism consisted in 1390. The **Duomo di San Martino** (Lucca Cathedral), built in a strategic point of the ancient Roman town at the crossroads of the two main streets and near to the city walls, has not left clear indications as to its origins.

The only certain fact is that, at the time of San Frediano in the 6th century, there was already a church in that position, which had replaced the primitive cathedral of Santa Reparata when it





was no longer able to contain all the population. In the 8th century a crypt was added for the body of San Regolo, which had been transferred from Populonia. The Duomo was completely rebuilt between 1060 and 1070, with five naves, re-using materials as ancient columns and capitals. However, little remains even of this phase of the church. The cathedral acquired its present appearance after interventions in the 12th century, which finished in 1204, adding the portico to the façade, with three large arches and the “loggias” with multiform columns, while the pediment, although planned, was never realised. In the 1300s the church’s plan became a Latin cross and, in the 14th and 15th centuries the naves were reduced to three. The decorative work also saw the participation of Jacopo della Quercia, sculptor of the Fonte Gaia (Gaia

Fountain) at Siena. At the end of the 15th century the interior too was finished, decorated with precious paintings during the time of the Counter-reformation. Today on the façade there stands out a copy of the scene of St. Martin with the poor man, while the original is inside, on the counter-façade. Its sculptor remains unknown, but it is probably the first in-the-round statue in the history of Italian art. The sculptures of the left portal are the work of Nicola Pisano. Next to the Duomo rises the crenellated bell-tower, which was finished in the 13th century and is decorated with hanging arches, single- and four-light windows opening progressively to lighten it; its presence makes the background of the square asymmetrical, like the three arches of the portico, the right-hand one being smaller than the others.





The Florentine Steak

Lunch at **Gli Orti di Elisa** restaurant

In the historic center of Lucca, near Porta Elisa, Gli Orti di Elisa restaurant has been present for over 20 years. Chef Samuele Cosentino proposes the most classic dishes of Lucca with his constant commitment to the search for local products and local farms to which he can turn for supply. Lucca cuisine has simple characteristics that are linked to the peasant and mercantile origins of the population, but its dishes are genuine and able to satisfy even the most demanding palates. For this lunch we propose the Tuscan specialty par excellence: The Florentine steak (la bistecca alla Fiorentina), accompanied by some specialties of Lucca. The history of Florentine steak is at least as old as the city from which it takes its name and its traces are lost back in time. Its tra-

dition, its celebrity and its name can be traced back to the celebration of the feast of San Lorenzo and to the Medici family. For the feast of San Lorenzo, on 10 August, the city was illuminated with the light of large bonfires, where large quantities of veal were roasted and then distributed to the population. Florence, at the time of the Medici, was an important crossroads where one could meet travelers from all over the world and so it is said that on the occasion of a San Lorenzo some English knights were present at the celebrations and were offered the roasted meat on fires. They called it “beef steak” in their language. From here a translation adapted to the current language created the word “bistecca” which has come down to the present day.



Friday April 3rd
 12:30 PM approx



Lunch “Florentine Steak” at Gli Orti Di Elisa restaurant

address: Via Elisa, 17
 55100 Lucca LU
 T. +39 0583 491241

• At the end of the lunch, independent return to the hotel or continuation with the afternoon tour. All the three hotels can be easily reached on foot from the restaurant. **It is possible to participate in the lunch even for those who will participate in the morning tour or in the afternoon tour.**

Dress-code: casual



Visit of *Villa Torrigiani*

In 2018, the park of Villa Torrigiani won the sixteenth edition of the award “Most beautiful park in Italy” in the private parks category.

Here are the reasons for the award: “The Villa Torrigiani constitutes an important presence within the system of villas of the Lucchesia, in a splendid position, at the foot of the hills, framed in a harmonious landscape. A majestic avenue of century-old cypresses, 700 meters long, introduces the residence with its grandiose façade characterized by a double order of

One of the most luxurious and spectacular villas of Lucca, dating back to the second half of the XVI century

Serliane. The garden is characterized by its articulated stratifications: if in fact the original Bonvisi plant dates back to the sixteenth century, the seventeenth-century Baroque one by Nicolao Santini, Lucca ambassador to the court of

Louis XIV, is inspired by French taste (the name of Le Nôtre), while the nineteenth-century one of the Marquis Torrigiani will lead to the creation of the romantic park according to a very widespread fashion in the Lucca area.

The precious Baroque garden is articulated according to an axis comprising fountains and the beautiful Flora garden, a rare example of a flower garden still preserved with the precious design of the flowerbeds destined to host blooms, closed by an octagonal pavilion characterized

by a dome crowned by the statue of the goddess and unpredictable water games. The garden is then connected with the upper level, dominated by the large fish pond, by an articulated and scenographic system of double flight staircases

with statues and vases that houses a cave path inside. To the remarkable variety of arboreal specimens is also added the collection of camellias in nineteenth-century varieties that make this garden a true masterpiece also from a botanical point of view. The maintenance of the garden by the current owners Colonna di Stigliano is exemplary as it ensures regular public openings “.

Friday April 3rd
2:30 PM approx - **Tour 3**
afternoon tour

Visit of Villa Torrigiani

Guests joining the lunch at *Gli Orti di Elisa restaurant*, will be escorted to the bus by our guides. The others will meet guides in the lobby of their hotel and will depart by bus to reach Villa Torrigiani.

- At the end of the tour, return to the hotel accompanied by our guides.

Dress-code: casual





The villa and park in Camigliano (Capannori) date back to the early 16th century when they belonged to the powerful Buonvisi family. During the second half of the 17th century both were purchased by Marquis Nicolao Santini, ambassador of the Republic of Lucca to the Sun King's court. Santini transformed it into a sumptuous house with flower gardens and he rebuilt the south façade in Baroque style, probably attracted by the architecture of Versailles where he was ambassador for the Republic of Lucca. A first arrangement of the garden dates back to 1650 to

the work of the Santini family, although the style of today's French garden dates back above all to the upheavals of the nineteenth century. Nicolao Santini had the Flora garden theatre built with grottos and fountains, which are still functioning and visible in the Grotta dei Venti. Beginning in the 19th century, a portion of the park took on a more romantic aspect. The residence is still inhabited by the descendents of the Marquis Santini. Thanks to numerous marriages, the villa passed first to the Torrigiani then to the Colonna princes. The inside of the villa is

decorated with 17th century frescoes by Pietro Scorzini and original 18th century furniture. The park contains fountains, nymphs and statues. The current garden is the result of transformations that took place in the 19th century on a previous seventeenth-century building. The new arrangement tried to keep the building-garden relationship firmly in place, maintaining in the main front the symmetry relations that had been established with the seventeenth-century French garden, characterized by a parterre broken into flower beds.





Option 1
 Dinner at **Buca di Sant'Antonio** Restaurant
 Affiliated to *Chaîne des Rôtisseurs*

Buca di Sant'Antonio is one of the oldest inns in Italy. The restaurant's chef is Giuliano Pacini, a passionate member of our Confrerie. On the ground floor, there is what was originally the stable for changing horses, while the "buca" (=hole) is the room on the lower floor. A great variety of objects attached to the walls or hanging from the ceiling, which take us back hundreds of years, typify and heat the environment. The menu is enlivened by regional dishes prepared according to ancient recipes. At Buca di Sant'Antonio you can feel the great experience in the preparation of each dish and you can enjoy impeccable service of yesteryear.

A document dated 1782, drawn up to prohibit the introduction to, and sale within, the State of "foreign wines" gives certain of the city's notables the task of "monitoring" the various hostelries, including the "Osteria a S. Antonio" so that the orders will be "punctually carried out". Not only is it unquestionable that the reference is to the present "Buca di S. Antonio", (in ancient Tuscan "Buca" is equivalent to "Taverna" or "Osteria"), but the fact that in 1782

it was still called "Osteria a S. Antonio" (that is "near S. Antonio") leads one to think that it existed even earlier and that is when l'Ospedale di S. Antonio in Poggio operated in the turning between the little piazza dei Cocomeri and Via della Cervia, i.e. from 1406 till 1610. During the 18th century, when the space created by demolitions between the little piazza dei Cocomeri and Corte Campana was occupied by the horse postal station, we still find the "Buca" not just as a hostelry but also as livery and stabling. After the suppression of the postal service, and up until our own days, the "Buca" has continued to function and, thanks to the good management of owners Franco Barbieri and Giuliano Pacini, has remained one of Lucca's most characteristic places. Since the end of the coaching days, the Buca di Sant'Antonio has continued to make the best dishes in the traditional cuisine of Lucca. Amongst these is farro soup, one of the oldest dishes in Italy, and a favourite of famous personages as: Giacomo Puccini, Ezra Pound, the King Gustavo of Sweden, the Princess Margareth of England, Indro Montanelli and others.

Friday April 3rd
 7:30 PM



Two options are offered for dinner:

- The first option is to dine at the historic and traditional restaurant **Buca di Sant'Antonio**
- The second option is for dining at **Ristorante Giglio**, the starred offshoot of the first one. So, we offer you the opportunity to choose between tradition and innovation in two excellent restaurants in the city center

Friday April 3rd
 7:30 PM approx



Dinner at Buca di Sant'Antonio restaurant
 Via della Cervia, 3
 55100 Lucca LU
 T. +39 0583 55881
Dress-code: dark suits / gowns and ruban.





Option 2
Dinner at **Ristorante Giglio** (One Michelin Star)

In 1979 Franco Barbieri, Giuliano Pacini and Loredano Orsi decided to open the restaurant Giglio as an offshoot of the popular Buca di Sant'Antonio.

Throughout the years of their management the restaurant proposed traditional dishes from Lucca and Mantua (where Franco was born), together with typically Italian fish and meat dishes. The arrival of Paola Barbieri, now patronne of the restaurant, at the beginning of 2000 marked the beginning of a new trend, with progressive but fundamental changes. Today a new generation has inherited the Giglio: now her son Lorenzo and partners Stefano Terigi and Benedetto Rullo are guiding the restaurant into a contemporary dimension, combining diverse cultural and historical references into a distinctive personality.

Chef Lorenzo Stefanini was born in Lucca on August 10th 1987. In 2010 he graduated in Parma from the prestigious International School of Italian Cuisine "Alma". From his earliest experiences, Lorenzo has worked very hard, working from 2011 to 2017, with super-famous Chefs such as Nicola Portinari, Enrico Bartolini, Seiji Yamamoto, in Italy and Japan.

Chef Stefano Terigi, born in Lucca on 10 October 1987, has an innate passion for culinary art. In 2007

he graduated in Visual Arts, at the "IUAV" University of Venice, with a thesis on the legendary Spanish chef Ferran Adrià Acosta. Also Stefano has had important experiences with great Chefs like Pierre-Galmier Gagnaire and Enrico Crippa, both in Italy and abroad as in Germany or in faraway Australia.

Chef Benedetto Rullo is the youngest among the young, in fact he was born on May 15th 1989, and he is Roman. Driven by a strong passion, he graduated in 2010 from the prestigious International School of Italian Cuisine "Alma", where he met Lorenzo Stefanini. Prestigious are his first collaborations with master chefs such as the Cerea Brothers, Pierre-Galmier Gagnaire and Christian Puglisi, in Italy, England, Germany and Denmark.

The three chefs have immediately received numerous awards and prizes thanks to their special skills in carrying out their work.

Their extraordinary commitment to the Ristorante Giglio, in just one year, gave a truly exceptional result with the conquest of the first "Star", in 2018.

The process of growth moves from the three chefs' energy and experience, with links to markets around the world, and takes in the gastronomic traditions of three generations of restaurateurs. To-

day the Giglio is a restaurant that expresses the energy and enthusiasm of the partnership between the three young chefs who share - as well as friendship - also a modern vision of the kitchen: roots well planted in the territory, but also a declared sympathy for the Rising Sun of which some ingredients are mentioned here and there.

Their need is to make dining democratic, approachable and untrammelled - but with room for some poetic licence, the innovative key in a tradition that does not want to remain static, allowing a little excess only when it's justified! The Ristorante Giglio is also a place capable of stimulating the gaze beyond the palate, guarded as it is in the belly of an imperious eighteenth-century palace in one of the most important squares of the Center of Lucca, Piazza del Giglio, which takes its name from the "Teatro del Giglio", One of the most important theater in Italy, located on one of its sides.

Friday April 3rd

7:30 PM

Dinner at Ristorante Giglio

One Michelin star

Piazza del Giglio, 2

55100 Lucca LU

T. +39 0583 494058

Dress-code: dark suits / gowns with ribbons.



Chaîne des Rôtisseurs



Induction Ceremony at the Church of San Francesco

The Church of San Francesco is located in the historic centre of Lucca, in a square with the same name, next to the former convent, where the Franciscans lived from 1228 until 2003.

It is one of the first foundations that arose following the death of the Saint from Assisi (1226).

The link between the city of Lucca and San Francesco d'Assisi is not

of the existence of a first Franciscan settlement in Lucca as early as April 10th 1228, when Perfetto di Graziano offered to Goffredo da Castiglione - a cardinal priest at San Marco - a piece of land with a vegetable garden and a hut so that the minors friars could erect their church. The chosen area, known as Fratta, was located just outside the thirteenth century walls and the works had al-



accidental: according to the seventeenth-century tradition, the Saint belonged to a branch of the Moriconi family from Lucca, which moved, in ancient times, to Umbria. We know

ready begun on 31 July of the same year. It is a nine-century long history, that of the Conventual Complex of San Francesco. Originally the church was dedicated to Santa Ma-

Saturday April 4th
10:00 AM



**Induction Ceremony at the Church
Of San Francesco**

Dress-code: Elegant with ruban

address: Piazza S. Francesco,
55045 Lucca LU

- The location where the Induction ceremony will take place is located in the center of Lucca and it can be easily reached on foot from all three hotels offered (for the Hotel Celide, access through Porta Elisa). The meeting for the ceremony is held at the Church of San Francesco.

Access to the ceremony allowed only to registered guests.

1:00 PM approx.

**Buffet Lunch at the cànova of San
Francesco Complex**

Following the ceremony, a buffet lunch will be held in the Ca Nova (originally the grain store) and in the adjoining garden of the San Francesco complex.





ria Maddalena and only during the fourteenth century the name was changed in honor of the Saint from Assisi. Thanks to an important nucleus of parchments kept in the State Archive in Lucca, it is possible to follow donations and purchases related to the Franciscan community. The first construction site seems to have been completed by August 8th 1232 and in 1253 we can find the first evidences of the resumption of works for the expansion and / or reconstruction of the complex, which continued until the end of the XII-Ith, beginning of the XIVth century. The construction of the building was completed around 1430, while

its facade - coated with white limestone - remained unfinished until 1930. The decoration of the interiors took place between the fourteenth and seventeenth centuries.

In 1840 the church became property of private citizens and the paintings that used to decorate it were moved to the various museums of the city. In 1901, the building came to be owned again by the town of Lucca, which designated it again to cult activities. In 2010 the Foundation Cassa di Risparmio di Lucca took over the building and launched a major restoration - completed in 2013 - first of the monastery and then of the church, creating the monumen-

tal complex of San Francesco. The solemn but austere aspect and the candid and imposing façade offer one of the most evocative glimpses of Lucca; inside it appears as a single environment marked by elegant side altars and three splendid connected apses, decorated with frescoes and stained glass windows.

A historic landmark for the needy in the city and a prestigious studium, San Francesco is part of a complex that, around three luminous cloisters, sees the development of a real "citadel" of 12,000 square meters, now used as a campus for the School of High IMT Studies.





Aperitif and Gala Dinner at **Villa Rossi**

The gala dinner will take place at Villa Rossi in Gattaiola, near Lucca, a historic sixteenth-century villa with a large park and wonderful frescoed rooms.

Dinner will be cared by the well-known catering Del Carlo from Pisa in collaboration with Chef Fabrizio Girasoli (One Michelin Star).

It was built by Nicolao Civitali in the early years of the 16th century for Francesco Burlamacchi, a generous and visionary citizen of Lucca. To oppose the growing power of Florence and refute the corrupt practices of the church hierarchy, he organized a plot with the dual purpose of uniting the smaller Tuscan cities in a league and introducing the Protestant Reformation into Lucca. Betrayed by several of his closest co-conspirators Burlamacchi was arrested, tried, condemned and beheaded. The villa was confiscated and put at auction, passing down after that from one family to another.

In the latter 17th century, succeeding proprietors commissioned decorations on the walls of the loggia

and state rooms that went on for nearly a hundred years. Notable among the numerous painters who participated in the work over time were Bartolomeo de Santi and Antonio Cecchi. At the end of the 19th century, the villa and all its property was acquired by the Dutch Count Emilien de Nieuwerkerke, a childhood friend of Napoleon III. He had been director of the French state museums during the Second Empire, and was a painter and sculptor as well as the lover of Princess Matilde, the Emperor's intellectual cousin.

When the Empire fell, the count fled Paris disguised as a coachman on a carriage in which three generations of the Russian princesses Cantacuzene were traveling, who were his



Saturday April 4th

7:45 PM approx

Aperitif and Gala Dinner at Villa Rossi

address: Via Villa Altieri 1672
55100 Lucca (LU)

- Transfer by minibuses from the selected hotels to the Villa and return at the end of the dinner.
- The villa has an internal parking lot and can only be reached by car or minibus.

Dress-code: dinner jackets / tuxedo with ribbons.





protectors and – as rumor had it – also his lovers in chronological order. After an eventful journey they arrived at Gattaiola and lived happily together in the villa. When the youngest of the princesses, Olga, reached marital age the old count found a perfect husband for her in Prince Altieri, and as a wedding gift offered the couple the entire Gattaiola property with the proviso that he would continue living at the villa as their permanent guest. The four large paintings hanging in the

salon portray Emperor Napoleon III, Empress Eugenie (painted by Winterhalter), Nieuwerkerke and Princess Olga. The marble busts of Olga and Prince Altieri were sculpted by Nieuwerkerke himself. The cast in the library is of Princess Matilde's hand. In 1940, the villa was sold at auction to Paolo Rossi, a Genoese who wanted to get his family away from the bombings in Genoa. A well-known anti-Fascist and author of two books the regime had seized and burned, he found

the personality of its first owner a great incentive for acquiring the villa. Paolo Rossi was among the 75 members who planned the constitutional basis of the new republic, and was one of the 18 who drafted the Constitution itself. He was reelected several times in succession, and later presided over the Constitutional Court during the Lockheed trial.

The present owner of the villa is Paolo Rossi's daughter, the author Francesca Duranti.



TOUR FULL DAY Discovering **Leonardo Da Vinci**

Departure by bus from Lucca accompanied by our expert guides to Vinci, the home of the great Leonardo da Vinci, and then to Artimino. Return to the hotel at the end of the tour.

The full day tour includes the visit of the Leonardian Museum in Vinci (Florence) and of his home in Anchiano, the following visit of Villa Medicea La Ferdinanda (affiliated to the Chaîne des Rôtisseurs with its restaurant), inside the Artimino Estate, a wine tasting by the Artimino Estate and a traditional

local lunch in the cellars of the villa. During lunch a special meat skewer will be served: it will be prepared by Chef Michela Bottasso in the Leonardo da Vinci's rotisserie located in the kitchens of the villa (a mechanism with pulleys designed by the genius of Leonardo for the operation of the rotisserie).

The Leonardian Museum in Vinci

In Vinci, where Leonardo was born and where he drew early inspiration for his studies and paintings, the Leonardo Museum presents one of the most extensive and most original collections devoted to the multiple interests of Leonardo the technologist, the architect, the man of science and, more generally, to the History of Renais-

sance technics. The museum route, spread over two adjacent buildings: the Palazzina Uzielli and the Conti Guidi Castle, presents its machines and models accompanied by specific references to the artist's sketches and handwritten notes, which are also supplemented by digital animations and interactive applications. Palazzina Uzielli houses the sections devoted to building-site

machinery, textile manufacturing technology and mechanical clocks. In the Castle, the ancient former home of the Guidi family, are the machines and models which document Leonardo's interest in war, architecture, mechanics and flight. In addition, there are two whole sections devoted to optics and to movement on land and water, with particular reference to flu-



Sunday April 5th

9:30 AM

Full day tour

Discovering Leonardo Da Vinci

Dress-code: casual

Departure by bus from Lucca accompanied by our expert guides to Vinci, and then to Artimino. Return to the hotel at the end of the tour.

• Full day tour includes lunch.
 For those wishing to reach Artimino by their own car, it is possible to join the second part of the tour and lunch by meeting the group directly at Villa La Ferdinanda.

Address: V.le Papa Giovanni XXIII, 1 59015 Artimino (PO).

We suggest to guests who will join the tour to stay in Lucca for the night or to depart late in the evening.





vial navigation. The route ends in the video room located inside the mighty walls of the castle, and where the models of the geometric solids based on the drawings that Leonardo made for the treatise *De Divina Proportione* by the mathematician Luca Pacioli are on show. The Villa il Ferrale houses the new exhibition section of the Leonardian Museum and brings together in a single location reproductions of all the paintings and some of the most significant drawings made by Leonardo da Vinci. The itinerary allows you to appreciate 21 copies of Leonardo's works, made in very high definition and full size, thanks to an innovative technology for acquiring and reproducing images that makes them identical to the original masterpieces.

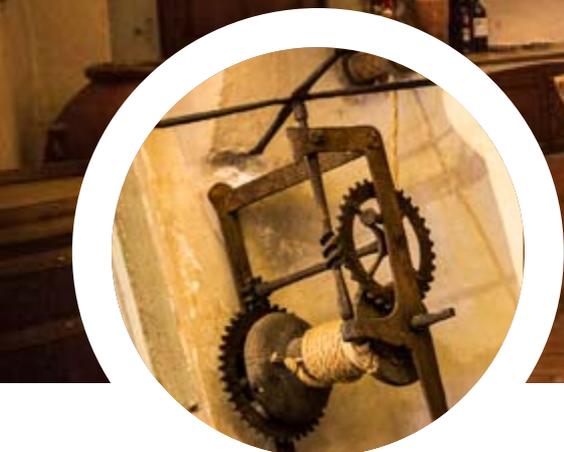
Leonardo's house in Anchiano

Surrounded by the Montalbano hundred-year-old olive trees, in a landscape suspended in time, still very similar to the one Leonardo knew, Leonardo's house in Anchiano is the symbol of the close relationship he had with his hometown. In this countryhouse, still displaying the original coat of arms of the da Vinci family, Leonardo was born on April 15th, 1452, love child of Ser Piero da Vinci and Caterina. The ancient complex, whose existence is attested already in 1427, was the property of the da Vinci family for over 150 years. The tradition of

the House of Anchiano as the birthplace of Leonardo is rooted in the centuries and became established definitively during the 1800s, so much so that, already in 1845 the historian and geographer Emanuele Repetti to whom we owe the publication of the *Dizionario geografico, fisico e storico della Toscana*, wrote: "I wished to visit that house where, people say, that great man was born, so I went to Vinci and specifically in the Masetti del Ferrale estate where, in one of those houses in the Anchiano farm, he was born, although, since he was born illegitimate from a housemaid, we are left in doubt on whether his mother lived at that time in that house, or instead the family of Leonardo's father, during the time when his first wife was alive." The old mansion, which remained property of the Da Vinci family for over 150 years, as confirmed by the coat of arms that is still visible here, is part of the Houses of Memory Association, which gathers more than fifty historical houses of illustrious people. A few years later, in 1872 the historian Gustavo Uzielli and the painter Telemaco Signorini, were in Vinci in search of Leonardo's memories. The publication *1872 - Gita a Vinci* is a real diary that collects not only the fruits of their investigations, but also testimonies and tasty stories. A few decades later, in 1939, Emil Möller published the results of his research carried out at the State

Archives of Florence, including the sensational discovery of the Annotation of Leonardo's birth written by his grandfather Antonio da Vinci on the last page of the notarial register of his father. The document clarified once and for all the date and place of birth of Leonardo, who certainly came to light in Vinci, as evidenced by the name of the priest who baptized him and witnesses at baptism. But the question of the house of birth was rekindled: had Leonardo been born in the rural house of Anchiano or in the house that the da Vinci owned near the Castle of the Guidi? The heated dispute between Möller and Renzo Cianchi, librarian of the Leonardian and tireless historian, lasted for years. Until 1950, the owners of the Ferrale estate, the Rasini da Castelfranco counts, decided to donate the Casa di Anchiano to the Comune of Vinci, in order to create a museum dedicated to Leonardo. Major restorations followed, supervised by the architect Giulio Ulisse Arata under the supervision of the Monuments Superintendence. Solemnly inaugurated on the occasion of the fifth centenary of the birth of Leonardo, on 15 April 1952, in the presence of the then President of the Republic Luigi Einaudi and Prime Minister Alcide De Gasperi, the House of Anchiano thus became the place of memory par excellence of the link between Vinci and Leonardo.





The Artimino Estate

The Tenuta di Artimino Estate is rooted in a fascinating past: first an Etruscan settlement, then a medieval village and later beloved hunting lodge of the Medici family.

The estate covers 730 hectares in the heart of the Tuscan countryside, at the gates of Chianti.

Villa Medicea “La Ferdinanda” is the estate symbol. Built in 1596 by Ferdinando I de ‘Medici at the behest of Bernardo Buontalenti, to make it unique, in addition to its fortress structure, are the numerous chimneys that stand on the roof: hence the name “Villa dei 100 camini” (villa of the hundred chimneys).

There are 67 chimney pots on the roof of the villa which add up to another 33 scattered on the roofs of the former Paggeria and the restaurant that rise next to it).

Around the villa an enormous hunting reserve called Il Barco Reale Mediceo was established, inaugurated on 17 May 1626 and from which the first wine-denomination of controlled origin in history took its name, anticipating the first French Designation of Origin Contrôlée: the DOC Barco Reale di Carmignano, created by the Grand Duke Cosimo III in 1716

and still in force. Its great charm, perfect preservation and its architectural richness have earned it the recognition as a Unesco World Heritage Site.

Externally, the villa is formed by a single rectangular block with two symmetrical facades divided by the central access stairway to two curved ramps (built in 1930 on an original project by Buontalenti by the architect Enrico Lusini which caused the original single-flight staircase to be demolished) and four bastions at the four corners.

Internally the villa was frescoed by Domenico Passignano and Bernardino Poccetti but the real highlight were the works that decorated the so-called “wardrobe”, including two very famous paintings: Caravaggio’s Bacchus, now

housed in the Uffizi Gallery, and the Portrait of Pietro Aretino di Tiziano, exhibited at the Palatine Gallery in Palazzo Pitti in Florence. Of particular interest is the Sala delle Ville, decorated between 1599 and 1602 by the Flemish painter Giusto Utens who created 17 lunettes each depicting a Medici villa. Three of the lunettes are now missing, probably dispersed at the time and then found, and are found in the topographic Museum “Florence as it was” in Florence (another 17 lunettes that were present in the Hall of Wars have instead gone completely dispersed).

The village of Artimino, not far from the Villa, still preserves its medieval layout and ancient walls. Central point of the Estate is the wine and oil production cellar.



Accommodation in Lucca

In the hotels proposed below in Lucca, the assistance of our specialized staff will be provided, so the meeting points for the departure of the tours and the transfers will be in the three hotels lobbies

Located on the main road, in front of the old Renaissance city walls surrounding the historical town of Lucca, the Celide Hotel & Spa is located 500 meters away from the main train station and few steps away from the major historical monuments. The nearest access to the historic center is through Porta Elisa, located 350 m from the hotel.

The hotel is completely renovated inside, with welcoming common areas and design bedrooms.

The reception is personally managed by the owners of the hotel, and the quality of the service is guaranteed by the experience of more than four generations of hoteliers.

The hotel reception is available to guests 24 hours a day.

Address:
Viale Giuseppe Giusti, 25
55100 Lucca

Albergo Celide & SPA ****

The hotel features a wellness center with sauna, turkish bath, 2 large jacuzzis and emotional showers with essential oils breeze. For bookings made through Clementson T.O., access to the wellness center is included in the price of the accommodation for all room categories. The wellness kit that will be provided guests for use includes towel, bathrobe and slippers. Access to the spa is subject to reservation.

Beauty treatments and massages in the spa are also available for a fee.

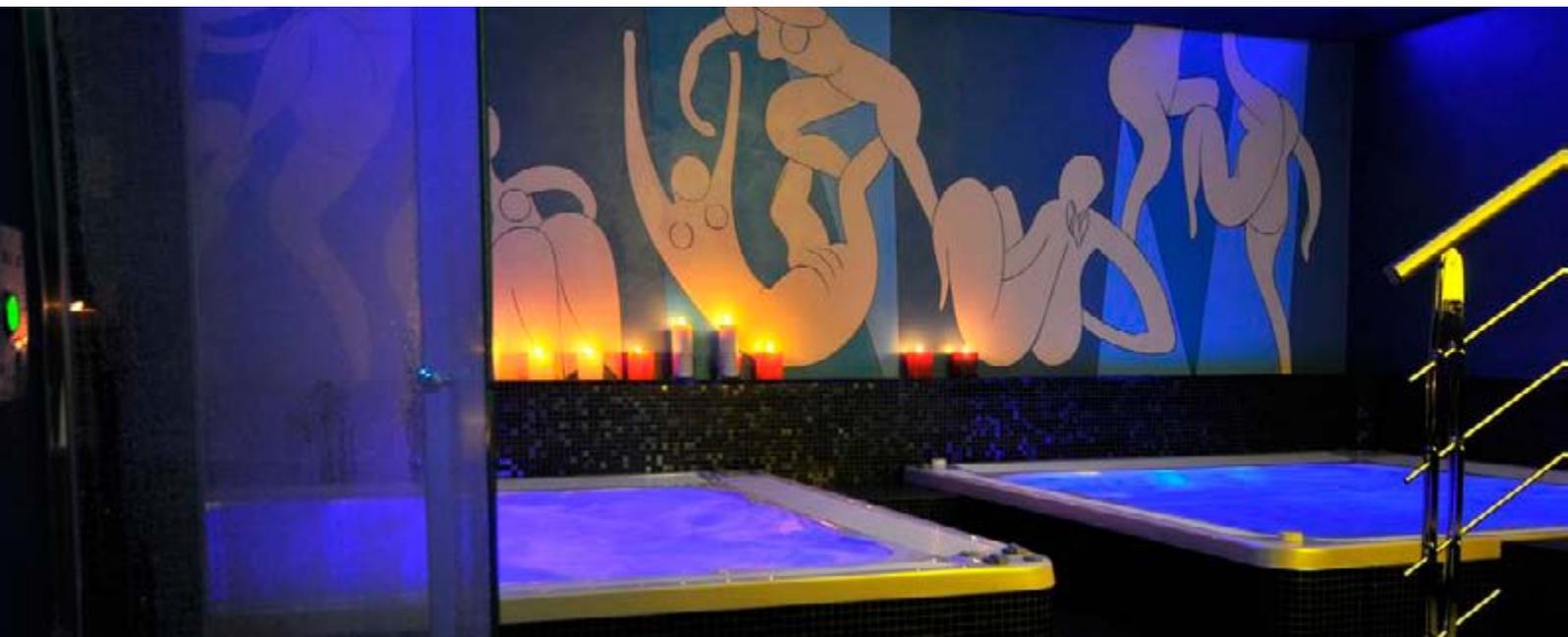
In the morning, a buffet breakfast awaits you with fresh and genuine top quality products, including

organic and gluten-free foods and hot drinks served by the dining room staff.

The hotel restaurant, also open to the public, is specialized in fish and traditional Tuscan cuisine and offers an à la carte menu.

You could sip cocktails and coffee on the hotel's sunny terrace overlooking the city walls, a true oasis of relaxation, or at the hotel's new American bar (open 24 hours a day) overlooking the walls.

The hotel offers its guests free bicycles, subject to availability and a free parking.



The rooms of the Celide Hotel differ in the style of furnishings and colors at the various floors to offer guests a personalized welcome.

All rooms are comfortable and they perfectly reflect the classic and elegant style of the hotel, guaranteeing guests the services and comforts of a four-star hotel. Free wi-Fi in all rooms.



Single Rooms (14 sqm)
Small Double Rooms (16 sqm)

The Single Rooms and the Small Double Rooms feature a French-style bed (larger than a twin bed but smaller than a regular-size double bed), therefore are both indicated for single occupancy. The bathrooms are with shower.

All rooms are air-conditioned, equipped with free Wi-Fi, a safe, a stocked mini-bar and a kettle with a selection of infusions and coffees.



Classic Rooms (20 sqm)

The Classic rooms feature a king-size double bed (180 x 190cm) so they are the ideal choice for couples.

All rooms are air-conditioned, equipped with free Wi-Fi, a safe, a stocked mini-bar and a kettle with a selection of infusions and coffees.



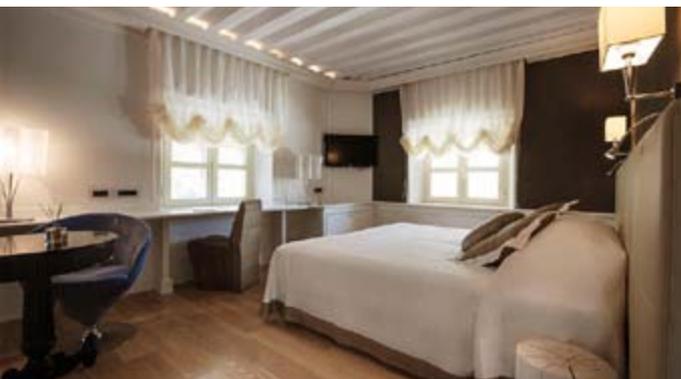
Superior Rooms (24 sqm)

The spacious Superior rooms feature a king-size double bed (180 x 190cm).

These rooms are elegant and comfortable and some of them have a view of the Renaissance city Walls.

Superior rooms can accommodate up to three people with supplement.

Soft bathrobes and a set of exclusive courtesies will make your stay even more enjoyable. All rooms are air-conditioned, equipped with free Wi-Fi, a safe, a stocked mini-bar and a kettle with a selection of infusions and coffees.



Deluxe Rooms (24 mq)

The Deluxe rooms feature a king-size double bed (180 x 190cm) and are spacious, elegant and unique in design. The attention to detail in the furnishings characterizes this type of room, some of which have views of the Renaissance walls.

Soft bathrobes and a set of exclusive courtesies will make your stay even more enjoyable.

All rooms are air-conditioned, equipped with free Wi-Fi, a safe, a stocked mini-bar and a kettle with a selection of infusions and coffees.

The room rates purchased through Clementson T.O. are inclusive of buffet breakfast, use of the internal parking and bicycles, access to SPA + Kit consisting in use of bathrobe, slippers, towel.





Overlooking the picturesque square of the same name, Palazzo Dipinto in the heart of the historical center of Lucca, has been meticulously remodelled in 2017, into this fascinating, contemporary 4 star hotel after extensive renovation of the prestigious 13th century building. Palazzo Dipinto offers a unique combination of tradition, technology and design. Easily reachable from every point in Lucca, it is located a short distance away from the most important tourist attractions and main shopping streets. The hotel has a parking lot. Rate = €25,00 per day. The hotel reception is open 24hrs.

Address:
 Piazza del Palazzo Dipinto, 27
 55100 Lucca

Palazzo Dipinto Hotel ★★★★★

The hotel ground floor is a continuity of ideal rooms to spend peaceful and relaxing hours, in this new location in the heart of Lucca. Breakfast is served either in the stylish bar room or in the intimate internal courtyard. During the summer months guests can also enjoy the beautiful square in front of the hotel for a rich and al fresco breakfast.

The buffet offers a selection of the best organic products and a wide variety of tasty dishes including fresh seasonal fruit, cereals, biological yoghurt, cured meats and locally sourced cheeses, eggs, fresh breads and pastries for even the most discerning palate.

The winter garden is a corner of Palazzo Dipinto that can welcome you for a pleasant breakfast or an

intimate aperitif. It wants to be a place where you can gather your thoughts and relax with the scent of lemons.

All our rooms of Palazzo Dipinto are furnished with a touch of refined elegance and offer a suggestive view of the historical center, the traditional city roofs and the internal courtyard of the hotel. Each room provides the maximum comfort, with large bathrooms with separate showers, writing-desks, telephones, individually controlled air-conditioning, mini-bars, safes, USB outlets, kettles, hairdryers, free Wi-Fi and 40" LCD televisions with satellite channels.

Many of the rooms of the hotels have been fashioned to allow supplementary beds to be used to satisfy the needs of our family guests.





Classic DBL rooms (20 sqm) max occupancy 2 people.

Intimate and welcoming, the Classic rooms overlook the picturesque Vicolo della Minerva and are characterized by neutral, light tones. Each of these elegant rooms has been designed using refined furnishings.

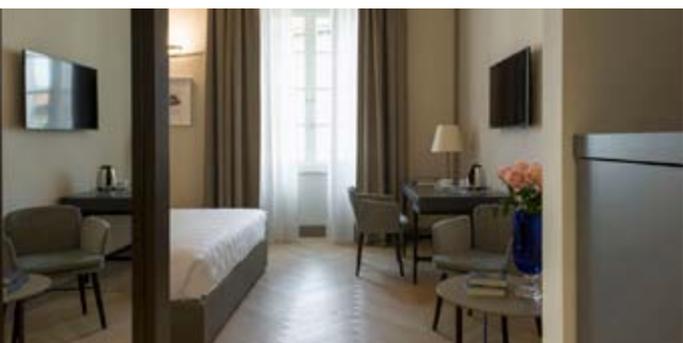
Classic rooms offer comfortable queen-size beds and are the perfect solution for the solo-traveller or couples.



Superior DBL rooms (30 sqm) Option for supplementary bed at an additional cost. Max occupancy 3 people.

Spacious, elegant and comfortable, the Superior rooms have been designed using sophisticated furnishings and overlook the characteristic square of Palazzo Dipinto and its medieval lanes.

All the rooms come with a king-size bed and have been decorated with the smallest details in mind. On request it is possible to enjoy separate beds.



Deluxe DBL rooms (35 sqm) Up to two supplementary beds at an additional cost. Max occupancy 4 people.

35 sq m of brightly-lit interiors, the Deluxe rooms seduce each guest with their splendid design, their furnishings and truly unique style. Some rooms are situated in corner positions and afford two windows with different views of the city, others have retained their exposed beams of the antique roofs, in order to guarantee an authentic experience.

All Deluxe rooms are furnished with king-size beds.



Junior Suite (50 sqm) Option of adding a cradle or two supplementary beds at an additional cost. Max occupancy 4 people.

Ideal for those who travel with family or simply those who desire more space, the Junior Suites directly overlook the beautiful internal courtyard, allowing absolute tranquillity.

The Junior Suites are characterized by two distinct rooms, an elegant matrimonial bedroom with king-size bed and a sumptuous living area with sofa-bed, ideal for absolute privacy on family vacations in the heart of Lucca.



Master (35 sqm) Option of adding a cradle or a supplementary bed at an additional cost. Max occupancy 3 people.

Situated on the last floor, the Master captures the authentic spirit of Palazzo Dipinto. Overlooking the roofs of Lucca, this room brings together contemporary design with the original architecture of the 13th century building, which has been able to preserve the original exposed roof beams. Brightly-lit, and spacious, with an elegant day area, this room is furnished in a contemporary style offering a large king-size bed. The bathroom is the perfect place to pamper yourself, while enjoying a magnificent view of the city.



- Hot tub
 - Hair dryer
 - Heating systems
 - Modem socket
 - Telephone with direct line
 - Frigobar
 - Safe
 - LCD TV
 - Room service
 - Rooms with view
 - iPod sound station
 - Satellite TV with Sky channels
 - Free Wi-Fi
 - Non-smoking and allergy-free rooms
 - Views
 - Air-conditioned areas
 - Daily cleaning service
 - Ironing service
- Private parking is available on site upon reservation for EUR 15,00 per day.

Address:
Via Degli Angeli, 23 - 55100 Lucca LU

Alla Corte degli Angeli Hotel ****

Alla Corte degli Angeli is a 4 stars Maison de Charme & Traditional house, set in the suggestive location of Lucca, between its old Renaissance walls, next to the main sites: Palazzo Orsetti, Torre Guinigi, Piazza dell'Anfiteatro and Lu.CCA Museum - Lucca Center of Contemporary Art. However, this family-run 4-star hotel does not renounce the professionalism of large hotels. The reception is open 24 hours a day. The hotel, which has 21 rooms, is designed in order to give

guests an infinite feeling of well-being and deep rest. Each room is equipped with every comfort and has been designed and fulfilled with fine furnitures and unique details, in order to give guests a place of intense rest and deep inspiration. Each room is delightfully dedicated to a floral species and is illuminated by warm and intense lights. The hotel also feature a restaurant, wine bar and cocktail bar called La parte degli Angeli, directed by an expert gastro, chef, sommelier and great fan of distillates.



Standard Rooms

These romantic and refined rooms, with double or twin beds on demand, will immerse you in a dreamlike atmosphere made of green plants, fragrant flowers, pristine streams and soft hills. All the Standard rooms offer you the best comfort and have a private bathroom with hot tub or whirlpool shower.



Superior Rooms

These rooms, with double or twin beds, are decorated with frescoed walls with motifs inspired by nature and offer many comforts, for an unforgettable stay. Each room is a small ancient world: walls are finely frescoed and inspired by unspoiled nature of distant lands. The spacious Superior rooms have a large bathroom with a Jacuzzi and a shower.





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 Bailliage

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 Bailliage

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		EACH GUEST	GUESTS NUMBER	TOTAL
Individual Registration fee (compulsory for all participants)		€ 40,00		
Thursday April 2nd 2020	Tour 1: Guided Visit of Palazzo Mansi National Museum (Entrance fee included)	€ 30,00		
	Return transfer for dinner at the Butterfly restaurant	€ 20,00		
	Dinner at Butterfly Restaurant one Michelin star	€ 120,00		
Friday Aprile 3rd 2020	Tour 2: Walking Tour of Lucca City Center (Entrance fees included)	€ 42,00		
	The "Florentine Steak Lunch" at Gli Orti di Elisa Restaurant	€ 48,00		
	Tour 3: Visit of Villa Torrigiani (Entrance fee included)	€ 45,00		
	Option 1: Dinner at Buca di Sant'Antonio Restaurant	€ 80,00		
Accompaniment from hotel included	Option 2: Dinner at Ristorante Giglio one Michelin star	€ 120,00		
Saturday April 4th 2020	Induction Ceremony at the Church Of San Francesco (The participation in the Induction Ceremony is subject to the registration fee payment, also for the audience)	Gratuita		
	Buffet Lunch at the cànova of San Francesco Complex	€ 40,00		
	Return transfer for the Gala Dinner (by minibus)	€ 30,00		
	Aperitif & Gala Dinner at Villa Rossi	€ 195,00		
Sunday April 5th 2020	Tour 4 - (full day) "Discovering Leonardo Da Vinci" Including lunch at Villa La Ferdinanda - Artimino Estate	€ 135,00		
	Only lunch at Villa La Ferdinanda - Artimino Estate	€ 80,00		

* The payment of the Registration fee is due by all participants.
Registration to the ceremony is mandatory.

Events total €: _____

Private Transfers to/from Lucca

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).

Transfer from Pisa PSA airport to hotel in Lucca (36 km approx) and vice-versa

Arrival date:	Transfer from Pisa Airport (PSA) - 36 km	€ 95,00 up to 3 PAX with max 3 pieces of luggage - Mercedes E or similar car	€ 130,00 up to 6 PAX with max 8 pieces of luggage - Mercedes V or similar car	n. Pax:
Hour:				
Flight:	Arrival from Pisa €:			
Data di partenza:	Transfer to Pisa Airport (PSA) - 36 km	€ 95,00 up to 3 PAX with max 3 pieces of luggage - Mercedes E or similar car	€ 130,00 up to 6 PAX with max 8 pieces of luggage - Mercedes V or similar car	n. Pax:
Hour:				
Flight:	Departure to Pisa€:			

Transfer from Firenze FLR airport to hotel in Lucca (70 km approx) and vice-versa

Arrival date:	Transfer from Firenze Airport (FLR) - 70 km	€ 170,00 up to 3 PAX with max 3 pieces of luggage - Mercedes E or similar car	€ 190,00 up to 6 PAX with max 8 pieces of luggage - Mercedes V or similar car	n. Pax:
Hour:				
Flight:	Arrival from Firenze €:			
Data di partenza:	Transfer to Firenze Airport (FLR) - 70 km	€ 170,00 up to 3 PAX with max 3 pieces of luggage - Mercedes E or similar car	€ 190,00 up to 6 PAX with max 8 pieces of luggage - Mercedes V or similar car	n. Pax:
Hour:				
Flight:	Departure to Firenze€:			

Transfers Total €: _____



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

The rates hereunder are valid, subject to availability, for bookings made till the **15th of February 2020**. After this date, the hotel rates must be checked with Clementson.

Albergo Celide & SPA****

Address: Viale Giuseppe Giusti, 25 - 55100 Lucca

Two nights minimum stay

Early booking rate, valid till February, 15th 2020 (subject to availability)

		CHECK-IN DATE	CHECK-OUT DATE		
		PER ROOM PER NIGHT	NUMBER OF NIGHTS	TOTAL	
Single Room	The rate includes breakfast, VAT, parking and access to the SPA	€.95,00			
DUS Small Room single occupancy	The rate includes breakfast, VAT, parking and access to the SPA	€.125,00			
Classic DUS/DBL Room	The rate includes breakfast, VAT, parking and access to the SPA	€.160,00			
Superior DUS/DBL Room	The rate includes breakfast, VAT, parking and access to the SPA	€ 178,00			
Deluxe DUS/DBL Room	The rate includes breakfast, VAT, parking and access to the SPA	€.198,00			

Total €: _____

Palazzo Dipinto Hotel****

Address: Piazza del Palazzo Dipinto, 27 - 55100 Lucca

Two nights minimum stay

Early booking rate, valid till February, 15th 2020 (subject to availability)

		CHECK-IN DATE	CHECK-OUT DATE		
		PER ROOM PER NIGHT	NUMBER OF NIGHTS	TOTAL	
Classic DUS/DBL Room	The rate includes breakfast	€.165,00			
Superior DUS/DBL Room	The rate includes breakfast	€.185,00			
Deluxe DUS/DBL Room	The rate includes breakfast	€.200,00			
Junior Suite DUS/DBL	The rate includes breakfast	€.220,00			
Master DUS/DBL	The rate includes breakfast	€.250,00			

Total €: _____

Alla Corte degli Angeli****

Address: Via Degli Angeli, 23 - 55100 Lucca

Two nights minimum stay

Early booking rate, valid till February, 15th 2020 (subject to availability)

		CHECK-IN DATE	CHECK-OUT DATE		
		PER ROOM PER NIGHT	NUMBER OF NIGHTS	TOTAL	
Standard Room	The rate includes breakfast	<input type="checkbox"/> DUS €.140,00 <input type="checkbox"/> DBL €.165,00			
Superior Room	The rate includes breakfast	<input type="checkbox"/> DUS €.160,00 <input type="checkbox"/> DBL €.185,00			

Total €: _____

Grand total (Events+Hotel+Transfers) €: _____

The city tax is not included in the rates. VAT is included.

DUS = Double room for single occupancy

DBL = Double room for double occupancy



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 and Surname: _____

Signature: _____

Name and Surname: _____

Signature: _____

I give my consent to receive the newsletter regarding the events of the Bailliage d'Italie of the Chaîne des Rôtisseurs in the terms described in the information.

Signature: _____

Signature: _____ Date ____/____/____

Signature by 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 or by fax at +39 041 5231203, with the object "52° Grand Chapitre d'Italie - Lucca, Toscana 2020".

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

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

IBAN number: IT66 L030 6902 1071 0000 0002 415.

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: "52° Grand Chapitre d'Italie - Lucca, Toscana 2020" + NAME OF THE PARTICIPANTS.

General Terms and Conditions

Registrations will close on March 2nd, 2020. 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.

The reservation will be confirmed upon receipt of full payment for the services booked by each participant.

No penalties will be applied for any cancellations of lunches and dinners made before March 2nd, 2020 (with the exception of the registration fee as per the general conditions for full cancellation); for those made from the 3rd of March to the 15th of March 2020 there will be a penalty of 50%; for those made after that date is established a penalty of 100%.

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.

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 2nd of March and the 15th of March 2020.
- 100% from March 16th, 2020.

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.

- There are no penalties for cancellations or reductions of stay notified no later than the 2nd of March 2020;
- There will be a penalty of 10% for any cancellation or reduction of stay between the 3rd of March 2020 and the 10th of March 2020.
- There will be a penalty of 30% for any cancellation or reduction of stay between the 11th of March 2020 and the 18th of March 2020.
- There will be a penalty of 100% for any cancellation or reduction of

stay notified from the 19th of March 2020.

Hotel "early booking rates" will be valid for bookings received up to February, 15 2020; 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 February, 15 2020.

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 and breakfast.

Any extras (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 (€2,00 per person per night) payable by all guest at check-out.

Lucca city tax levies may be subject to change without notice.

Check - in is guaranteed from 02.00 pm and check - out is by 11:00 am.

Pescara city tax levies may be subject to change without notice.

Check - in is guaranteed from 02.00 pm and check - out is by 11:00 am.

Information to the Guests

For any 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 or at the fax number +39 041 5231203, and mention in the object "52° Grand Chapitre d'Italie - Lucca, Toscana 2020".



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 and Surname: _____

Signature: _____

Name and Surname: _____

Signature: _____

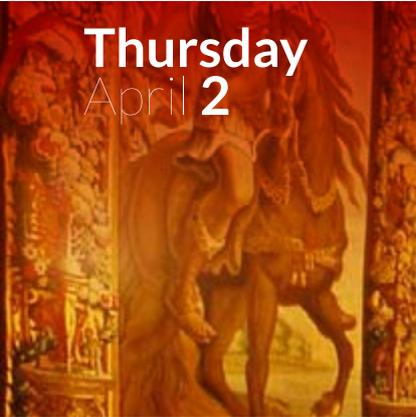
Signature by each participant is required

Date ____/____/____



Schedule

click on the title to go to the event page



Thursday
April 2



Tour 1: **Guided Visit of Palazzo Mansi National Museum**
Dinner at Butterfly restaurant - One Michelin Star



Friday
April 3



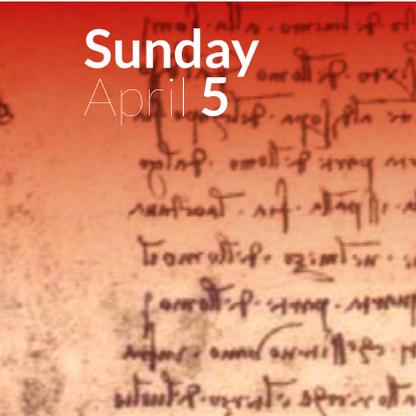
Tour 2: **Lucca City Center Walking Tour**
Lunch "Florentine Steak" at Gli Orti Di Elisa restaurant
Tour 3: **Visit of Villa Torrigiani**
Option 1: **Dinner at Buca di Sant'Antonio restaurant**
Option 2: **Dinner at Ristorante Giglio**



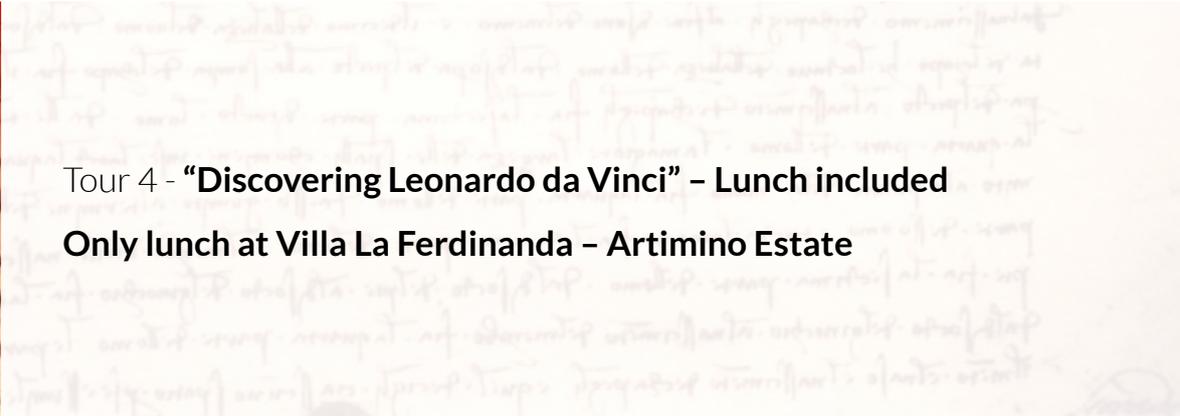
Saturday
April 4



Induction Ceremony at the Church Of San Francesco
Buffet Lunch at the cànova of San Francesco Complex
Aperitif & Gala Dinner at Villa Rossi



Sunday
April 5



Tour 4 - **"Discovering Leonardo da Vinci" - Lunch included**
Only lunch at Villa La Ferdinanda - Artimino Estate