



FOR RELEASE

LOCANDA LA RAIA AWARDED A COVETED MICHELIN GREEN STAR 2025 FOR ITS COMMITMENT TO SUSTAINABLE GASTRONOMY

Locanda La Raia in Gavi, Italy joins a handful of establishments to receive the annual award for restaurants at the very forefront of maintaining outstanding environmental standards



New York – November 15, 2024: [Locanda La Raia](#), part of the 180 hectare Biodiverse La Raia estate in Italy's Gavi region, is thrilled to announce its latest win, the Michelin Green Star award for its excellent efforts and continued commitment to biodiversity and sustainable practices in the culinary world.

The Michelin Green Star award is reserved for restaurants that offer a dining experience combining culinary excellence with outstanding eco-friendly dedication, creating a source of inspiration both for keen gourmards and the hospitality industry as a whole. Established in 2020, the Michelin Green Star was introduced into several of the 2021 editions of the Michelin Guide, with 291 being awarded worldwide and only 69 in Italy. In particular, the Michelin Green Star assesses the following parameters: in-house production of raw materials, no plastic or other non-recyclable materials, energy impact, waste disposal and attention to the lives of employees.



La Raia estate produces its own biodiverse Decanter-certified Gavi DOCG & Piemonte Barbera DOC

The Michelin Green Star strikes at the ethical core of the La Raia estate, bringing together sustainable practices and high standards of care for everything being grown, raised, and produced on the property. The award showcases the efforts and pursuit of Locanda La Raia which have always been at its central focus to create a sustainable and biodiverse environment within its property. For over 20 years La Raia has held sustainability at its essence, Chef Tommaso Arrigoni works with both the farmers on the property as well as local producers to create a sustainable supply chain of conscious ingredients to create Locanda La Raia's seasonal dishes.

"We've been proud to have introduced sustainability practices since the inception of La Raia in 2002 and we furthered this dedication to sustainability in 2007 when we became biodynamic certified," says Piero Rossi Cairo, CEO and second-generation of La Raia estate. "When we introduced La Raia as a hospitality experience, we wanted to ensure we stood by the principles of the estate and keep the environment of our surroundings as our primary priority. Having our efforts recognized with this Michelin Green Star feels like everything is coming full circle."

Tommaso Arrigoni, chef and owner of Innocenti Evasioni in Milan, has signed the menus for the Locanda La Raia restaurant from 2019. He has focused his proposal on seasonality and the interpretation of the ancient tradition of Gavi cuisine, a unique crossroads of Ligurian and Piedmontese influences. "My commitment," says Arrigoni, "is to enhance the products of the biodynamic farm La Raia: ancient cereals such as monococco spelt, fruit and vegetables from the organic kitchen garden, and meat from the Fassona breed of cow, raised on pasture." Also local



are the cheeses and cured meats, such as the famous Testa in cassetta, which come from the Slow Food Presidio in the area. Depending on the season, the menu ranges from *baccalà mantecato brand de Cujun* to *ravioli del plin*, from *lukewarm ciuppin with calamari to pea cappuccino* and *strawberry and lavender white chocolate cream soup*. Not to be missed are the Locanda's *risotto with herbs* from the garden, *the battuta di carne Fassona al coltello* from La Raia farm and the *veal in pink point*. The à la carte menu is accompanied by the "Dal Gavi alle Langhe" tasting menu, which begins with wines - Gavi and Nebbiolo - produced by the Rossi Cairo family at La Raia and Tenuta Cucco the winery in the Langhe producing organic Barolo and Nebbiolo, still owned by the Rossi Cairo family.

La Raia's initiatives for a more sustainable future doesn't stop at the Locanda La Raia, but expands to every corner of the property. Beyond Locanda La Raia's sustainable culinary offering, the property features its own Demeter-certified biodynamic winery located on a stunning landscape replete with lakes, gardens, fields, vineyards and wildlife. La Raia's Gavi Riserva 2021 has won the Tre Bicchieri award from Gambero Rosso for 2025.

For more information about La Raia, visit <https://laraia.it/>.

About La Raia: La Raia is a biodynamic farm that has been run by the Rossi Cairo family since 2002. It covers 180 hectares between Novi Ligure and Gavi: 50 hectares of vines, 60 hectares of arable land and the rest is dotted with chestnut woods, meadows, two lakes and many scattered gardens. It produces three types of award-winning Gavi, as well as Piemonte Barbera and Pinot Nero. Eleven site-specific works of art, commissioned by Fondazione La Raia to internationally renowned artists, are placed among the vineyards, the Winery, known as 'The Cellar' and other buildings on the estate. A three-kilometer trail connects Locanda La Raia to Il Borgo, the two guest houses at the end of the estate: a trail that allows guests to discover the mosaic of natural environments of which this unique ecosystem is composed.

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