

## Locanda La Raia

**In the heart of the Gavi hills, a relais born out of an old post station, with a unique ecosystem characterized by a high level of biodiversity.**

### MICHELIN Green Star 2025

**La Raia** is the project created by the Rossi Cairo family, focused on the search for harmony in an ecosystem where biodiversity is promoted and protected.

From 2025, the restaurant of **Locanda** has been awarded the **MICHELIN Green Star**.

**Novi Ligure, March 2025** La Raia is a biodynamic farm, extending for over 180 hectares in the two municipalities of Gavi and Novi Ligure, in Lower Piedmont. The cellar is in the heart of the Estate, on the northern border is Il Borgo and on the southern border is Locanda. There is an internal path uniting all.

The estate, run by the Rossi Cairo family since 2002, is to this day still in constant evolution, with the central theme being a constant improvement on the landscape, understood in all its specific components: geographical, social, productive, agricultural, aesthetic and cultural. The aim of the founder, Giorgio Rossi Cairo, and his son Piero, is to maintain a sense of harmony and balance between all elements.

**To value human presence and the way they inhabit**-the family lives in the old farmhouse, which has been restored maintaining its original structure.

**To value mankind's work**-the unfired-earth cellar is an example of a sustainable architecture.

**To value animals**-on the estate you can admire hares, deer, many birds, our grazing Fassona cows and, during the summer evenings, fireflies.

**To value nature**-the spontaneous nature and forests that define the unspoilt beauty of these hills, and the cultivated nature of the vineyards and fields.

### GETTING TO KNOW LA RAIA, the three landscape Itineraries

To get to know and experience La Raia, you can follow three routes that wind their way around the estate: the wine route, which brings you to the cellar where you can experience a tasting of biodynamic wines; the art route, which runs from south to north through the estate; the biodiversity route, which leads between the rows of vines, along the streams and around the two lakes. The three paths give the possibility to discover the unique landscape of La Raia.

### **The wine Itinerary – A winery and a tasting of our wines**

La Raia is a biodynamic winery, Demeter certified since 2007, whose work ensures the constant search for the balance between the presence of man and his work and nature, both spontaneous and cultivated. It is to this that we dedicated the wine tour of La Raia, which starts in the ancient Madonnina vineyard to delve into the principles of biodynamic cultivation that we have adopted. The winery, built in unfired earth by Martin Rauch, produces wines that are an authentic expression of this territory and its history. In particular, from the Cortese grape variety come the three Gavi DOCG wines - Gavi, Gavi Riserva and Gavi Pisé, the winery's cru - to which are added two types of Piedmont DOC Barbera, and a small production of Pinot Noir and Passito di Cortese. In the cellar it is also possible to taste the organic Nebbiolo and Barolo of Tenuta Cucco, the other family owned estate in Serralunga d'Alba in the Langhe.

### **The new Biodiversity Itinerary – Three kilometres in a unique ecosystem**

La Raia covers 180 hectares, 50 of which are planted with Cortese and Barbera grapes, 60 are cultivated and the remainder occupied by two lakes, chestnut woods, orchards, and meadows reserved for grazing cows. An ecosystem that Renato Cottalasso, who dedicated his book *Alla scoperta della biodiversità (Discovering Biodiversity)* to it, described as 'a mosaic of natural environments with a high levels of biodiversity'. His words photograph the continuous succession of nature tamed by agriculture - vineyards, fields, pastures, hedges - and spontaneous nature made up of clearings, woods, lakes, streams. In these several types of environments live a myriad of animal and plant species that, together, create the unique ecosystem. Just look out any Locanda window or stop at any point along the path that has been traced inside the estate, to realise how diverse and heterogeneous the landscape of La Raia is. A natural richness that makes bees and pollinating insects happy, to which one of the works of Fondazione La Raia is also dedicated to: Palazzo delle api by Adrien Missika. It is possible, with a guide, to walk along the approximately three-kilometre path that crosses the entire estate and discover where the stonechat (the bird featured on La Raia's logo) roosts, where the roe deer roam, or admire the flowers of the undergrowth and the bumblebees' favourite flowers.

### **The Itinerary of art**

Since 2013, with the creation of Fondazione La Raia - Arte Cultura Territorio, the Rossi Cairo family has aimed to investigate the Raia landscape through contemporary art, inviting international artists, photographers, architects and landscape architects to cast a critical new gaze on this territory. Inside the estate, where public conferences dedicated to the theme of landscape are periodically organised, are the permanent works created over the last 10 years by international artists such as Remo Salvadori, Adrien Missika, Michael Beutler and Tami Izko. We invite you to discover these artists by following the art itinerary traced through the vineyards, which passes by the winery and ends at Il Borgo.

*You can discover and immerse yourself in the landscape of La Raia by following the internal trails that connect Locanda to the winery and Il Borgo at the northern end of the estate. Guests are provided with a map or our guide for a more in-depth account of the estate's plant mosaic or contemporary works of art.*

### **Locanda- The big green mansion in Gavi**

Locanda La Raia is located within the La Raia biodynamic farm. Once a post station and resting place for travellers, Locanda La Raia is a large green house embraced by vineyards, pastures and woods, where the comfort of the interior spaces communicates itself with the beauty of the surrounding nature. Each of the twelve rooms are individually designed and fashioned with antique Piedmontese furniture complimented by contemporary design elements, wallpaper and lighting. Made with unique pieces, Locanda La Raia proposes a concept of hospitality made of accuracy and relaxed times, with unsuspected details and excellent and attentive service.

### **The two gardens**

The restoration of Locanda La Raia is also a landscape project, aiming at recovering the exchange between the house interiors and the vineyards, the fields and the surrounding green areas. The entrance garden is a little unexpected gem that reinterprets the Italian garden in a new iconic way: a selection of herbs, arranged in the shape of a large leaf. The garden that fades into the vineyards, where only native species with a link to the agricultural world have been selected, has been designed after a concept by the French team Coloco, students and collaborators of the landscape designer Gilles Clément.

### **The rooms: each one unique to its own**

All rooms, suites and apartments at Locanda La Raia are different and furnished with pieces that reflect the property's taste. The seventeenth-century Piedmont wardrobe, the antique desks, the chest of drawers that date back to the nineteenth-century are paired with pieces of contemporary design. On the walls, antique family portraits hang next to contemporary artworks selected among the artists represented by the Milanese gallery Viasaterna. Materials, colours and fabrics tell a story of Italian taste of simple beauty, and the resulting effect, achieved through the skilful combination of antique and modern, is a home-feeling of large, comfortable and sophisticated rooms.

### **La cucina**

At La Locanda, food is an opportunity to discover the area, to be together and to indulge. We serve breakfast with fragrant homemade breads such as our focaccia, brioche and cakes, and omelettes with flavours from La Raia's own vegetable garden. In summer, guests can sit at the large table in the garden, in the spaces around the pool, or enjoy lunch with a picnic basket in a shady corner of the estate. We love the ritual of tea, which we serve every afternoon with a

different dessert, and that of the aperitif, a time to taste La Raia's biodynamic Gavi wines. Dinner at Locanda restaurant is special: small round tables with fresh flowers, candles and white linen tablecloths create that sense of pleasant intimacy that we seek for our guests.

### **Chef Tommaso Arrigoni for Locanda La Raia – MICHELIN Green Star 2025**

Tommaso Arrigoni, chef and owner of Innocenti Evasioni in Milan, has signed the menus for La Locanda restaurant. 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." The cheeses and cured meats, such as the famous Testa in Cassetta, are also local. They 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 '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 house menu is reserved for guests of and is based on the first fruits of the garden and special ingredients, depending on the occasion and seasonality.

Locanda La Raia organises residential and cookery courses in Italian cuisine. Our aim is to promote the knowledge and appreciation for the basic dishes of our tradition, spread and loved all over the world. We organise meetings to teach the technique of preparation, the choice of ingredients, cooking procedures and presentation methods. Guests can also study a menu with our chefs to cook and enjoy together.

### **Wellness among the vineyards**

The wellness area, with its sauna, Turkish bath and Himalayan salt wall, is an invitation to total relaxation, a tranquil place where you can dedicate time to yourself, choose a treatment and entrust yourself to the hands of our experts. The indoor and outdoor swimming pool is temperature controlled to welcomes guests all-year round overlooking over the Gavi Hills. The gym, which is equipped by Technogym, opens onto the garden. In the recently renovated spaces of Il Borgo, yoga and pilates classes are held, along with ceramic workshops, an accessible technique for all that promotes relaxation through deep and creative concentration.

### **In the open air**

On the estate there is a tennis court and a wellness trail at the foot of the hill on which Locanda stands. For lovers of cycling, the Campionissimi routes are all around

La Raia, from Coppi to Girardengo, with many itineraries for all levels of fitness, to be discovered alone or accompanied by a guide. Trekking in the beautiful neighbouring valleys of Val Borbera and Val di Lemme is also becoming increasingly popular. We organise excursions in collaboration with the many associations that promote these two extraordinarily fascinating. The Gavi hills have been chosen for the wonderful golf courses that open up among the vineyards. There are three courses within easy reach of Locanda La Raia. The closest is the Colline del Gavi Golf Club (Tassarolo), six kilometres away, in a wooded area. It has 18 championship holes, nine executive holes and a restaurant. The Serravalle Golf Club (Serravalle), also six kilometres away, is located in the La Bollina estate and has nine championship holes and three executive holes. Finally, the Villa Carolina Golf Club (Capriata d'Orba), 12 kilometres away, has two 18-hole courses set in 110 hectares of woods and vineyards. The clubhouse is located in the former summer residence of the Gavotti family.

### **In the surroundings**

A few kilometres away from Locanda La Raia you can find some interesting historic villages. We recommend a visit to **Forte di Gavi** and a stroll through the streets of Novi Ligure to admire the town's painted noble palaces. You can't miss **Libarna**, a Roman city that dates back to the second century B.C., one of the most important archaeological sites in northern Italy that was founded along the Postumia road that linked Genoa to Aquileia: a very charming place where you will discover the origins of the area. Activities for children are also available. If you adore chocolate, a visit to the Bodrato factory in Novi Ligure is a must: you can visit the premises and watch all the phases of their daily production. A tasting of iconic Bodrato products follows the visit: *cremini* chocolates, *boeri* (chocolate covered cherries with liqueur), fruit chocolates. For the shopping lovers, McArthurGlen Serravalle Designer Outlet, the biggest and most prestigious in Europe, is very close to Locanda La Raia. If you have a little more time, you can reach the vineyards and hills of Langhe, a part of the UNESCO world heritage. We also invite you to visit

**Tenuta Cucco at Serralunga d'Alba** (112 km), owned by the Rossi Cairo family, for tastings of Barolo and Nebbiolo. Within an hour's drive you can reach Milan for museums, shopping, and theatres, while with a half hour trip you can enjoy the marvellous historic buildings of the Genoa city centre, the little picturesque square of Portofino (85 km) and its surrounding sea, or trek at Le Cinque Terre (135 km). Another recommended visit is Turin with the Palazzo Reale and its gardens, the Mole Antonelliana and the Egyptian Museum.

### **Il Borgo, the charm of an ancient rural village**

Il Borgo is an ancient farming hamlet on the northern edge of the La Raia biodynamic estate. Its position is one of the most beautiful in the Gavi area: it overlooks an unspoilt valley with ancient woods and a small lake, which can be reached by a marked path. The various buildings that make it up, each dedicated to a specific agricultural activity, are arranged around a large circular courtyard, all around the Cortese vineyards of La Raia. Il Borgo has recently been restored

according to the same principles of philological recovery as the other buildings of the estate. The work revealed parts of the walls in pisé, the same ancient earthen building technique used by the architect Martin Rauch for the construction of the wine cellar in 2003.

The main building of Il Borgo, which was once the large barn, has three floors with characteristic exposed beams and is structured to accommodate various types of events: anniversary dinners, meetings, business lunches. The ground floor, which opens onto a large covered courtyard, is used for receptions, cocktails and standing lunches.

Maurizio, in Locanda, together with Fjona and Francesca, with Valeria and Mirko in the kitchen; Marco in Il Borgo and Elena with Giada look forward to welcoming guests in the cellar to share this corner of Gavi.

*Locanda La Raia and Il Borgo are a 98 km highway drive from Milan and 60 km from Genoa.*

***La Raia** is a project of the Rossi Cairo family, who have been running the La Raia biodynamic farm since 2002. The estate is Demeter certified and produces Gavi DOCG and Piemonte Barbera DOC on its 180 hectares, as well as ancient cereals and organic honey, while Fassona cows graze freely in the meadows. The estate is home to Locanda La Raia, a 12-room relais, and Il Borgo, an ancient farming village with ample space for celebrations and events. La Raia is also home to the Fondazione La Raia, dedicated to art, culture and the territory, that since 2013 has commissioned site-specific works from international artists, inviting them to cast their gaze over the Gavi landscape.*

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