

IDYLLIC PLACES MAGAZINE



STORIES
LIVED AND TOLD

HOTELS RESTAURANTS WINE. EST 1993
UNIQUE IN THE ALPS



UNIQUE
IN THE ALPS



Cover: Forestis, Outdoor-Pool

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IMAGINE A PLACE ...

...where men are still true to the ideal of an authentic life,
where a promise given still counts as it did a hundred years ago
and where every nook and corner has its own story to tell.

Stories of ancient walls, a legacy of bygone days, of old-fashioned
values, of nostalgia and happiness, and of rediscovering what is
truly good for us in life: drawing strength from the beauty of nature,
divesting ourselves of all that seems unnecessary and spending
quality time with the people who are dear to us.

And knowing that there is always the right moment
for “Idyllic Places”.



OUR VISION OF WELLBEING

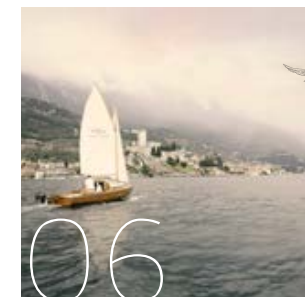


IMAGINE A PLACE...

WHERE YOU WILL FEEL LIKE A GUEST
IN A WELL-RUN HOME. STYLISH,
OVERFLOWING WITH CHARACTER AND
YET COSY AND INTIMATE, WITH SUPERB,
AUTHENTIC FOOD AND FRIENDLY,
COURTEOUS SERVICE STAFF EAGER
TO SATISFY YOUR EVERY WISH.
WE BLEND THE BEST OF OLD TRADITIONS
WITH ALL THE LUXURIOUS
CONVENIENCES OF CONTEMPORARY
LIFE. THIS IS OUR VISION OF COMFORT.
WE INVITE YOU TO BE OUR GUEST!

Sepp Perwanger
Sepp Perwanger
Idyllic Places Founder

THE LEGACY OF LAKE GARDA LEMONS



The Idyllic Places Sailing Boat

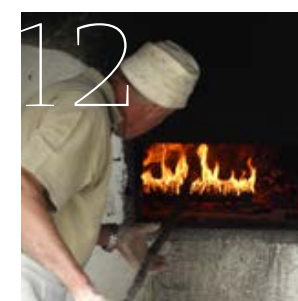
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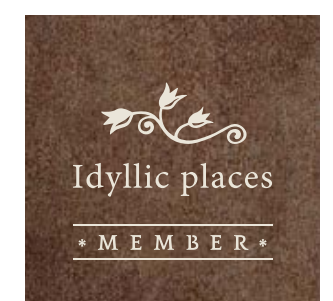
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THE LEGACY OF LAKE GARDA LEMONS

With its cultural and culinary excellence, Lake Garda has always been a source of inspiration for countless chefs; the abundant bounty of the countryside has led to a particularly wide-ranging cuisine, in which lemons play a leading role.



In addition to its excellent wines and olive oil, Lake Garda was also home to Europe's most northerly citrus groves and exported them far and wide until international air freight transportation marked the beginning of their decline in market-ability abroad. Lemons came into vogue at the English court of Henry VIII in the 16th century as a seasoning for poultry and fish and have remained ever since a much-prized fruit of courtly tradition in northern Europe.

For many centuries, lemon houses have dotted the countryside on the west bank of the lake; built on terraced slopes, these limonaie are Italy's answer to the orangeries of France and the Pomeranzenhaus of Germany. The warm slopes on the west bank, between Riva and

Gardone, are the best-suited for lemon cultivation, and the tradition lives on to this day in the name of one of the towns in this area, Limone.

SOME OF
THE LIMONAIE
STILL GROW
ANCIENT
HERITAGE
VARIETIES
OF LEMON
TREES.

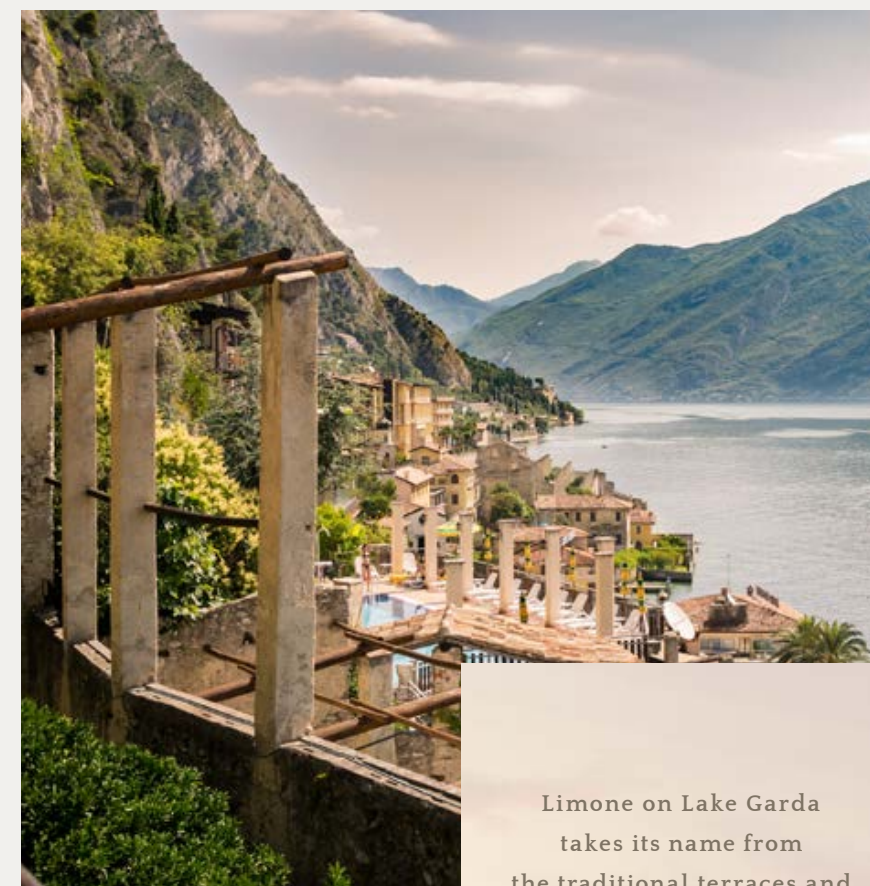
As a rule, lemon trees are planted on three to five long terraces surrounded by stone pillars. To ensure that the sensitive plants can withstand the winter, the terraces are

roofed with a pergola which, in the winter months, is covered over with wooden beams. Small fires, candles or underfloor heating keep the temperature in the lemon houses above freezing point. The nearby streams provide the water to irrigate the lemon houses, ably assisted by water wheels in some cases. The gardeners' houses were generally built alongside the lemon houses.

Still today the limonaie are a central feature of the cultural and architectural landscape of the western bank of Lake Garda and, although some of the gardeners' houses have been converted into large villas, the terracing style of the building structure remains a distinctive feature.

Some of the limonaie grow ancient heirloom varieties of lemons which are a popular local ingredient in all manner of dishes, sweets and the famed Lake Garda liqueur, limoncello.

>>



Limone on Lake Garda takes its name from the traditional terraces and walls of the old limonaie



FIRE, CANDLES AND UNDERFLOOR HEATING KEEP THE FROST AT BAY.

THE PERGOLA IS COVERED OVER WITH WOODEN BEAMS IN THE WINTER.



For centuries on end Lake Garda has been a much-loved destination for lake lovers, including a number of illustrious characters such as Goethe, Kafka, Thomas Mann and Winston Churchill, who greatly appreciated the unique atmosphere of the lake.

The allure of Lake Garda lies not only in its natural setting, rocky mountains to the north and rolling smoothly and gently along the last foothills of the Alps to the south, but also in its distinctive long, thin form and immense depth. The water is wonderfully clean and clear, and it is more reminiscent of a sea than a lake. The unusual play of light between the moon and the sun gives Lake Garda a quasi-magical quality.

The weather is particularly changeable in this part of the world and brings both dramatically high waves and an almost eerily silent lake with a mirror-smooth sheen. The architecture along the banks is distinguished by elegant villas and simple fisherman's houses, and every town has its own special

charm and character; the northern reaches are home to rustic Alpine houses reminiscent of South Tyrol, while classical villas and even Renaissance architecture dominate the architectural panorama of the south. There are also Roman ruins, including the grotto of Catullus on the southern tip of a peninsula.

Getting back to lemons, a central theme in the cuisine of every town along the lake, from lemon risotto and lemon tagliatelle through to lemon meringue, ice cream and sorbet.... to this day, lemons feature prominently in the outstanding cuisine of Lake Garda, although many have forgotten that even in the Renaissance era, alongside the paper production of the "Valle delle Cartiere" (Valley of Paper Production), they played a leading role in shaping the economical and, above all, culinary character of the area. Time for a well-deserving limoncello...

—

CLEAN WATER
AND DAPPLED LIGHT
ON LAKE GARDA:

THE NORTHERN
REACHES ARE
SURROUNDED BY
ROCKY CLIFFS,
WHILE THE SOUTH
STRETCHES GENTLY
OUTWARDS.



LEMONS ARE A CENTRAL
FEATURE OF THE CUISINE.
THEIR DELICATE SOURNESS
DISTINGUISHES MANY
OF THE OUTSTANDING
LOCAL DISHES.



Like
a boat from
a novel

TYPE: 20er Jollenkreuzer
YEAR: 1950
LENGTH: 7.75 m
WIDTH: 2.5 m
WOOD: oak and mahogany
SAIL: 30 m²
SPINNAKER: max. 55 m²

Bookable with skipper
for our Idyllic Places
family members during
their holiday

RESERVATIONS:
experience@idyllicplaces.com

THE IDYLLIC PLACES SPECIAL EXPERIENCE

THE IDYLLIC PLACES SAILING BOAT

Wind in our sails! Whether on land or in the water, Idyllic Places are ambassadors of style. The Zwanziger Jollenkreuzer, that once belonged to the famous writer Thomas Mann is moored on nearby Lake Garda.

In the original 1950s version, the boat and skipper will lead the Idyllic Places family members on a discovery of the most beautiful destinations. And as the Òra wind speeds you past the picturesque coastal towns, you'll pick up quite a bit about sailing. Hoist the ropes!





Christian Morgenstern
(1871-1914)

Margarete Gosebruch von
Lichtenstern (1879-1968)

CHRISTIAN MORGENSTERN

Amongst the countless guests who visit Bad Dreikirchen/ Bagni Tre Chiese, some of whom are the third generations of their families to stay at the guesthouses, the name of poet Christian Morgenstern (1871-1914) is mentioned time after time. Having arrived in Bad Dreikirchen for a relaxing break in 1908, he met the love of his life, Margarete Gosebruch von Lichtenstern, whom he married two years later. The magic of the landscape with its three churches was an unforgettable memory for the two lovers, and was mentioned in a letter which the poet wrote in later years: "But there are two things that I would like to do together with you for our dear three churches, if we can:

Reinforce the ceiling of the third church such that it no longer will pose a risk to visitors to the church, and then gift a particularly beautiful bell to the first (your) church with our initials and a quote from myself."
The former wish has been fulfilled, thanks to the efforts of the family and the Monument Preservation Office but, due to the premature death of the poet in Merano in 1914, the latter was never to be.

The large community of Rudolf Steiner followers has never forgotten the poet Morgenstern, a friend of Steiner. Shortly after the last war, groups of anthroposophist visited Dreikirchen, where they held their meetings with meditations and eurhythmy dances. Christian Morgenstern, then, has lived on in Bad Dreikirchen, and not only for his famous Gallows Songs.

DER HEROISCHE PUDEL
Ein schwarzer Pudel, dessen Haar
des Abends noch wie Kohle war,
betrübte sich so höllenheiß,
weil seine Dame Flügel spielte,
trotzdem er heulte: daß (o Preis
dem Schmerz, der solchen Sieg erzielte!)
er beim Gekräh der Morgenhähne
aufstand als wie ein hoher Greis -
mit einer silberweißen Mähne.

Christian Morgenstern

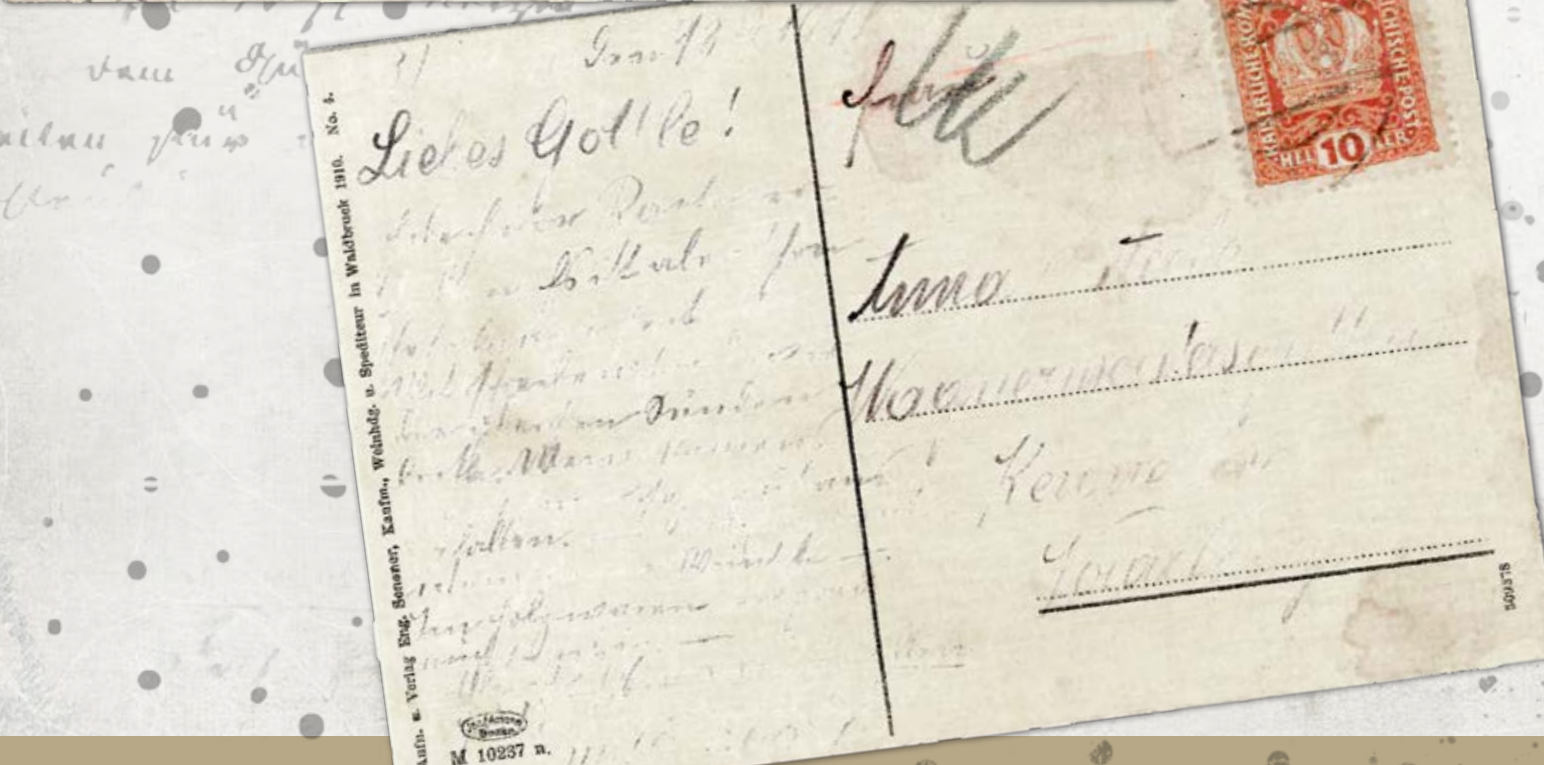
**GASTHOF
BAD DREIKIRCHEN**
IT'S NOT JUST POETS
AND ANTHRO-
POSOPHISTS WHO FEEL
DRAWN TO THE MAGIC
OF THIS PLACE;
THE THREE CHURCHES
HAVE BEEN A SANCTUARY
SINCE TIME IMMEMORIAL.



MORE ABOUT THE
GASTHOF BAD DREIKIRCHEN:
PAGE 51



IN BAD
DREIKIRCHEN,
CHRISTIAN
MORGENSTERN
NOT ONLY FOUND
HIS BELOVED
SUMMER RETREAT
BUT, IN HIS
MARGARET,
DISCOVERED LOVE
ITSELF.



BREAD MAKING LIKE IN THE OLDEN DAYS

WHITE SMOKE DRIFTS
FROM THE OLD OVEN.
HANS TAUBER AND I ARE
STANDING IN THE STUBE
ROOM, HANDS IN OUR
POCKETS. I ASK MYSELF
WHAT IS TO COME.



There is always something archaic about fire, smoke and men. The silence, however, and the gentle humming we can hear, do not fit this image. And yet, they form a coherent whole.

Baking bread is a tradition at the Taubers. In fact, it was once a tradition in every South Tyrolean family, but very few still practice it. It's a pity.

I'm enjoying the moment, the atmosphere, the anticipation. I feel a little like being transported back to my childhood when I had to wait, crouching in front of my grandmother's oven, until the cake was ready. This memory also fits into the picture. Because the hotel Saalerwirt in the woods above San Lorenzo does exactly that: He takes you back to a different time. I'm not surprised that so many people come here for this very reason.

In Maria Sares stillness develops another dimension. And I discover sounds that suddenly emerge seemingly of their own accord. I not only see the clouds of smoke rising, but I can almost hear the smoke as it rises up the chimney.

I don't see the dog running away from the family, but I can hear it clearly. Two birds are sitting in the thicket. What could they be up to? They are quiet, attentive.

Everything has its own rhythm up here, its own melody.

Hans Tauber picks up the wooden tub in which the sourdough starter was prepared days ago, with cumin and fennel. The dough needs plenty of time to rise without artificial raising agents.

There is plenty of time in Maria Sares. It almost seems as if the saint was throwing her protective

cloak over this world. Whether it's the main house dating back to the Middle Ages, the church, the stone oven, or the gnarled trees ... everything is in swing here, carefully, slowly, evenly.

I watch the sourdough in the tub. Hans Tauber says that in the past you would never let the sourdough starter run out on the farms. That it was fed for year after year after year. It was called the "mother dough". There was always a handful left in the wooden tubs, to ensure that it would continue.

"THERE IS PLENTY OF TIME IN MARIA SARES. IT ALMOST SEEMS AS IF THE SAINT WERE THROWING HER PROTECTIVE CLOAK OVER THIS WORLD."

Dough, or bread, were precious; they guaranteed that there was food and were often also a personal source of income for the farmer's wife. People accepted that long walks were the price for good bread for feast days and holidays. Throughout the valley, people knew exactly which farmer's wife was particularly good at baking, whose bread was richest, who had the tastiest Breatl and whose Schüttelbrot flat

bread could safely be stored for months - without getting mouldy. Bakers cheating with the ingredients or stretching the flour were soon discovered. They would soon be unable to sell their bread.

>>



The Saalerwirt in the woods above San Lorenzo takes you back to a different time



"I WATCHED HOW THE SMALL DOUGH LOAVES ARE FORMED, UNHURRIEDLY, AND THEY FOUND THEIR PLACE EVENLY SPREAD OUT ON LONG WOODEN BOARDS."

The oven had been fired since the previous day. The heat must be even so as not to stress the oven with excessively high temperatures. Depending on the variety, the dough is organic, robust and resilient, or sensitive to changes in the weather, moody and capricious, according to the season and humidity, the baker explains.

I am waiting for a comparison with the nature of women. It does not follow. According to the baker, baking bread in the old manner is sometimes a simple craft based on experience. But it is also an art that requires sensitivity and patience.

We talk, ponder, digress – and the number of loaves of bread increases; by now there are some 100 waiting to be baked. They are pushed into the oven and shifted again and again to make sure that nothing burns. After some twenty minutes they are removed from the oven, one by one, long-handled wooden slide. The bread smells fresh, warm and rich. It is placed in wide wicker baskets, loaf by loaf.

I look at our day's work and wipe the sweat off my forehead with my hand. Now, after all the loaves have been removed from the oven, the relaxed part of the day begins. We are sitting in the wood-panelled room and eat, using plenty of farmers butter and drinking a glass of wine.

On the walls there are pictures and carvings, maids in traditional costumes, sleeping girls in front of a mountain panorama, a cosy parlour... Oil paintings depict every-day scenes from times gone by, painted with quick brush strokes, minimalist, the work of a modern painter. I ask who created the paintings. They were painted by his grandfather, explains Hans Tauber; the carvings are from his own hands.

I am amazed. Hans is landlord, bread maker and also an artist? I lean back, admire the pieces of art and wonder what else might await me at the landlord of the hotel Saalerwirt in San Lorenzo. I have a good feeling; it's a rounded picture.

—

BAKING BREAD
IN THE OLD MANNER
IS SOMETIMES
A SIMPLE CRAFT.
BUT IT IS ALSO AN
ART THAT REQUIRES
SENSITIVITY AND
PATIENCE.



“AFTER TWENTY MINUTES
THEY ARE REMOVED FROM
THE OVEN, ONE BY ONE.
THE BREAD SMELLS FRESH,
WARM AND RICH.”



RECIPE

VINSCHGER PAARLEN BREAD

FROM THE COOKERY BOOK
“SÜDTIROLER LEIBGERICHTE”
(SOUTH TYROLEAN FAVOURITES)
BY HANNA PERWANGER



INGREDIENTS

- > 350 g sourdough starter
- > 1 l water
- > 30 g yeast
- > 600 g dark rye flour
- > 600 g regular rye flour
- > Salt
- > Caraway
- > Fennel and fenugreek

METHOD

- » In a bowl, whisk the sourdough starter, yeast and half of the water (27 °C). Add the flour, salt, herbs and the remainder of the water and knead to a smooth dough.
- » When the dough has doubled in size, punch down and dust with flour.
- » Divide into fist-sized pieces, arrange in pairs on a tray lined with a tea towel dusted with bran cereal. Leave to rest for 20 minutes.
- » If baking in a wood oven (recommended for best results), lift carefully with a bread shovel and slide into the oven. If using an electric oven, bake at 260 °C for around 20 minutes, gradually lowering the heat to 200 °C.



RECIPE

SPINACH RAVIOLI

SCHLUTZ-KRAPFEN

FROM THE IDYLLIC PLACES
COOKERY BOOK “DIE KÜCHE IN SÜDTIROL”
(THE CUISINE OF SOUTH TYROL)
BY ANNELIESE KOMPATSCHER



METHOD

- » Knead all ingredients into a firm dough and leave to rest in a covered bowl for around 1 hour.
- » Wash the spinach, boil in salted water, drain and squeeze until thoroughly dry. Combine with the parsley and strain both together.
- » Chop the onion finely, sauté in butter, dust with flour, add the hot milk, whisk well until it thickens a little.
- » Add the sieved spinach and season with parmesan, salt, pepper and nutmeg. Leave to cool, and then roll the dough out to a very thin sheet. Work as quickly as possible so that the dough doesn't dry out.
- » Cut out circles with a dough cutter or an upturned glass. Fill each circle with a teaspoonful of stuffing, dust your hands with flour and press the edges closed as immediately. The stage must be carried out very quickly, as the edges will not seal if the outer surface dries out and the inner side is moist. The fingerprints on the edges should be visible.
- » Simmer the Schlutzkrapfen in boiling water for around 5 minutes, drain, sprinkle with parmesan and chives, drizzle with a little brown butter and serve.

INGREDIENTS

For the dough

- > 250g rye flour
- > 250g wheat flour
- > 2 eggs
- > Salt
- > 1 tbsp. oil
- > Lukewarm water, as required

For the spinach stuffing

- > 800g fresh spinach
- > 4 tbsp. parsley, finely chopped
- > 1 small onion
- > 40g butter to sauté
- > 1 tbsp. flour
- > 250 ml hot milk
- > 1 tbsp. parmesan, grated
- > Salt and pepper
- > 1 pinch nutmeg

To serve

- > 60g parmesan, grated
- > 1 tbsp. chives, finely chopped
- > 80g melted butter





TWO TOQUES FOR THE BERGHOF MOUNTAIN RESTAURANT

The Idyllic Places hotel in Arlberg has received a Gault Millau award, presented in recognition of the harmony, creativity, joy and passion of the cuisine. Not forgetting the service team, the sommelier and the legendary Berghof Bar: so many precious people work towards the success of the hotel.

Hosts Stefan and Isabelle Burger have created an out-and-out oasis for gourmands in Lech am Arlberg, where the team conjure up a repertoire of classic cuisine rounded off with new interpretations. If you're feeling spoilt for choice between the lunch and evening menus, why not go for the best of both? And that's why Gault Millau opted for:

Barrel-aged negroni cocktail with herby cheese pralines

Mouth-watering salad and scallops with parsnips

Beef consommé with semolina dumplings or pressed cheese dumplings

Pea and mint foam soup

Local mountain-lake trout with saffron foam and herb risotto

Medium roast duck breast (from the Innauer duck farm in Eichenberg) with a trilogy of almond and broccoli tagliatelle

Strawberry, lemon and chocolate composition

Chef and sommelier Günther Meindl's wine cellar is stocked with around 600 labels. And the bar menu has the perfect signature digestif for the most discerning of customers.

*Gourmet oasis:
Classics
and new
interpretations*

THE BERGHOF,
LECH AM ARLBERG
THE BERGHOF
CUISINE: TRADITION
MEETS TOP QUALITY.
THE SPOTLIGHT
SHINES FIRMLY ON
THE PRODUCT
AND THE TASTE.



MORE ABOUT THE BERGHOF:
PAGE 56

RECIPE

DRUNKEN VEAL CUTLETS

FROM THE COOKERY BOOK
"SÜDTIROLER LEIBGERICHTE"
(SOUTH TYROLEAN FAVOURITES)
BY HANNA PERWANGER

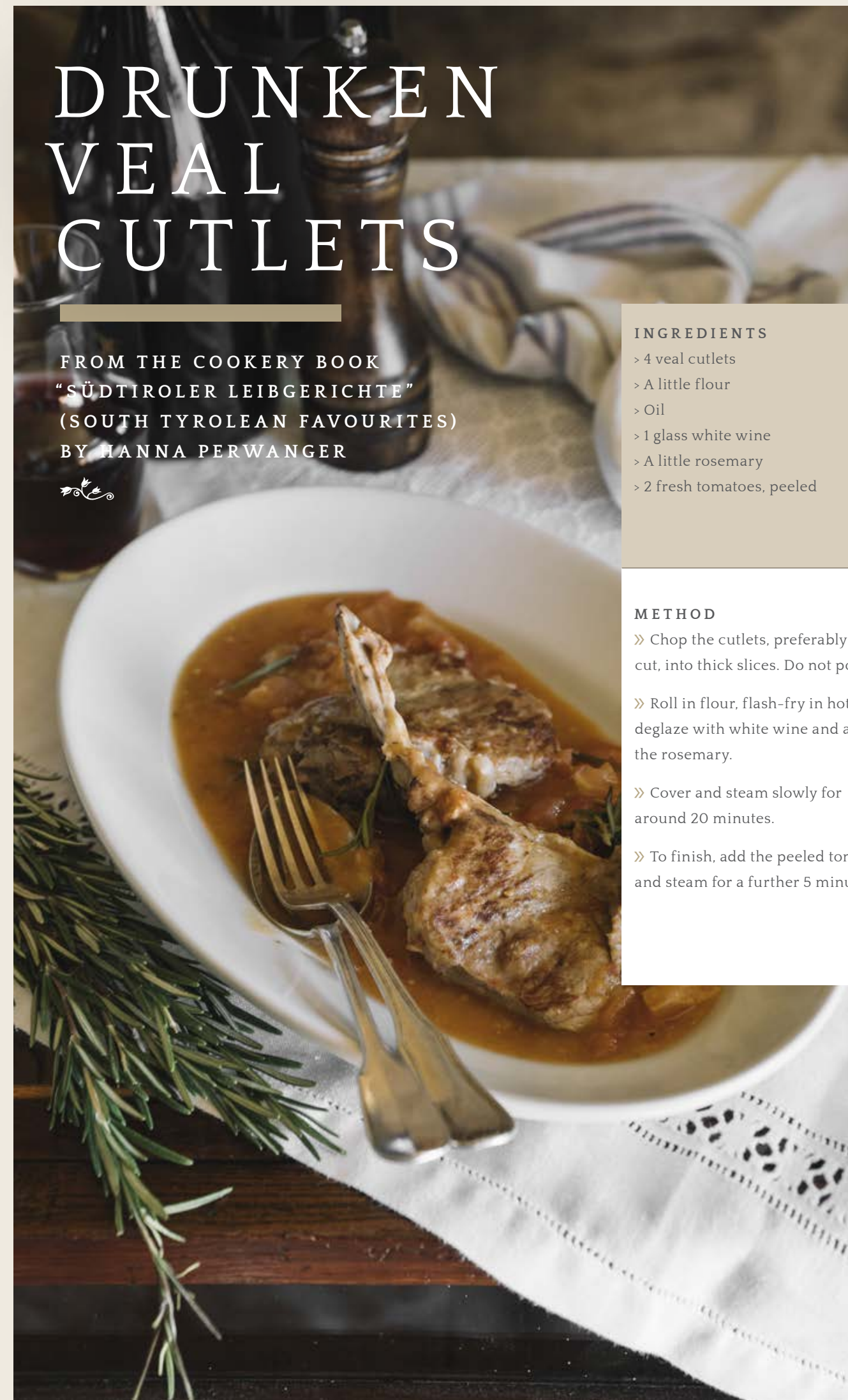


INGREDIENTS

- > 4 veal cutlets
- > A little flour
- > Oil
- > 1 glass white wine
- > A little rosemary
- > 2 fresh tomatoes, peeled

METHOD

- » Chop the cutlets, preferably a loin cut, into thick slices. Do not pound.
- » Roll in flour, flash-fry in hot oil, deglaze with white wine and add the rosemary.
- » Cover and steam slowly for around 20 minutes.
- » To finish, add the peeled tomatoes and steam for a further 5 minutes.





BERRY TART

FROM THE IDYLLIC PLACES
COOKERY BOOK “DIE KÜCHE IN SÜDTIROL”
(THE CUISINE OF SOUTH TYROL)
BY ANNELIESE KOMPATSCHER



METHOD

» Combine the flour, butter, sugar, egg and salt in a food processor. As soon as the pastry comes together, transfer to a bowl and knead until smooth. The pastry should not get too warm, so knead quickly and with cold hands. Leave to cool for around 1 hour.

» Press the pastry out into a springform cake tin, forming a border of around 2 cm high. Prick the base with a fork, line with baking paper and beans, and blind bake at 200 °C for around 20 minutes. Remove from oven and leave to cool.

» To make the custard, bring the milk and cinnamon sticks to the boil. Reduce temperature to the lowest heat, cover and simmer very gently for approx. 15 minutes. Strain through a fine sieve into another container.

» Whisk the egg yolk together with the sugar, vanilla sugar and starch. Add the milk gradually and blend well with a wooden spoon.

» Return to the pan and cook at a low temperature until the custard thickens, stirring constantly. Remove from the heat and stir in the butter. Leave to cool.

» Spread the custard over the pastry and decorate with berries. Beat the egg whites until stiff, add the sugar and continue beating to a stiff peak. Transfer to a piping bag, pipe the edges of the tart and bake for a further 10 minutes at 160 °C.

INGREDIENTS

For the pastry

- > 200 g flour
- > 100 g cold butter
- > 75 g sugar
- > 1 egg
- > Salt
- > Butter to grease the springform cake tin
- > Beans to blind bake

For the custard

- > 500 ml milk
- > ½ sticks cinnamon
- > 3 egg yolks
- > 75 g sugar
- > 1 sachet vanilla sugar
- > 3 tbsp. food starch
- > 15 g butter

For the topping

- > 600–700 g seasonal berries
- > 2 egg whites
- > 2 tbsp. sugar

Variation: You can also add the berries after the second baking (they will look prettier) and top with gelatine glaze (see glaze packaging for instructions).



IDYLLIC SKIING

IN THE SPRING, WHEN THE DAYS
DRAW OUT



In the spring, when the days begin to draw out and the sun stands high in the sky, giving the north-facing slopes of the Marmolada a vivid and sensuously soft glow, skiing enthusiasts, traditionally including many skiers from Bolzano, flock to their “local mountain”. Tourers, freeriders, pioneers experimenting with mono skis, snowboarders and paragliders adore the purity of skiing, and take the rickety basket lift to be transported from 2000 to 2700 m.

The ride in the spartan basket takes around 20 minutes, almost inconceivable by the standards of today’s technology, as the capacity of modern lifts is three to four times greater, which means that three to four times as many skiers now populate the slopes in the same period of time. People gladly accept the long wait at the lift, however, and engage in a spot of people watching, chat with others sharing the same lift and plan which route to ski, and whether to opt for slopes covered in virgin powder snow or for fabulous “carpets” of firm snow.

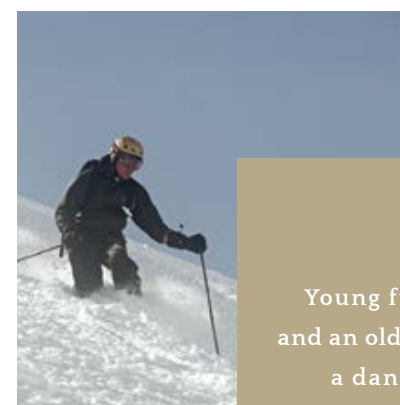
Often it is possible to do both on the same day, and all but impossible to use up all the rides on a 10-ride ticket in one day. The slow transportation, the wait at the lower cable car station and the poor or non-existent reception in the mobile communications network rarely bothers any of these skiing enthusiasts. Everyone enjoys simply passing the time of day. They gather together, without prior appointment. Towards the end of the season, people enjoy the last remaining days of skiing and then wait patiently for the next spring. The knowledge that these are ever recurring events creates a feeling of security, of stability.

On one these beautiful spring days, in the middle of the 1990s,

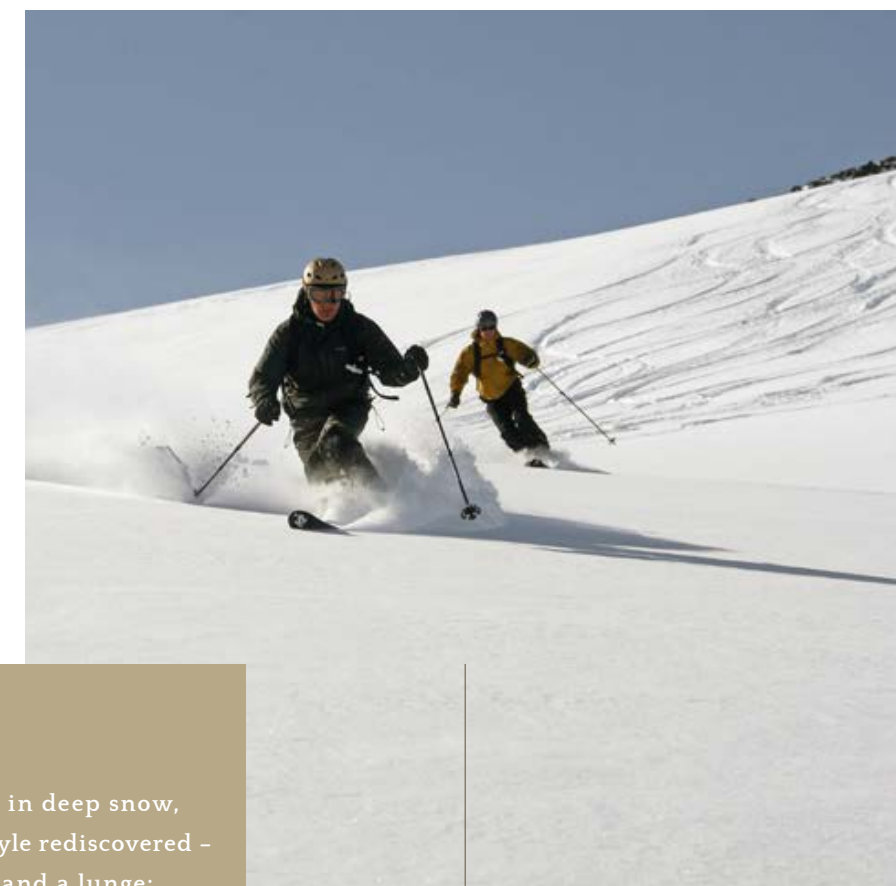
I climbed out of the rickety basket lift on Pian dei Fiacconi and looked up to Punta Rocca. Up there, where the white peak of the glacier touches the dark blue sky, two skiers left behind a cloud of powder snow and continued their ride through down the still virgin slope drawing perfect large arc segments into it. **They seemed to dance in slow motion, swinging from one side to the other,** seemingly propelled by a higher cosmic power. Where the centrifugal force of the bend was strongest, one could see that the “dancers” took a lunge step and swung their upper body into the bend.

Although everything was exactly the opposite of the conventional Alpine skiing technique, I was enchanted by this sight and attracted by the overwhelming elegance of this seemingly “abnormal” skiing technique.

>>



Young fun in deep snow,
and an old style rediscovered –
a dance and a lunge:
Telemark



THEY SEEM TO DANCE IN SLOW
MOTION, SWINGING FROM ONE
SIDE TO THE OTHER

My mentor Stephan Rössler explained that this style is called “telemark”. That very same spring an occasion arose to hire some telemark gear in Livigno – it consisted of leather shoes that were attached at their tip with a cross-country style binding to a



kind of cross-country ski with an edge. An instructor gave me an introduction to this new, old, allegedly original technique. Following that, I purchased my first kit from Stephan Rössler, who was already a telemark skier,

and visited one of the first telemark seminars in the Schnals Valley, run by two of the absolute gurus of the scene, American Paul Parker and Norwegian Morten As. **Paul Parker impressed on his students, telemark skiing is matter of attitude, a matter of mind.** Telemark is not about speed but about deliberate reactions of the skier who constantly adapts to the respective terrain and current snow conditions. There is no proscribed style, every telemark skier finds their own. Telemark skiing is like walking. On tip toes and with free heels. The whole weight distribution on the ski in a bend is controlled by the small and the big toes.

In the moment of zero power, of weightlessness, the change over into the next bend happens.

“free your heels – free your mind”, preferably far from safe, fast, perfectly groomed and overcrowded pistes. Where context is authentic and time does not matter.

Without constraints. Idyllic skiing.

Whether in Lech in Vorarlberg, in the Puster Valley or in Val Badia Valley in South Tyrol or in Graubünden in Switzerland – the Idyllic Places offer you the best winter experiences.

What do you prefer? Hustle and bustle, or the silence of nature? The choice is yours!

MAKING TRAILS
IN THE POWDERY
SNOW, FAR FROM
THE CROWDED
SLOPES. IT'S NOT
THE SPEED THAT
COUNTS, BUT THE
FEELING OF THE
PRISTINE SLOPES.

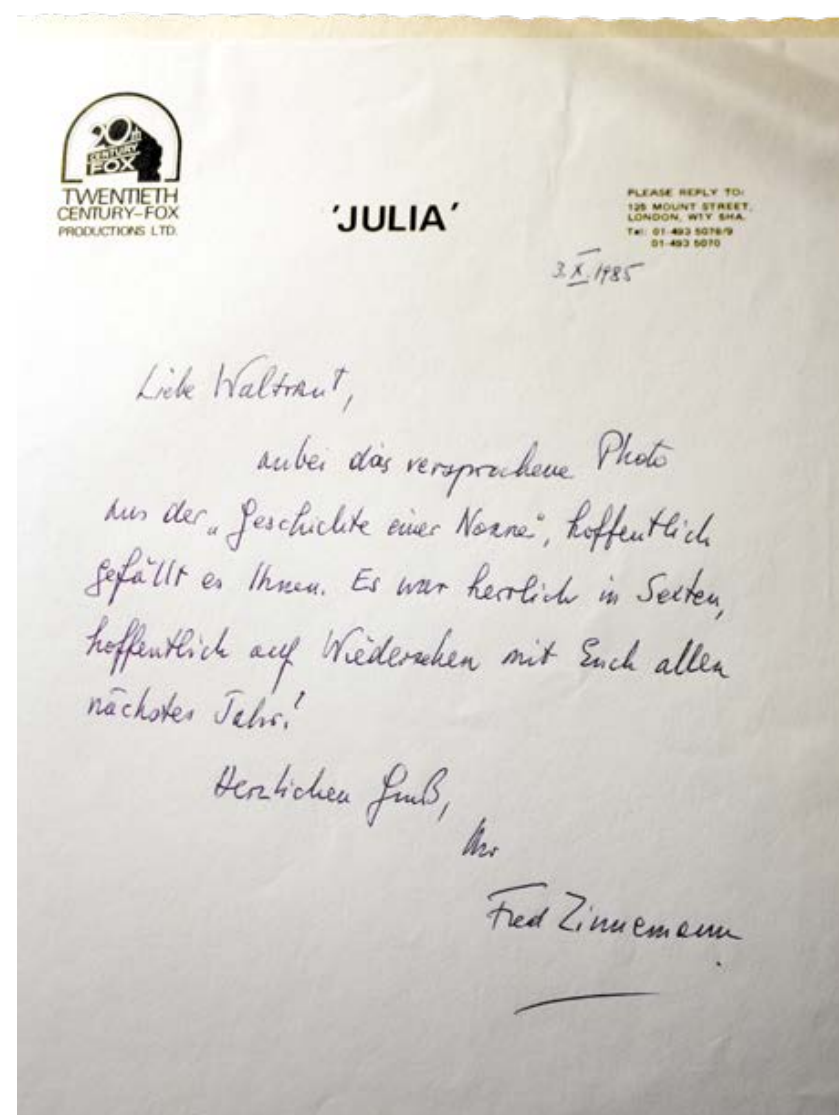


The rhythm
of freedom:
Idyllic skiing



THE MOST BEAUTIFUL PLACE IN THE WORLD

FRED ZINNEMANN
AND HIS THREE PEAKS



One of the best directors
in the world regularly
holidayed in Sexten



NUN, OR GRACE KELLY:
THE ROAD LEADS
FROM HOLLYWOOD
TO SEXTEN, IN A
CORNER ROOM WITH
A MOUNTAIN VIEW.

Sesto in the Dolomites.

Proud, jagged mountains and
a truly majestic backdrop.

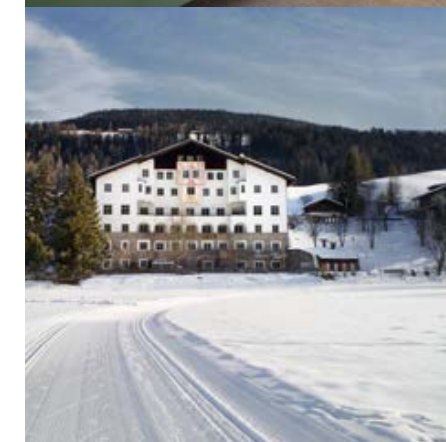
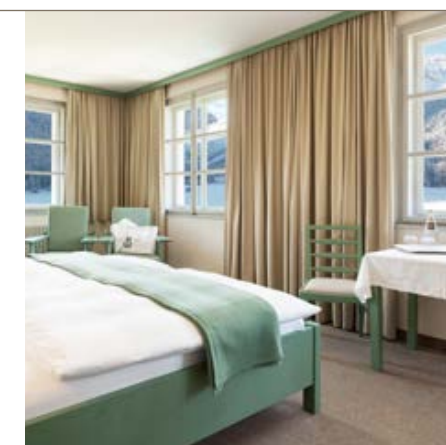
Overwhelmed by the peace and
beauty of these mountains,
Fred Zinneman scattered the ashes
of his life's companion here, in a
very special place, together with a
mountain guide. He considered it
to be the most beautiful place in
the world. And so, even in the years
that followed, he never missed an
opportunity to come back each
and every year, in rain or snow,
regardless of the weather.
When he was here, he always
stayed in the corner room of the
Hotel Drei Zinnen with its magnifi-
cent view of the Croda Rossa.

He loved getting out and about
in the mountains and the fresh
air. And when he came back to the
hotel, he would treat himself to one
of his three favourite dishes:

Kaiserschmarren (Emperor's mess),
Linzer torte or Frankfurter sausages.
He remained a loyal guest to the
Hotel Drei Zinnen and the
Watschinger family until his death.

As a director he was awarded
five Oscars, received a further six
nominations for his works, which
included "From Here to Eternity,"
"The Nun's Story" and "High Noon,"
and is considered one of the best
directors of the twentieth century.

Who knows whether he found
some of his inspiration at the Hotel
Drei Zinnen, in his pretty corner
bedroom with a view of the most
beautiful mountains in the world?



MORE ABOUT
THE HOTEL DREI ZINNEN
PAGE 48



ON BOTTLES AND BUBBLES

It's not everywhere that people go to the effort of making sparkling wine in the French champenoise style; in many places, sparkling wines are produced using much more cost-effective means.



It's all the same thing, one may think. But that couldn't be further from the truth: True wine connoisseurs can discern the fine difference, even if it isn't immediately apparent at first glance, and it lies in the fine perlage of bubbles rising to the top of the glass when you drink a toast. To find out the secrets of the traditional bottling methods of this sparkling delight and, not least, to do so without having to develop the finely-honed noses of the wine experts, we decided to do a bit of research. It's no coincidence that we ended up in Pochi, a hamlet in the municipality of Salorno, the most southernly municipality of South Tyrol - here, at an altitude of just over 500 m above sea level,

"THERE, WHERE ONE LEAVES BEHIND ALL THAT IS GERMAN AND CROSSES THE THRESHOLD INTO THE "REAL" ITALY."

a true pioneer of quality has been making sparkling wine for over forty years.

Alois Ochsenreiter is the founder of the oldest commercial sparkling wine cellar in the region. Together with his family he runs the Haderburg Winery, named for the medieval ruins towering on high upon a rocky promontory, landmark of the village of Salurn. As we enter the vineyard Christine, the lady of the house with a disposition reminiscent of more southernly climes, reminds us that we are just a cat's leap from the language border where one leaves behind all that is German and crosses the threshold into the "real" Italy.

During a short wander through the lush vineyards, Christine explains which varietals grow best here, where it is cool in the early mornings in summer and the sun's rays never really warm the ground until later in the day. Chardonnay and Pinot Noir, the same grapes as the French use to make their champagne, are also excellently well-suited to South Tyrolean sparkling wine as it transpires. On a little side note: Christine's daughter Erika, who manages the vineyard work, swears by biodynamic cultivation and, as such, adheres to stricter rules than those which apply to organic farming.

>>



Wine cultivation in the linguistic-border estate in Salurn



OUTSTANDING TERROIR FOR THE CHARDONNAY AND PINOT NOIR OF THE HADERBURG'S SPARKLING WINE. QUALITY, FOR OVER FORTY YEARS.





It is no surprise, then, to discover that the harvest is carried out almost exclusively by hand.

Our foray starts to get truly exciting when we enter the labyrinthine cellar, the true heart of the family business: Behind centuries-old stone walls, countless barriques are lined up, one next to the other, with their still wines maturing patiently within. We know that the Haderburg's still wines are also renowned for their quality. However, precious though they assuredly are, we pay them no heed: Today, it is the sparkling wine that we came to see.

A little further along, where the barrel vaults in exposed stonework create a decidedly singular atmosphere, we meet with Christine's son Hannes who, the family organigram tells us, manages all the cellar work together with his father and is thus responsible for the sparkling wine.

Hannes has his hands full, in the truest sense of the word, as he is currently occupied with

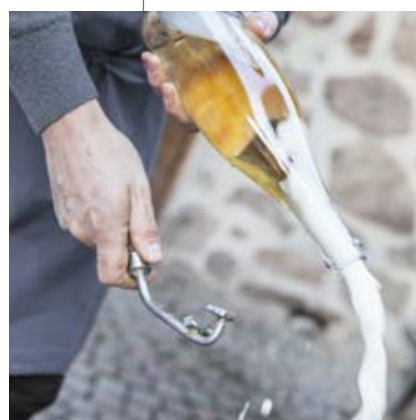
the riddling, whereby thousands of bottles stacked in riddling stands known as pupitres must be hand-rotated in a one-quarter turn to the right every single day. At the end of the process, all the sediment which settled on the sides of the bottle during bottle-fermentation will have moved to the neck of the bottle..

The process of bottle fermentation and all the manual labour it entails, fundamental for a top-quality product, is known as the "classic," or the "chamenoise" method.

THE CHAMPENOISE METHOD CALLS FOR UNTIRING THOUSANDS OF BOTTLES ON THE PUPITRE MUST BE REGULARLY RIDDLED A QUARTER-TURN TO THE RIGHT.



DISGORGING: WHEN THE CROWN CAP IS OPENED, THE PRESSURE WITHIN THE BOTTLE EXPELS THE YEAST AND SEDIMENT IN THE NECK OF THE BOTTLE, WHICH HAS BEEN FROZEN TO -20 °C.



Before this phase can begin, the young wine has already undergone fermentation and emerged from the must over the course of the winter months, some in steel tanks and some in wooden barriques. In spring, the wine, still cloudy at this point, is transferred to thick-walled bottles and sealed with crown caps. The wine then undergoes a second fermentation, and rests on the lees for a long time – at the Haderburg Winery, depending on the wine, from two to eight or nine years, during which times it develops its delicate sparkling wine bouquet. It is only then that the "remuage", to give the riddling process its French appellation, begins.

As Hannes deftly turns the bottles, he explains the third step which awaits the sparkling wine, that of "disgorgement," when the bottle is upturned into an ice bath of -20 °C to freeze the yeast and sediment into a plug which is ejected from the bottle under the force of pressure when the crown cap is removed. A small amount of wine is lost during this process, and the bottle is therefore topped up with wine before the final corking.

At the same time, the sparkling wine receives one final, very special touch in the form of the liqueur d'expédition, or dosage, which Alois and Hannes prepare to an old recipe.


When the sparkling wine is ready and leaves the cellar at last – Christine takes care of all the marketing in person – it has a curriculum vitae to be proud of. Every bottle has been handled forty times over the course of the years. Quality takes time and calls for constant care, that much is clear. And a great deal more is clear to us now, after our crash course in sparkling wines. We not only know how top-quality sparkling wine is made using the classic method but have also learnt why every stage is necessary. A little sparkling wine tasting session is waiting for us outside, Christine tells us – just to make sure that our new-found knowledge isn't confined to the world of the theoretical.

On request, the winery is happy to offer guided tours and wine-tasting sessions. Hotels in the area: The Zirmerhof in Redagno, Gasthof Krone in Aldino and the Grünweinhof Residenz in Pinzano.



Every bottle has been handled forty times over the course of the years.



A full-page photograph of a picturesque village scene. In the foreground, a lush green hillside is covered in tall grass and wildflowers. A wooden bench sits on a path that winds through the grass. In the middle ground, a white church with a red-tiled roof and a small bell tower stands on a slight rise, surrounded by trees. To the left of the church, there are several white houses with dark roofs. In the background, rolling hills and mountains are visible under a clear sky. The sun is low in the sky, creating a warm, golden light and long shadows. The overall atmosphere is peaceful and idyllic.

Summer, winter,
spring, autumn...
There is always
the right moment for
Idyllic Places.

FOR EXAMPLE, HERE IN THE
BEAUTIFUL VILLAGE OF COLLE,
HIGH ABOVE BOLZANO
AT 1,130 METRES.
READ MORE: PAGE 53



YOUR BACKPACK

"Whether it's safely and comfortably indoors or out in the great outdoors: We all live in a world of adventure, stories and ideas. It's our world. And a backpack should be a part of it, we believe."

And a backpack from glücklich in South Tyrol is rainproof, hard-wearing and practically impervious. The light leather straps mellow and darken beautifully over time, and it is simply overflowing with vintage appeal. All that is authentic, original and good quality becomes more beautiful with passing time. And the same goes for a backpack: Its appearance immediately reveals a little piece of the life of its owner.

People who live in the mountains have no time for frilleries, and only the things that have proven their value will stand the test of time. "And we get our inspiration here."

The backpack and bags mirror this philosophy and express a clear Alpine legacy. They have been reduced to the essential and designed in meticulous detail. The same, by the way, goes for glücklich hiking jackets and laptop sleeves, the consummate companions for all adventurers.

So where do you use such a backpack? Only on the mountains? Not by a long shot. Distinctive and eye-catching as they are, backpacks have long conquered urban, city and metropolitan worlds.

The models in the backpack line have been designed and developed for outdoor or urban activities, and the materials have been selected with the care and skill of experience. They are largely biodegradable, and regional cycles have been taken into consideration during both production and sourcing of materials.

The leather details are in vegetable-tanned leather with a natural feel. And leather ages so beautifully...

Vegetable-tanned leather likes sun, water, and even dirt: It needs all these things to age well.

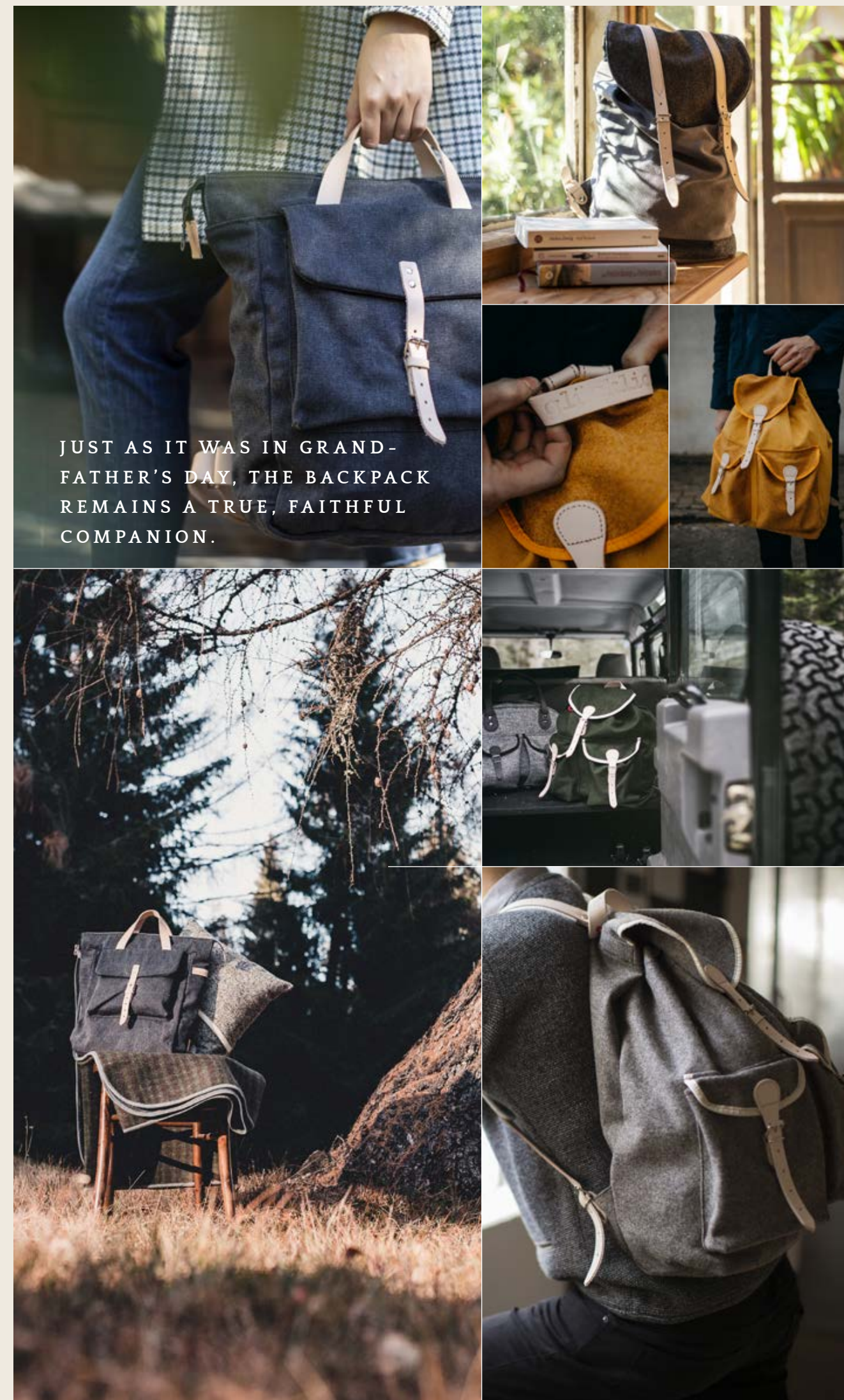
A delicate, soft impregnation product protects it from the most extreme of elements.

Contemporary Altitude

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IT MAY NOT BE
THE BIGGEST BRAND
IN THE WORLD,
BUT ABSOLUTELY
EXQUISITE AND
AUTHENTIC WILL
SUFFICE!



APPIANO: PIAZZA MUNICIPIO 11
MERANO: VIA DELLE CORSE 71
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JUST AS IT WAS IN GRAND-FATHER'S DAY, THE BACKPACK REMAINS A TRUE, FAITHFUL COMPANION.

THE POWER OF COLOUR



COLOURS VIBRATE.
THEY AREN'T DECORATION.
THEY MUST HARMONISE
WITH THE SURROUNDINGS
AND NEED ONLY BE
DISCOVERED AND CREATED.

A CHAT WITH ARTIST
MANFRED ALOIS MAYR



What value, what meaning,
do colours have for you?

When I work on chromatic, that is to say, coloured, schemes, I let the surroundings inspire me. They sound like music – and ask for their colours; it's a kind of interchange.

Personally, I like the colour yellow, as it changes so profoundly with the light and shade. I'm yellow. As an artist, I decided against working with canvas, it hems me in. I prefer space, the endless vastness.

We should be careful when choosing colours. Fashion is deceptive. It would be fashionable, decorative, to paint to facade of ancient houses in colours such as ultramarine blue, for example. But it would be wrong. Houses reveal their own unmistakeable character so well already – with the changing light.

Do you believe that colour is more important than form?

My profession has taught me that it is the form that asks for the colour. Whenever I am asked to create a colour concept for a specific environment, it is the place itself, its walls, that tell me the right colour. As if it were music, I receive a certain resonance which leads me to the right path. I choose the colour myself when I have something to tell. Where does this pigment come from? What traditions are connected with it? What brings it together with the context it is being applied to?

Has the option of buying ready-made paints diminished the "chromatic spectrum"?

Let's say that globalisation has also affected colours, given that I can now take any type of paint to any other part of the world and use it there, where it would never traditionally have been used. This phenomenon does not affect me, however, as I do not see colour as decor, but rather as an element which only works if it has sufficient energy and vibrates in a particular way. And for this to happen, the paint must be created ad hoc, as I said before, for the environment where it will be applied.

New buildings are springing up in our city, with little regard for the historical buildings.

Don't you think that the choice of colours – mainly somewhere between white and grey – is a little timid?

At the time when the Merano arcades were built, for example, most of the buildings were limestone white. If we painted these buildings blue, we would be introducing a decorative element which

is subject to fashion. The question you are asking me is possibly connected to the quality of the architecture. Colours interact with light and the "anonymous" walls of our era with their varying scales of grey, and express their character, nevertheless.

I FEEL YELLOW.
AND THIS IS
A COLOUR
WHICH INTER-
ESTS ME
GREATLY AND
WHICH I
CONSIDER
TO BE
"DANGEROUS".

Every day when we decide what to wear, we are making colour choices. How do you perceive this "chromatic manifestation"?

When choosing the colours for the toilets at the University of Bolzano, I reversed

the convention the pink is for girls and blue is for boys. Despite the pictograms telling us which door to use, almost everybody chooses the wrong door. This is a good example of the greatest risk that colours run: Automatism. Another danger is fashion which, like automatism, limits freedom of choice.

When I get dressed, I choose my colours according to my mood; today's choice will not necessarily be the same as tomorrow's. If I "live" the colour, fashion cannot work. People who have personality and character do not allow fashion to influence them.

It's not that I don't admire great stylists, to be clear, but I don't understand a person from Milan who wears a Loden to stroll around the city, just as I cannot understand wearing an Armani suit in the mountains. In both cases they are out of place, as they do not represent the lifestyle of the wearer and are out of context.

If you look back on your training and academic work in the field of painting, do you miss the more contained spaced and intimacy of canvas or paper?

Not anymore, as I want to be inside the colour, enveloped by the colour. Think of Morandi and

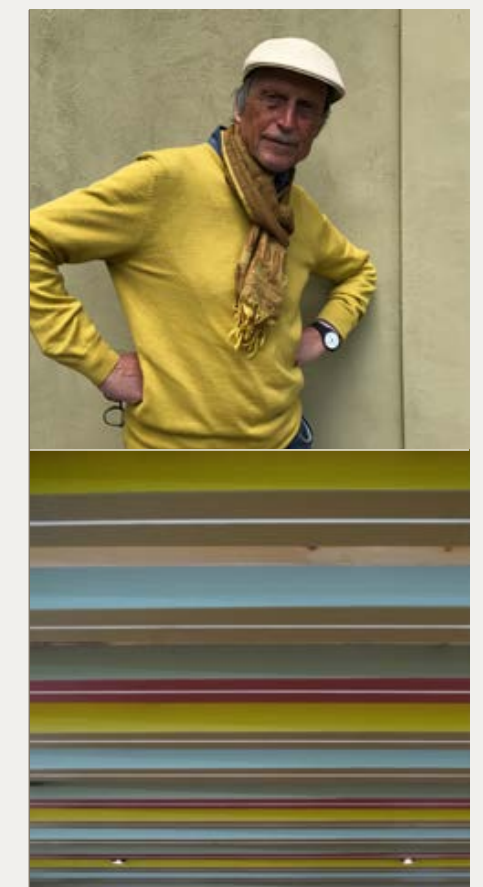
the handful of objects in his still lifes, which changed identity every time through the variety of colours he used. This limited space of canvas, I perceive as an infinite space. I don't think about the size, but the space.

Do you think that any one colour represents you better than the others? A shade that has always characterised you, regardless of the constant mutations in a person's life?

I feel yellow. And this is a colour that interests me greatly and which I consider to be "dangerous," as it is subject to constant changes depending on the light.

Do you see that sample on the wall? I put the yellow right in front of my desk so that I can see how it changes as the hours pass.

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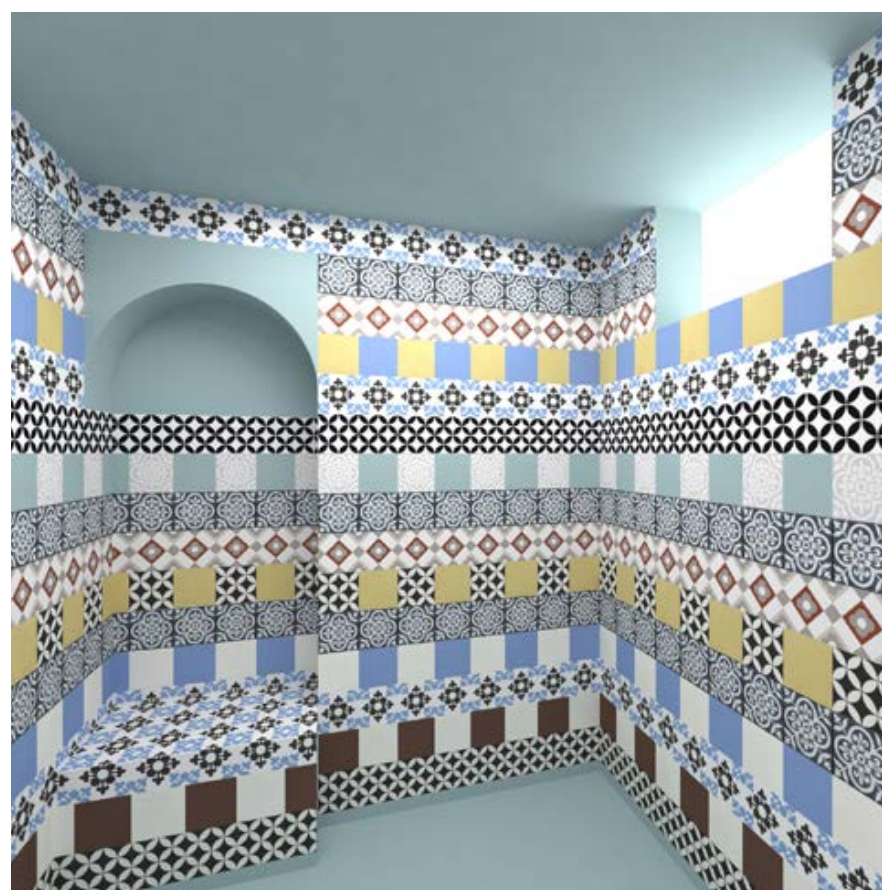
Other than the “dangerous” yellow, are there any other colours which call for a particular amount of effort?

White is a (non) colour which never ends. Every time I use it, it takes me a great deal of effort to achieve a good result. In addition to the choice of colour, one must also pay attention to the technique which is applied to it. To give a musical example, a C is always the same, but always different, depending on whether you play it on a piano, a violin or a trumpet.

There seem to be a lot of analogies between sound and colour: What’s your relationship with music?

Music is very important to me. In my youth I even played for a while, but at a certain point I decided to put my mind to just listening, using my sensitivity and faculty for seeing rather than for hearing. When I go to listen to a concert, I can never concentrate on the music alone, as it evokes colours and chromatic combinations in my mind.

COLOURS AND PATTERNS THAT THE PLACE ITSELF REQUESTS. THE ARTIST DOES NOT LET FASHION MISLEAD HIM.



SOME OF MANFRED ALOIS MAYR’S WORK CAN BE SEEN, OR BETTER, EXPERIENCED, IN THE ZIRMERHOF IN REDAGNO AND THE HOTEL DREI ZINNEN IN SESTO.

On inspiration and the fear of a blank page.



DURATION: 3 days

GROUP: 8–12 persons

AGE: min. 17 years

POSSIBLE LANGUAGES:
en/de/it

All you need: Your own laptop or tablet. Everything else is provided when you get there.

BOOKINGS:
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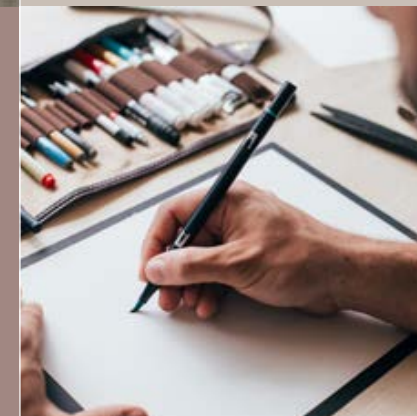
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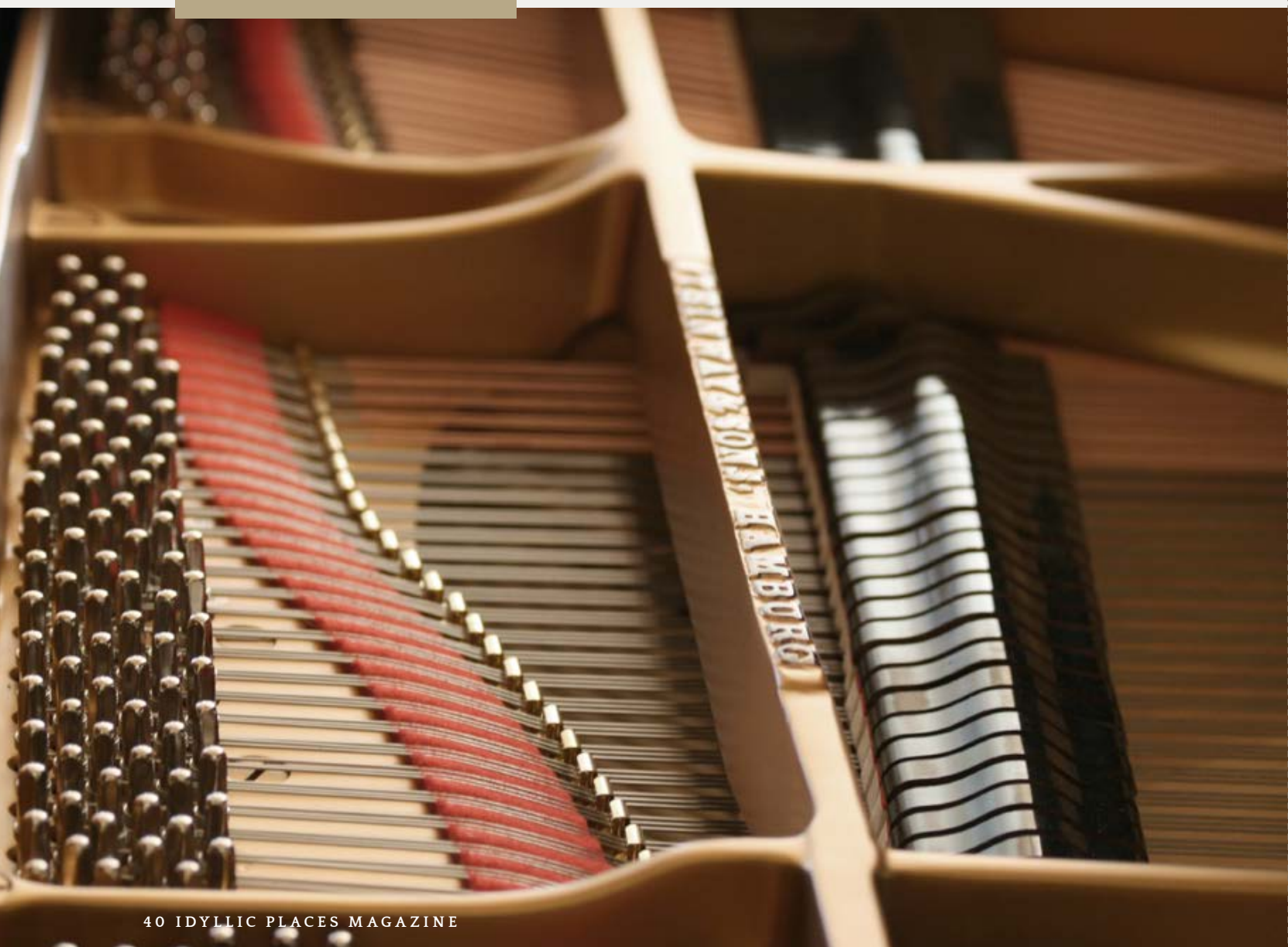
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THE STEINWAY

AND ITS LONG ROAD TO
THE ZIRMERHOF



After a long journey, I'm here
at last, where I want to stay
and be played upon forever,
at the Zirmerhof.

I was made in 1960 by Steinway
& Sons, cherry wood, 315 kilos and
exactly 188 centimetres
long.

Oh my dear children, at
that time in Luxemburg,
father and son played
me – the father played
Beethoven, Schubert
and Chopin, the son
the scales and little
sonatinas.

And then my journey began:
first stop Brussels station, then to
a small town in southern Baden –
Christmas songs and loneliness...

The time had come to go adventur-
ing – and that is what I did,
via Bonn and Budapest and then a
huge leap over the Atlantic to Costa
Rica (I didn't even know where
it was in those days), and in later
times, to New York and San Salva-
dor – until a wave of homesickness
washed over me for the Old
Continent, Europe.

Ships, customs, lifting straps: I was
taken to the penthouse floors of
old buildings in Rome and Naples.

And today, now, I stand in the salon
of the Zirmerhof in Radein. At last.
Finally, I am played again. Joy and
music at long last. I have missed
it so much. And I am so happy to
be here, amidst this magnificent
landscape.

The Zirmerhof is one of the most
beautiful havens in the South Tyrol
mountains. Maybe you feel the
same?

ONE SHOULD
OPEN A PIANO
LID WIDE,
AS EVEN
IVORY NEEDS
DAYLIGHT
AND AIR.

MY KEYBOARD

Ivory, as befits an elegant keyboard,
to cover the agile keys of a grand
piano. Just recently somebody
said to open the lid wide, as ivory
needs daylight and air, otherwise it
will turn brown. And
between ourselves – I
don't deny that I am
a little vain – my keys
are beautiful.

RESTORED,
STRING BY
STRING

I've been completely
restored, I'm delighted

to say – not a facelift though. God
forbid. With my many moves and
my journey halfway around the
world, life got a little rough at times.

Once – oh, the horror – a cat even
got stuck between the lid and the
front panel. I'll never forget those
claws... But it's all fine now, all back
to how it was originally – after
many hours of skilled work.

MY NEW SALON

I'm here, at my destination:
The Zirmerhof salon.

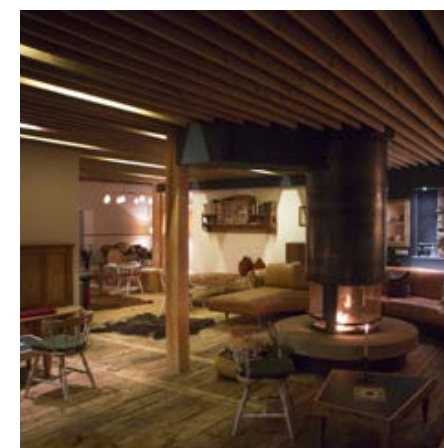
Early in the morning the pale
mountain light streams into the
room, though it does not blind me.
The day begins, so many people
come in and out, and stop for a
drink at the bar. It took me a little
time to get used to the two stuffed
bulls' heads on the enormous wall:
It's South Tyrol, not Spain, after
all. But now they make me feel as
strong as a bullfighter in the arena.

And then, in the evening,

I am the star. Guests look back on
their day's adventures with me.
And just a few metres away, the
fire flickers in the hearth. My
melodies blend with the laughter
of the guests. Beautiful. Beautiful
Steinway. Beautiful Zirmerhof.
Beautiful Radein.



AFTER AN ARDUOUS JOURNEY
HALFWAY AROUND THE
WORLD, THE GRAND PIANO IS
HERE... AT LAST.



THE BEAUTY
OF IMPERFECTION



WABI-SABI

AS IN THE ANCIENT JAPANESE
WISDOM OF WABI-SABI, IDYLIC
PLACES EMBODIES THE VALUES
OF SIMPLICITY, TRADITION AND
THINGS EXPERIENCED, ALTHOUGH
NOT PERFECTLY PRESERVED.

BECAUSE BEAUTY LIES IN THEIR
SOUL, IN THEIR POETRY.



THERE IS ALWAYS
THE RIGHT MOMENT FOR
“IDYLLIC PLACES”.

IDYLLIC PLACES UNIQUE IN THE ALPS

“Idyllic Places” are alpine resorts with a charm of their own, now almost impossible to find. A small collection of hotels, residences, guesthouses, restaurants and wine farms scattered in the extraordinary alpine landscape. Places where your holiday can bring incredibly rich experiences: a return to the roots, the luxury of taking things slowly, a taste for beauty, emotions of rare intensity and a sense of contentment. All linked together by the common thread of one idea: the idea of something truly special.

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Only a thorough check of the affinity with our philosophy allows the admission into the “Idyllic Places” group. This also means our places are truly special: attentive, well-run and authentic.



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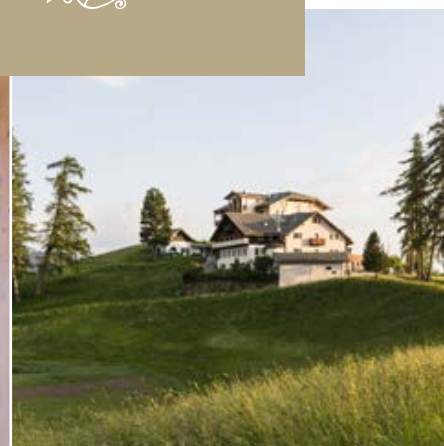


THE ZIRMERHOF

ITALY, SOUTH TYROL, REDAGNO



A journey through time,
from the charm of
the past to the comforts
of today



THE ZIRMERHOF
Perwanger Family, I-39040 Redagno
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info@zirmerhof.com
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THE ENCHANTED MOUNTAIN

The old farmhouse, now a prestigious hotel on the idyllic Redagno plateau, still preserves the authentic and unique charm that enchanted travellers, Nobel laureates and artists in the past.

Time flies and yet stands still. This historic country manor and estate, located right on the high Redagno plateau, first opened its doors to guests and travellers in 1890. Famous people, artists and Nobel prize-winners found tranquility and relaxation here. Through careful and sympathetic renovation the hotel has retained its essential flair from these early years. Fresh, local South Tyrolean cuisine can be savoured in the grand dining room and cosy antique wooden-panelled stube. The home farm supplies fresh naturally grown and reared produce and its vineyard in the valley natural wines and lush fruits. The panoramic views from the restaurant, outdoor pool and sunny terraces reach out to a chain of snow-capped mountain peaks, many reaching 3,000 m. After a day's walking in this breathtaking nature guests meet up in the evening by one of the crackling log fires.



45 rooms and suites, 3 mountain cabins, café, classic restaurant, gourmet restaurant, cocktail lounge bar, wine shop, own vineyard and vinery, own farming, library, gardens, outdoor pool 12 m, private terraces, sauna & relaxation, health spa & beauty, open fireplaces, seminars. Hiking, snowshoe hiking, biking, golf 15 km. Small pets on request. Summer & winter. Last minute.

B&B 115-285 euros/person
HB 130-300 euros/person

ITALY, SOUTH TYROL, SAN VIGILIO DI MAREBBE

HOTEL MONTE SELLA

THE PULSE OF THE DOLOMITES

In the idyllic heart of the "Pale Mountains", between alpine Art Nouveau and modern architecture, people still cultivate true friendship, the love for sports and genuine hospitality.

Here you will find authentic liberty style in the heart of the range of the "Pale Mountains", as the Dolomites are known. The elegantly furnished Hotel Monte Sella welcomes you in its cosy, friendly atmosphere typical of traditional Alpine hospitality. Ancient and modern architecture live together in harmony at Hotel Monte Sella. Our guests will treasure the excellent comfort and prestige of this idyllic location with its ample suites, the wellness area and the panoramic indoor pool. Meeting with friends: the genuine and natural relationship with our guests is a part of our establishment as much as the extraordinarily beautiful mountains surrounding it. Come and discover them with us as we enjoy activities and sports in this enormous cinematographic setting that is the Dolomite range, now a UNESCO World Heritage Site in San Vigilio di Marebbe.



HOTEL MONTE SELLA
Cristofolini Family, I-39030 San Vigilio di Marebbe
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info@monte-sella.com
www.idyllicplaces.com/montesella

02



Feels like a
large private villa
with friends
you have invited



38 rooms and suites, café, cocktail lounge bar, library, gardens, indoor pool 9 m, private terrace, sauna & relaxation, health spa, fitness. Hiking, skiing & cross-country, golf 15 km. Norbert's traditional program. Small pets on request. Summer & winter.

B&B 85-155 euros/person
HB 105-175 euros/person
FB 125-195 euros/person

HOTEL DREI ZINNEN

ITALY, SOUTH TYROL, SESTO



An authentic
work of art facing
the giant peaks
of the Dolomites



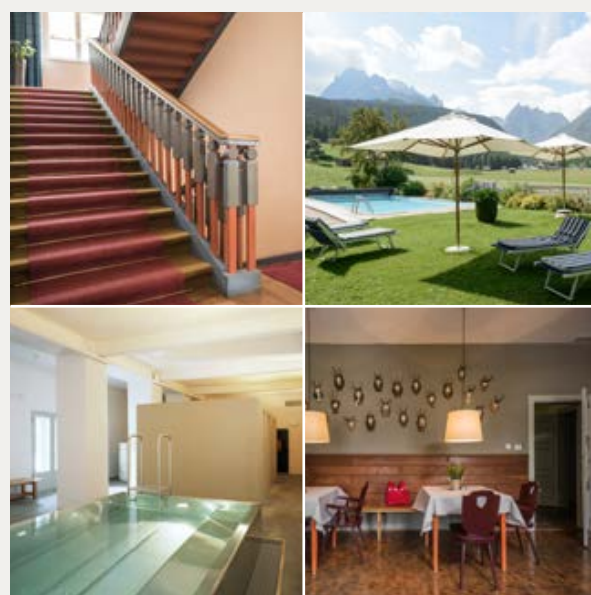
35 rooms and suites, café,
cocktail lounge bar, library,
gardens, outdoor pool 12 m,
private terrace, sauna & relaxation,
health spa. Hiking, skiing &
cross-country, golf 40 km.
Small pets on request.
Summer & winter. Last minute.

HB 80–160 euros/person

A VISION OF UNIQUENESS

In an increasingly uniform world true personality emerges even more clearly: a hotel amidst nature, with elegant rooms full of character – an idyllic place with all the comforts of modern life.

This stately building dates from 1930 and is the work of the architect Clemens Holzmeister. His design priorities were a clear layout and the well-being of guests. With generously planned sunny rooms, fine furniture and colours by the artist Rudolf Stolz, the house is a work of art in itself, nestled amongst the South Tyrolean mountains. Recent renovations respect and reinforce this idea. The visitor's stay is enhanced further with a cosy homely ambience and fine cuisine. A place to relax with extensive views over the Sesto Dolomites boasting walking trails and winter sports against a vast natural backdrop.



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info@hotel-drei-zinnen.com
www.idyllicplaces.com/dreizinnen

ITALY, SOUTH TYROL, BRESSANONE

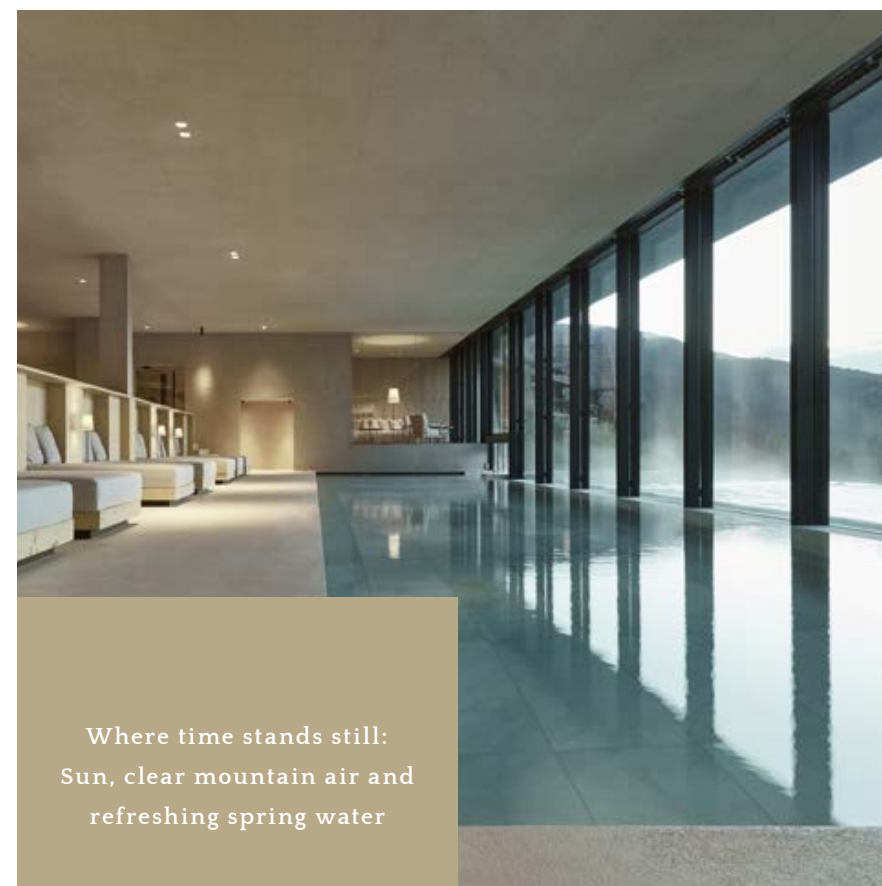
FORESTIS

THE 1,800 M HIDEAWAY IN THE DOLOMITES.

An architectural diamond in a breath-taking location with a view over the UNESCO world Heritage Dolomites.

Pure Plose spring water, superb mountain air, a mild climate and an unusually high number of sunny days all come together to make this spot a true wellspring of energy. The FORESTIS hideaway is a place where you can slow down and enjoy an unhurried pace of life. Here, nature sets the rhythm and gifts you an intense experience of relaxation and joy.

All 59 of the FORESTIS suites are surrounded by nature. As they are south facing, they enjoy the sun all day long and offer guests a wide-reaching view of the magnificent mountains. The natural materials of the interior, the light, earthy shades and the clear, harmonious furnishings come together to create a relaxing atmosphere in the heart of the surrounding countryside.



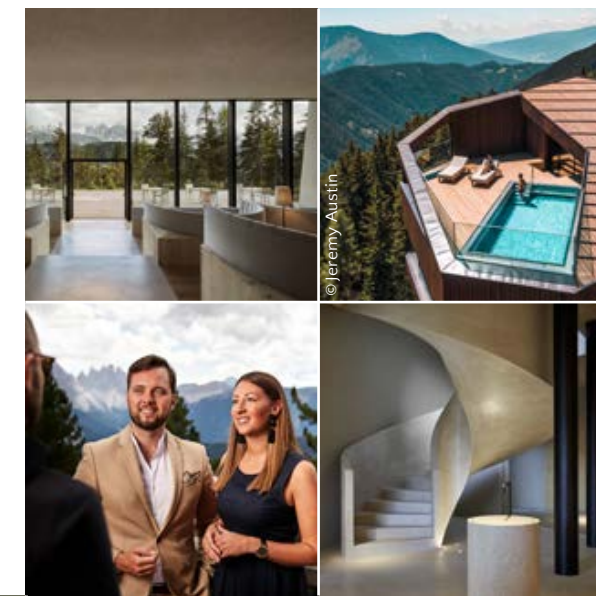
Where time stands still:
Sun, clear mountain air and
refreshing spring water



04

FORESTIS

Hinteregger Family, I-39042 Palmschoß, Bressanone
T +39 0472 521 008
hide@forestis.it
www.idyllicplaces.com/forestis



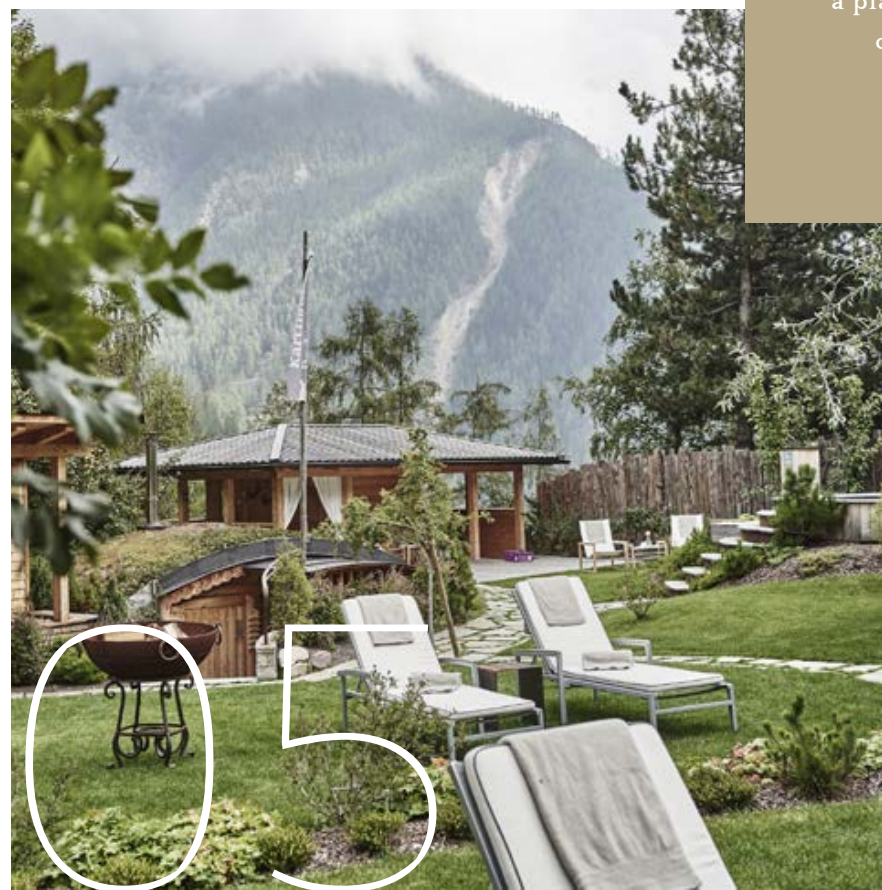
57 suites, 2 penthouse suites with private pool, restaurant, lounge bar, panorama terraces with open fireplaces, 2,000 m² spa area, indoor pool 20 m, outdoor pool 23 m, sauna & relaxation, wyda. Hiking, biking, skiing, cross-country, snow shoe hiking, golf 35 km. Children from 14 years. Pets on request. Summer & winter.

HB from 429 euros/person



GOLDENE ROSE KARTHAUS

ITALY, SOUTH TYROL, SCHNALS VALLEY



Relaxing peace and
tranquillity,
a place of silence and
contemplation



HOTEL GOLDENE ROSE KARTHAUS
Grüner Family, I-39020 Certosa-Senales
T +39 0473 679 130
info@goldenerose.it
www.idyllicplaces.com/goldenerose

SUMMER SANCTUARY

Live the South Tyrolean life in the idyllic seclusion of a former cloister village with chapel, cloister wine cellar, mountain hut on the glacier and pristine, untouched mountains as far as the eye can see.

Even the drive is impressive as you make your way to the mysterious mountain village of Certosa behind its cloister walls in the Schnals Valley, South Tyrol; for centuries long, some 15 monks lived a strict ascetic life here at the Allerengelberg monastery. The Karthaus of today is a nature-lover's paradise. The new sauna area is a natural oasis, based in entirety on the original philosophy of what a sauna should be. The Karthaus Bad spa and the hotel's own "Glacisse" line of cosmetics, containing millennia-old glacial stone, ensure relaxation at its best. Wine tasting sessions are held in the vaulted cellar formerly used by the monks, while lunch in the hotel's own mountain hut is a promise of fabulous tastes as you enjoy an incredible mountain experience mountain in the Schnals Valley.



20 rooms, residence suites, classic restaurant, wine cellar within monastery walls, private chapel, natural-stone sauna, refuge atop glacier with hiking and skiing.

B&B 110-195 euros/person
HB 130-215 euros/person

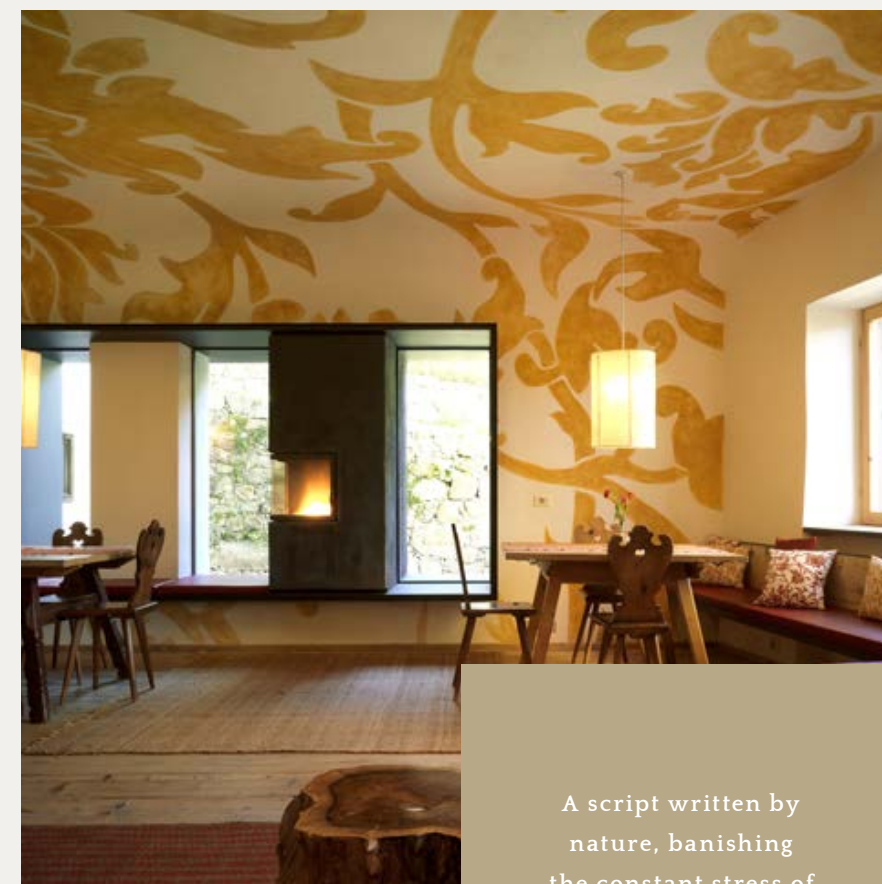
ITALY, SOUTH TYROL, BARBIANO

GASTHOF BAD DREIKIRCHEN

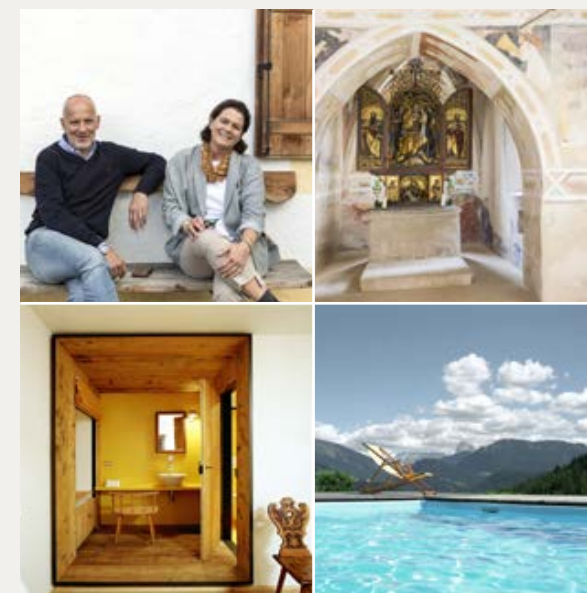
BEING REBORN IN THE SILENCE OF A COOL SUMMER

The picturesque solitude of this 14th century residence with stube, library, music room and a fascinating Dolomites landscape can be reached on foot or with a jeep taxi.

In the words of Sigmund Freud: "There was a delightful solitude, mountains, woods, flowers, water, castles, monasteries and no crowds ... the evening meal was very appetising." This natural paradise can only be reached by foot or off-road vehicle. The Wodenegg family has been running the 14th century house for 200 years. Special features include a library, music room with grand piano, the light and airy dining room, wood-panelled stube, panoramic veranda and the sundrenched seats by the chestnut tree. Sweeping views capture the mediaeval "Dürer" town of Chiusa and the proud monastery of Sabiona, the many villages on the other side of the Eisack Valley and the peaks of the Dolomite mountains Odle, Sella and Sassolungo.



A script written by
nature, banishing
the constant stress of
technology



GASTHOF BAD DREIKIRCHEN
Wodenegg Family, I-39040 Bagni Tre Chiese, Barbiano
T +39 0471 650 055
info@baddreikirchen.it
www.idyllicplaces.com/baddreikirchen

06

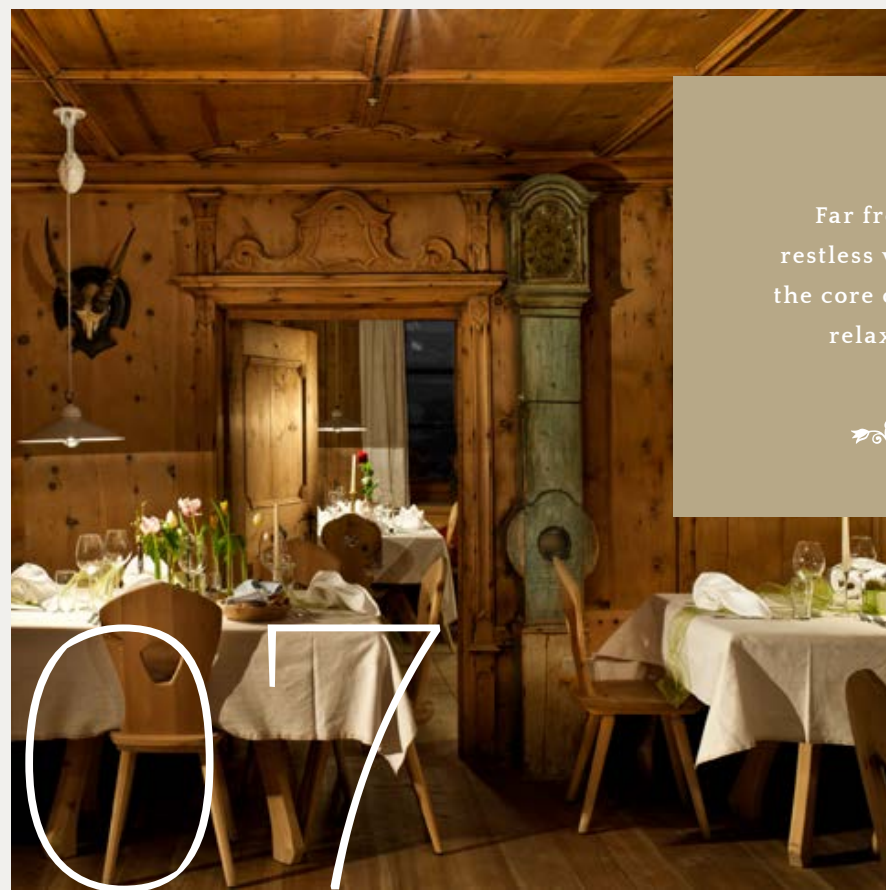


26 rooms and suites, café, restaurant, lounge with fireplace, library, music room with piano, gardens, outdoor pool 12 m. Hiking. Pets on request. Summer.

B&B 63-97 euros/person
HB 79-113 euros/person

SAALERWIRT

ITALY, SOUTH TYROL, SAN LORENZO DI SEBATO



Far from the
restless world lies
the core of genuine
relaxation



24 rooms and suites, café,
restaurant, stube, library, gardens,
chapel, natural pond 17 m,
private terrace, sauna & relaxation,
health spa & beauty, yoga
panoramic room. Skiing & cross-
country, snowshoe excursions,
hiking, biking, golf 7 km.
Small pets on request.
Summer & winter. Last minute.

B&B 70–140 euros/person
HB 90–160 euros/person

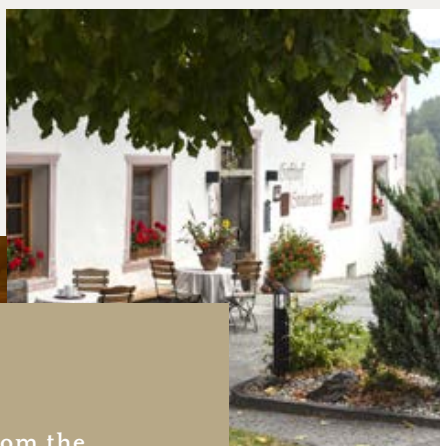
PURE ROMANCE

The hotel, farm and chapel are nestled
close together in quiet seclusion.
The newly built “imHaus” with its
suites in solid South Tyrolean pine
wood and the sauna house with SPA
and yoga are located beside the natural
swimming pond.

Maria Sares is situated 978 metres above sea level
on a wonderfully peaceful meadow top, idyllically
embedded in nature. A rich history from the 13th
century, simple naturalness and a holistic health
concept with yoga and spa treatments are the
outstanding features here. The tiled stoves heat the
pine wood parlours, the bright window veranda
and the sun terrace with its wide panorama of
the gentle hills around ... everything harmonises
with the peaceful surroundings of the hamlet.
The idyllically situated sauna house, the extensive
yoga programme and the natural swimming pond
make a holiday here a real break for nature lovers.
When the fire bowl crackles in winter and people
go skating on the frozen pond, it brings back
memories of bygone childhood days.



SAALERWIRT
Tauber Family, I–39030 San Lorenzo di Sebato
T +39 0474 403 147
info@saalerwirt.com
www.idyllicplaces.com/saalerwirt



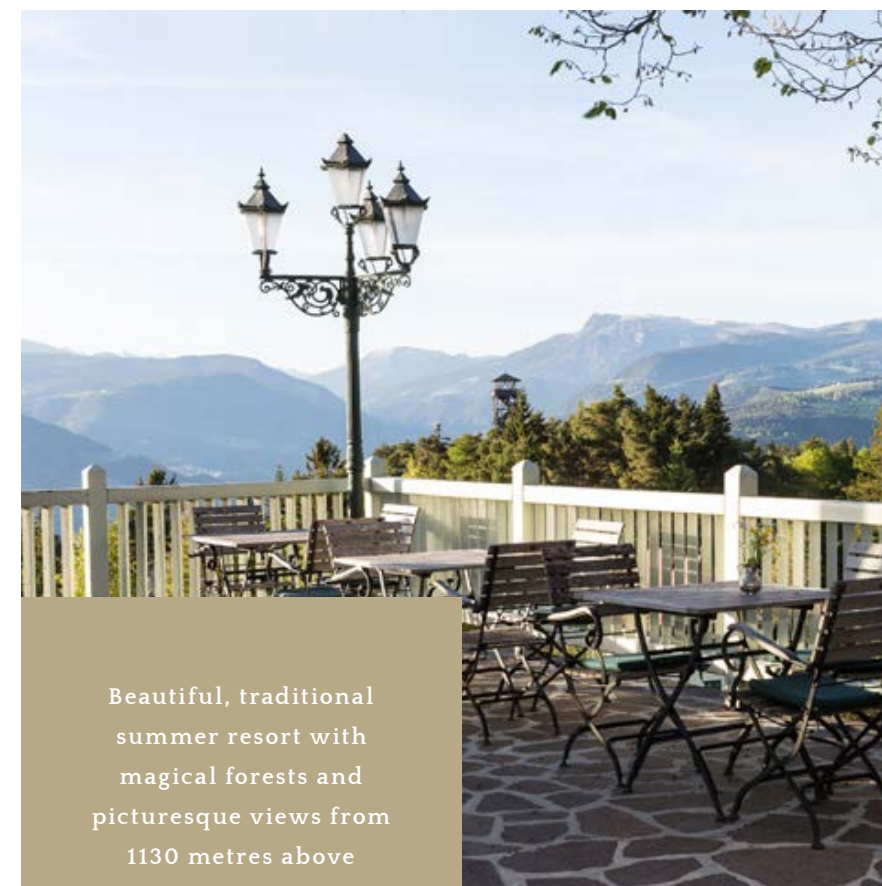
ITALY, SOUTH TYROL, COLLE DI BOLZANO

GASTHOF KOHLEARN

SPECTACULAR VIEW OF BOLZANO

The first cable car built in the world links Bolzano
to Colle, a place of beneficial quiet, since 1908.
The fascinating liberty style hotel will seduce you with
its sun flooded veranda and an incomparable view.

The world's first suspension cable car has been running from
Bolzano up to Colle since 1908. Even then the local proud
merchants of South Tyrol's trading capital valued the tranquility
and feeling of well-being up here. The sunny veranda is the heart
of the house and offers fine dining and breathtaking views.
Beautiful shady seats lie under lime trees where lunch is served
on warmer days. The Gasthof houses just 16 rooms, all in a
nostalgic liberty style. After a trip to town, or a refreshing walk
through cool woods, relax and revive yourself in the hotel
swimming pool, sauna and whirlpool.

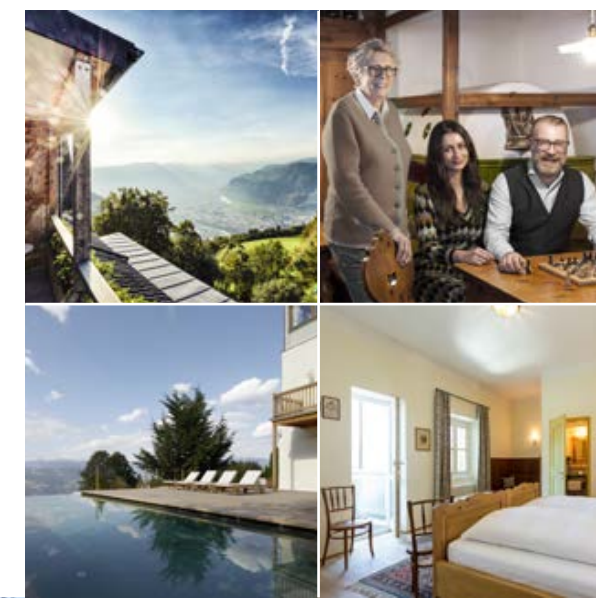


Beautiful, traditional
summer resort with
magical forests and
picturesque views from
1130 metres above
sea level



08

GASTHOF KOHLERN
Schrott Family, I–39100 Colle, Bolzano
T +39 0471 329 978
info@kohlern.com
www.idyllicplaces.com/kohlern



16 rooms and suites, café, classic
restaurant, banqueting, wine shop,
library, gardens, outdoor pool 10 m,
private terrace, sauna & relaxation,
health spa & beauty, seminars.
Hiking, biking, golf 35 km. Small pets
on request. Summer & winter.

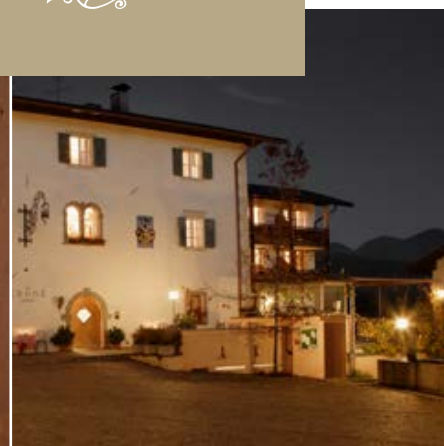
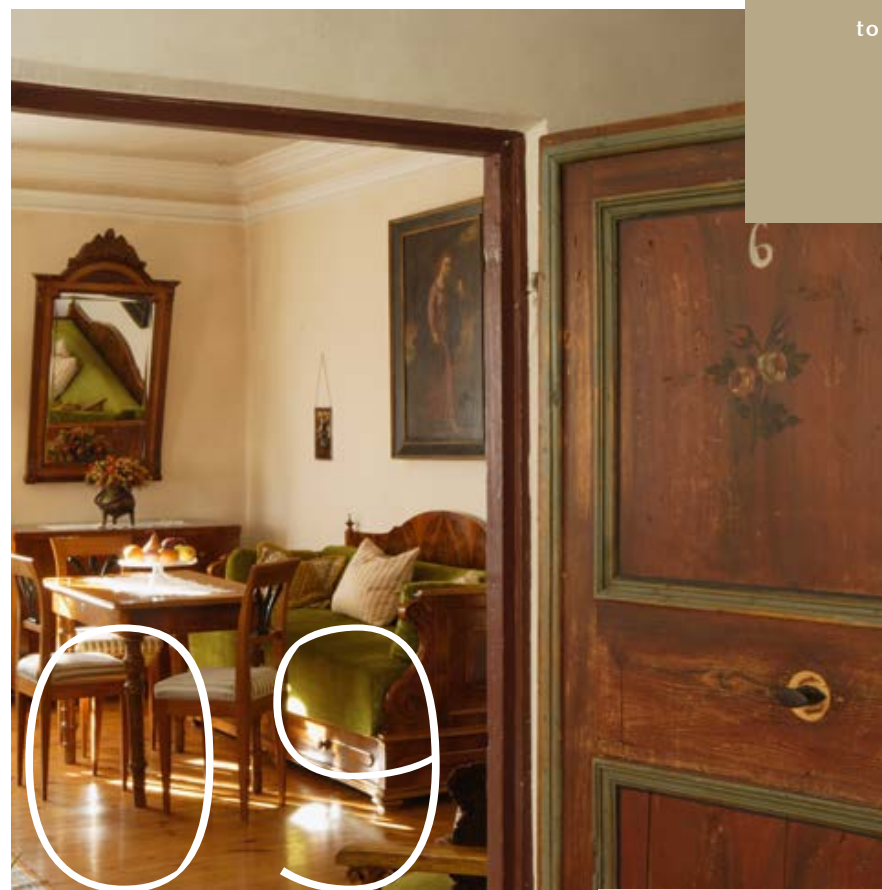
B&B 92–170 euros/person
HB 107–185 euros/person



GASTHOF KRONE

ITALY, SOUTH TYROL, ALDINO

As if untouched
by time!
An enchanted place
to pause and take
a breath



GASTHOF KRONE
Franzelin Family, I-39040 Aldino
T +39 0471 886 825
info@gasthof-krone.it
www.idyllicplaces.com/krone

ANCIENT ROOTS

The hotel, located in Aldino's historic centre, goes back to the 15th century. Today the "Krone", with its noble peasant charm, is very popular with nature lovers and connoisseurs of natural local products.

The hotel Krone, rectory, town hall and old school-house frame the village square forming the heart of Aldino. The Krone has been welcoming guests since the 15th century; centuries ago, people would meet up here to enjoy a traditional hay bath. Today the Krone is a beloved address for gourmets and offers natural regional cuisine with fresh produce from the home farm. The bedrooms have been carefully renovated and furnished with antique wooden furniture. The authentic working South Tyrolean village is especially interesting and offers much local flavour for regulars, visitors and nature-lovers alike.



13 rooms and suites, café, classic restaurant, lounge bar with fireplace, sauna & relaxation, banqueting, library, private terrace. Hiking, biking, golf 4 km, golf packages. Small pets on request. Summer & winter.

B&B 70-150 euros/person
HB 85-170 euros/person

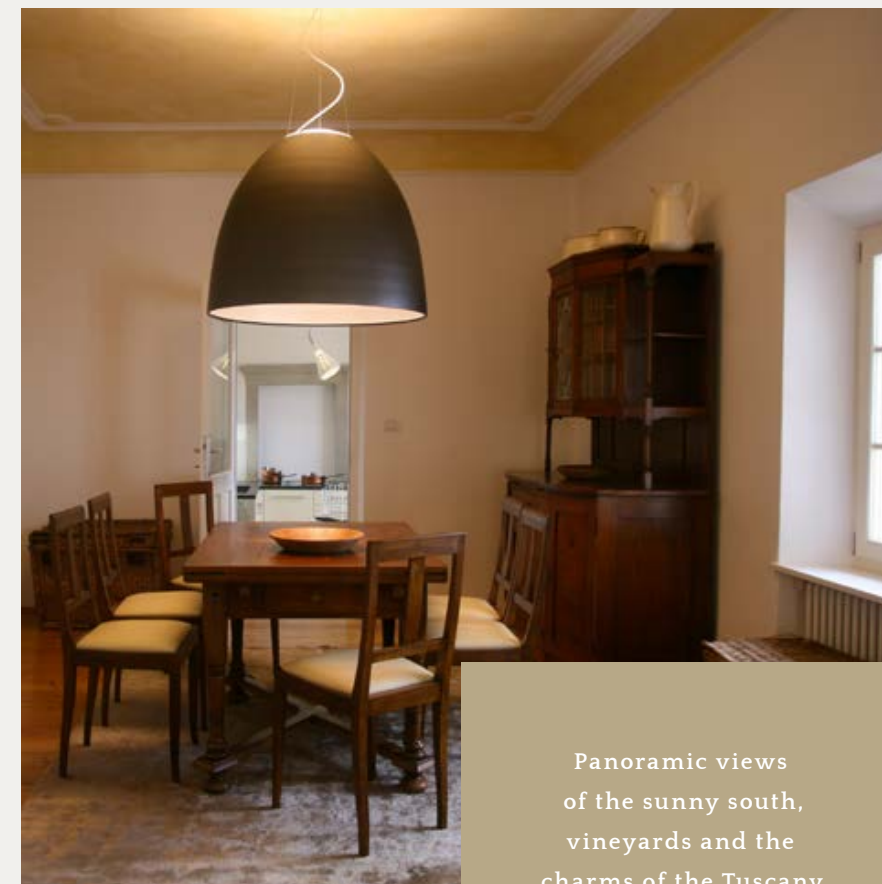
ITALY, SOUTH TYROL, PINZANO

RESIDENCE GRÜNWEINHOF

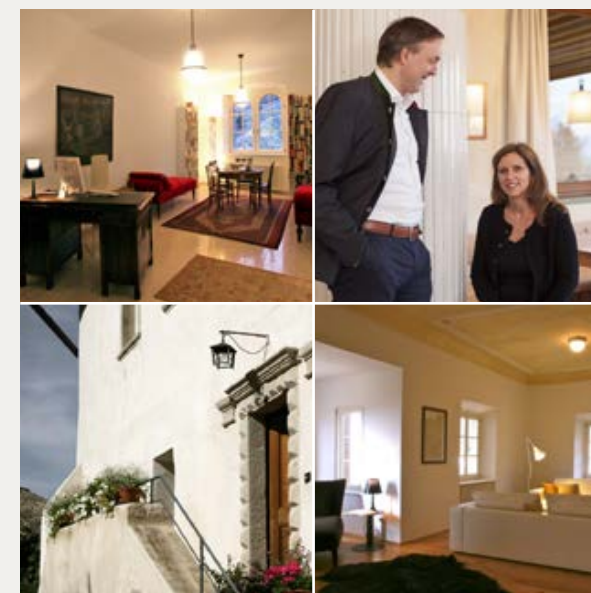
STYLISH HOLIDAYS

The historic residence, a listed building, beside the own vineyards belongs to the Zirmerhof. The flat is furnished with period furniture and design accessories for an exclusive comfort.

Luxury meets love for life here at the noble manor in the heart of the sun-drenched pinot noir vineyard slopes of the picturesque wine village of Pinzano. Here you can enjoy a panoramic view from Lago di Caldaro all the way to the Merano Mountains. The spacious accommodation includes a foyer, living room with a bay window, kitchen, two bedrooms, dressing room, bathroom, WC, library and music room, all of which have been sensitively renovated, are under protected status, and blend designer pieces with antique furnishings. The building dates back to 1431, and is located directly beside the own vineyards, the Monte Corno Nature Park and the Wine Trail. The perfect base for adventure-packed hikes and cycling tours, one of which leads along the tracks of an old wartime railway in the Dolomites. Gourmet venues in the immediate environs: Restaurants with southern panache and renowned wine cellars. Welcome to the Tuscany of South Tyrol!



Panoramic views
of the sunny south,
vineyards and the
charms of the Tuscany
of South Tyrol



RESIDENCE GRÜNWEINHOF
Perwanger Family, I-39040 Pinzano, Montagna
T +39 0471 887 215
info@gruenweinhof.com
www.idyllicplaces.com/gruenweinhof

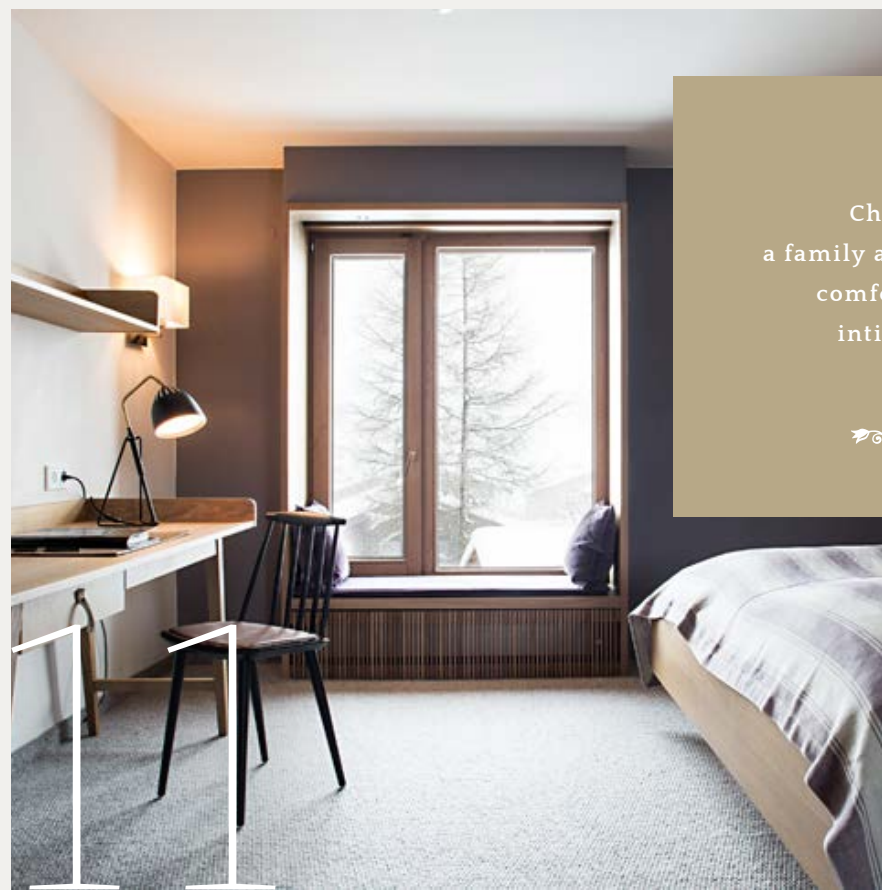


1 appartement 150 m², large living room with bay windows, kitchen, 2 bedrooms, wardrobe room, bathroom, WC, library. Sunbathing amid vineyards. Hiking, skiing 21 km, golf 11 km, to the lake 12 km, biking. Garage. No pets allowed. Open all year round.

Weekly rate: 1.260-1.700 euros

DER BERGHOF

AUSTRIA, VORARLBERG, LECH AM ARLBERG



Charm,
a family atmosphere,
comfort and
intimacy



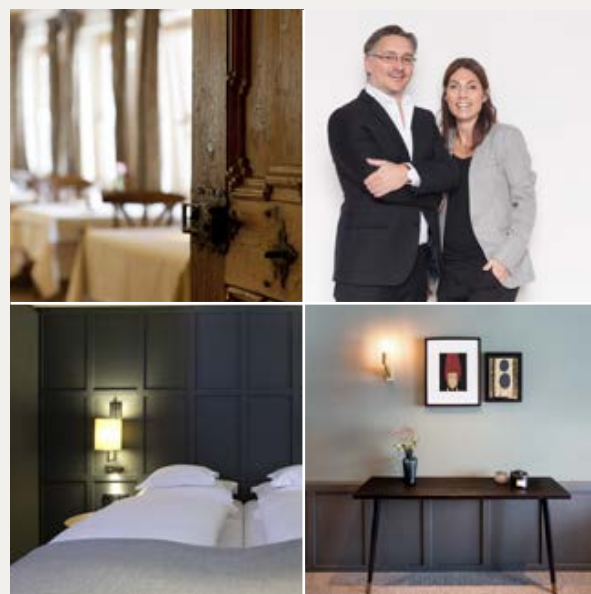
54 rooms and suites, café, classic restaurant, gourmet restaurant, cocktail lounge bar with fireplace, wine cellar, library, gardens, private terraces, sauna & relaxation, health spa & beauty, open fireplaces, seminars, weddings, hiking, skiing & cross-country, biking, golf (3x3 holes practicing court at hotel, 9 holes Golf Lech: 4 km, 18 holes Golf Braz: 15 km), small pets on request. Summer & winter. Last minute.

Winter: HB 182–461 euros/person
Summer: B&B 91,50–182 euros/person
HB 126,50–199,50 euros/person

MOUNTAIN AND SNOW

Der Berghof is located on an upland in the legendary village on the Arlberg, surrounded by majestic mountain peaks. Warm hospitality and refined comfort in a discreet but awe-inspiring, for truly magical moments.

On an upland overlooking the legendary village on the Arlberg, the light of a warm hospitality and a refined comfort shines bright, along with the majestic backdrop of the mountains. The Hotel and the surrounding mountains are a discreet but awe-inspiring setting for you to enjoy magical moments, in the summer and winter alike. Lech is known as one of the most beautiful towns of the Alps. Located 1,450 m above sea level, it radiates an international flair that brings cheer to its guests' souls. The Berghof, a Hotel of refined elegance and timeless class, is the ideal destination for guests with a keen sensitivity to the beauty that often lies hidden in little things. Hotel Berghof offers a privately-owned ski-lift for beginners, an elevator that leads from the town centre directly to the hotel, and a golf course nearby.



DER BERGHOF
Burger Family, A-6764 Lech am Arlberg
T +43 (0)5583 2635
info@derberghof.at
www.idyllicplaces.com/derberghof

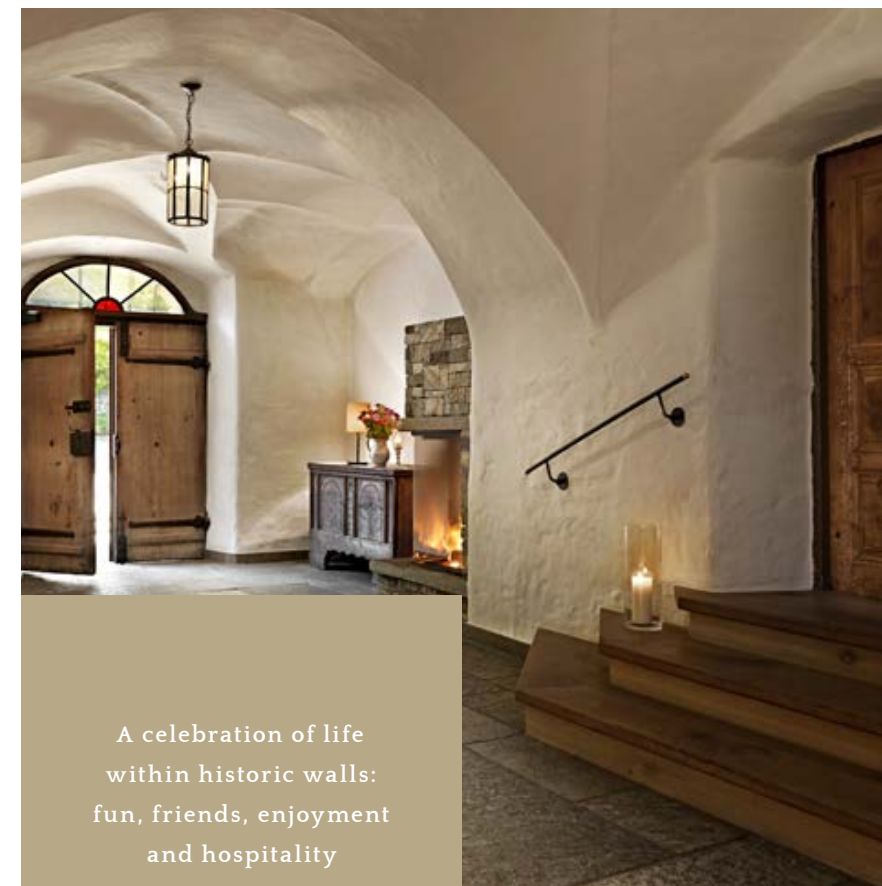
AUSTRIA, TYROL, STUMM IM ZILLERTAL

LANDGASTHOF LINDE

FASCINATING

As you go through the gate, you will meet the rich history and hospitality of one of the oldest hotels in Tyrol: a paradise among meadows and orchards, a residence full of flair and warmth.

"There is much singing in the Zillertal where in the evenings the waitresses, innkeepers daughters etc present concerts of song." (Meyers Travel Books, 1906) This, one of the oldest inns of all Tyrol, is located in the mountains of the Ziller Valley. Step through the Linde's front door and you experience a winning combination of rich history and heartfelt hospitality. The original building, right by Castle Stumm, is a most excellent base for mountain peak hiking and snow sports in the nearby Ziller Valley ski domain. With a charming atmosphere and special focus on food and garden culture, summer guests adore relaxing under the fruit trees on the veranda of the old summer cottage, while winter visitors enjoy cosy evenings in the warm wood-panelled "Stuben", where still today the walls resound with song and laughter!



A celebration of life
within historic walls:
fun, friends, enjoyment
and hospitality



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LANDGASTHOF LINDE

Ebster Family, A-6275 Stumm/Zillertal
+43 (0)5283 2277
info@landgasthof-linde.at
www.idyllicplaces.com/linde



5 rooms and suites, gourmet restaurant, banqueting, wine shop, gardens, private terrace, seminars. Hiking, tennis 0.2 km, horses 5 km, golf 25 km. Small pets on request. Summer & winter.

B&B 63–120 euros/person
HB 98–155 euros/person

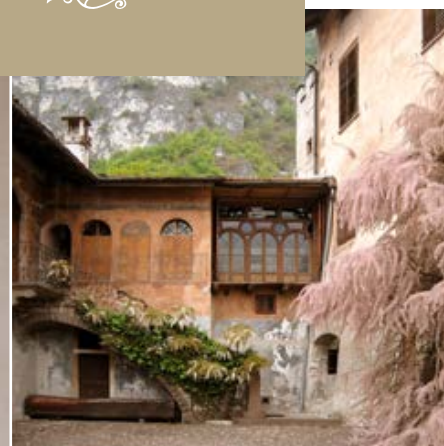


ALOIS LAGEDER PARADEIS

ITALY, SOUTH TYROL, MAGRÈ



The untouched idyll:
a longing for the scent
of lemons, oranges
and jasmine



ALOIS LAGEDER · PARADEIS
I-39040 Magrè
T +39 0471 809 580
paradeis@aloslageder.eu
www.idyllicplaces.com/paradeis

THE DOOR TO PARADISE

You are cordially invited to step inside the historical walls of Vineria Paradeis to savour the food and wines from Alois Lageder's biodynamic farm in a leisurely, relaxing atmosphere.

Magrè, situated along the southernmost reaches of the famous South Tyrolean Wine Route, is one of the last untouched spots in the region. Located right on the old village square, the Restaurant Paradeis is a place where you can soak in the atmosphere of historic walls blended with contemporary architecture as you sip a glass of fine wine and simply forget that time exists. During the warmer months, the heady fragrance of lemon, orange, jasmine and pomegranate blossom in the inner courtyard bring joy to your soul. Nature decides the menu: We serve seasonal dishes made with ingredients from our own vineyard, the "GRANDORTO," our own garden, and our own animals. Welcome to paradise.



Wines & delicacies, guided tours of the vineyards and wine cellars, wine tasting, lunch daily, idyllic inner courtyard, guided tours of the shady garden, art & culture, music & concerts.

Open all year round,
Monday-Saturday: January-February 11 a.m.-3 p.m.,
March-October 10 a.m.-6 p.m.,
November-December 10 a.m.-5 p.m.

ITALY, SOUTH TYROL, SALORNO

WINERY HADERBURG

DREAM WINES

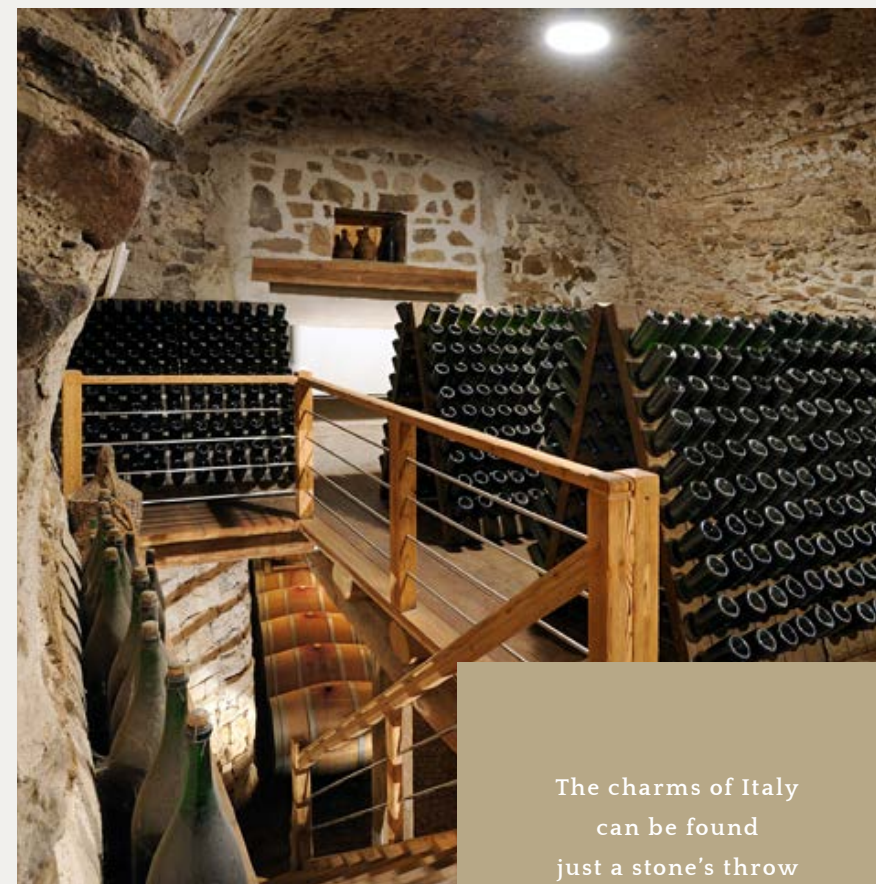
Under the ancient vaults of the historic "Hausmannhof" residence, different types of grapes from own biodynamic vine cultivations are processed to produce excellent red and white wines. An absolute must!

Overlooking the village of Salurn the mighty Haderburg Wine Estate greets the visitor with a cypress tree-lined drive and the old stone walls of its main house. A wide variety of grapes flourish and thrive on wire frames here, biodynamically cultivated on the excellent terrain of the vineyard slopes. The estate produces Sauvignon, Chardonnay, Pinot Noir, Merlot and Cabernet wines. Our own winery, the "Obermaierlhof" in the Eisack Valley, offers astonishingly delicious Sylvaner wines and mineral Rieslings.



WINERY HADERBURG
Ochsenreiter Family, I-39040 Salorno
T +39 0471 889 097
info@haderburg.it
www.idyllicplaces.com/haderburg

14



The charms of Italy
can be found
just a stone's throw
from the language
border

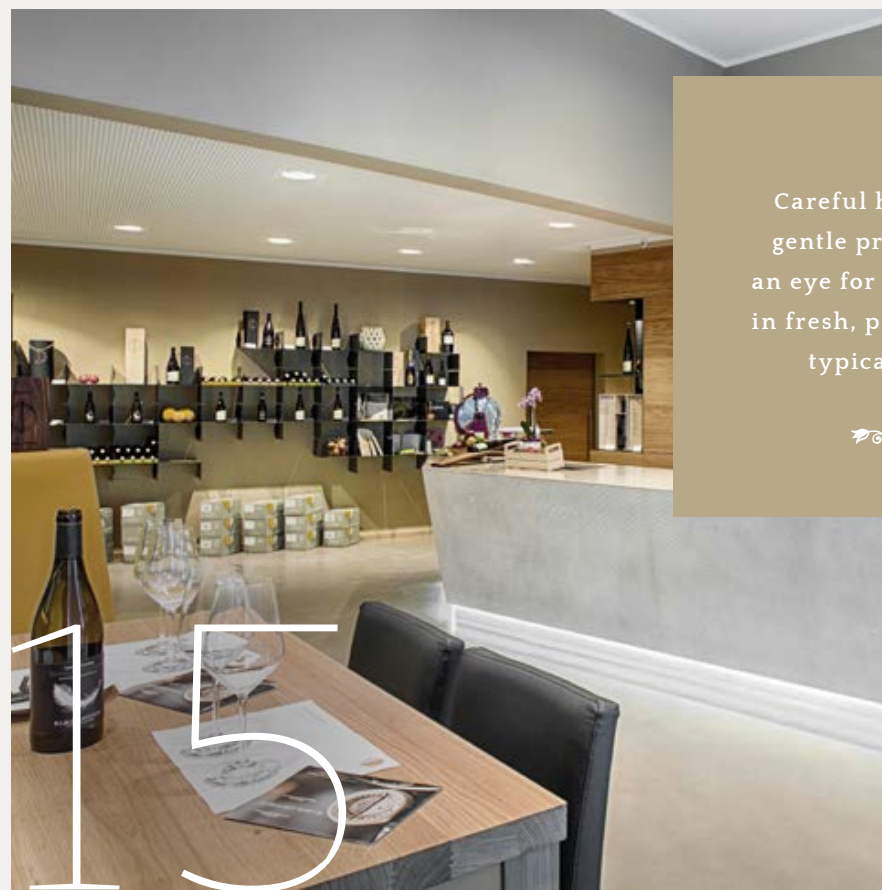


Visits on request, wine tasting,
white wines, red wines,
sparkling wines.

Open all year round,
Monday-Friday

WINERY KLAUS LENTSCH

ITALY, SOUTH TYROL, APPIANO



Careful harvesting,
gentle pressing and
an eye for detail result
in fresh, powerful and
typical wines



Wines & delicacies, guided tours
of the vineyards and wine cellars
on request, wine tasting and shop
open all year round.
Idyllic inner courtyard and private
terrace, music & concerts.

Vinotheque:
Wednesday-Friday 3 p.m.-8 p.m.
Saturday 10 a.m.-5 p.m.

Tasting & visit:
Wednesday 4.30 p.m.
Friday 2.30 p.m.

HISTORIC VINEYARDS

The winery boasts a wide variety of fragrant
scents from Eisack Valley, Oltradige and
Bassa Atesina in a friendly atmosphere
with a Mediterranean taste.

Bachgart, Fuchslahn, Eichberg – these are the
historic vineyards belonging to Klaus Lentsch,
fourth generation winemaker. Come and discover
the variety of flavours of the cru of the Eisack
Valley, the fresh whites of Oltradige and the
full-bodied reds of the porphyritic slopes of the
Bassa Atesina. Combining the soil, climate and
location with modern technology is a fascinating
and gratifying challenge. In autumn the freshly
picked, fully ripe grapes arrive in the ancient
wine village, where they undergo a careful
pressing process. Perfection and attentive care
come together in the cellar to produce wines of
superb complexity. In the vinotheque, tradition
blends with a contemporary touch to create an
atmosphere that is nothing short of magical,
while the intimate inner courtyard welcomes
visitors to sip a glass of wine amidst the olive
trees and Mediterranean plants.



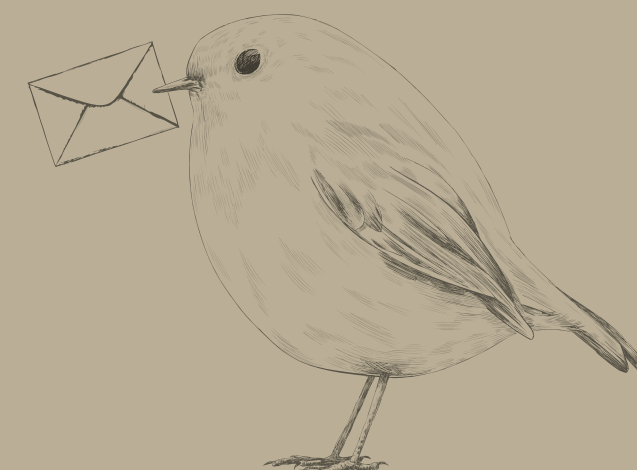
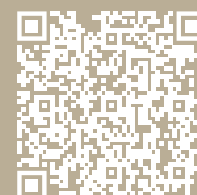
WINERY KLAUS LENTSCH
Lentsch Family, I-39057 San Paolo, Appiano s.S.d.V.
T +39 0471 967 263
info@klauslentsch.eu
www.idyllicplaces.com/klauslentsch

GIVING THE GIFT OF AN IDYLIC MOMENT...

Now you can do just that thanks to our voucher!
What's more, the lucky recipient gets to choose what
their own personal idyll will be: all Idyllic Places
and offers are available.

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it with your favourite design and a personal message.

[idyllicplaces.com](https://www.idyllicplaces.com)





SIGN UP AND JOIN OUR FAMILY FOR:
personal assistance, discounts, complimentary offers, special deals,
upgrades & late check-out upon availability, and much more!

ISN'T IT GREAT TO BE A FAMILY?

We would like to convey you this feeling from our very first encounter. It's often the small details that make us realise how happy we are in a certain place.

At our hotel, being a family means experiencing a thrilling mountain hike, spontaneous upgrades to a better bedroom, renting an elegant sailing boat on nearby Lake Garda or being invited to a family party.

But the biggest surprise is reserved for the most loyal members of the family.

We'll welcome you with arms wide open... just like in a real family!



BOOK YOUR ROOM ONLINE!



idyllicplaces.com



Idyllic places

