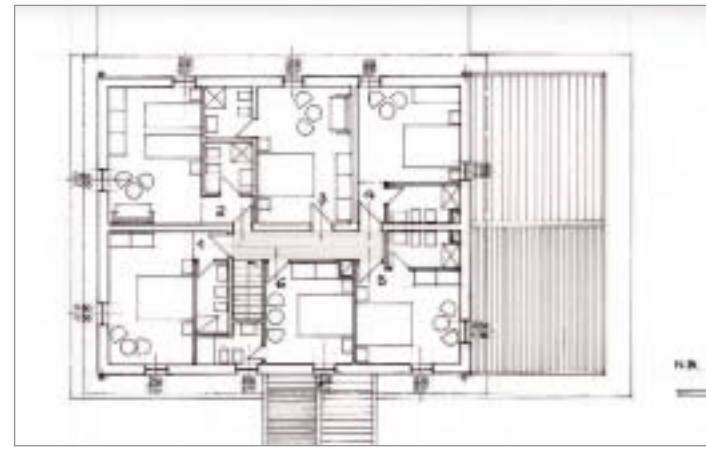


# LOCANDA DELLA VALLE NUOVA

URBINO, ITALY



[8094/135]  
Locanda della Valle  
Nuova lies in a 185-acre  
(75-hectare), organically  
run farm.



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The view from the Locanda in fall. The ancient oak trees were granted protection during the renaissance by the dukes of Montefeltro, and remain protected to this day.

Tucked away among the rolling green hills of the Italian province of Pesaro lies Locanda della Valle Nuova, a small-scale, family-run, ecotourism project with a big heart.

The Savini family's desire to provide an authentic experience of the Italian countryside for guests followed a low-tech route from the start, as local "agritourism" laws state that for tourism, old buildings must be renovated rather than building new ones from scratch. Their desire to create an ecotel could therefore not be executed from the



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Despite using traditional techniques and materials, such as environmentally friendly cork insulation, the Periwinkle room manages to look chic.

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Signor Savini's plan for the refurbishment turned the crumbling house into a comfortable locanda.



CONTACT: LOCANDA DELLA VALLE NUOVA, LA CAPELLA, 14 - 61033 SAGRATA DI FERMIGNANO, PESARO/URBINO, ITALY, T: +39 (0)722 330303  
GSAVINI@SUPEREVA.IT, WWW.VALLENUOVA.IT



foundations up, but they have included energy-saving systems where possible, such as the environmentally friendly cork insulation and the heating system, which uses renewable energy.

The family's experiences and lives touch every aspect of the design, decor, and operations of the project. Giulia Savini's father, co-owner of the locanda, had enjoyed many years' experience in hotel design. This equipped him with the skills necessary to turn a crumbling old house into this beautiful, comfortable locanda, which offers six

en-suite double bedrooms. Not only did he plan and carry out the refurbishment, he also designed the wooden furniture, which was then made locally from solid beech. Giulia and her mother contributed personal effects to the guest rooms—everything from objects discovered on their travels to finds at the local market.

One of Locanda della Valle Nuova's greatest attractions is its self-sufficiency in providing fine, organic food for its guests. Giulia says, "Our farm produces more than 70 percent of the food we

serve in the restaurant, and we buy as much as we can of the rest from nearby organic farms. We mill our own wheat and with this, we make our own bread, pasta, brioches, and cakes. We also grow our own vegetables, gather eggs from our chickens, and rear our own livestock—cows, pigs, and chickens—for organic meat. We also make our own preserves, a firm favorite with the guests being my mom's musk-rose jam!"