

1.4. TWO PRIVATE ROOM-SUITES EACH ROOM HAS A UNIQUE SETTING, INCLUDING UPHOLSTERED FURNISHINGS, BEDS AND TABLES BY GERVASONI, OTHER TABLES BY LANDO RUBELLI AND ABITEX FABRICS, AND LAMPS WITH DISHEVELED BORDERS IN TONES OF GRAY AND IVORY, DESIGNED BY PAOLA NAVONE 2. THE WELCOME AREA OF THE SPA WITH CHANDELIERS MADE BY HAND BY MATHIEU CHALLIÈRES 3. A REFINED PRIVATE

region. I also introduced various ploys, she continues. "For example, it was not possible to redesign the bathrooms. So I got the idea of salvaging all the mirrors that were inside these spaces, recycling them as facings for the internal full-height courtyard enclosed by a skylight. You have to cross this courtyard to reach the stairwell and the elevators leading to the private spaces on the upper levels. Then I played with a framing effect for a fake picture gallery, reinvented with pieces of jute cut with scissors and coated in lime, in the decoration of the lobby zone, where the protagonist of the setting is a marvelous luminous installation in cast bronze by a Dutch artist. In the outdoor spaces, on the other hand, we have thought about flexible configurations of furnishings that can be repositioned when





necessary, together with plants organized in large pots on wheels." In the end, every room contributes a precise identity, in a map of points that synergically convey the idea of an understated luxury, immaterial, never aggressive in its image, distant from traditional stereotypes. The coup de théâtre comes above all in the 50 guestrooms, niches of intimacy of different sizes, reaching a maximum of nearly 90 square meters (with a fireplace, inside what was the dining room of the castle): very refined shadings of gray and ivory, sophisticated marble finishes, lamps with tousled borders, seating and beds by Gervasoni, tables by Lando, fabrics by Rubelli. The spa is the latest feature

to be completed, inspired by the transparency of water: "this is the design signature of the wellness concept of COMO, also seen in other locations, like Point Yamu in Phuket, for example," Paola Navone says. "In these spaces there is a sense of slow, spreading, high-quality time, soft and reassuring, in keeping with the international hospitality mood of Christina Ong, which is above all the expression of all-around wellness and service for clients. They have to always feel right at home." In the evocative setting, and in a context thoroughly connected to the territory, even the spaces of the kitchen reinterpret the genius loci in terms of contemporary flexibility. During the winter, the main

restaurant La Torre, with dishes by the prize-winning chef Giovanni Luca Di Pirro prepared with zero-km ingredients from the property's vegetable gardens and orchards, occupies the spaces that were once the stables of the castle, while in the summer it moves to the panoramic terrace in the garden, a belvedere offering views of the surrounding fields and the outdoor pool. The second restaurant, La Taverna, is more intimate and cozy, located in the old kitchens of the estate, where a large original fireplace from the 1300s radiates an atmosphere of bygone days. The same atmosphere is found in the wine cellar, whose structure dates back to the 12th century. ■ Antonella Boisi