



THE ESTATE

Castello Di Vicarello is a 12th Century Castle purchased in the 1970's by Aurora and Carlo Baccheschi Berti. The couple and their family have lovingly restored the characterful estate that boasts influences and interiors from the family's travels across the globe. The luxury castle hotel is nestled in the untouched region of Maremma, Tuscany with sweeping views over rolling hills – positioned halfway between Rome and Florence.

The characterful yet contemporary designed family-run castle captures the charm of a bygone era, paired with modern influences exuding a feeling of luxury and comfort. Head chef Massimiliano Volonterio and his team create wholesome Italian cuisine, using generations old recipes and organic ingredients from their own organic vegetable gardens. Leading the hotel into a new generation are their three sons Neri, Brando, and Corso Baccheschi Berti, accompanied by a youthful and highly experienced global team of hospitality professionals.

ACCOMMODATIONS

Ten exclusive suites offer a fusion of quintessential Tuscan aesthetics carefully styled with furnishings and materials, working in harmony with the original medieval architecture. Vintage design furnishing rub shoulders with contemporary artwork, ancient Italian ceramics sit happily alongside Indonesian antiques, and state of the art lighting illuminates ornately carved timber and rugged stone. The castle hotel comfortably sleeps up to 25 people in total, making it a popular choice for exclusive hire and weddings. From 2025, the estate will also offer a 2 bedroom villa with a private pool, garden, and terrace, bringing total occupancy on the estate up to a maximum of 30 guests.

FACILITIES

- Two historic-yet-modern Tuscan kitchens, offering cooking classes
- Two marble infinity pools (one heated) with outdoor bars and dining
- Massage bungalow offering massages and other treatments
- Organic vegetable gardens, vineyards and olive groves
- Exquisitely maintained 360 panoramic terraces and estate gardens
- Main castle lounge rooms with fireplaces, library and bar
- Private hiking trail on the estate (hiking shoes available)
- E-bikes available for guest use
- Vintage Fiat car available for guest use
- High speed WIFI available in every room and around the hotel grounds
- Air conditioning in all suites and common areas
- A member of the TESLA Destination Charging network Concierge team



EXPERIENCES

Unique experiences include cooking classes, wine tasting, olive & grape harvesting, truffle hunting, massage treatments, horse-back riding, private boat tours, and vespa tours of surrounding villages. Wellness experiences include yoga classes, hiking and biking tours, one on one personal trainer sessions, and natural thermal bath tours – all available to guests upon request.

Guests can explore nearby towns and villages such as Siena, Montalcino, Castiglione della Pescaia, Montepulciano, and Pienza, accessible by car or private transfer.

Seasonal experiences include:

SPRING: truffle & mushroom hunting, natural thermal baths, vespa tours

SUMMER: boat tours along the Argentario coast, picnic dining on the river, beach days

AUTUMN: grape and olive harvest, truffle & mushroom hunting, natural thermal baths

DINING EXPERIENCE

Castello Di Vicarello's culinary philosophy follows a seasonal, farm to table approach, whereby the kitchen prioritizes cooking with ingredients from the hotel's estate, as well as small local food producers. Following family recipes from Aurora Baccheschi-Berti's cookbook 'My Tuscan Kitchen', guests will experience true and authentic Italian dining.

The kitchen at Vicarello cultivates over 50 varieties of vegetables and 30 aromatic herbs in their organic vegetable garden which is set within the olive grove, and sources all of its meat from the castle's second estate near the coast. The garden supplies the estate with the highest quality selection of fresh, seasonal produce. Other products produced on the land include jams, olive oil, and wild boar sausages. A highly successful, award-winning vineyard managed by the eldest son, Brando— produces four red wines. The Castello di Vicarello and Terre di Vico wines are inspired by Bordeaux, but with a strong reference to Tuscany.

Guests can enjoy dining in a variety of settings on property, beginning with an organic breakfast in Vicarello's charming courtyard followed by lunch in the glasshouse, in the gardens, or by the pool. The estate also offers guests the option to enjoy candle lit dinners at Vicarello's Ristorante La Terrazza with stunning 360-degree views, or to dine inside the castle in the cozy glass veranda with fireplaces lit in the cooler months. Guests may also opt for romantic private dining experiences, or secluded family dinners on secret spots on the property.



TRANSFER

Florence airport is around 1h 30 min away by car, Pisa airport is around 1h 45 min away by car, Rome airport is around 2h 15 min away by car

Please note we can arrange private transfers on request.

We also offer free parking (with and electric charging station) to guests arriving by car.

RATES IN 2024

Minimum Rate: €690 Euro

Maximum Rate: €2,750 Euro

The rates are quoted in Euro and are for two guests per night, per room. Rates are inclusive of breakfast, Wi-Fi connection, parking slot, soft drinks from the mini-bar and the current applicable VAT, presently at 10%.

Please contact us for buyout rates.

UPCOMING NEWS

- Our first two bedroom villa with private pool will be ready from March 2025. The villa is 250 sq. meters, has two large bedrooms, a rooftop terrace, glasshouse dining room, living room, and garden. Accommodates up to 5 adults. Chef in Villa service will be available.
- Three day exclusive Food and Wine retreats in Spring and Autumn.

CONTACTS

Front Office: info@vicarello.it

Sales & Marketing: akriti@vicarello.it



