SPECIAL ITALY ISSUE

APRIL 30th, 2011

La Rei

II Boscareto Resort & Spa,

Strada Roddino 21, Serralunga d' Alba Telephone (39) 0173-613-042 Website www.ilboscaretoresort.it Open Lunch and dinner, Tuesday to Sunday Cost Entrees \$33-\$50; tasting menus \$80 and \$106



La Rei

Il Boscareto Resort & Spa. Str Telephone (39) 0173-013 Lunch and dinner, Tuesday to Sunday Cost Entre \$80 and \$106 Credit cards All major If it weren't for the vineyard panorama and the straight-from-the

farm ingredients, the spacious, sleek dining room and terrace at II Boscareto Resort & Spa (see "Where to Stay") could be in Los Angeles or Shanghai. A young team headed by Chinese chef Shiquin Chen produces Piedmontese and Italian gastronomic cuisine developed by Chen's teacher, star chef Giampiero Vivalda. There's little showmanship or flash—just precise dishes in which ingredients shine. Beef lovers should start with melt-in-mouth battuta al coltello, a knife-cut tartare should start with melt-in-mouth battuta al coltello, a knife-cut tartare made from Fassone beef seasoned only with salt and olive oil. After a bit of ravioli or agnolotti, try the roast yeal in rhubarb sauce. The helpful sommelier will pour a different wine by the glass with each course. Or order a bottle from a 1,200-label list that includes neighbor Elio Grasso's Barolo Rüncot 2004 (\$140).

Via Cavour 5, Moniforte d'Alba Telephone (39) 0173-789-222 Website www.saracca.com Open Noon to midnight, Thursday to Tuesday Cost Entrées \$14-\$20 Credit cards All major

Pharmacist, wine lover and architecture buff Giulio Perin opened this imaginative wine bar in 2008 in the medieval building that houses his dreamlike bed-and-breakfast. In intimate vaulted stone rooms lit with candles and halogen, salumi hangs artfully in glass cases; segments of Perin's 10,000-bottle collection are stacked everywhere. It's a great spot to munch on salumi, rolled rabbit or a bowl of rich pumpkin risotto cooked with chestnuts and covered with spicy lardo (cured pork fat). Order wine by the glass, or a bottle from an 800-selection list that includes Aldo Conterno Barolo Colonello 1996 (\$180) and Domenico Clerico Barolo Pajana 1995 (\$135).

Trattoria della Posta
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Telephone (39) 0173-781-20
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Impeccably tidy and tasteful, some of the well-appointed guest rooms are on the small side, so consider the superior or deluxe options. Generous breakfasts include local jams, cheeses and salumi and homemade cakes and tarts. Common rooms are warm and welcoming and a small spa will be added to the pool area by fall.

Il Boscareto Resort & Spa

Strada Roddino 21, Serralunga d'Alba Telephone (39) 0173-613-036 Website www.ilboscaretoresort.it Rooms 39 Suites 9 Rates

The exterior of this establishment has been called a concrete eyesore, but the inside of the area's first five-star resort is gorgeous, more so for its views over La Ginestra and other prized vineyards. Opened in 2009 by the Dogliani family, owners of Beni di Batasiolo winery, Il Boscareto is a cocoon of sleek design, with glass stairways, dramatic lighting and lots of warm woods and picture windows. Rooms in earth and wine colors are spacious and luxuriously appointed. There's a fullservice spa and indoor pool that opens to the air in summer, as well as a spacious cigar room stocked with Havanas, grappas and distilled spirits.

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400-plus-selection wine list includes Glanife San Giovanni 2005 (\$86) and Giacomo Conterno Barolo Monfortin Riserva 2001 (\$465).

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