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CASA DI LANGA

PIEMONTE

Casa di Langa Celebrates 40 Years of the Slow Food Movement With a New Culinary Chapter in the Langhe

Newly appointed Executive Chef Francesco Clerico leads a new culinary vision inspired by regional biodiversity, sustainable sourcing and estate-grown ingredients



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Piedmont, Italy (September 4, 2026): [Casa di Langa](#), the five-star sustainable luxury hotel among the UNESCO-listed hills of the Langhe, marks a new chapter at its signature restaurant, [Fàula](#), with the appointment of Executive Chef Francesco Clerico as the region celebrates the 40th anniversary of the Slow Food movement in its birthplace. A Langhe native born in nearby Monforte d’Alba, Clerico brings a deeply personal perspective to the region’s cuisine, blending local traditions with refined techniques honed throughout his international career to anchor a fresh culinary vision.

The Slow Food movement was founded in Piedmont in 1986 by Carlo Petrini to resist fast-food culture and protect regional culinary heritage. This autumn is especially meaningful as Slow Food marks its 40th anniversary. What began as a local effort championing “good, clean and fair” food has grown into a global movement promoting values that continue to shape the region’s cultural identity. The milestone is being celebrated from September 24-27, 2026 with the international gathering, [Terra Madre Salone del Gusto](#), in neighboring Turin.

Casa di Langa brings these principles to life through guest experiences and a culinary program rooted in biodiversity, local sourcing and respect for the agricultural heritage of the Langhe. At the center of the region's culinary landscape, the sustainable hotel, a member of the [Beyond Green](#) collection, offers an escape into the authentic flavors of the Italian countryside. Across 42 hectares of lush vineyards, hazelnut groves and private forests, the property offers a front-row seat to the region's slow food philosophy, connecting the hotel to the land through wine tastings, truffle hunts and hyper-seasonal cuisine inspired by ingredients grown, foraged and sourced throughout the surrounding land.

A central part of the experience is Casa di Langa's connection to its sister wineries, [Vietti](#) and [Enrico Serafino](#), two celebrated names in Piedmontese winemaking. The property is situated in a prime location surrounded by the very vineyards that feed the region's renowned wine culture. Pinot Noir and Chardonnay grapes are grown sustainably on the estate, then harvested and sent to its sister wineries to be transformed into Alta Langa DOCG sparkling wines. The hotel concierge arranges private tastings and tours at the renowned estates, providing guests with intimate access to the region's winemaking traditions and heritage. For those with limited time, guests can also participate in the property's on-site [Wine Academy](#), which highlights these sister estates along with the harvest unfolding just outside their doors.

During the renowned truffle seasons, guests can join local truffle hunters and their Lagotto Romagnolo dogs through the forests before returning to enjoy dishes featuring one of the world's most prized culinary treasures. The farm-to-table philosophy culminates at Fàula Ristorante, where garden-fresh flavors are transformed into contemporary dishes that reflect the flavors of Piedmont. The menu honors traditional Piedmontese gastronomy, featuring seasonal ingredients sourced from the estate's own vegetable gardens and trusted local purveyors. Each dish reflects a deep respect for high-quality ingredients and the region that produces them.

Back at Fàula, guests can take hands-on [cooking classes](#) to master regional dishes and traditional Piedmontese techniques before experiencing Chef Clerico's culinary vision through two tasting menus: [Sapori dell'Orto](#) is the restaurant's plant-forward Green Menu, celebrating hyper-seasonal organic vegetables, edible flowers and aromatic herbs harvested directly from Casa di Langa's own vegetable garden. [My Journey](#), meanwhile, traces Clerico's culinary path from the coasts of Normandy and Barcelona to London, Parma and Sicily, before ultimately returning home to the Langhe. The menu moves through global influences, featuring dishes like a Mediterranean oyster with apple cider beurre blanc and hand-stuffed Anolini pasta, before concluding with a proper homage to the Langhe: Clerico's interpretation of a classic Piemontese dessert of peach, amaretti and cocoa.

Four decades after the Slow Food movement began in Piedmont, Casa di Langa invites guests to experience the agricultural traditions and culinary heritage that continue to define the region today. Rates at Casa di Langa start at 515€ for a classic room. For more information or to book a stay, visit casadilanga.com.

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About Casa di Langa

Set amid 100 acres of vineyards, forests, and rolling hills in Italy's Alta Langa, [Casa di Langa](#) is a 39-room retreat where rural heritage meets contemporary design. This five-star hotel invites guests to

experience Piedmont through seasonal cuisine at Fàula Ristorante, rare wines at Sori Cocktail Bar, and immersive experiences like truffle hunting, cooking classes, and unique access to its sister wineries, Enrico Serafino and Vietti. Every detail reflects a connection to the land, from organic gardens to curated art and architecture rooted in place. Guided by a philosophy of understated luxury and innate sustainability, Casa di Langa offers a peaceful, sensory-rich escape with intuitive service and a strong local spirit. A proud member of Beyond Green, it is ideally positioned between Milan, Torino, and the Ligurian coast, yet feels wonderfully off the beaten path.

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