

An aerial photograph of a winding asphalt road that snakes through a dense, lush green forest. The road has several sharp turns and curves. A small white car is visible on the road in the upper right quadrant. The overall scene is vibrant and scenic, capturing the beauty of a mountainous landscape.

**CANOSSA**

The  
**DOLOMITES**  
Grand Tour

IT'S NOT JUST ABOUT EPIC ROADS...  
July 7<sup>th</sup> - 9<sup>th</sup>, 2023

A close-up photograph of a Moka pot pouring coffee into a white bowl. The coffee is being poured from the spout of the Moka pot, which is positioned in the upper right corner. The coffee stream is thin and clear, falling into the center of the bowl. In the center of the bowl, there is a small, round, green dumpling or terrine, garnished with various fresh herbs, including green leaves, yellow and purple flowers, and a small white flower. The bowl is set on a dark, textured surface. The overall scene is lit with soft, natural light, creating a clean and professional aesthetic.

AN EXTRAORDINARY CULINARY EXPERIENCE  
*for the most demanding gourmets*



## NORBERT NIEDERKOFLER

AlpiNN Food Space & Restaurant

*After traveling around the world, Chef Norbert Niederkofler holder of three Michelin stars at St. Hubertus restaurant, rediscovered his roots and homeland, leading him to choose sustainability and regional flavours as the principles of his culinary approach. His philosophy Cook the Mountain has found the perfect home at AlpiNN. Situated at an altitude of 2000 m in the Plan de Corones ski area, the ideal place and setting and at just the right time, where a modern approach and Alpine traditions combine together to create perfect dishes full of flavour and historic appeal.*



## PAOLO DONEI

Malga Panna

*The chef Paolo Donei was awarded with a Michelin star when he was only 19 years old and has maintained it for over 20 years thanks to his authentic cooking, that respects the traditions of Trentino and the nature surrounding the Malga Panna restaurant.*



## GIUSEPPE DI PERRI SANTO

Kelina Fine Dine Restaurant

*The chef Giuseppe Di Perri Santo comes from Sicily, the heart of the Mediterranean, and brings with him the delicate flavours of Southern Italy that are unique and well known among gourmets all over the world.*

*The local Alpine cuisine is influenced by the rougher mountain climate and cold winters. Giuseppe knows how to combine the traditional recipes with his own ideas as well as with his Mediterranean roots and how to turn each dish into an exquisite traditional, modern delicacy.*

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Trentino  
Alto Adige

Falkensteiner  
Hotel Kronplatz

- DAY 1
- DAY 2
- DAY 3



Veneto



## FRIDAY

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**Event check-in at Restaurant Malga Panna in Moena**  
**Welcome lunch prepared by Chef Paolo Donei**

*After lunch, a scenic 2 hours and a half long route  
will take us across Passo Pordoi, Passo Falzarego and Passo Valparola,  
and then to Brunico where we will reach the hotel*

**Arrival at Falkensteiner Hotel Kronplatz**

*Relaxing moments in the hotel Spa*

**Gourmet dinner at the hotel**





## SATURDAY

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### **Departure from Falkensteiner Hotel Kronplatz**

*After a delicious breakfast, we will drive through the iconic landscape of Passo Tre Croci, Passo Giau and Passo San Pellegrino*

### **Arrival at Rifugio Fuciade**

*Rifugio Fuciade is located in a secluded corner on 1982 metres high peak, surrounded by the majestic Costabella mountains. The gourmet lunch prepared by Chef Sergio Rossi, will be served in the welcoming atmosphere of the lodge juxtaposed amidst wonderful Dolomites vistas*

### **Departure towards Brunico**

*In the afternoon, we will take on Passo Sella, Passo Gardena and Passo Furcia*

### **Arrival at the Hotel**

*Relaxing moments in the hotel Spa*

### **Dinner at 2.000m at AlpiNN Food Space & Restaurant**

*Access via cableway open exclusively for us*





## SUNDAY

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**Breakfast with Chef Norbert Niederkofler**

**Departure from Brunico**

*In the late morning we will enjoy a breathtaking panoramic drive through Passo delle Erbe, Val Badia*

**Lunch at Kelina Fine Dine Restaurant**

*The restaurant is located at 2.200m and is accessible with cableway in order to enjoy breathtaking view over the Val Badia Valley.*

**End of the activities**

*\*Please note that the programme is subject to change*



# REGISTRATION

Registration to The Dolomites Grand Tour includes:

- two nights in a double room at the Falkensteiner Hotel Kronplatz 5\* in Brunico
- lunches and dinners for two people, as described in the programme (fine wines and soft drinks included)
- reserved parking
- all activities included in the programme
- concierge service before, during and after the event

Entry fee: € 4.200,00 per couple *(fee based on double occupancy, all taxes included)*

Extra services will be quoted as needed by our concierge service.  
For any further information do not hesitate to call us!

**Canossa Guest Relations:**  
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