



CAVALLINO CLASSIC

• MODENA 2023 •

12TH-14TH MAY



A one-of-a-kind "Concorso d'Eleganza" open to 25 carefully selected works of art, Cavallino Classic Modena will take place once again in Enzo Ferrari's hometown. Three days with our friend Massimo Bottura and his unique culinary delights, immersed in a heavenly retreat, just a few miles from Via Paolo Ferrari 85, where everything started on February 18, 1898.



Join us as we continue celebrating
the centenary of the 24 Hours of Le Mans.
Le Mans race cars welcome!

A BESPOKE EVENT

The event will take place over 3 days at Casa Maria Luigia, privatized for the occasion and open to the Concorso entrants and a very limited number of guests.

It will combine exceptional cars, passionate collectors, great food and and fine wines. Massimo Bottura and his wife Lara will host us in their enchanted property, for an enchanting journey of culinary tradition and research.

In the same weekend, the city of Modena will host the Motor Valley Fest, a big celebration of all the sports car brands of the region.



ITINERARY

Friday, May 12th

Welcome at Casa Maria Luigia
Cavallino opening dinner

Saturday, May 13th

Concorso d'Eleganza
Parade in Modena city center

Sunday, May 14th

Tour d'Eleganza in the Apennines
Final lunch at Casa Canossa



CONCORSO D'ELEGANZA

Ferraris will be judged under the guidelines established by the International Advisory Council for Preservation of the Ferrari Automobile (IAC/PFA).

The awards will be presented on Saturday evening during the Gala Dinner at Casa Maria Luigia. Featuring the dining experience 'Osteria Francescana at Casa Maria Luigia', the Dinner will present a tasting menu of signature dishes from the three-Michelin-star restaurant Osteria Francescana in Modena.



CASA MARIA LUIGIA

Casa Maria Luigia is an intimate Country House surrounded by the agricultural landscape of the Emilian countryside. Massimo Bottura and Lara Gilmore, partners in life and business, acquired the 18th-century property with the intention of extending the art of hospitality beyond the doors of Osteria Francescana, the acclaimed three-Michelin starred restaurant the couple opened in 1995 in the historic town of Modena.

The Country House features a contemporary art collection consisting of Italian and international artworks, photographs and sculptures. The interior design is a sophisticated juncture of vintage and contemporary furnishings for a unique atmosphere.



BY INVITATION ONLY

Participation fee

€ 4.200 per person

based on double occupancy

€ 5.200 per person

based on single occupancy

The price includes:

- Two nights at Casa Maria Luigia *
- Two dinners and one lunch by Massimo Bottura, awarded with three Michelin stars
- Wine pairings
- A private lunch at Casa Canossa by the Michelin-starred Chef Andrea Incerti Vezzani
- All the activities and many special moments created only for you

**Casa Maria Luigia has 15 rooms that will be allocated on a first come, first served basis. Additional guests will be hosted in nearby properties and a complimentary shuttle services will be included.*





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