

La Perla

fam. Costa

.....
CORVARA

.....
*A mountain home in the heart of the Dolomites.
Quintessentially Ladin with a South Tyrolean flair.*
.....

The Hotel

.....

Hotel La Perla is located in Corvara, a village in Val Badia in the heart of the Dolomites, a UNESCO World Heritage Site. The hotel stands out for its intimate and warm touches; happiness and good disposition take pride of place in the home: these values have been passed down from one generation to the next in the Costa family, as can be seen in Anni and Ernesto's children – Michil, Mathias, and Maximilian – as well as in all the collaborators who live and work here.

Guests will be spoiled for choice, what with the hotel's fifty-four sublimely decorated rooms. Nothing is left to chance, be it the Stube or the choice of woods, textiles, and furniture. Every area is an alchemical concoction of love, resulting from minute details such as flowers, bowls of fruit, natural light, and the juxtaposition of simple and valuable objects. The first floor leads to a scenic terrace, a peaceful retreat where guests can sink in the relaxing balm during the sunny days. The SPA is a hymn to nature, a pocket of recuperative bliss where guests can enjoy the sauna, Turkish bath, Kneipp area, water massages, and swimming pool. Step outside to be greeted by vibrant shades of green: trees as far as the eye can see and a tree house. Another terrace peppered with tables welcomes guests as soon as they leave the main entrance of the house, inviting them to sit down and eat, enjoy an aperitif or simply relax. In winter, ski on groomed and off-piste slopes, ice-skate, hike, sleigh, experience a bevy of emotions; during summer, get ready to climb, fly, ride horses, run, hike, admire the scenery, golf and, more than anything else, bike across the passes and on the roads that made mountain biking legendary in the area. The hotel is member of the Leading Hotels of The World, the largest luxury hotel organisation in the world, representing over eighty countries. Membership is granted based on exclusive criteria: the hotel's infrastructure unique, extraordinary, outstanding quality. Open between mid-June and mid-September and between December and the end of March.

The location

.....

Corvara is a jewel casket in the Dolomites, and the hotel is a Pearl that sparkles right opposite mountain Sassongher. A place where the material and the spiritual thrum in harmony. The rocks, meadows, mountains, the gentle hills: their essence is spun and threaded into the soul of the down-to-earth Ladin population, the valleys' original inhabitants. This marriage creates a cultural and social concept of what the mountains are, at the heart of a lifestyle which lives and breathes for one thing, and one thing only: hospitality. The mountains, for centuries, have bestowed a sense of balance that the Ladin people have reinterpreted and made theirs with unique spontaneity. And these conditions – just the right ones, mind you – upon encountering natural light, bracing air, sun-dappled forests, abundant snow, starry and sometimes stormy nights, crystal-clear shades of blue and grey pearly with dew, gave birth to the Hotel la Perla.

Directions

.....

Thanks to our central position in Europe and our vicinity to the main northern and southern road arteries, Alta Badia can be easily reached from Germany, Austria, and Switzerland. You can reach us by car, bus, train, or plane. South Tyrol boasts numerous train stations, but the nearest to Alta Badia are Brunico (37 km), Fortezza (62 km), Bressanone (59 km) or Bolzano (62 km). From some of these stations you can also use public transport or organise private transfers to reach the hotel. The closest airports are in northern Italy (Treviso 180 km, Venice 200 km, or Verona 213 km), Innsbruck (130 km), and Munich (330 km). You can easily reach Alta Badia by taxi, airport shuttles or public transport.

The rooms

.....

Traditional furniture, antiques, and a veritable collectors' paradise for everything hats, walking sticks, door-bolts, locks, teapots, cutting boards, ancient petticoats: good taste and originality infuse every shared area, every hotel room. The home takes you for a walk down memory lane, it is a portal into a succession of centuries made of traditions, history, and local culture. The wood, furniture, the soft cushions, the bows, the textiles, the lights, the canopy beds, the attention to detail create an atmosphere that translates into an unmistakable style, recognisable as soon as you cross the threshold of one of the hotel's fifty-four rooms. Guests can use the hotel amenities, produced using natural ingredients; the set is an exclusive arrangement purchased from a company in Dobbiaco and packaged using aluminium rather than plastic.

The restaurant

.....

Hotel La Perla has got not one, not two, but a good five restaurants: Stüa de Michil, the Michelin gourmet restaurant; Les Stües, the half-board restaurant; the Bistrot, where Italian cuisine reigns supreme; the Ladinia, a tavern offering typical Alpine dishes; and L'Murin, a brewery serving delectable aromas, mountain ambience and more than thirty European craft beers. Chef Nicola Laera coordinates everything, from selecting ingredients to a nearly slavish attention to details. In other words, chance has no place in his realm. Speaking of... the kitchen has been completely renovated, becoming more functional thanks to a rational allocation of working surfaces and the addition of cutting-edge tools and features.

The Stüa de Michil

.....

The Stüa de Michil is a small, wooden cabinet of curiosities where objects are placed, like magic, onto two Stuben from the 1600s – faithfully and expertly restored. Thanks to its recent renovation, today the Stüa de Michil features a Stube called Anna, boasting a scenic view over the kitchen, and a Weinstube featuring a pole rising from the cellar. The tree house is another novelty: a small wooden hut placed in the hotel's garden that can host up to two people. Lofty heights make the perfect setting for some bubbly and a light snack, a dreamy prelude to dinner at the Stüa de Michil. Chef Nicola Laera's dishes are a constant surprise, the result of an insatiable curiosity which never ceases to leave diners in awe: unpredictability is key. The Stüa de Michil was awarded a Michelin star in 2002, for its use of flowers, seasonal vegetables, select regional ingredients, fair trade products, organic ingredients - chopped, ground, crushed, sprinkled with a smorgasbord of emotions, inspiration, and a happy soul of the people working with passion every day in the kitchen.

Le Stües

Le Stües, the half-board restaurant, are made of a series of coloured, connected Stuben. Every ambience is a breath of fresh air, a portal into a new, exciting universe. Dining in these rooms is pure bliss: wood is the prevailing element, and each room is characterised by different shades which set the tone, set off by the light brushstrokes of the décor to create a unique mood. A veritable living art museum boasting flowers, crystals, textiles, tablecloths, wood-framed windows where guests can let their hair down. In the Stües, diners can enjoy simple and traditional South Tyrolean dishes, hearty meals which never overburden the palate. An unforgettable experience.

Bistrot.Music Club

A wooden counter dominates the large room supported by irregular grès slabs, surrounded by wooden elements and windows, lit up by suspended chandeliers which bathe thirteen tables in an ethereal light. The Bistrot is ready to welcome whoever wants a quick snack, light lunch or an aperitif, an herbal tea, a dessert or a pastry. Norcia's famous sausage layer the paninis, but diners can also choose a traditional Italian plate of spaghetti, or indulge in a Florentine steak from Tuscany: after all, the Bistrot Music Club is Italian extravaganza at its very best. As night falls, music fills the space, the ideal backdrop to the guests' cocktails, shooters, champagne cocktails, drinks and alcohol-free fruit beverages served with finger food prepared by Chef Nicola Laera. A vast selection of priceless rums, cognacs, whiskies, and vodkas, unfiltered and alcohol-free craft beers at the heart of mellow and upbeat evenings.

Restaurant Ladinia

In the heart of the old village centre rests the Ladinia, one of the oldest restaurants in the area. A living piece of history with a stunning view over the Sassongher: the floorboards creak, the sparse objects have a history of their own, and the light streaming in through the framed windows bathe the area in an intimate glow. More than a mere home, the Ladinia is a retreat for body and soul. The menu is inspired by the Alps and the products are all sourced locally, enhancing the local and Alpine vibe. The wine menu delivers small and wonderful surprises: small wine cellars, mostly South Tyrolean, producing high-quality, sustainable, and organic wines.

L'Murin

L'Murin and its two faces. A heaving après ski during winter filled with loud music and skiers of all ages having a blast. While come summer, L'Murin turns into a brewery, a meeting point where music, warm lights, a veranda and chairs in the garden surround the building. Treat yourself to an aperitif, quell those hunger pangs with sublime sandwiches and hot dogs or with small dishes such as pork ribs and baked potatoes. However, the real stars are the beers: high-quality, bottled or draught craft beers from most of Europe.

The Mahatma Wine cellar

The Mahatma Wine cellar is a treasure trove of sparkling and decadent wines. Their voice rises from a murky past, echoing well into the future. Memories and hopes intertwine and chime across more than thirty-thousand bottles from Italy, Switzerland, Austria and, ça va sans dire, France. Tones dropping and peaking across a spectrum of nuances, alighting in an archipelago of more than three-thousand cellars selected with the utmost care. An echoing

chamber where the song of all these wines is at times reminiscent of a husky, deep voice, other times a light and bubbly thing ricocheting off the walls of this labyrinthine casket, a cornucopia of surprises where wine, music and emotions live in stunning harmony. Descending into the cellars of Mahatma Wine is one of the most genuine and unique experiences out there. Passion, culture, vocation come alive, in true Costa Family style. A temple dedicated to Sassicaia is worth a descent into the pit – and then, it dawns upon the brave explorer: is this why the ancients called wine the gods’ ambrosia? The cellar boasts 30,000 bottles and 3,000 different labels.

Breakfast

.....

Breakfast is served in two large halls with a view over the ski slopes during winter and one over the meadows during summer. The Sassongher, the Dolomite summit overlooking Corvara, is a constant presence whatever the season. With an open view into the kitchen from one of the halls, the chefs are ready to cook up eggs any way you wish and pancakes. The tables are set with attention to detail, there is a perfect balance between savoury and sweet choices, organic and pressed juices, mountain butter, honeycomb, fresh bread and pastries, as well as select teas, coffee and cappuccinis for guests who will find the necessary peace and quiet to kick-start their day.

The SPA

.....

Hotel La Perla’s SPA is a space where heart, body and mind find the right balance. The aim is to help guests relax and follow the harmonic sound of their body in perfect harmony with the surrounding nature. Herbs, plants, flowers and fruits combined based on their energetic profile give way to exciting beauty and wellbeing rituals. Nature and its energy, active ingredients, and aromas are bottled in the products used which can be breathed in from the hot saunas and bio sauna, in the steam from the Turkish bath, in the swimming pool where guests can recover after a ski, hike, or walk.

Your wedding, an unforgettable day

.....

Why not celebrate a wedding in Alta Badia, in Corvara, in a Ladin home? A dream come true. And the hotel does everything in its power to make it happen. Dedicated people will not only follow the couple one step at a time to reach their goals, but will also solve any problem and satisfy all needs. They will meet future couples, listen to their needs and recommend different options for the nuptial banquet. They will take care of everything: the civil or religious ceremony, organising transfers for guests from the airport or train stations, and their rooms. At La Perla nothing is left to chance: the objective is to free the couple from all worries and anxieties, offering the best possible conditions to spend a beautiful time with friends and guests.

.....

The economy of the common good

From 2012, Hotel La Perla has compiled a balance sheet based on the economy of the common good. The entire analysis is followed by the collaborators of the Terra Institute in Bressanone, a centre for innovation and environmental sustainability for companies and society. So, what is this economy of the common good? First and foremost, a new strategic vision: the main goals of a company are not profit, nor competitiveness, but common good and cooperation. The economy of the common good uses a balance sheet to assess a company's performance, discarding the traditional profit and loss account. This 'new' balance measures social responsibility, environmental sustainability, co-management, and a company's democratic profile and level of solidarity. The better the performance of a balance, the greater the advantages for a company. The last years have seen a deep economic, financial, and environmental crises. Resources, democracy, and values are all under attack: a growing unease is creating a new awareness in business, including in the tourism sector.

The Foundation

The Costa Family Foundation was created in 2007 for a specific goal: protect and promote the rights of minors in all the world in line with the UN Convention on the Rights of the Child. The Costa family, the hotel's collaborators and some staff are committed to this goal and work at the Foundation. It is active in the cooperation sector and helps populations in developing countries, providing psychological, social, pedagogical, social, and sanitary support and aid to children who live in dire or unpleasant conditions. From Togo to India, from Uganda to Tibet to Afghanistan, Nepal, Ethiopia, there are numerous ongoing and completed projects. Schools, adoptions, water and food security: the Foundation has a multi-layered approach because it firmly believes in values such as human dignity, solidarity, environmental sustainability, participation and transparency. Values which are represent the true north not only for the Costa family, but for the entire La Perla community.

The Dolomites during winter and summer

The Dolomites always know how to leave you in awe, both during winter and summer, rain or shine. Endless ski slopes and paths. Snowshoe walks and hikes surrounded by nature. Ice skating and mountain biking on trails that made cycling history. You can experience the mountains fully here, contemplate them in their quintessence. Colours, flavours, beauty and magic run after each other across the many villages and Ladin locations dotting the slopes, giving onlookers a sense of a word we are slowly losing: nature. The Dolomiti Superski boasts 1,200 km of slopes and 450 lift facilities; in Alta Badia there are 132 km of alpine skiing and snowboard slopes and 36 km Nordic skiing slopes, a 9-hole golf course at 1,700 m altitude featuring a club house, a putting green, a practice field with professional tutors, hundreds of paths for all hiking levels, climbing schools, climbing walls and vie ferrate, thematic trails and historic itineraries. The hotel has its own summer guide who organises varying levels of excursions every day and accompanies guests to discover the most fascinating itineraries of the Dolomites. Two of the Dolomites' alte vie can be found here, and bike lovers will be ecstatic at the amount of trails at their disposal. The Sella Ronda, the legendary four pass circuit composed by the Gardena, Sella, Pordoi and Campolongo passes, offers plenty of unforgettable itineraries together with many other biking trails in the vicinity.

La Perla

fam. Costa
CORVARA

