

STOCKENBRIDGE

BREAKS



Poggio ai Santi, Tuscany, Italy

Sunday 14th October — Sunday 21st October 2018

A luxury Autumn Bridge week in a magical hill-top Tuscan hotel with your hosts Zebedee Claudia and Stocken.

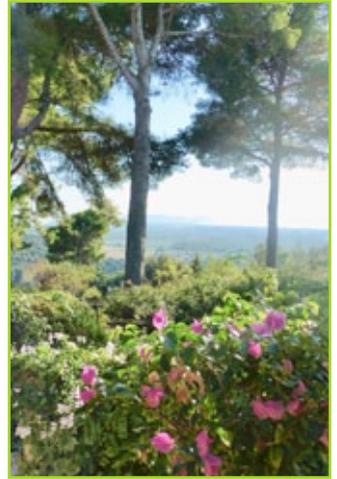
from £1593pp* including: * with 10% Loyalty Discount

- 7 nights' stay in this luxury Italian hotel
- Full board every day including:
 - three-course dinner with selected wines
 - two-course lunch and afternoon tea
 - aperitif and canapes every evening
- Refreshments available during bridge play
- Transfers from Pisa Airport (*Easyjet Gatwick flight only*)
- All bridge tuition and course notes

Very special bridge holidays

Poggio Ai Santi

This hidden hill-top hotel in southern Tuscany with views across to the islands of Elba and Corsica, was originally the owner, Francesca's family home. The farm was gradually converted to create this peaceful hotel with rooms filled with olive-green furniture, driftwood and botanical prints on whitewashed walls. Relax in the comfortable sitting room and bar, or on the adjoining terraces, with their far-reaching views to the sea. Francesca is a wonderful warm-hearted person who, together with all the staff will make you feel extremely welcome and looked after.



Gardens

Lavender and rosemary scent the air and birds and bees abound, drawn by a multitude of plants and flowers. Wander through the irises and lilies, under a canopy of pines and palms, to find an immaculate lawn, pink roses hugging iron pergolas and an inviting pool. This magical and restful garden overlooks vines, olive groves, the forest and in the distance, the sparkling Mediterranean.



Food

Il Sale, Poggio's restaurant, is worthy in its own right, drawing in both tourists and locals for its delicious Italian cuisine in the 'slow food' tradition. The hotel has its own farmyard producing organic vegetables, duck, guinea fowl, chickens eggs and rabbits. The restaurant serves fantastic seasonal food and of course plenty of locally-caught seafood, cooked according to the local tradition.

'We want to recover the true flavours of Tuscany, using our own special produce in a contemporary way: by following nature rather than bending it to our will and thus recreating the atmosphere of a true Tuscan home, the real origin of Poggio ai Santi'

MENU at POGGIO ai SANTI

Tuscan roast beef with garden herbs and aged Pecorino cheese
Spaghetti with pesto sauce (olive oil, garlic, parmesan, almond and Tuscan black kale)
Chicken liver pate with sour onions and brioche bread
Poggio ai Santi flan made with seasonal vegetables and cream
Homemade gnocchi made with local sheep's blue cheese and walnuts

Slow-cooked partridge with local beans and fried sage
Stuffed rabbit with cicerchia (grass pea) and fried kale leaves
Free range guinea fowl with spices and baked potatoes
Freshly cooked fish of the day served with roasted vegetables
Courgette and grana cheese tart with green leaves

Panna cotta with caramel sauce
Homemade icecream with seasonal fruits
Poggio ai Santi tiramisu
Chocolate profiteroles
Zabaglione with raspberry coulis



Please Note

Dinner will be accompanied by half a bottle of house wine per person.
This is a sample menu and will vary according to the season and availability of produce.
Dinner will be a set menu with a choice of two dishes for the main course, ordered in advance. Any dietary requirements can be catered for.

Breakfast will be buffet with homemade cakes and pastries, plenty of fresh fruits, eggs cooked to order, juices, yoghurts and cereals. Lunch will be a light 2-course meal.

Accommodation

All the bedroom suites at Poggio are spacious, beautifully decorated and finished to a high standard. The decor is fresh and bright, and a lot of thought has gone into the styling. The effect is rather timeless: its rural roots are firmly in place, but it's clear that Francesca understands modern trends for simplicity. Fussy fabrics are kept to a minimum, pieces of driftwood and antique furniture add interest. Wooden shutters keep out early morning light and fresh flow-



ers from the garden scent the air. The suites are spread out between 4 buildings and they all have en-suite bathrooms, deluxe king-size beds (*can be twinned or double*), air conditioning, satellite TV, internet access, a safe and a minibar. We can supply additional details of rooms and bathrooms including accessibility.

Bedrooms are available from 3pm and check out is 11am

♦ ♥ Farm-house suites	The farmhouse suites are on the first floor of the main building. Bath and/or large shower. 35-45m ² . The farmhouse suite with a terrace is in the heart category.
♥ Garden suite	The garden suites are on the ground floor, about 40m from the main building and on the same level. Private terrace. Large shower. The superior suites are larger (45m ² compared with 30m ²) and have a kitchenette.
♠ Superior garden suites	
♠ Orto suite	This ground floor suite is a separate building down in the park with a private terrace. Large shower. 45m ²
♠ Pineforest superior suites	The villa suites are in the park, 100m down from the main building and have unobstructed sea views. These suites have the wow factor. The spade suites are on the 1st floor, about 38m ² ; the NT suites are on the ground floor, about 65m ² with kitchenette. Bath and large shower.
NT Seaside royal suites	

La Muccheria Apartments ♣

The hotel owns and runs a number of apartments, situated about 200m from the hotel, with their own garden and swimming pool. They have been recently completely renovated in a warm and comfortable Tuscan style, though they are of a more basic standard than the hotel. They have their own bathrooms, kitchen and living area, with many having a private terrace or balcony.



Excursions and things to do in the area

We will organise two optional excursions during your stay with Chicca Maione, a charming and enthusiastic guide and chef, originally from Naples but has now adopted this part of Tuscany. We will contact you nearer the time with the exact details and prices to book these trips in advance.

Food and Wine Day

A morning visit to the pretty town of Bolgheri, the home of some of the best wines in the world. Tour the castle's old wine cellar and taste their world-class wines. Then prepare and eat a typical Italian meal with Chicca at her home: a fun, relaxed, hands-on class to try different types of Italian recipes using seasonal and mainly organic ingredients.



Day trip to Castagneto Carducci

Visit this charming village and learn about its fascinating history. Following lunch in a local trattoria, we head to the magnificent Golfo di Baratti with its pine wood and the Etruscan necropolis built 3,000 years ago. The gulf is dominated by the attractive hill-top village of Populonia, where you can climb the castle's tower for spectacular views.



From the hotel

Lovely walks through pine forests and olive groves can take you to the sandy beaches, about 3 miles away. The island of Elba is a short ferry ride away from Piombino and has crystal-clear seas, sandy inlets and picturesque ancient villages. There is a golf course, Il Pegalone at Follonica, about 30 minutes away. There are many local vineyards and visits and tastings can be arranged.



Travel Details

Poggio Ai Santi lies 3km inland from the seaside town of San Vincenzo, which is halfway between Livorno and Grosseto on Tuscany's coastline. The nearest airport is Pisa, 83km away (*approximately 1 hour's drive*). There are many airlines serving this airport including British Airways, Easyjet, Ryanair and Jet 2. We will include airport transfers for anyone on the following Easyjet Gatwick-Pisa flights:

14th Oct: dep LGW 14.25, arr Pisa 17.35

21st Oct: dep Pisa 18.10, arr LGW 19.25



or any other flights arriving and departing at a similar time. Otherwise transfers can be arranged through the hotel. Contact us for full details before booking your flights.

If you wish to hire a car, there is a good choice of car hire companies at Pisa airport.

Hotel Poggio ai Santi, Via San Bartolo, 100 1-57027, San Vincenzo

Telephone: +39 0565 789090

website: www.poggioaisanti.com

Bridge with Zeb & Claudia

Zeb Stocken has many years experience of teaching and hosting bridge events, and whether you come as a group, in a pair or on your own, you can be certain of an instructive and enjoyable game adapted to your level.



Claudia – Zeb’s sister – will be on hand to ensure the smooth running of your holiday and, as a keen and experienced bridge player herself, she will also be supervising bridge sessions. The bridge programme will be a mixture of teaching, supervised play and some duplicate – all played in a fun and friendly environment. The tuition sessions will use Compass Cards (*set deals*) and a fun topic tailored to the group.



The other sessions will be supervised play or some form of duplicate or teams with prizes at the end of the stay. All bridge sessions are optional and open to all standards of play although we can only accommodate complete beginners if booked as a group of four. Bridge lessons will take place every day from 10am - 12.30 pm and from 5.30pm to 7.30pm, as well as supervised play after dinner. The bridge room is absolutely perfect with large windows looking over to the sea, and a large log fire in case we have a chilly evening. Non-bridge playing partners are of course welcome.



It is important to stress that our holidays are not aimed at the type of player who likes a serious ‘heads down’ 24-board duplicate every night. Our ethos is that bridge should be a friendly and social game where you can meet like-minded people, and our holidays reflect that.

No partner is needed on a StockenBridge holiday.



PRICES * per person, based on 2 sharing ** La Muccheria apartments	 **				NT
Full Price*	£1660	£1770	£1880	£1990	£2100
With 10% loyalty discount*	£1494	£1593	£1692	£1791	£1890
Single occupancy	£1810	£1990	£2130	£2340	£2500
Single occupancy with discount	£1644	£1813	£1942	£2141	£2290

Loyalty Discount

We are offering a 10% 'loyalty' discount on the holiday price for all previous StockenBridge Breaks guests, provided that the holiday is booked before the 31st March 2018.

If you would like to share a room with a friend, even if they are new to Stockenbridge, the discount will apply to them too.

How to Book...

To book your holiday, please fill out and submit the on-line booking form (contact us for the link or see the Poggio holiday page of our website) together with the deposit of £200 per person by bank transfer or cheque - see below or the booking form for payment details. Alternatively we can email a booking form to you to print out and fill in. The full payment will be due by July 31st 2018.

Please see website for our Terms and Conditions or we can email them to you.

Payment

- where possible an on-line transfer is preferable for a speedy transaction that is easy to track.

On-line Transfer:

Account name: 'Stockens Ltd' Account Number: 27452468 Sort Code: 30-11-75

Please quote 'Poggio 18' or your invoice number if you have one

Cheque:

Please make cheques payable to 'Stockens Ltd'

Financial Protection

Your money paid to us is fully protected against the insolvency of StockenBridge Breaks, in compliance with the Package Travel Regulations 1992. In this unlikely event, you will receive a full refund of your money.

For more details:

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