Untold Italy Episode 282: Alpine sips - Spectacular wines from the Dolomites

When you think of the Dolomites, soaring peaks and alpine pastures spring to mind. But what if I told you that those mountain slopes are covered in vines and some of Italy's best white wines are produced there? Let's find out more. Salute!

Ciao a tutti and Benvenuti to Untold Italy, the travel podcast, where you go to the towns and villages, mountains and lakes, hills and coastlines of Bella Italia. Each week your host Katy Clarke takes you on a journey in search of magical landscapes of history, culture, wine, gelato, and, of course, a whole lot of pasta. If you're dreaming of Italy and planning future adventures there, you've come to the right place.

Katy Clarke:
Ciao a tutti! Welcome, Benvenuti. How's everyone enjoying their northern summer? Of course, here in southern Australia, where I am we're in mid-winter so I'm living vicariously through all the photos coming into my feed of people enjoying their summer breaks and messages from people living their best Italian trip lives.

Enjoy! And thanks for letting Untold Italy be a small part of your Italian adventures, whether it's through this podcast, our trip planning services, or our new app. And of course, our wonderful tour guests all around the world.

One of the most popular regions for Italians in midsummer is the Dolomites because it is significantly cooler than the rest of the country. And those conditions are perfect for cultivating vines and producing some of the most celebrated Italian wines - white wines in particular.

Joining us today to explore this delightful region are my trusty sidekick, Olivia and her partner Andrea, who produce Italian wine tales - a wonderful resource for learning about Italian wine in an easy-going way. Olivia led our first Dolomites tour last year and has some great stories and insights to share.

So let's dive in and discover how you can enjoy a glass or two and admire some of this planet's most breathtaking scenery.

Katy Clarke:
Bentornati. Welcome back to the Untold Italy podcast, Olivia and Andrea.

Andrea Mitti Rua:
Ciao, Katy.

Olivia Windsor:
Ciao, everyone. Thanks for having us back.

Katy Clarke:
Hooray. We're so happy you're back. So for those of you who are tuning in for the first time or haven't heard our wine segments before, Olivia and Andrea are our Italian wine experts from Italian Wine Tales. And it's been a little while since they've been on the show, and that's because something wonderful has happened since they last joined us. So how about you give us a little life update?

Olivia Windsor:
Well, indeed. Indeed. So we welcomed our first baby, our girl, in February this year. So, yeah, it's been an intense four months, let's say. But, yeah, we're happy to be back. An intense, but happy four months.

Katy Clarke:
Back on the wine as well.

Olivia Windsor:
Exactly. And now I'm no longer pregnant, so that's, that's lovely. I can enjoy a little bit of wine now.

Katy Clarke:
So before we dive into the wonderful wines of the South Tyrol region close to the Dolomites, can you quickly give everyone a quick rundown on Italian Wine Tales and your passion for Italian wine?

Olivia Windsor:
So Italian Wine Tales is our online website and a kind of resource hub all about Italian wine. Surprise, surprise. But what we aim to do is talk about Italian wine in a really kind of approach.

Andrea Mitti Rua:
Approachable, friendly. Yeah. Way. Yeah.

Olivia Windsor:
So we kind of aim to take out the - I don't know, when people talk about wine, it can be a little bit pompous and complicated and a little bit like a barrier, really, for people to get into the wine world. So we try and remove that element of it and just talk about wine in a fun way, because we think that everyone should enjoy wine and know more about Italian wine, specifically because there's so many varieties to discover.

Olivia Windsor:
And that's half the fun, I think, when you're traveling in Italy is discovering all the different, beside the food, all the different kinds of wine in each region.

Katy Clarke:
So true. And one thing that I noticed when I was there a couple of weeks ago with you, and I just noticed it when we were out on tour, actually. But so many people in Italy are so proud of the biodiversity in Italy and using that specific word. And I thought, wow, I love that, that they're proud of it and that they can articulate that, actually, because, you know, I think we all have a diverse natural environment, but maybe we're not so proud of it. And I think that's one thing we can really learn from Italians, is that they are proud of that.

Olivia Windsor:
I agree. Yeah, that's lovely.

Katy Clarke:
So today we're going to a region whose wine is incredible, but it perhaps doesn't travel often outside of Italy or even the region. It's actually so good that they keep it for themselves and anyone visiting, of course. So let's go to South Tyrol, and maybe we can describe the region because it's quite unique in its natural environment and also the winemaking.

Olivia Windsor:
Yes.

Andrea Mitti Rua:
So for those of you who've never been there before, we're talking about the region which is at the very north eastern tip of Italy, borders with Austria and Switzerland, to the north, with Veneto region, where Venice is to the south, and with the famous Garda lake, Lago di Garda, to the west. It's mostly mountainous. You can see, in my opinion, the most beautiful mountain sceneries in all of Italy. You have the Dolomites. The Dolomites. They are stunning in every season. Winter, summer, they are incredible. You have beautiful, beautiful lakes.

Andrea Mitti Rua:
In my opinion, some of the lakes you find that are even more stunning and charming than Lake Garda, you have beautiful rolling hills where, of course, wine is called Wein. We're going to talk about this in a moment. And the people also. I find them quite friendly. You'll be interesting to find different kind of Italian there, because one of the interesting characteristics of the area is that Italian is not the main language in all of the region. In fact, at the northernmost part, the one that in English and in Australia is called South Tyrol, and in Italian is Alto Adige, the main language is, in fact, German, because they've been part of Italy just for about 100 years. While in the southern part of the region, where the Trento city. Trento area is, you can find Italian speakers mostly.

Katy Clarke:
Yeah. It's so unique. It's so beautiful. I agree. The lakes are - Wow. I heard one time from a colleague that people love that sort of Alpine region, not just in Italy, but Switzerland and Austria, especially people from maybe some of more Asian areas, because it reminds them of heaven.

Andrea Mitti Rua:
Wow.

Katy Clarke:
It's just like, wow. It's not one of those slow creepers. It's like a bam. Wow. That's incredible.

Olivia Windsor:
Absolutely.

Andrea Mitti Rua:
Yeah.

Olivia Windsor:
Well, especially like Lago di Brais, which we go on our Dolomites tour. That is a wow moment. The colors, the scenery. Oh, my God. Never seen any anywhere so beautiful.

Katy Clarke:
So let's hear about the wines, because I've got to tell you a little story before we start, though, just quickly, is when we were there in September a few years ago, we stopped at this little town just in the foothills. I can't even remember the name. It was so small, but it was harvest season and there was just all these little vans and they had open baskets on the back and were just full of grapes. And I was thinking, oh, this is not industrial at all. This is, like, really local. And the. And you could just see, like, you know, bunches of grapes just hanging in. This basket off the back of the truck was so nice.

Olivia Windsor:
And the smell as well, the fresh grapes. Delicious.

Katy Clarke:
Absolutely. So, yes, tell us about the wine there. We're not thinking Tuscan wines or some things that people might be familiar with. It's very different there, isn't it?

Olivia Windsor:
Well, the nice thing up there as well is that whether you like white or red, it's kind of 50, 50. So there's really for everyone. And they've got a lot of indigenous grape varieties up there, too. The main varieties that you'll find up there, Pino Bianco, which is a white wine, Pinot Grigio, which I'm sure you're familiar with, Chardonnay, again, sure. You're familiar with Gewurztraminer, which you normally find a lot of that in that Austria, Germany area. And

then the reds, mainly Pinot Nero, Lagrein, which is, again, an autonmous grape, and Schiava as well. So they're the main varieties that you'll find up there. And then, of course, they make it into.

Olivia Windsor:
They do sparkling, they do still white, they do rose, they do red. So there's really something for everyone.

Katy Clarke:
I know, it's great. Depending on your mood, actually, you can go the whole range in an evening, if you like.

Olivia Windsor:
Exactly. And we do, on our Dolomites tour, we start with, for example, the Trento DOC, which, if you like a sparkling wine, move over Prosecco is all I can say. Delicious.

Andrea Mitti Rua:
This is Spumante Chardonnay base, that, as the name tells you, is produced in the southernmost part of the region in the area of Trento. And they know the stuff because they've been doing it since 1902. So the Ferrari producer has been doing that since then. And it's very good. I really, really recommend it. But other than that, as she was rightly saying, in the Trento area in the southern part, you can find the Merlot as well, and the Teroldego, which is also a bit of a little gem, a red wine which is very fruity. You can find notes of raspberry red fruits, like, of course, raspberry and plum. Like ripe, Very like summery plum.

Andrea Mitti Rua:
It's Quite tasty, yes, With a bit of tannin, of course. The also interesting thing that you can try there, it's the Vino Santo Trentino. If you like sweet wines at the end of the meal, they do this beautiful. Aged in barrel oaks for many, many months. And it's very good. You can find hints of orange peel. So it's sweet, but it's not too sweet, it's not nauseous. Of course, when you have it, it is well balanced.

Andrea Mitti Rua:
This is for the Trentino part. If you move more up north around Bolzano, you have the Gewurztraminer, of course, which, as the name says, is quite interesting because the term Gewurz means in German with a lot of spice. Telling you that is very interesting. On the palate you can add this refreshing taste. It's a white wine. It goes very well, pairs very well for like either a light aperitivo or for something light you can eat it with. There is a lot of very good things you can eat in the region as well.

Katy Clarke:
We can talk about the producers in this area, like, you know, there's so many different types, but it's not really industrialized, is it? It's quite small producers and they're all doing something pretty unique with their little patch of vines.

Olivia Windsor:
Exactly. Well, to put it into perspective as well, the production is normally so limited that, as you were saying, Katy, you really don't find it overseas. And a lot of these wineries, that's the other thing, they don't ship either because the quantities just don't make it worth it. So it is really a wine that you can enjoy mainly in the region itself or in Italy, you might find some in other regions.

Olivia Windsor:
But yeah, it's very artisanal, I guess, is the production there. And if you think about it too, just the area where they're growing the wine, it's one of the most northern wine producing areas, really.

Andrea Mitti Rua:
We can mention an example, as you were saying, of the local production done thoroughly but not industrialized. The Abbazia di Novacella it's this abbey where they've been producing wine for a long time. And when, I mean for a long time, I mean that they've been doing this for 883 years, since 1142. So they know their stuff and they are, as you were mentioning, not industrialized, but they do with a lot of passion and a lot of quality. Whites, reds... It's a little hidden gem that I recommend.

Olivia Windsor:
And there's a lot of small wine producers in the area too. It's all about high quality and a small yield is. And that's another reason why they don't really ship as well. There's just not the quantity.

Katy Clarke:
Yeah. And that makes it super special. So I recommend, if anyone's going there, you should take your little wine packing things and leave some room in your case, or take an extra case. But make sure you check your wine allowance because, yeah, it's really interesting. And I know people do get a little bit disappointed that they don't ship, but that just makes it more special I think, because you need to go there and experience it for yourself.

Olivia Windsor:
I agree, absolutely.

Katy Clarke:
One of the things that I love as well is that you can get really close to the vines. They're not in big plots, so you can go for little walks and walk among them.

Olivia Windsor:
Exactly. Yeah, you can. And they're so beautiful, the scenery. I remember when we were on tour last October, which, by the way, October is just a lovely time to visit in the Fall because of all the colors and harvest season, which is just wonderful. But yeah, I remember when we

were there last year, walking through the vineyards. And as you say, they're not huge, huge plots of land. It's actually really enjoyable to walk through them. And they're normally where the vineyards are connected right to the winery itself too.

Olivia Windsor:
So it's all in the one place, rather than having the vines kind of, you know, far out in the countryside. And again, it's not industrialized. They're not having to transport the grapes from really long distances. It's all made on site.

Katy Clarke:
It's so pretty, isn't it? And obviously these grapes are hand picked too, so it's really small, hands on production.

Andrea Mitti Rua:
A nice activity you can do if you want to visit different wineries and try different varieties, is to walk or drive or take a little time on the Strada del Vino on the wine road that they have in Alto Adige. They start from Bolzano, which is the capital of the Alto Adige area, and it goes through many, many, many different producers. Just to take into account that if you were to do it all, you were to visit 84% of all the production of the wine in Alto Adige. So it's a nice way to experience the wine of the region. Take your time, but see many different varieties and grapes and how they are turned into wine.

Katy Clarke:
And they're quite smart, though there too, because they made their wineries into a bit of destinations and they've got some really lovely architecture along that route too.

Olivia Windsor:
Oh, it's stunning. And just that region in general, Katy, you've mentioned on the podcast before, but it is very chic. Well done. Hospitality is, you know, up here, so when you visit these wineries as well, you can expect a really stellar experience. It's normally. Well, not always, but there's quite often restaurants on site too, which is something that can be hard to find in other regions of Italy having dining options too.

Andrea Mitti Rua:
It's not always taken for granted that you will find it.

Katy Clarke:
Yeah. I mean, unless you pre. Arrange it. So what you're saying is you can turn up to these ones, maybe, and have a lunch.

Olivia Windsor:
Exactly.

Katy Clarke:

So there's probably a bit more that like what we experience here in Australia and at the bigger wineries and also in America. But from what it sounds like, they're smaller and more intimate. So you're having a really lovely local experience. Because, you know, sometimes when you have those big wineries, it can be a little bit impersonal when it's like a big winery with industrial capabilities. But I think this is the magic of this region. Somehow they've. They've unlocked some sort of magic key to hospitality and people experiencing their culture. I think it's amazing.

Olivia Windsor:
Indeed. And when you say experience, one of the wineries that we visit on our Dolomites tour, it takes experience to a whole other level. Not only is there an incredible restaurant on site, but there's also like an art garden that's been set up. And so after you have wined and dined, you very leisurely take a little stroll through this art experience garden that you could spend a full hour there exploring all the art installations. And that is really. That's the Dolomites for me. They just are so, so good at the experience of things unlike any other region in Italy. I would say.

Olivia Windsor:
They've just really. They know how to put together an amazing experience.

Katy Clarke:
The old and the new, sort of the innovation and the tradition combined, which, as I always say, is where the magic always happens in Italy, I reckon, is where you get that contrast. So tell us about some wineries that you can recommend that people visit. Because it can be overwhelming looking at all these wineries.

Andrea Mitti Rua:
Well, yeah, we mentioned, of course, the Abbazia di Novicella definitely recommend. Interesting. Also this Augustinian order, the same of the Pope, for those of you interested.

Olivia Windsor:
Yeah, well, maybe just to explain about the name, because if you don't speak Italian, you might not know that Abbazia means the abbey. Just to explain that winemaking traditionally was always connected to the church and so you know, this is an abbey that has been making wine since Andrea said 11:42. Okay. So they, you know, been making wine very, very long time and they still have there the abbey. So again, talking about experience, if you go there, you not only can you visit the winery and taste wine, you can also visit this gorgeous abbey, which is really nice. And they've got a restaurant on site as well.

Andrea Mitti Rua:
Yeah, they've even like, they have also really attention for the environment and the area they are in. They've been carbon free since 1992. They're really careful about this stuff. So not only producing wine, but also doing it with a real passion and a real attention for what they're doing.

Olivia Windsor:
And the environment. And that's another thing I love about the region too, is about the environment that I find quite environmentally friendly and environmentally conscious as well. So that's, that's a nice thing.

Andrea Mitti Rua:
Then we have the Kellerei Bozen, which is of course in Bolzano, as the name says in German, which won international awards and organized guided tours now. So you can visit it, a small one if you like, especially white ones. Yeah. For Pinot. Pinot Bianco is Nals Margreid. Sorry for my terrible German pronunciation. But yes, it's definitely interesting. And if you instead would like to experience different wines all together in a single place in the region, they have the Merano Wine Festival, which is.

Andrea Mitti Rua:
Merano is a not so little, but like not enormous town in the area. Beautiful. Absolutely recommend to visit. And in the first week of November they feature wines from the region. And of course you can also find wines from other parts of Italy and the world. So it's a nice way to see the city, the region, and also enjoy some time drinking some delicious wine.

Katy Clarke:
And for those of you who don't know, Murano is a place that I very much love for its thermal spa. It sounds pretty perfect to me. Wine and thermal spa. Now tell us, what are we eating with this wine? Because they've got a very particular cuisine up there, haven't they?

Andrea Mitti Rua:
Oh, yes, I really, really like it.

Olivia Windsor:
It's a little bit heavier, perhaps. Yeah, but it's delicious and it can be quite meat heavy is one thing. Although around the wine producing area, they do have some fish as well.

Andrea Mitti Rua:
Yes. And as you know, if you've been in Italy before, even if we're talking about the same area,. even within the same region, though, you can find different products in not so distant cities. So as we said before, in the Trento area, when you have white wines, I would pair this with the local charcuteries, you have the morandela and the carne salada. Morandela sounds similar to mortadella. Morandela is not mortadella, but they are very, very good charcuteri. I recommend you to try. And the reds, they must go with the famous canederli.

Andrea Mitti Rua:
These canederli are these famous. We can think about the meatballs. They're not just made with meat, they're made with bread, potatoes. They're quite heavy and they're served with a broth. And they're perfect in winter. Wouldn't recommend them in summer, but you do you.

And also another very good cheese that they have there is the Puzzone di Moena, which literally means the stinky one of moena because it's an intense cheese from cow based cheese. It's really good.

Andrea Mitti Rua:
If you like very savory cheeses. I really like it. Instead, in the northern parts in the Alto Adige, they have more German based meats. For example, even the charcuterie, you have the Speck, which is this more salty, seasoned, smoky. Often. It's very, very good. And as we were saying before, you can have a beautiful Gewurztraminer for an aperitio with some of the Speck overviewing the lake, you're gonna have the time of your life. While instead for the red ones, the more full bodied ones, you can either have canederli - they're called knodel.

Andrea Mitti Rua:
And if you instead go in winter, you want to have something a bit more intense, like a full meal, you can have the local pot roast, which is (I have to read from my notes, I'm sorry), it's called Schmorbraten. And of course this is my pronunciation. They will tell you how it is properly pronounced once you're there and you order it.

Katy Clarke:
We had a great aperitivo platter on top of a mountain there.

Andrea Mitti Rua:
Oh, wow.

Katy Clarke:
Yeah. And not only that, but because I'm a bit crazy like this, I managed to time it to perfection with these alpine horn players. Actually was - we had one on the mountain. This particular one was on Alpe di Siusi and they had like their traditional alpine horns going. And we had our platter and our glass of wine was pretty spectacular. I might post the photo of that.

Olivia Windsor:
I know we need some photos of that.

Andrea Mitti Rua:
Alpe di Siusi is stunning. It's beautiful.

Olivia Windsor:
We were there this time last year.

Andrea Mitti Rua:
Yes.

Olivia Windsor:

And it's just. Yeah, that's another really great time to visit. Besides the fall, of course, but also this time of year, which is June. So the summer season, because it's a little bit cooler up there, obviously, in the mountains, but just perfect weather. So, you know, another great time for drinking wine.

Katy Clarke:
Yeah, it's really super interesting because the Dolomites are very popular with European travelers, like, extremely popular with Germans, Austrians, Dutch, and it's very popular for hiking. And if you are into hiking, you should definitely go, but you shouldn't put people off that aren't really into hiking, because there's plenty of shorter, more gentler walks that can be managed by, you know, many people. And even up on Alpe di Siusi, there's a horse and cart.

Olivia Windsor:
Yeah, exactly. Which we have the. The joy of going on an out to the horse cart as well. And that's a special experience. But you're right, Katy, around the hiking. I'm not really a hiker, although I like going for, like, a nice little walk. But there's some beautiful walks along, like, the Tappeiner Promenade that you can do that's quite flat as well, or just kind of, you know, gentle.

Olivia Windsor:
And even if you don't really love hiking, though, just the scenery that you're taking, and you walk past the vineyards, you walk under apple orchards along the way, there's little places, you know, just stop for a glass of refreshing apple juice or apple cider. And for me, that makes the walk all the more worth it.

Katy Clarke:
Yeah, it's. It's so lovely. Oh, I wish everyone could experience it. I think I want to go back next year. You never know. I might make it there.

Katy Clarke:
But it's, of course, up there at the end of this year, they're having the Winter Olympics, so I'm sure they'll be through a few bottles of wine up there then.

Olivia Windsor:
Popping a few bottles of that Trento DOC sparkling wine.

Katy Clarke:
Yeah, well, I mean. I mean, you do use a lot of energy when you're skiing, like, and so the dumplings, the wine, you know, just even being outside in the altitude and in the cold, you, like, feel like you're burning double the calories.

Olivia Windsor:
Exactly.

Katy Clarke:
Is there anything else you wanted to tell people about this beautiful region and their wines? I think we have spent a bit of time on it in the podcast, but there is a reason for that. It's just because, you know, they really are well organized and so deeply committed to their local environment and culture and yeah, anything else you wanted to let everyone know?

Andrea Mitti Rua:
I guess that, as we said, there is many wineries, many sceneries, many things to visit, even if it's not that big. And sometimes it can be a bit overwhelming if you do it on your own, so it's convenient when you do it on a tour that lets you enjoy and experience everything that needs to be done and take care of. That's what I would recommend.

Olivia Windsor:
Yeah.

Katy Clarke:
And also, if you're. If you're going with someone, even if it's just for the day, or you join a longer trip like ours, you don't need to worry about driving, even though the driving there is easy, but you don't want to be trying wines and then worrying about whether you've had too much to drink. You want to enjoy yourself and soak up the scenery and relax.

Olivia Windsor:
And the other thing, the only other thing I would say, too, I know we're talking about wine, but if you're a beer drinker as well, they've got great beer up there, too.

Andrea Mitti Rua:
The best ones you can find in Italy I reckon.

Olivia Windsor:
So it's not even just for wine lovers. There's options for beer insider lovers too.

Katy Clarke:
Or.

Olivia Windsor:
Or if you don't drink as well, go and try the apple juice. It's amazing, honestly.

Katy Clarke:
Oh, my goodness, that apple juice. Oh, I've never tasted - I love apple juice and I've never tasted anything like it because they have those little apples, they've got much juicy flavor. Amazing.

Olivia Windsor:

It's amazing.

Andrea Mitti Rua:
Yeah, they're the best apples in Italy up there.

Olivia Windsor:
Yeah, they are the best apples.

Andrea Mitti Rua:
So, even the juice that you're going to extract from there is going to be topnotch.

Olivia Windsor:
Yeah, exactly.

Katy Clarke:
Gosh. I don't know. Like, I've just come back now. I want to go back again. Thanks, Liv. Andrea. Now, if our listeners want to know a little bit more about the fascinating wines of South Tyrol, how can they stay in touch with you and Italian Wine Tales?

Olivia Windsor:
So you can go on our website, which is italianwinetales.com or our Instagram, that is @italianwinetales. Or we've got a Facebook group as well, Italy Wine Lovers, so you can find us across those platforms.

Katy Clarke:
Oh, wonderful. You know, the other thing I love about that region is those cows. I love those cows with their floral garlands.

Olivia Windsor:
Just so picturesque and gorgeous. And all the festivals, I love it.

Katy Clarke:
All right, well, I'm so glad you're back in the. In the hot seat, the wine hot seat on the Untold Italy podcast. So Grazie Mille, and thank you once again for sharing your knowledge of this delicious wine with us today.

Olivia Windsor:
Grazie mille, Katy. Thanks for listening, everyone. Ciao, ciao, ciao.

Katy Clarke:
Aww, I always love chatting with Olivia and Andrea. They are a very special part of the Untold Italy team and are always so generous with their knowledge and time.

Talking about the Dolomites is becoming more common in my day-to-day life too. I've just had two sets of friends tell me this week that it's next on their travel list. And let's face it.. What's not to love? Mountains, fresh clean air, an intriguing culture and of course delicious wine - cultivated and produced by some of the proudest locals you're ever likely to meet.

If you're dreaming of an alpine escape and you'd like to join us on our small group tour of the Dolomites and South Tyrol, we have a couple of spots left on our Fall 2025 trip in late September.

We're proud of our unique tour experience that blends seeing the incredible highlights of the region with connecting with locals - their traditions, food and wine - all in the company of like-minded travelers. If you're concerned about activity levels, we do a few short walks and there's always the option to wait at a local caffe and admire the views. I will say that if you're after serious hiking, this probably isn't the tour for you.

I probably don't say this loudly enough, but we've put a huge effort into building experiences that are personalized and very special. We travel in very small groups, enabling us to enjoy meeting people and visiting places that are often not possible logistically for independent travelers. And we take care of everything so you can relax and soak it all up.

If that sounds like something you might enjoy, there's a link to the tour details in our show notes and if you're traveling independently, you'll also find a list of the Dolomites wines to try and where to try them and much more at untolditaly.com/282.

Thanks to all our wonderful listeners for your ongoing support of Untold Italy. I hope you enjoyed today's show. If you did then it would be amazing if you gave us a rating or review in your favorite podcast app. That helps us reach more Italy-loving travelers just like you.

On next week's episode, you'll hear my trip report from my recent visit, including Rome, Naples, Assisi, always delightful Umbria and enchanting Urbino.

But until then it's "ciao for now".