



+ VENISSA



Unlock True Venice

Three nights between
Venice and its lagoon

The package

For 2 people, valid until the 30th November 2022, includes:

HOTEL FLORA

VENEZIA - SAN MARCO

2 nights in Comfort Room* with a view of the garden in the centre of Venice

Italian-style breakfast

Aperitivo in the inner courtyard of Hotel Flora

Private visit to Negozio Olivetti, under the porticos of S. Marco, during closing times

VENISSA

MAZZORBO - BURANO

Private transfer by watertaxi

Lunch or dinner at Venissa's Osteria Contemporanea**

5-course menu with wine pairing

1 night in Double Room* at Venissa or Casa Burano, in the Venetian lagoon

Gourmet breakfast

Return transfer

1.345,00

**Upgrade to a room of a higher category on request and based on availability – supplement of €100,00 per room per night*

*** Water and coffee included. Upgrade to the Michelin-Starred Ristorante Venissa on request and based on availability*

You can also extend your stay or increase the number of people on request. Terms and conditions and cancellation policies will be communicated during the booking process



HOTEL FLORA

Hotel Flora is a refined corner of quietness around the corner from St Mark where the Romanelli family has been welcoming guests for more than fifty years. A Seventeenth-century *palazzo* with 40 finely-decorated rooms and an inner courtyard that encloses a secret garden where you can linger at breakfast and aperitivo time. A special place where guests can feel at home when visiting Venice and enjoying the vivacious atmosphere of the central *calli* as much as the quaint peacefulness of a private space.

VENISSA

Venissa is a project of agricultural rejuvenation and sustainable hospitality set on Mazzorbo Island, in the most untouched part of the Venetian lagoon. Within the estate is a vineyard of native grape variety Dorona. It yields a unique wine that is a quintessence of Native Venice. The walled vineyard acts as a backdrop for the five rooms and the restaurant, where the ingredients of Native Venice – seafood, herbs and vegetables – are turned into gastronomic experiences combining taste of place and environmental practices.





*Turn your stay
into an experience*

We have selected a series of activities to elevate your stay and make it even more unforgettable. We'd like to introduce you to Venice and its lagoon in their most authentic aspects all the while supporting the traditions and crafts that make them so very unique.

VENICE



APERITIVO

included in your package

A Venetian-style aperitivo to rest and relax in the secret garden of Hotel Flora – a rare gem in Venice. The inner courtyard is the throbbing heart of the property, which the Romanelli family has been lovingly nursing for more than fifty years. Enjoy the ever-changing seasonal colours of the ivy as they set the tone of a magical atmosphere through the whole year.



OLIVETTI & CARLO SCARPA

included in your package

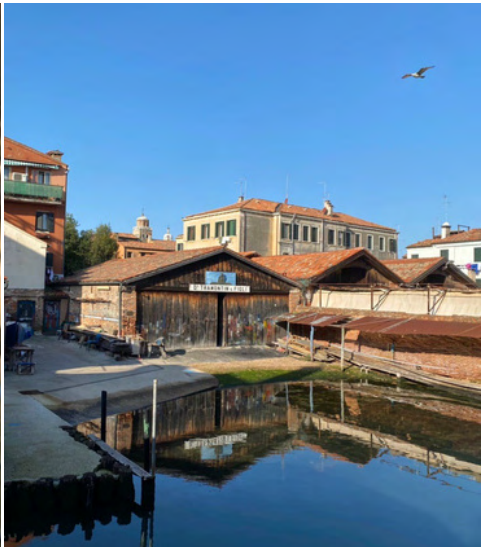
Visit the exhibition space that Olivetti dedicates to its iconic Italian typewriters right under the porticos of St Mark's square. Open in 1958, this space now recounts the talent of Carlo Scarpa – the iconic Venetian architect that renovated it – and the story of one of the most avantgarde Italian companies of the twentieth century.



HOW IS A GONDOLA MADE?

on request

For more than 136 years the Tramontin family has been producing and repairing artisan *gondole*. Courage and resilience, but also love for this traditional craft have led the latest generation of Tramontin (two sisters) to relaunch the family business. You can visit the squero (workshop), listen to Elena's amazing anecdotes and watch Elisabetta at work during a restoration.



CRAFTMANSHIP

on request

It's a delicate gold leaf to decorate each bottle of Venissa Bianco. Discover the secrets behind its production by visiting the workshop of the last artisan *battiloro* (goldsmith) in Venice. There, Marino Berta and his family has been working with gold since 1926, carrying over a century-old craft based on traditional techniques.





THE LAGOON



VENISSA'S CUCINA AMBIENTALE

on request

At Venissa's MICHELIN-Starred Restaurant, Chiara Pavan and Francesco Brutto offer gastronomic experience based on the principles of cucina ambientale – a cuisine that aims to bring the surrounding environment into the kitchen while also paying close attention to contemporary themes such as local sourcing and self sufficiency in the production of vegetables, among others.



VINEYARD VISIT + WINE TASTING

on request

Walk through the walled vineyard of Venissa and discover the story of how a native, semi-extinct grape variety from the lagoon, the Dorona, found a second life on Mazzorbo Island. Continue with a guided wine tasting to savour the wines that are born from this special and unique setting and find the quintessence of Native Venice in a bottle.



BURANO

free

Famous for its colourful houses, Burano is an island of skilled fishermen and lacemakers – two crafts that are still part of the local heritage. Taste some of the best local biscuits at Palmisano, discover the history of Burano lace at Martina Vidal's atelier or visit the museum dedicated to this art. You can also explore the lagoon rowing with the local rowing club Voga e Para.





CONTACTS

Get in touch to learn more about the package, book your stay or personalise it with experiences based on your wishes:



VENISSA

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