

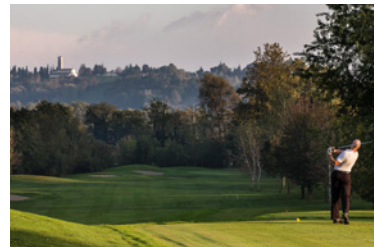
**NOBORDERSGOLF**

ITALIAN GOLF HOLIDAYS

# Golf & Gourmet

## 4 days / 3 nights

This vacation is dedicated in particular to the gourmand golfers. Play great Golf and eat good food! It comprehends the occasion of playing in two of the most beautiful fields of the Region Friuli Venezia Giulia, and have dinner in three of the most exclusive restaurants of Udine. You'll stay in a marvelous medieval Castle on the hills in the center of Friuli. There will be the occasion to visit an antique winery and taste the delicious wines. You won't miss the cocktail hour in the center of the city of Udine and to follow a pleasure walk to appreciated its beauty!



Amount per person  
in a double room:

**€ 970**



partners

**Bagatto**  
prosciuttificio artigianale  
RINO

**MACORATTI**  
immobiliare

**BEPI TOSOLINI**  
MASTRO DISTILLATORE IN UDINE

## Golf & Gourmet 4 days / 3 nights



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### 1st day

Our first meeting will be at the Castle of Villalta, decorated with paintings from the years 1600, a kitchen with a rustic friulan's decor composed by the Hall of Patriarchi, the Impearl Halls and the Hall of the Genealogic Trees. On request we can organize the transfer from the airport or from the station, our assistant from the "No Borders Golf" will welcome you with an introducing briefing to the activities of your beautiful trip program, to follow the consignment of the informative and tourist's instructions. It would be our pleasure to conduce you to the typical restaurant "Agli Amici", Gourmet Restaurant since 1887 that combines sea and mountain menus. After the rich dinner it is scheduled to go back at the Castle of Villalta, then the accommodation in the rooms and the overnight stay.



### 2nd day

After breakfast you'll be privately transferred at the Fagnagna's Golf Club (Udine) to spend the entire day at the 18 holes field integrated in 73 hectares, a competition's track Par 72, for some parts technically demanding, it extends in a length of 7.000 meters respecting the Morenic hills' morphology where it is located. On the way back to the Castle we will stop at the Distillery of Grappa Tosolini, where the traditional steam alembic and bain-marie are the mainly used, combined with the mastery at the manual control of the distill steps for the protection of the perfume and aroma, with the fine to obtain a pure and precious spirit. After the visit at the historic Distillery Tosolini, in the late afternoon we won't miss the occasion for a cocktail hour downtown and have dinner at the Restaurant Vitello D'Oro, leader of the Udine's culinary tradition, with a great touch for the fish dishes and for the dishes of the menu from the second part of the 1700s revisited with a modern technique. Back to the Castle for the overnight stay.



### 3rd day

After waking up and a rich buffet breakfast, we will move towards the Spessa Castle's Golf Club where we will spend the day, ones again, on the Golf fields. The track is extended on 18 holes and it's distinguished by the different surrounding views of the Castle's park and the typical Gorizia's vine yard hills. In the late afternoon we will visit the "Lis Fadis" wine cellar, one of the most beautiful in Friuli, provided even with a wine museum of unique pieces, for a wine tasting which will make you appreciate as well local wine varieties as the Schioppettino, Refosco from p.r., antic Merlot. Dinner will be at the Restaurant La Subida, a warm and comfortable place that combines the Friuli's cuisine and the Slovenia's dishes which shows the original character of the territory. Back to the Villalta's Castle for the overnight stay.





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**4 days / 3 nights**



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## 4th day

After the checkout and the breakfast the hotel, on request we can transfer you to the airport or to the station. Sure that we gave you a break from the everyday routine, and an occasion to fully enjoy your culinary and golf's passions, the last greetings.



**Amount per person in a double room:**

**€ 970**

**Includes:**

3 nights in the hotel

3 breakfasts

2 days green fee

Meet and Greet with our assistant

Tasting and Visit at the Distill "Grappe di Tosolini"

Tasting and Visit at the wine cellar "Lis Fadis"

Transfers by private car to the Golf fields and visit as schedule

Note: The amount is based on a participation of 2 people, amount and availability will be confirmed on behalf of the availability .

### **IN THE SPECIFIC:**

Your dinner will be served in one of the most famous restaurants of the Region, the "Trattoria Agli Amici". The one and only decorated with 2 MICHELIN stars. This is how they describe themselves: first of all it's our home, so we spend for it all our energies, our time, our love and our ideas. Here, in 1887, the family business started to take place with a small shop of colonial products and tobacco. Since then, generation after generation, in different ways, but with the same passion of the ancestors, we still open our home to the people that pass through Godia.

"Hic manebimus optime" says the sign on our door: a thought for those who come to see us, conceding us the joy to welcome them with a donation of a moment of serenity and pleasure at our table.

At last you'll be taken to your hotel, the Villalta's Castle; the castle is the private residence of the Caporiacco's family and it can be visited only booking a reservation. It is possible to visit it in the occasion of "Open Castles" participating at the guide visits organized by the Union for the Protection of the Castles in Friuli Venezia Giulia. At the main floor you can admire the rustic Friuli's decor kitchen. The noble floor of the Castle is decorated with paintings from the 1600s, formed from the Hall of the Patriarchi, the Imperial Halls and the Hall of the Genealogic Trees. All finely furnished.

The next day finally you will play Golf! Our assistant will take you to the Udine's Golf Club. The Udine's Golf Club it is located in Fagagna, one of Italy's most beautiful spots, surrounded by stunning hills and a background of oaks and beech trees of the Carnic Alps. Founded in 1972, it has the benefit to be located on a focal point between Udine and San Daniele (famous for the Prosciutto crudo). Only 10 minutes away from the highway A23 exit's Gemona-Osoppo; which connects directly Italy to Austria.

Over the years the Architect Marco Croze completed a work from 9 holes, with the help of colleague John Harris, to 18 holes combined with harmony in 73 hectares of field. From July 2013, after the acquisition of the Udine's Golf Club by Gabriele Lualdi, the new Golf Club A.S.D.'s President, the field is and will be subject to new important intervention with the fine of making it become one of the best golf fields in South Europe. Currently the competition track it's a par 72. Technically demanding, it expands on a distance of over 6.000 meters, respecting the morphology of the Morenic Hills where it is located.

Since the first tee-shot you can feel a nature contact thanks to the dense vegetation composed by 7.000 trees. If we have to choose a couple of holes from the many that deserve special attention, we will focus on the hardest ones. All in uphill the over 380 meters of hole 2, makes it more longer. Spectacular is hole 15, par 5 of 515 meters.

You'll be brought back to the hotel and guided to the cocktail hour in the historical Saint Giacomo square in Udine. From where you'll reach by foot, the historical Restaurant the "Vitello d'Oro". The 27th of January 1849, the paper "Il Friuli" published a short article of advertisement of the Tractor of the gold calf, which notified to the clients the offer of a meal, with a cost of 1 lira they could get "soup, boiled meat with vegetables, roasted beef, cheese with fruit, bread and wine..". It is the first official document that testifies the existence of this restaurant. The restaurant now is part of building from the beginning of the eighteenth century and lays for a little part on the second old city circle walls. The place it's a few meters away from Saint Giacomo's square, the heart of the city. To reach the square you pass by a fish shop, built at the beginning of the nineteenth century, in pure liberty stile, a background to the garden.

The elegant wood furniture gives a warm and comfortable touch to the interior rooms.

The local can arrange 70 seats in the hall, it's divided in 3 zones, one of it has the "fogolar"(the fireplace) and other 20 seats in the reserved hall. In the summer time praises the most beautiful garden in Udine to eat outside. To welcome you there will be the patron Antonio Sabinot together with the wife Gigliola and the son Gianluca, who takes care of the most accurate and attentive wine service. The chef Massimiliano Sabinot will cook for you an unforgettable fish menu.

After another night in Hotel Astoria and breakfast you'll go to play at the Castle of Spessa's Golf Club: swinging in between the hilly vineyard and the Golf Club of Mitteleurope!

Thanks to its strategic position, Friuli Venezia Giulia situated in the borders with Slovenia and Austria, at the Castle of Spessa's Golf & Country Club in Capriva of Friuli (GO), you can breath mitteleuropean air and feel the spirit: on the fields, in fact, Italian, Austrian, German, Slovenian and Croatian, golfers meet and measure themselves one against to the other, attract by the charm of the location and the mild climate that allows the game even in the cold season.

The Architect Giacomo Cabrini who signed in 2004 his sinuous itinerary, designed in the heart of the hills of the Collio, well-known for the excellent quality of the wine. Exactly in between the vine yards of Spessa's Castle there is the 18 holes track, whom take name from the wine. Different views, diversified by the modeling of the fairways and from various holes one to the other.

It's a demanding track for the players of first category, fun but not excessively hard for the high categories players.

In this corner of the Gorizia's Hills, surrounded by vine yards typical of this area, the golf track extends in 18 holes that frame the park and the Spessa's Castle. The distinguish track has different "old-time" charm views characterized even in the structure of fairway's model to get the impression of playing in three different fields.

**Golf & Gourmet > 4 days / 3 nights**

After the cocktail hour you'll be ready for the dinner at Subida in Cormons, exactly at the Restaurant "AL CACCIATORE" with a cuisine of big quality rewarded by the Michelin Guide with a Star. The Restaurant Al Cacciatore of Subida was first opened in Christmas 1960.

In 1987 Josko created, beside the restaurant, a comfortable relaxing space immersed in the green: a dream become true.

At the restaurant, to welcome you, you'll find Josko and his wife Loredana and the two daughters Tanja and Erika. The cuisine offered by Josko - together with Tanja and her husband Alessandro the Chef - it is inspired by the border's land dishes, where the culture of Friuli and Slovenia meet and combine together with: dishes continuously refined without taking away the original character flavour of the territory, and without disdaining new innovations. It's a way of cooking that gave nobility to the poverty.

Accurate and wide selection of bottles, most of them from Friuli, chosen with particular attention to the aging proprieties. So, you'll find high value and rare reserves.

Service and recommendation for your favourite wines.

Very warm and welcoming place. In summertime you can eat outside under an old linden tree porch. Close by, there is the Subida's Tavern where you can enjoy a couple of great dishes, always a different choice from the menu.

There is also the green tourism center "The Subida": the apartments in the green, with swimming pool, stables for horses, tennis fields, bicycles for the excursions and cute yellow Vespa to run around.

Your vacation is now finished, you'll be transferred to the Castle for your last night then and the next day after a sublime breakfast you can go back to your home!

Sure that we gave you a break from the everyday routine and showed you one of our corners of paradise on earth!

## **Golf & AlpeAdria > 7 giorni / 6 notti**

Dopo un aperitivo sarete pronti per la cena alla Subida di Cormons, esattamente a LA TRATTORIA "AL CACCIATORE" con una cucina di (gran) qualità che la Michelin premia con la stella. La trattoria Al cacciatore della Subida venne aperta nel Natale del 1960.

Nel 1987 Josko crea, accanto al ristorante, un accogliente luogo di soggiorno immerso nel verde: si realizza un sogno. In trattoria, ad accogliervi, oltre a Josko ed alla moglie Loredana, trovate le due figlie Tanja ed Erika. La cucina che Josko narra - assieme a Tanja e lo chef Alessandro, suo marito - s'ispira ai piatti delle terre di confine, dove si incrociano e si fondono la cultura friulana e quella del mondo sloveno: piatti che hanno continuamente raffinato senza però far loro perdere il carattere originale del territorio seppur non disdegni le innovazioni. È una cucina che ha saputo dare nobiltà alla povertà.

Attenta ed ampia selezione di bottiglie, per la maggior parte friulane, scelte con particolare attenzione alla loro capacità di invecchiare. Trovate quindi riserve di assoluto valore e spesso rarità. Servizio e consiglio dei vini perfetti.

Locale molto caldo ed accogliente. Sotto il portico ed un vecchio tiglio si mangia d'estate. A pochi passi l'Osteria de la Subida, dove si possono gustare pochi piatti di ottima fattura

Dopo una notte rilassante a Udine sarete accompagnati da un nostro incaricato al Golf Club Grado. Un ambiente affascinante e incontaminato, un clima dolce tutto l'anno, quiete e concentrazione assoluta: il Golf Club Grado è tutto questo e molto di più. Potrete provare l'emozione di un percorso di livello internazionale in un'isola unica al mondo per natura, cultura e tradizione: così lontana dai luoghi comuni, così vicina al cuore dell'Europa. Il percorso "Championship" a 18 buche saprà sfidare e affascinare anche i più esperti, immerso in un paesaggio naturale estremamente affascinante. Grazie al clima mite della laguna e al perfetto drenaggio del campo, il Golf Club Grado vi aspetta tutto l'anno, anche in inverno, per offrirvi momenti e scenari di gioco indimenticabili, che solo golf in Friuli Venezia Giulia sa regalare.

Dopo una giornata di golf indimenticabile nella laguna di Grado Si rientra e ci si prepara per la cena alla Trattoria Da Nando.

La Trattoria "Da Nando" sorge nel 1960 ad opera di Ferdinando Nando Uanetto e sua moglie Isolina, impareggiabile dietro i fornelli la signora, affabile ustir dietro il bancone il Sior Nando. Questo perfetto connubio fa sì che negli anni '80 i figli Ivan e Sandro entrino nella conduzione diretta del locale portando con loro una ventata di novità. Il Ristorante viene rinnovato nel 1992: si creano così cinque confortevoli sale atte ad ospitare fino a 140 persone.

L'ambiente arredato in stile rustico-moderno crea il clima ideale per degustare la cucina tipica della Trattoria rigorosamente legata alla tradizione culinaria friulana ed ai prodotti tipici della nostra terra. Un'esaltazione della friulanità che i due titolari assieme agli chef rielaborano a seconda delle stagioni per garantire ai propri clienti la genuinità e la freschezza delle pietanze servite. Assistiamo così ad un susseguirsi naturale di delicati asparagi ed erbe di campo durante la Primavera, un tripudio di Porcini e funghi provenienti dalla nostra Carnia nei mesi estivi, fino ad arrivare all'Autunno-Inverno dove a farla "da padrone" sono il Rosso di Treviso ed il Tartufo Bianco. La Polente cuinciade, il Prosciutto di Cormons di L. D' Osvaldo, il Formadi Frant e altre mille delizie della nostra Regione si combinano a meraviglia con le primizie delle stagioni.

Un'ultima notte nel centro di Udine e la vostra vacanza giunge quindi al termine e potrete far rientro alle vostre case!