

MASONROSE

Masseria Trapanà, Puglia



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KEY FACTS

Opened in October 2015, Masseria Trapanà offers guests a luxury boutique escape just outside the historic city of Lecce

Owner Rob Potter-Sanders has completely renovated the 16th Century country farmhouse, uncovering frescoes and historical artefacts along the way, to bring a sense of authenticity and character to the building

The property boasts just nine stylish suites set amongst six

gardens, a pool, underground spa and bijou chapel

Taking inspiration from Rob's travels to Thailand and Bali, many of the suites have their own outdoor bathroom and private garden or terrace. The hotel's interiors combine high-end quality materials with chic and seamless design

Set amongst 60 hectares of citrus and olive groves, the property takes inspiration from these local surroundings and offers guests delectable 'Cucina Povera' with a twist

LOCATION AND ACCESS

Brindisi Airport: 39 km / 30 min

Bari Airport: 160km / 1 hr 35 min

Lecce town: 10 min by car

The hotel provides transfers to/from Brindisi Airport: €70 per person (approx. £50)

Flight time from the UK: 2 hr 45 min

Airlines flying from the UK: British Airways, EasyJet, Ryanair

ACCOMMODATION

Nine individually designed stylish suites, each with a 2m x 2m four poster bed and an en-suite bathroom opening out into a private garden or terrace

FACILITIES

Main courtyard, featuring a bijou chapel with restored 6th century frescoes

Six walled gardens

The Terrace, surrounded by lemon trees, is where breakfast is served. Lunch or dinner is available upon request. The hotel's talented new chef, Sandro Cagnazzo, delights guests with his authentic 'Cucina Povera' dishes, which Puglia is famous for, using fresh homegrown

produce from the gardens and the region

Swimming pool with sunbeds

A peaceful spa and wellness sanctuary has been created in a subterranean space beneath the courtyard, which was traditionally used to store and press olives. It features two treatment rooms, a plunge pool set into the rocks and a cosy seating area created around the original olive pressing wheel. Guests can experience facials, de-stressing

massages, reflexology and beauty treatments using products made from local ingredients. Favourite treatments include the Ayurvedic Total Body Massages and Reflexology.

The hotel offers Hatha yoga classes for guests in the fragrant gardens surrounding the property

Daily complimentary transfer to Lecce each evening

Wifi available throughout the masseria and gardens

Bikes are available for guests to explore the local area

To make the most of the property's close proximity to the Adriatic coast, Masseria Trapanà partners with a number of the region's most stylish beach clubs like Mora Mora where guests will be able to while away the hours by the sea enjoying the views and some delicious local seafood. The short transfers to the beach clubs can be arranged with the hotel.

PRIVATE ROOMS

DID YOU KNOW?

The masseria (a fortified farmhouse) dates back to 700 - 1500 AD and has not been touched in 200 years, so its transformation into a boutique hotel has been a true restoration

The masseria is built from the natural Tuffo and Pietra Leccese stone (better known as sandstone or limestone) and features large vaulted ceilings in natural stone with a natural colour palette

Every piece of furniture in the hotel has been individually designed using 40 different companies. The modern four poster beds in each suite are designed using iron and the linen has been custom-made

Underneath the main courtyard is a Frantolio, which is where the farmhouse originally pressed olives. It was hand carved around the 6th century and has now been transformed into a charming new wellness space

Masseria Trapanà offers a daily changing menu with

unique dishes based on Cucina Povera, which Puglia is famous for. The hotel's talented new chef, Sandro Cagnazzo, is delighting guests with his authentic 'Cucina Povera' dishes, using fresh homegrown produce from the gardens and the region. Signature dishes include orecchiette with aubergine, ricotta and guanciale or baked seabass in a crust of aromatic herbs. The light-filled kitchen is always open for those who'd like to grab a glass of Prosecco and watch Chef Cagnazzo at work.

The hotel has a weekly pizza-making night (to the sounds of Italian Opera!) for guests to make their own before it is baked in the hotel's impressive stone pizza hearth. For those wishing to try their own hand at the regional cuisine, Masseria Trapanà can organise half-day cookery classes which are family-run in a nearby village called Squinzano

The 'infinity style' gardens with 500 trees are home to 19 types of fruit and nuts including lemons, blood oranges, oranges, mandarins, pomegranate and walnuts Hammocks have been placed in secret spots within the gardens for guests to use



Exterior at night



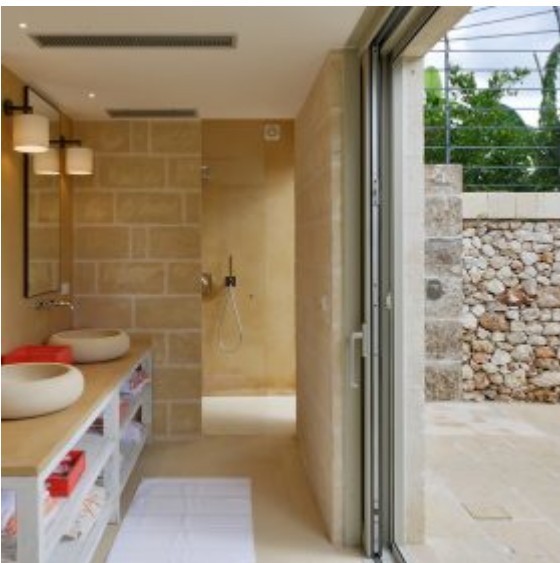
Interior Main Room



Trapanà South Suite



Spa



Guest Bathroom



Kitchen



Suite bedroom



Swimming Pool



Interior Main Room seating



Garden hammock

