



Guesthouse Naioli

Pitigliano (GR) Toscana - Italia

... Forget about haste and noises

We welcome you and hope that the places, the rituals and the history of our region will leave a beautiful memory to make you feel like coming back soon.

Tel.: +39 0564 614408



The guesthouse "Naioli" is located in the modern part of Pitigliano in a quiet block, nearby the old town (some 800 m). The accommodation is easy to reach and is perfect for those searching a

safe, clean place to stay, far away from chaos and traffic. Parking facilities can be found in the neighbourhood as well as supermarkets and other stores.

The bright, clean rooms (1 to 4 bed-rooms) are on the second floor and furnished



in a country style. The house is heated. The kitchen and the terrace can be used. There are two completely equipped bathrooms on that floor.



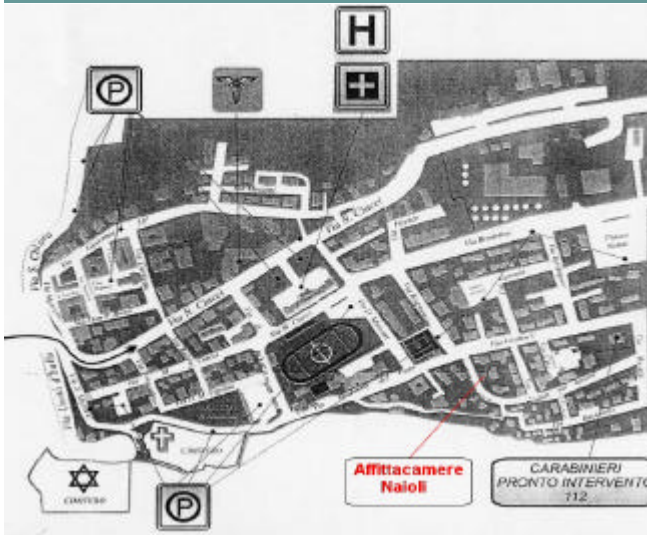
Breakfast can be served upon request



The Guesthouse "Naioli" is open during the whole year

There are two possibilities how to arrive at the guesthouse "Naioli"

If you follow the SS74, arriving from the old town you turn right into "Via Brodolini" or reaching Pitigliano from Viterbo, from the SS Cassia and from the A1, you turn left into Via Brodolini. You continue straight ahead, following Via Minzoni until the end, where you will find on the left the tennis courts. After the tennis courts you turn left and immediately after them you turn right into Via Martiri della libertà. After 50mt you will find the guesthouse "Naioli" on the left. For those arriving from the sea (from Manciano) you will find the entrance to the old town on the right. There you follow the street taking the narrow curve to the right where direction "Orvieto" is indicated. You take the first street on the right (Via San Michele) go straight ahead for about 800 mt until the tennis court. Immediately after the tennis courts you turn right into Via Martiri della libertà. After 50mt you will find the guesthouse "Naioli" on the left.



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Places



Pitigliano is an ancient village, rich in history. Built on a long rocks spur, the houses seem to be born directly from the tufo. The region is also famous for its numerous Etruscan testimonies. If you like hiking, you can take the unique paths, "le vie cave" which are real streets digged deeply into the tufo and connecting Pitigliano, Sovana and Sorano.



Nearby Pitigliano you will find the cascades of the Gorello and the "Terme di Saturnia", where the sulphureous water reaches a temperature of 37° all year round. Other spas in the sur-

roundings are located in San Casciano dei Bagni, in Bagno Vignoni, in Bagno San Filippo and in Viterbo ("Terme dei Papi"). Beyond the "Monte Amiata", known for its ski lifts, there is a less



known mountain called "Monte Labbro". If you are lucky you will even see the sea from there.



Nature

In Maremma the nature is still intact, far away from industrial contaminations and heavy smog.

The river „Fiora“ is running through the landscape to which many tor-



rents flow, crossing fields, vineyards and forests. In its vally you may meet wild boars, foxes, fawns, porcu-



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pines, beech-marten, weasels, otters and beavers, or watch the powerful flight of a hawk or a buzzard.



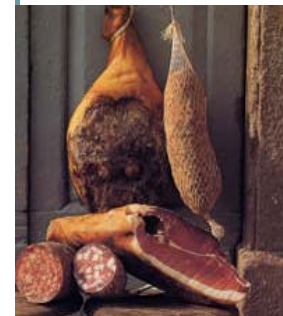
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A simple place to stay is enough to relax and to stock up on energy
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If you visit our region in autumn and if you like to go for a walk in the forrest breathing the pure air of thousand scents, you can also collect mushrooms which have always enriched the local kitchen.



Maremma

Sheep cheese, row ham, saussiges, salami, game. Furthermore there is the traditional kitchen, like



l'acqua cotta (soupe of vegetables and legumes), il buglione d'agnello (stew of lamb in tomatosauce) or il buglione di cinghiale (stew of wild boar in tomatosauce), la panzanella (a sort of mixed salad with soaked bread) or i crostini toscani (kind of toast), accompanied by a glass of local vine e.g. from the vine cellar in Pitigliano or a Morellino from Scansano.



Some cantucci soaked in a good Vin Santo will close the sinfony of tastes.

... the genuine, traditional taste

