

cascioni

ECO RETREAT ★★★★★



PRESS RELEASE

CASCIONI ECO RETREAT: NEW FOR THIS SEASON AMID GALLURA'S NATURAL BEAUTY

The resort unveils a private villa, new rooms and spaces immersed in nature, and cuisine by Michelin-starred Chef Salvatore Camedda.

COAST^{PR}

Cascioni Eco Retreat, set between Arzachena and Porto Cervo, now offers a private villa, four new rooms, including the Arazzu Prestige Pool Suite, and a multifunctional summerhouse event space. In the kitchen, Chef Salvatore Camedda takes the helm at Ulià restaurant, the resort's new gourmet destination, just a stone's throw from the Costa Smeralda.

Rooted in the concept of sustainable hospitality and deeply connected to the surrounding region, Cascioni Eco Retreat is home to numerous activities that invite guests to explore its 18 hectares of olive groves, vineyards, wheat fields and other crops. The estate produces ingredients for the kitchen, medicinal herbs for the spa, and borders the Saloni nature reserve, a birdwatchers paradise waiting to be discovered.



CASCIONI COUNTRY VILLA

New for this summer is **Cascioni Country Villa**, a separate residence, ideal for those seeking five-star comfort and the privacy of an independent property. Spanning 350 square metres and immersed in 1.5 hectares of woodland and granite, not far from the village of San Pantaleo, every space here reflects the beauty of the island.

Opening onto the idyllic natural surroundings of Gallura, with views stretching to the sea, the villa accommodates up to ten guests in five ensuite rooms, and offers several lounge areas, a large dining area and a furnished veranda for al fresco meals. A private gym adds to the sense of luxurious seclusion.

Outdoors, the villa boasts an ample swimming pool clad in Orosei stone, a sun terrace, and a whirlpool and sauna for two, hidden away among the trees and boulders. Available from June for stays of three nights or more, Cascioni Country Villa benefits from all resort services, including a free shuttle to the central retreat and the full range of experiences on offer for guests.



NEW ROOMS

Returning to the estate that houses the retreat, the existing 15 suites with private pools are joined by four new rooms, including the "**Arazzu**" **Prestige Pool Suite**". Its 50 square metres of discreet elegance feature a spacious living area, custom furnishings and a private garden with a small swimming pool set among the rocks, perfect for cooling off during the hottest afternoons. Like all the suites at the resort, Arazzu embodies the Cascioni style, where local traditions are reflected through artisanal pieces that both define the character of the spaces and inspire their names. In this case, the suite pays homage to Sardinian tapestries, an expression of the island's textile art showcased in the interior decor.

Three new Superior Rooms complete the collection: "**Berritta**"(named after the traditional Sardinian cap), "**Sonos**"(a tribute to folk music instruments) and "**Mascara**" (the masks used in traditional costumes). Their bright and welcoming spaces include a bedroom, lounge area and bathroom finished with natural and artisan materials such as wood, cotton, linen and Orosei marble.

THE SUMMERHOUSE

Just a short walk from the main building, between the botanical garden and the forest spa, sits the new 65-square metre summerhouse, an airy and versatile venue. In the morning it is the ideal breakfast corner, where guests can enjoy warm bread, freshly baked pastries, homemade jams, fresh fruit from the estate, artisan yoghurt and savoury delicacies made with local ingredients. Throughout the day, it is the perfect location for cooking workshops, guided tastings of oil, honey and wine, as well as boutique events and business meetings on request.



RESTAURANT & LOUNGE BAR

This year, Ulià restaurant is entrusted to the capable hands of Chef Salvatore Camedda, in a return to Gallura, where he previously earned a Michelin star. His authentic and essential Sardinian cuisine highlights ingredients grown on the estate and sourced from small local producers.

Sample menu highlights include: Lobster with vegetable broth and kitchen garden vegetables; Warm spaghetti with herb pesto, marinated anchovies and smoked provola; Mullet with roe, tomato and aubergine.

When aperitif hour arrives, the lounge bar becomes a haven for guests from all over the coast - the ideal spot for a sunset cocktail, accompanied by delicious tasters from the kitchen. The drinks menu, curated by Restaurant Manager Giacomo Serreli, ranges from classics like the Americano and Old Fashioned, to original creations made with local liqueurs and spirits, aromatic herbs and produce from the estate. Recommendations include: *Vermú* - based on Silvio Carta vermouth, freshly squeezed lemon and marjoram; *Ulià Dirty* - with Pigskin Gin infused with Cascioni olive oil, artisanal brine and white vermouth; *Su Piricciu* - an original non-alcoholic blend of wine with an infusion of herbs and citrus fruits.

EXPERIENCES

At Cascioni there is always something to do. Guests can choose from a host of outdoor experiences, both inside the retreat and in the local area: e-bike rides along estate trails, visits to the birdwatching tower at the Saloni reserve, kayaking in the lagoon, and pasta workshops to learn how to make chiusoni - the typical Gallura gnocchi - as well as seadas and ravioli. There are also guided tours to wineries to taste a selection of local labels and typical products, or to the nearby oil press, to try this year's olive oil on local carasau bread. For a romantic evening, private dinners under the stars can be arranged in an enchanting corner of the Cascioni park.



MEDITERRANEA SPA

The jewel in the crown of Cascioni is the Mediterranea Spa, renowned for its treatments based on estate-grown herbs combined with organic olive oil and honey. The wellness area also features a sauna infused with natural light, a Turkish bath, sensory showers and a heated swimming pool. Completing the wellness journey is the tisaneria, a fragrant corner where visitors can relax and enjoy herbal infusions between wellness rituals.

The spa, also open to external guests, offers a bespoke line of Cascioni skincare products such as toner, cleansing milk, face and body moisturiser, and eye cream made with the estate's own extra virgin olive oil.

Not be missed is the forest spa, a welcoming space surrounded by greenery, where guests can rediscover the pleasure of a slow holiday. The experience begins with a walk in the botanical garden, to select and gather the aromatic herbs to be used in personalised wellness and beauty treatments.

Images are available at this [link](#)

For more information on Cascioni Eco Retreat, download the [media kit](#)

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