

PRESS RELEASE



PETRA SEGRETA
RESORT & SPA IN SARDINIA



INTRODUCING THE NEW SEASON AT
PETRA SEGRETA RESORT & SPA:
PLUNGE POOL PRESTIGE SEA VIEW ROOMS
AND SECRET STONE SPA

*The à la carte breakfast by Chef Enrico Bartolini
returns at Michelin-starred restaurant Il Fuoco Sacro,
plus a new open-view wine wall.*

COAST^{PR}

Hidden in the hills of San Pantaleo in northern Sardinia, Petra Segreta Resort & Spa, the only *Relais & Châteaux* property on the island, has announced its reopening for **1st April**. Under the guidance of Rosella Marchese and Luigi Bergeretto, the resort reaffirms its philosophy of a family-style welcome for cultured and discerning guests, who tend to return year after year.

"Those who choose us are seeking luxury surrounded by the pure air and silence that we have in abundance. We offer our guests a space in which to pause and listen to themselves, to find balance and continuity in nature," observes **Rosella Marchese**, architect and owner of Petra Segreta Resort & Spa.



New Plunge Pool Prestige Sea View rooms

Six rooms have been renovated and fitted with temperature-controlled plunge pools, set within the natural privacy guaranteed by the resort's Mediterranean vegetation. The interiors draw on local materials and fine fabrics, focusing on pastel tones, wood panelling and natural fibres. The restyling extends to window dressings, headboards and the outdoor areas of each room, which have been enlarged and paved in light shades. Distinctive architectural choices are key, such as the insertion of chestnut beams and chromatic contrasts on the walls that give the spaces a considered visual rhythm.

Secret Stone Spa

Petra Segreta welcomes the new season with the introduction of the **Secret Stone Spa**, raising the bar for holistic well-being to a new level of excellence. As General Manager **Gian Pasquale Aisoni** explains: *“The Secret Stone Spa reflects our philosophy of hospitality in its three distinctive elements of intimacy, authenticity and connection with nature, a multisensory path designed to foster a deeper relationship with oneself.”*



The Spa's signature treatments, offered inside a Balinese hut guarded by two granite monoliths, use local ingredients such as olive oil, myrtle, juniper, aloe and rosemary. Spa Director **Ambra Licata** describes the approach: *“Our products come from wild medicinal plants harvested by hand at the moment of maximum concentration and transformed into phytocosmetics using pure essential oils, free from alcohol or chemical solvents. They deliver exceptional sensory and functional results, while containing zero animal fats, parabens or aggressive ingredients of any kind.”*

New in the spa this year is the **Komorebi ritual**, inspired by the Japanese term for the dappled light that filters through tree canopies. An invitation to slow down among energy-charged rocks, ancestral atmospheres and scents of Sardinia that help to restore a sense of inner balance.

Three new treatment cabins are dedicated to **oriental massage**, **hair styling** and high-performance **facial treatments** by **Valmont**, a partner of the resort whose research into cellular cosmetics and innovative active ingredients combines refined textures with a deep affinity for the skin. **New for this season** - bespoke treatments available in-room.

Open-view wine wall

The new exposed wine cellar at Il Fuoco Sacro becomes an architectural feature enhancing one of the original stone walls of the restaurant, transforming it into an integral part of the experience and the heart of the dining room.

The **wine list** now extends to more than **800 labels**, selected to offer both breadth of choice and depth of vintage, spanning leading international maisons and artisan producers alike. Particular attention has been given to lesser-known Sardinian excellences, the result of careful research into the island's ancient indigenous grape varieties.

Finally, a place of honour is reserved for **Maison Krug**, partner of the resort, whose presence is enriched this year by the 2013 Vintage, completing a historical vertical that runs from 2000 to 2011, in addition to the celebrated Grande Cuvée. The selection also recognises producers committed to sustainable wine-making practices.



Krug x Petra Segreta

The **Krug x Petra Segreta** collaboration has given rise to an extraordinary tasting experience set in the Infinity Lounge, the private dining area of Il Fuoco Sacro, with a menu designed for the occasion by Chef Alessandro Menditto. Once again this year, carrot is the ingredient chosen by Krug to celebrate its connection with the gastronomic world across its five labels. The partnership then reaches its seasonal highlight in August, when Krug x Petra Segreta presents a four-hands dinner in which Head Chef Alessandro Menditto is joined at the pass by award-winning colleague Enrico Bartolini. The experience is also open to external guests by reservation, from June through September.

Enrico Bartolini's à la carte breakfast returns.

Il Fuoco Sacro, the resort's Michelin-starred restaurant, renews its appointment with the à la carte breakfast designed by **Enrico Bartolini**, also open to external guests by reservation. **Head Chef Alessandro Menditto** leads guests on *three tasting routes: La Dolce Italia, Terra d'Amare* and **Il Nuraghe**, which blur the classic boundaries between sweet and savoury, guiding guests to discover new flavours and elevating the first meal of the day to a haute cuisine ritual, on a par with a Michelin-level lunch or dinner.

High resolution images are available at this [link](#)

For more information:

Petra Segreta Resort & Spa
Via Buddeu, San Pantaleo (Olbia)
Tel. +39 0789 1876441
www.petrasegretaresort.com

PRESS CONTACTS

CoastPR

Raffaella Manca
T. +39 331 625 20 23
raffaella@coastpr.it

Francesca Ragnedda
T. +39 346 316 36 31
press@coastpr.it

Silvia Scrofani
T. +39 347 5050255
silvia@coastpr.it