



le

marne

relais

the place of silence

COME AND LISTEN TO THE SOUND OF NATURE
AND THAT OF YOUR HEART, IN ONE PLACE
OF BEAUTY, DELICACY, ELEGANCE.

ART, GASTRONOMY, SPORT.



le
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relais

WORK OF VALERIO BERRUTI



DELUXE SUITE
"LA BELLEZZA ESISTE"



SWIMMING POOL 25 MT

A MAGICAL PLACE.

Art meets Sport: in our mansions,
contemporary art and professional sports facilities
to make your stay at Relais Le Marne
a unique experience in Europe.



LE MARNE IS LOCATED IN COSTIGLIOLE D'ASTI,
IN THE AREA RECOGNIZED BY UNESCO
AS A CULTURAL HERITAGE OF EXCEPTIONAL BEAUTY.





THE RELAIS IS SURROUNDED BY VINEYARDS AND PEACE,
AND HAS 2 FARMHOUSES SIDE BY SIDE.

the house of poets

ON CLEARER DAYS THE VIEW FROM THE LARGE WINDOWS
OPENS TO THE VALLEY BEHIND.

AN EVER-CHANGING NATURAL FRAMEWORK,
THROUGH WHICH TO CONTEMPLATE THE MONTE ROSA CHAIN AND MONVISO:
AN EXCITING SPECTACLE.





DELUXE SUITE "L'APPRODO"

The House of Poets offers 5 rooms, dedicated to the poetry of 5 great Piedmontese authors. They were made in collaboration with great interpreters of Italian design and carpentry.

DELUXE ROOM
"L'ORA DI GRAZIA"



HIGH ITALIAN CARPENTRY





the house of artists

THE HOUSE OF ARTISTS OFFERS 8 ROOMS,
DEDICATED TO THE WORKS OF 8 CONTEMPORARY ARTISTS.

EACH ROOM IS INSPIRED BY THE WORK OF ART IT HOUSES
AND WHICH INSPIRES ITS NAME.



JUNIOR SUITE
"NOI SIAMO COLORE"
INSPIRED BY ANNA GODEASSI

1 Suite
2 Junior Suite
1 Superior Room
4 Deluxe Room

SUPERIOR ROOM
"RIGOGOLO ROSSO"
INSPIRED BY PAOLO RUI

DELUXE ROOM
"NUVOLE"
INSPIRED BY UMBERTO GRATI



DELUXE ROOM
"RAGTIME"
INSPIRED BY BEPPE GIACOBBE



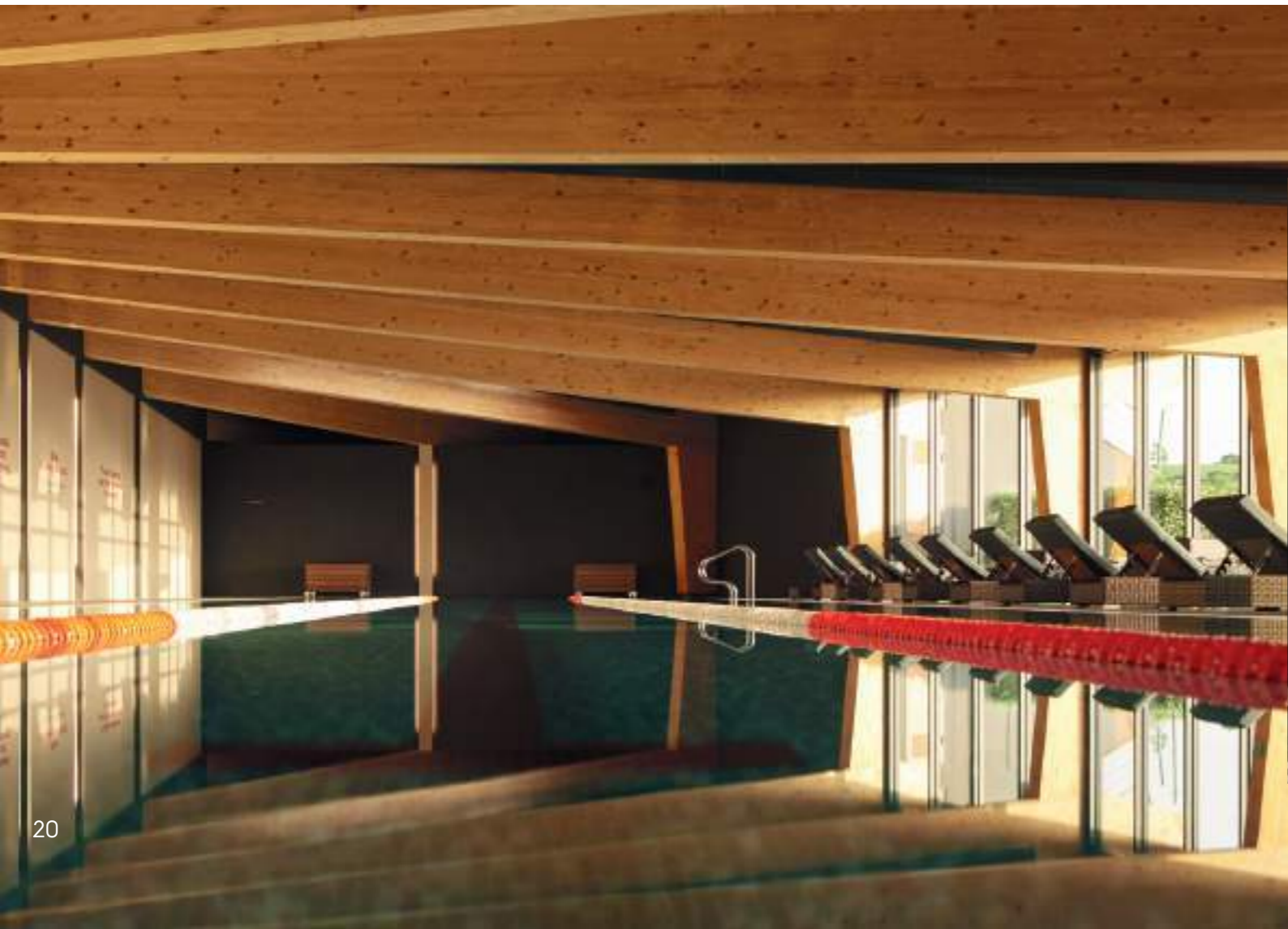
wellness area

LISTEN TO YOURSELF.
SWIM THROUGH THE VINEYARDS.



the swimming pool

Inside the House of Poets there is a 25-meter long indoor swimming pool, dug into the hill, suitable for swimming in any season of the year.



the SPA

Next to it is the SPA.

The SPA also has a whirlpool tub, cedar sauna, freezing water tub for muscle recovery, and a massage room.





the gym

Above the swimming pool we find a professional gym of 140 square meters, which overlooks the vineyards below and is equipped with Technogym equipment.



the house suspended in the vineyards

IN THE HEART OF THE VINEYARDS OWNED BY THE MURA MURA ESTATE,
THE HOUSE SUSPENDED IN THE VINEYARDS REIGNS SILENTLY.



A real suite with a terrace,
where you can return to experience the thrill of discovery
that filled our hearts as children with wonder.

A PLACE WHERE PEACE LEADS YOU TO OBSERVE, LISTEN, DREAM.

A unique structure built on a platform 5 meters above the ground,
surrounded by jasmine that support it and bring it a little closer to the clouds.



the restaurant in the vineyards

At the base of the House of Artists we find Radici,
located in the fascinating cellar of 1878.

The entrance between two wings of land covered with jasmine,
the light filtering from the cherry grove that surrounds it,
and the enchanting terrace overlooking the vineyards below enhance
the cuisine of the chef, Marco Massaia:

DEEP, TASTY, ENGAGING.



radici

ristorante in vigna

Here the chef Marco Massaia, who collaborates with the best farmers and breeders of Piedmont, is the protagonist of a cuisine that elegantly interprets the best materials first of the region's gastronomy, combining poor ingredients with other noble ones, in a fascinating harmony of contrasts.

THE PIEDMONT TRADITION
INTERPRETED
BY MARCO MASSAIA



THE HARVEST OF
AROMATIC HERBS





team building at le marne

The places of sport, those of play, the Mura Mura cellar and the Radici restaurant
lend themselves to creating, as a team, what Halford Edward Luccock said:

“NO ONE CAN WHISTLE A SYMPHONY.
IT TAKES A WHOLE ORCHESTRA TO PLAY IT.”

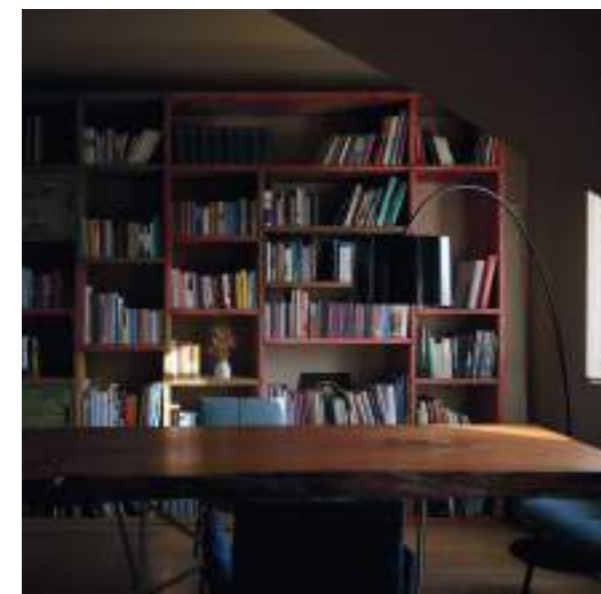
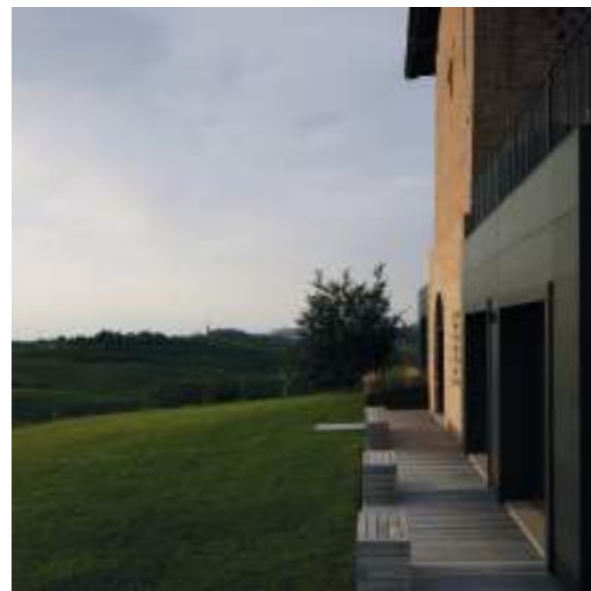




PANORAMIC TERRACE

Le Marne hosts your work group: up to 60 guests can enjoy 30 hectares, on the border between the Langhe and Monferrato, where they can build a close-knit team, whose protagonists realize - by working and playing together - how important they are, for each other.

A room equipped with video and cameras for external connections will be the ideal place for each brief and subsequent debrief.





Le Marne is a delicate, silent place,
where beauty envelops everything:
it welcomes all those who wish to live
a magnificent experience immersed in nature.

A place dedicated to
those who love to get lost,
to those who wish to find themselves.

mura mura

Live slowly.
A place to recover priorities,
capture the beauty of the details,
nurture relationships and evolve,
every day.

MURA MURA IS GRASPING GRACEFUL BEAUTY,
PROFOUND MEANING AND TEACHINGS DRAWN FROM DETAIL.



Mura Mura is a magic place of 30 hectares planted with vineyards and orchards which stands on the beautiful hills of Costigliole d'Asti, on the border with the Langhe.


It's a place where culture and knowledge, diversity and respect coexist, a fertile ground where it is possible to produce unique and extraordinary wines and nourish one's soul.





Here stories and excellent people in the arts and crafts meet to share passions,
projects and mutually enrich each other, contaminating each other.
Here we come and return, to continue to grow,
become better and have fun and get excited.





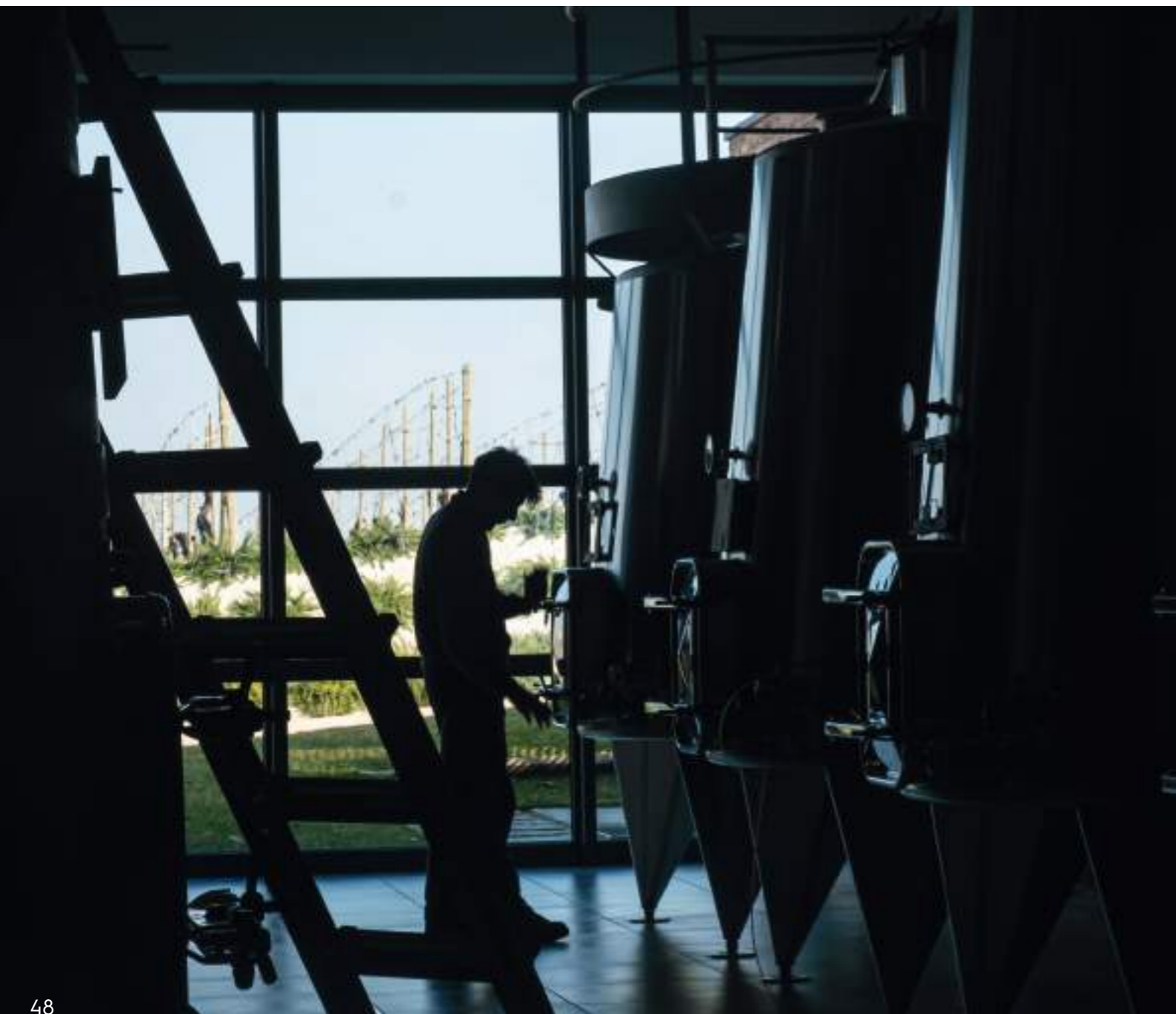
The slowness and stillness that the landscape offers invite you to discover the wisdom of time, and the value of small things.

Mura Mura is a place of harmony and beauty, where opposites coexist, a window open to the world.

the place

THERE IS A PLACE WHERE BEAUTY ILLUMINATES EVERY DETAIL.
THERE ARE BONDS THAT ALLOW US TO GROW AS INDIVIDUALS.
TAKE A HOLD TIME, FEEL ITS ESSENCE.





GUIDO MARTINETTI and FEDERICO GROM, childhood friends and founders of GELATERIE GROM, bought the land in COSTIGLIOLE D'ASTI IN 2008, giving life to MURA MURA FARM. Initially the 8-hectare property was almost entirely dedicated to the production of fruit - in particular apricots, white figs, pears and peaches - used for the production of sorbets by the well-known Grom chain of ice cream shops. In 2011, 2015 and 2018, Martinetti and Grom expanded its boundaries, purchasing additional hectares of land, reaching today 30 HECTARES IN ONE SINGLE PROPERTY IN COSTIGLIOLE, of which 10 are mainly planted with Barbera and Grignolino vines, and further 4 HECTARES IN THE BARBARESCO DOCG AND 1 HECTARE IN SERRALUNGA D'ALBA, IN THE BAROLO DOCG.

The Mura Mura wine estate develops on the western hillside of Costigliole d'Asti, bordered to the north-west by a forest planted in 2010, a small lake and 2 hectares of orchard.



The biodiversity that characterizes this place, which also houses an experimental orchard of over 100 trees, and the conformation of the land ensure the conspicuous presence of microorganisms essential for its luxuriance.

The characteristics of the estate are reflected in the respect of the practices implemented in all phases of the vegetative cycle of the vineyards. Mura Mura is a SQNPI certified company, National Quality System for Integrated Production, according to whose guidelines great attention is paid to respecting the climatic - environmental and cultural peculiarities that distinguish the different agricultural areas of the Italian territory.



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA
SUSTAINABLE QUALITY





At Mura Mura these actions, aimed at a lower polluting impact for man and the environment, are declined in specific strategies including: careful and reasoned spacing of the vine, pruning that respects the lymphatic flows of the plant, nutrition soil nitrogen and the use of manure.

A know-how which, combined with curiosity and the genuine search for perfection, ensures that the estate produces excellent quality grapes.



the winery

In 2017, construction work began on the WINERY, which was inaugurated during the 2019 harvest.

The architectural structure is exposed to the north and the apogee environment is dominated by a large window opening that allows the daily work of the team dedicated to the cellar to be illuminated with natural light.



Production capacity
200.000 bottles

THE WINERY

The rest of the structure is underground and consists of three rooms. The first, dedicated to the initial stages of winemaking: alcoholic and malolactic fermentation. The second reserved for refinement, welcomes the wines perfectly divided between “Rigore” and “Fantasia”, the two opposite cardinal points of the project. The third, entirely vaulted with a magnificent brick roof, houses wooden vats, tonneaux and ceramic barrels.



WOODEN VATS

WOODEN TONNEAUX



CERAMIC BARRELS



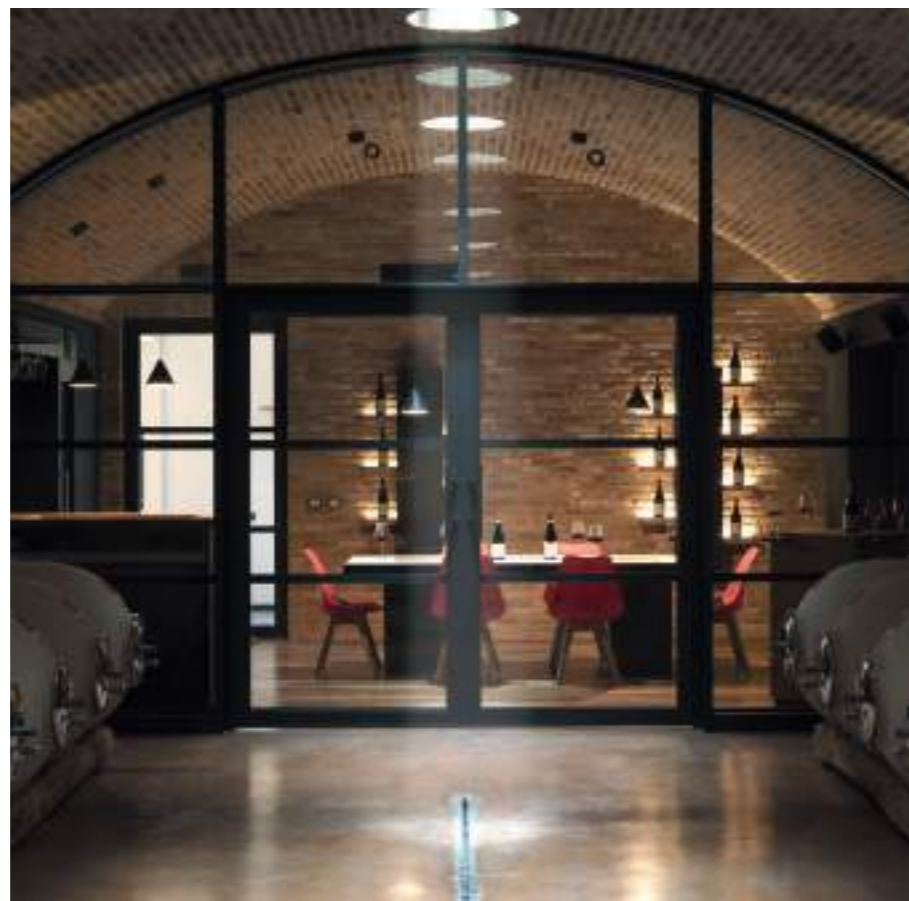
One of the 18 wineries
with licence to produce
Barolo and **Barbaresco**
outside the geographical area

The latter (produced by the Italian company Clayver) have unique characteristics: the material, a homogeneous and compact natural ceramic stoneware, similar in many respects to natural granite, is impermeable to liquids and therefore does not require any precautions to prevent evaporation. The intrinsic microporous structure of the ceramic material can allow gaseous exchange with the outside of the container but only in limited quantities and over very long timescales. The container is therefore also suitable for long ageing.

In the winery there is also a TASTING ROOM: a cozy environment in which it is possible to taste Mura Mura wines, accompanied by simple local delicacies.

The outdoor space is enriched by a PLAYGROUND dedicated to children: a symbol of welcome, it allows all types of families to spend their time in Mura Mura.

PLAYGROUND



TASTING ROOM

Finally, THE HOUSE SUSPENDED OVER THE VINEYARDS: a suggestive and romantic atmosphere from which to admire Monte Rosa mountain.

THE HOUSE SUSPENDED
OVER THE VINEYARDS





the wines

IN THE MURA MURA WINERY TWO OPPOSITE TYPES OF WINE COEXIST
BUT PROTAGONISTS AND NARRATIVE VOICES
OF THE SAME TERRITORY: MONFERRATO.



Guido Martinetti, together with Vittorio Sandrone, Agronomic Director and Gianpiero Gerbi, Enological Consultant, follow and take care of the entire winemaking process of Rigore and Fantasia, the two enological faces of this great project: one represented by Nebbiolo, the other by Barbera, Grignolino and Nebbiolo in their most harmonious expressions.

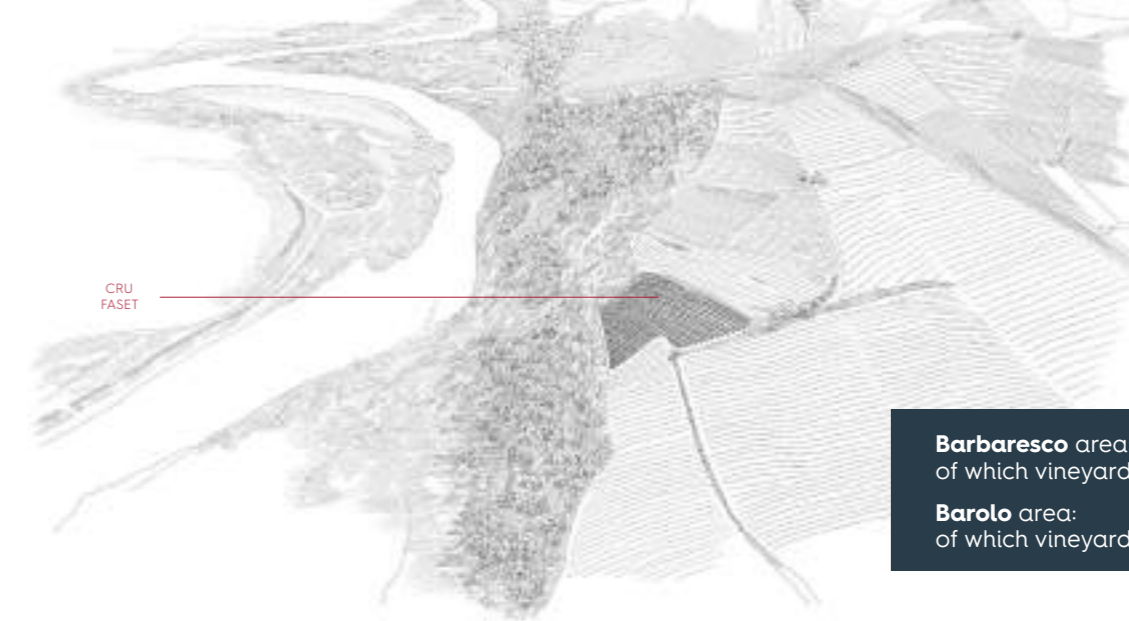


RIGORE

The protagonist wines of Rigore are: FASET BARBARESCO DOCG, SERRAGRILLI BARBARESCO DOCG AND STARDERI BARBARESCO DOCG.

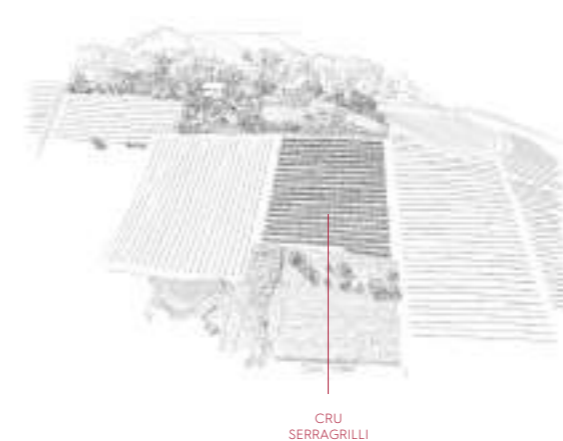
Three unique, fine, elegant and consistent Barbarescos that develop specific characteristics determined by the soil in which they grow.

The **CRU FASET** vineyard overlooks the Tanaro river and has a soil with more sand than the surrounding marls. This conformation, combined with the climate mitigated by the river waters, gives a complex and finely aromatic wine.



Barbaresco area:	tot. hectares 3,1
of which vineyards:	tot. hectares 2,8
Barolo area:	tot. hectares 1,0
of which vineyards:	tot. hectares 0,9

The soil of the small **CRU SERRAGRILLI** vineyard is exposed to the south and is instead more clayey and compact, giving life to a Barbaresco with muscular and deep tannins, while the vineyard of the **CRU STARDERI**, exposed to the south - west, proliferates on a clayey marl which gives the wine great structure and a silky tannin on the palate.



The **CRU SORANO** is located in the municipality of Serralunga d'Alba, has a south-east exposure, and borders the vineyards of Giacomo Conterno; the Serralunga soil gives this Barolo complex and fruity, powerful and elegant sensations.

Barbaresco DOCG FASET 2019

TECHNICAL SHEET

Barbaresco Faset 2019 is a Barbaresco DOCG with 100% Nebbiolo grapes.

The vineyard is located in Barbaresco, facing west with an area of 0.45 HA and 203 m above sea level.

The soil is loamy and the marl is calcareous.

The vineyard, managed according to the SQNPI agricultural directives, is Guyot pruned and has 4500 vines/HA, with a yield of 4.5 quintals/HA.

Vinification takes place in 50 hl French oak vats and maceration, lasting 12 - 15 days, takes place on the skins with delicate pumping over (fermentation temperature 26°C).

It completes the first 12 months of aging in 25 hl French oak barrels and the following 12 in 400 l ceramic amphorae.

Finally it completes 6 months of rest in the bottle.

Mura Mura produces 6420 bottles of
Barbaresco Faset 2019:

Alcohol: 14.42%, Total acidity: 5.57 g/L, pH: 3.56.



Barbaresco DOCG SERRAGRILLI 2019

TECHNICAL SHEET

Barbaresco Serragrilli 2019 is a Barbaresco DOCG with 100% Nebbiolo grapes.

The vineyard is located in Neive, facing south with an area of 0.25 HA and 230 m above sea level.

The soil is loamy - clayey and calcareous.

The vineyard, managed according to the SQNPI agricultural directives, is Guyot pruned and has 4500 vines/HA, with a yield of 4.5 quintals/HA.

Vinification takes place in 50 hl French oak vats and maceration, lasting 12 - 15 days, takes place on the skins with delicate pumping over (fermentation temperature 26°C).

It completes the first 12 months of aging in 25 hl French oak barrels and the following 12 in 400 l ceramic amphorae.

Finally it completes 6 months of rest in the bottle.

Mura Mura produces 2063 bottles of
Barbaresco Serragrilli 2019:
Alcohol: 14.36%, Total acidity: 5.61 g/L, pH: 3.53.

Barbaresco DOCG STARDERI 2019

TECHNICAL SHEET

Barbaresco Starderì 2019 Mura Mura is a Barbaresco DOCG, with 100% Nebbiolo grapes.

The vineyard is located in Neive, facing west with an area of 0.57 HA and 238 m above sea level.

The soil is clayey loam and the marl is calcareous. The vineyard, managed according to the SQNPI agricultural directives, is Guyot pruned and has 4500 vines/HA, with a yield of 4.5 quintals/HA.

Vinification takes place in 50 hl French oak vats and maceration, lasting 12 - 15 days, takes place on the skins with delicate pumping over (fermentation temperature 26°C).

It completes the first 12 months of aging in 25 hl French oak barrels and the following 12 in 400 l ceramic amphorae.

Finally it completes 6 months of rest in the bottle.

Mura Mura produces 1750 bottles of Barbaresco Starderì 2019:

Alcohol: 14.78%, Total acidity: 5.75 g/L, pH: 3.55.



FANTASIA

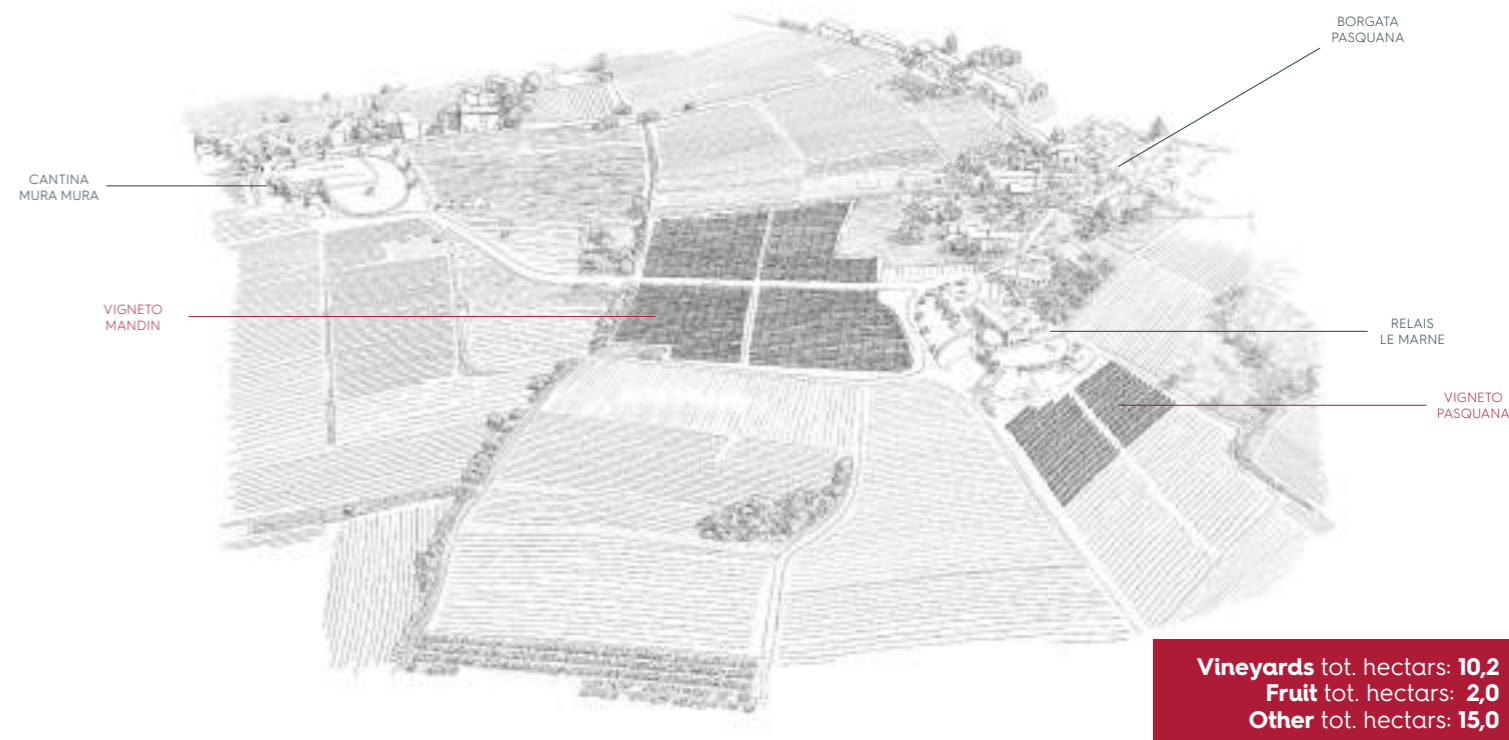
The protagonist wines of Fantasia are: ROMEO PIEMONTE DOC ROSSO, MERCUZIO LANGHE NEBBIOLO DOC, MIOLERA BARBERA D'ASTI DOCG SUPERIORE, GARIBALDI GRIGNOLINO D'ASTI DOC AND OFELIA PIEMONTE DOC MOSCATO PASSITO.

Four Piedmontese vines that live in harmony: Barbera, Nebbiolo, Ruché and Grignolino. Romeo Piemonte DOC red and Mercuzio Langhe Rosso red are born respectively from the assembly of the four great vines that grow on the loamy-clayey soils of Mura Mura, giving life to two wines with noble and complex aromas, and from the king of Piedmontese grape, nebbiolo.

The Miolera vineyard, cultivated on land with a greater quantity of sand than other marls, produces the Mura Mura wine of the same name, the result of blending Barbera and small percentages of Grignolino and Ruché.



A high percentage of sand also characterizes the small Grignolino vineyard that gives life to Garibaldi: a wine with firm and velvety tannins, with an extraordinary aromatic breadth.



Finally Ofelia, obtained thanks to the union of two more refined and useful vinification techniques for the production of sweet wines: the presence of the noble rot Botrytis Cinerea and the partial freezing of the bunches give rise to a broad and pleasant sweet wine.

Piemonte DOC Rosso ROMEO 2019

TECHNICAL SHEET

Romeo Mura Mura is Piedmont DOC Red, with a blend of 80% Barbera, 15% Nebbiolo, 4% Grignolino and 1% Ruché.

The vineyard is located in Costigliole d'Asti, facing west and south-west with an area of 2 HA and an altitude ranging from 248 to 235 m.

The soil is clayey loam and the marl is calcareous.

The vineyard, managed according to the SQNPI agricultural directives, is Guyot pruned and has 4500 vines/HA for Nebbiolo, 5000 vines/HA for Barbera, Grignolino and Rouché with a yield of 45 quintals/HA for Nebbiolo. 70q.li/HA for Barbera and 80q.li/HA for Grignolino and Rouché.

Vinification takes place in 50 hl French oak vats and maceration, lasting 12 - 15 days, takes place on the skins with delicate pumping over (fermentation temperature 26°C).

It completes the first 12 months of aging in 500 l first and second passage French oak Tonneaux and the following 12 in 400 l ceramic amphorae.

Finally it completes 6 months of rest in the bottle.

Mura Mura produces 6450 bottles of Romeo Piemonte DOC Rosso 2019:
Alcohol: 14.48%, Total acidity: 5.95 g/L, pH: 3.43.



Langhe DOC Nebbiolo MERCUZIO 2019

TECHNICAL SHEET

Mercuzio Mura Mura is a Langhe Nebbiolo, 100% nebbiolo grape.

The vineyard are located in different Crus in Langhe area, generally facing west and north-west with an area of 1.5 HA and an altitude ranging from 227 to 280 m.

The soil is clayey loam and the marl is calcareous.

The vineyard, managed according to the SQNPI agricultural directives, is Guyot pruned and has 4500 vines/HA.

Vinification takes place in 50 hl French oak vats and maceration, lasting 12 - 15 days, takes place on the skins with delicate pumping over (fermentation temperature 26°C).

It completes the first 12 months of aging in 500 l first and second passage French oak Tonneaux and the following 12 in 400 l ceramic amphorae.

Finally it completes 6 months of rest in the bottle.

Mura Mura ha prodotto 4980 bottiglie di Mercuzio Langhe DOC Nebbiolo 2019.
Alcol: 14,47%, Acidità totale: 6 g/L, pH: 3,50.

Barbera d'Asti DOCG Superiore MIOLERA 2019

TECHNICAL SHEET

Miolera Mura Mura is a Barbera d'Asti, with 100% Barbera grapes.

The vineyard is located in Costigliole d'Asti, facing west with an area of 0.95 HA and an altitude of 235 m.

The soil is loamy and calcareous.

The vineyard, managed according to the SQNPI agricultural directives, is pruned using the Guyot system and has 5,000 vines/HA of Barbera, with a yield of 70q.li/HA.

Vinification takes place in 50 hl French oak vats and maceration, lasting 12 - 15 days, takes place on the skins with delicate pumping over (fermentation temperature 26°C).

It completes the first 12 months of aging in 500 l first and second passage French oak Tonneaux and the following 12 in 400 l ceramic amphorae.

Finally it completes 6 months of rest in the bottle.

Mura Mura produces 3000 bottles of
Miolera Barbera d'Asti DOCG Superiore 2019:
Alcohol: 14.48%, Total acidity: 6.05 g/L, pH: 3.42.



Grignolino d'Asti DOC GARIBALDI 2020

TECHNICAL SHEET

Garibaldi Mura Mura is a Grignolino d'Asti, with 100% Grignolino grapes.

The vineyard is located in Costigliole d'Asti, facing west with an area of 0.5 HA and an altitude of 190 m.

The soil is loamy and calcareous.

The vineyard, managed according to the SQNPI agricultural directives, is Guyot pruned and has 5000 Grignolino vines/HA, with a yield of 70q.li/HA. Vinification takes place in 50 hl French oak vats and maceration, lasting 12 - 15 days, takes place on the skins with delicate pumping over (fermentation temperature 26°C).

It completes the first 12 months of aging in 500 l first and second passage French oak Tonneaux and the following 12 in 400 l ceramic amphorae.

Finally it completes 6 months of rest in the bottle.

Mura Mura produces 1650 bottles of
Garibaldi Grignolino d'Asti DOC 2020:
Alcohol: 13.87%, Total acidity: 5.86 g/L, pH: 3.46.

Piemonte DOC Bianco BIANCA 2021

TECHNICAL SHEET

Bianca is a Piemonte Bianco Doc, made from 100% Favorita grapes, a historic Piedmontese variant of the Vermentino variety.

The vineyard is located in Costigliole d'Asti, facing west and south-west with an area of 0.8 HA and an altitude of 165 m.

The soil is clay and slightly calcareous.

The vineyard, managed according to the SQNPI agricultural directives, is Guyot pruned and has 5000 vines/HA, with a yield of 70 q.li/HA.

Vinification takes place following the "Burgundy" approach of batonnage of the yeast, both in 500 l French oak tonneaux (25%) and in 400 l ceramic amphorae (75%); fermentation takes place at a temperature of 18°C.

Aging as well for 18 months, in same 500 l French oak Tonneaux and 400 l ceramic amphorae.

Finally it completes 6 months of rest in the bottle.

Mura Mura produces about 4183 bottles of
Bianca Piemonte DOC Bianco 2021:
Alcohol: 14.73%, Total acidity: 6.07 g/L, pH: 3.43



Derthona BEATRICE 2021

TECHNICAL SHEET

Beatrice is a wine which comes from the area of Derthona wines, made from 100% Timorasso grapes, a historic Piedmontese variety which is becoming every day more appreciated by wine lovers.

The vineyard is located in Monleale, facing south and south-west with an area of 0.4 HA and an altitude of 184 m.

The soil is clay and loamy.

The vineyard, managed according to the SQNPI agricultural directives, is Guyot pruned and has 5000 vines/HA, with a yield of 65 q.li/HA.

Vinification takes place following the "Burgundy" approach of batonnage of the yeast, both in 500 l French oak tonneaux (33%) and in 400 l ceramic amphorae (66%); fermentation takes place at a temperature of 18°C.

Aging for 18 months, in same 500 l French oak Tonneaux and 400 l ceramic amphorae.

Finally it completes 6 months of rest in the bottle.

Mura Mura produces about 1345 bottles of
Beatrice Derthona 2021:
Alcohol: 14.70%, Total acidity: 5.47 g/L, pH: 3.48.

Piemonte DOC Moscato Passito OFELIA 2019

TECHNICAL SHEET

Ofelia Mura Mura is a Moscato Passito DOC, with a blend of 50% Moscato Botrytized and 50% Moscato Icewine.

The vineyard is located in Costigliole d'Asti, facing west and south-east with an area of 0.5 HA and an altitude of 150 m.

The soil is loamy and calcareous.

The vineyard, managed according to the SQNPI agricultural directives, is Guyot pruned and has 5000 vines/HA, with a yield of 70q.li/HA.

Vinification takes place in 500 l French oak tonneaux and maceration takes place at a temperature of 24°C. Aging for 18 months in 500 l French oak Tonneaux and 400 l ceramic amphorae.

Finally it completes 6 months of rest in the bottle.

Mura Mura produces 2638 bottles of
Ofelia Piemonte DOC Moscato Passito 2019:
Alcohol: 13%, Total acidity: 6.6 g/L, pH: 3.71.



the convivio

THE CONVIVIO IS A MEETING PLACE
FOR EXTRAORDINARY PEOPLE
WHO ENRICH EACH OTHER.



The Mura Mura estate inaugurated the Convivio in 2022, a place of excellence where culture generates culture.



An exclusive club, with a membership fee of 2,600 euros, which gives its members the opportunity to participate in about ten cultural events a year, dedicated to the most diverse themes: from the climate emergency to the contemporary art market.

Convivio Calendario 2023



VENERDÌ, 2 DICEMBRE 2022
ORE 17,30-23

IL CONVIVIO E LA VELOCITÀ.

Charles Leclerc
Pilota F1



VENERDÌ, 10 FEBBRAIO 2023
ORE 17,30-23

IL CONVIVIO E L'OLFATTO.

Roberto Drago
Laboratorio Olfattivo



VENERDÌ, 14 APRILE 2023
ORE 17,30-23

IL CONVIVIO E L'ARTE DEL DANZARE.

Marco Pelle
Coreografo



VENERDÌ, 19 MAGGIO 2023
ORE 15-23

**AGRICOLTURA NEL 2023:
BIOLOGICA, BIODINAMICA, O...**

Mura Mura



SABATO, 17 GIUGNO 2023
ORE 11-16

**DEJEUNER SUR L'ERBE.
FAMILY EVENT.**



GIOVEDÌ, 6 LUGLIO 2023
ORE 20-23

**IL CONVIVIO, LA GRANDE CUCINA E I GRANDI VINI.
CENA GOURMET.**

Franco Martinetti
Gastronomo



VENERDÌ, 15 SETTEMBRE 2023
ORE 17,30-23

**IL CONVIVIO E LE CRYPTOVALUTE.
TAVOLA ROTONDA.**



VENERDÌ, 13 OTTOBRE 2023
ORE 17,30-23

IL CONVIVIO E LA FOTOGRAFIA.

Walter Guadagnini
*Insegnante di Storia dell'Arte
Accademia di Belle Arti di Bologna*

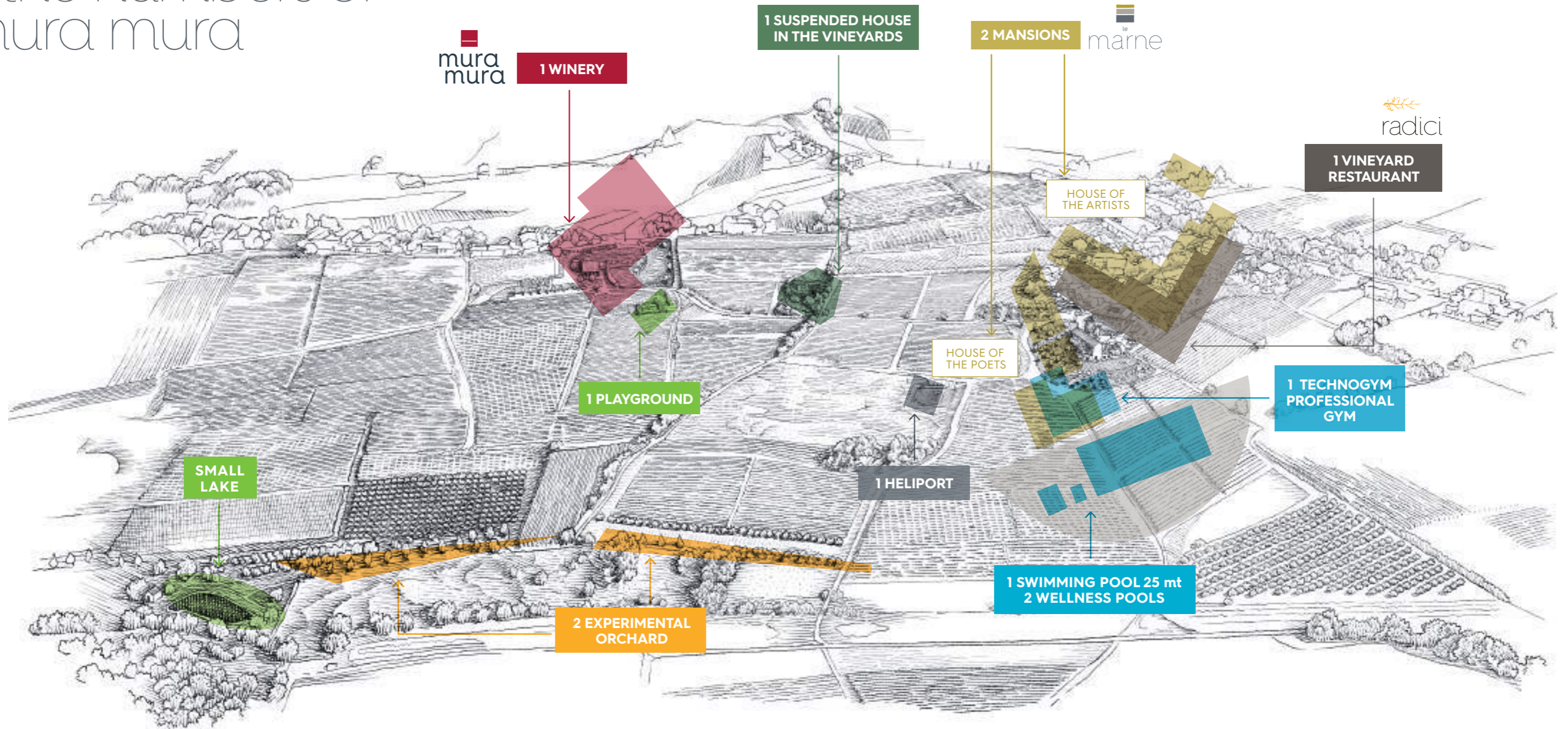


VENERDÌ, 10 NOVEMBRE 2022
ORE 17,30-23

IL CONVIVIO E LA PSICOLOGIA NELLO SPORT.

Giuseppe Vercelli e ...
*Insegnante di Psicologia Social & dello Sport
Università degli Studi di Torino*

the numbers of mura mura





le
marne
relais

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