



The hotel is situated in a delightful location, with a superb view over the vineyards of Barbaresco.

This Great wine of the Langhe is named after the village where it is grown, and a hamlet of Barbaresco - Frazione Tre Stelle - gives its name to "Al Vecchio Tre stelle", an old inn which in recent times has rapidly scaled the summit of the finest regional cuisine by virtue of the ability of chef Flavio Scaiola, ably supported by his "sommelier" brother, Daniele, who is responsible for the cordial service in the dining-room.

Here the traditional, flavour-some cooking of the Langhe is skilfully interpreted, with painstaking care taken over the choice of ingredients resulting in great balance and constantly rising quality.



Vecchio Tre Stelle

Via Rio Sordo, 13
12050 Barbaresco (CN)
Tel. +39 0173 638192
Fax +39 0173 638282
www.vecchiotrestelle.it
albergo@vecchiotrestelle.it

SEATS

40 by appointment

DOUBLE ROOM

Euro 75,00

SET GOURMET MENU

Euro 40,00 - 50,00
exclusive of wine

BREAKFAST

Included

HOUSE SPECIALITIES

Fiori di zucchini ripieni di seirass e magro su salsa di zafferano ed emulsione al peperone rosso dolce (from May to September)
Lombo di coniglio spadelato al foie gras d'anatra
gamberi e vinaigrette allo champagne (from January to September)
Panna cotta "Vecchio Tre Stelle"

HALF BOARD

Euro 55,00 - 75,00 per person in double room

FACILITIES

Parking, easy access for the disabled

CREDIT CARDS

All

WEEKLY CLOSING

Restaurant: Tuesdays

ANNUAL CLOSING

From 23 December to 10 January and from 10 to 31 July

ROOMS

9 with bathroom, telephone, television and mini-bar

