There to stay ws of the month in EDITED BY PETER BROWNE KING OF THE HIL The renaissance of an entire village in one of the most beautiful parts of the country is an Italian masterstroke, says Michelle Jana Chan 'IT ALL BEGAN WITH the Origos her aristocratic Italian husband 75 years ago,' says Italian-American Antonio - arrived in the povertylawyer Michael Cioffi, who has ridden valley shortly after the end taken on the restoration of a nearof World War I. They bought a entire village in the Val d'Orcia run-down estate called La Foce and dedicated their lives to raising region. 'Since then people have been he Copper living standards in the area and coming here. And now I too have oom at this crazy, mad, passionate love trying to bring about social change ght, writer The valley has had a remarkable affair with the place.' The Origos and chequered history, rooted Anglo-American writer Iris and

> in the pioneering landscaping projects and sustainable rural development of the 14th and 15th centuries. That afforded the Val d'Orcia, now a UNESCO World Heritage Site, an exceptional aesthetic, harmonising beauty and function, which was immortalised in Renaissance art: roses decorating vineyards and slender cypresses planted beside roads between olive groves, cornfields and hay meadows.

Nowhere in Italy is there anything like this kind of natural beauty,' says Cioffi. Following his passion, he bought a few buildings in the hilltop village of Castiglioncello del Trinoro and converted them into three villas of two, three and six bedrooms, which are now rentable by the week. He also opened a wine bar open to the stars, overlooking the Orcia and the Amiata mountains.

More locals offered their homes up to the American. He bought some, passed on others he thought were overpriced, and the project - called Monteverdi - continued to grow. Cioffi then opened a sumptuous sevenbedroom hotel with a light. elegant and diaphanous feel, and interiors of Tuscan flagstone and Carrara marble by highly desirable designer Ilaria Miani. There's also a traditional Tuscan restaurant run by former Locanda Locatelli chef Paolo Coluccio, who works with award-winning local produce, from extra-virgin olive

oil and cured cinta senese meats

Cioffi hopes his investment which also includes a swimming pool, lavender garden and an on-site Etruscan archaeological dig - will breathe life back into the village. On one side of the pocketsized piazza, he is building an art gallery (to display work by invited resident artists); opposite, he organises classical concerts at the Romanesque Sant' Andrea church, which he has also restored.

The audience will probably to be mostly tourists, as there are fewer than a dozen permanent residents in Castiglioncello del Trinoro. That does raise questions about the final authenticity of the place, but Cioffi insists the village will draw Italians, too. 'Almost every day, locals come here for lunch or a drink,' he says. 'Without Monteverdi there would have been only a few old people here. The village would have been abandoned."

Today there is a strong sense of renewal in the Val d'Orcia. The wine estate Tenuta di Trinoro now has its own six-bedroom farmhouse available for hire. There

to Brunello wine.



Clockwise from top left: Iris Origo with her daughter Bendetta and nanny; the village of Castiglioncello del Trinoro, where Monteverdi is based; a suite in Hotel Monteverdi

are two more restaurants of note: Perillà Osteria, by slick wine estate Podere Forte; and La Foce's excellent Dopolavoro. The villa La Bandita has also launched a sister hotel, La Bandita Townhouse, in Pienza (see below).

This summer there will be an additional reason to celebrate, as it's the 25th anniversary of the Incontri in Terra di Siena classical music festival (www.itslafoce.org), established in honour of Iris and Antonio Origo. Cioffi is one of its patrons, which means guests enjoy privileged access - the concierge can organise front-row seats.

MONTEVERDI, CASTIGLIONCELLO DEL TRINORO, SIENA PROVINCE, TUSCANY, ITALY (+39 057 826 8146; WWW.MONTEVERDITUSCANY.COM). DOUBLES FROM ABOUT £285

FOUR MORE TO THINK ABOUT...



LA FOCE The Origos' historical estate can be hired in

its entirety, or

there are apartments, cottages and farmhouses in the celebrated, Cecil Pinsent-designed garden. A new restaurant, Dopolavoro, captures the spirit of the original - built in the 1930s for the estate's labourers - and uses homegrown fresh produce. +39 057 869101; Doubles from about £105



NUN ASSISI **RELAIS &** SPA MUSEUM This 13th-century former convent

has 18 bedrooms with religious frescoes, wood beams and stone arches alongside glass walls and LED reading lights. Chef Mirko Nocchetti serves up Umbrian cuisine; the Nun Spa Museum offers great treatments. +39 0758 155150: www.nunassisi.com. Doubles from about £240



PALAZZO MARGHERITA Director Francis Ford Coppola's latest release is a

19th-century mansion in Bernalda, the town his grandfather emigrated from over 100 years ago. Jacques Grange's interiors mix antiques with photos of stars of Rome's Cinecittà studios; and each room has a library of Italian films. +39 083 554 9060; www.palazzomargherita. com. Doubles from about £310



LA BANDITA TOWNHOUSE This new 12room hotel in

Pienza is the sister

property of the minimalist villa La Bandita run by one-time music exec John Voigtmann. It's a former nunnery with beamed ceilings. parquet floors and a medieval garden. Top-floor suites look out over the Val d'Orcia +39 333 404 6704; www.labanditatownhouse com. Doubles from about £170