

N° 00 · WINTER 2026–27

BESPOKE TRAVEL IN ITALY

QUARTERLY

MY LUXURY EXPERIENCES

M A G A Z I N E

ON THE SLOPES

The Sella Ronda:
four passes in a
single day

HIDDEN VALLEY

Skiing down to a
horse-drawn tow

STAR CHEFS

Gourmet dishes in
mountain huts

AT YOUR TABLE

An Italian chef in
your kitchen

WINTER IN VAL BADIA · DECEMBER TO MARCH

The Italian *Season*

COVER
WINTER IN THE
DOLOMITES

In this issue

03 Winter in Val Badia
From December to March, date by date

04 Destination: Val Badia
Where the Dolomites speak Ladin

05 Experiences in Val Badia
From the Sellaronda to the Ladin valley

11 Come skiing with me
On the slopes with Mirko

12 One pass, twelve ski areas
Dolomiti Superski and the Sellaronda

13 The taste of the Dolomites
A day at the Ladin table

14 Where to stay: Hotel Col Alto
Corvara, at the foot of the first chairlift

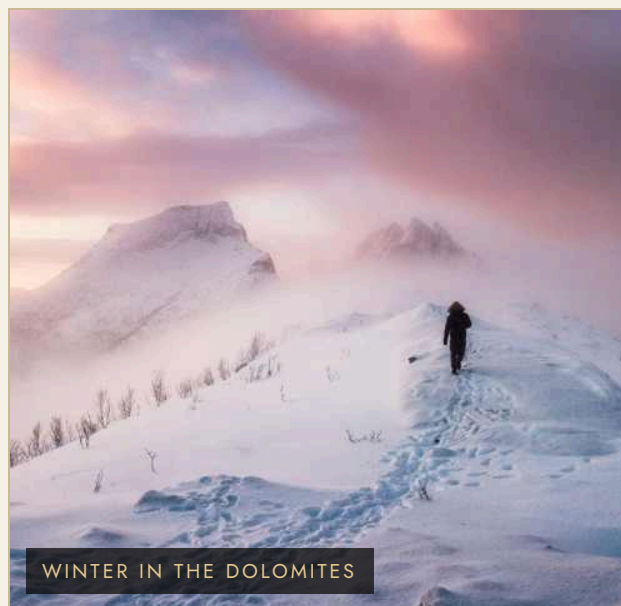
15 Where to eat: La Marmotta
A family hut on the Pralongià plateau

16 The valley in numbers
Slopes, stars and a World Cup

17 Car fleet and drivers
Your car, your driver, your pace

18 An Italian dinner at home
Our chef comes to you

19 What our guests say
In their own words



This winter, the Dolomites

Four times a year we share the season ahead and the places we love. Our first issue goes up to the Dolomites in winter: a ski circuit around a whole mountain, a valley you leave towed by horses, star chefs cooking in mountain huts, and Ladin, a language still spoken at the kitchen table. Turn the page and come with us.

Mirko Righi · My Luxury Experiences

Winter in Val Badia

From December 2026 to March 2027 · what is happening in the valley

4 Dec – 4 Apr

Ski season in Alta Badia · Corvara to San Cassiano

The lifts of Alta Badia open for the winter, linked to the Sellaronda and Dolomiti Superski.

4 Dec – 6 Jan

Marcé da Nadé · Corvara

The Christmas market in the town hall square, around a life-size nativity carved in wood by Leo Moroder.

6 December

San Micurá · Corvara

St Nicholas arrives in a red cloak with his angels, and farmers from La Val serve Ladin specialities.

13 December

Gourmet Skisafari · Mountain huts

The opening day of “A Taste for Skiing”: the chefs’ dishes, tasted hut by hut.

**20–21
December**

Ski World Cup on the Gran Risa · La Villa

Giant slalom on Sunday, a night slalom on Monday: the 41st World Cup in Alta Badia.

4 & 9 February

Carnescé, the Ladin carnival · Badia, Colfosco, Corvara

Wooden masks, cowbells and horse-drawn sleighs to chase winter away.

14–21 March

Roda dles Saus · Mountain huts

The week of flavours: traditional dishes served in the huts at lunchtime.

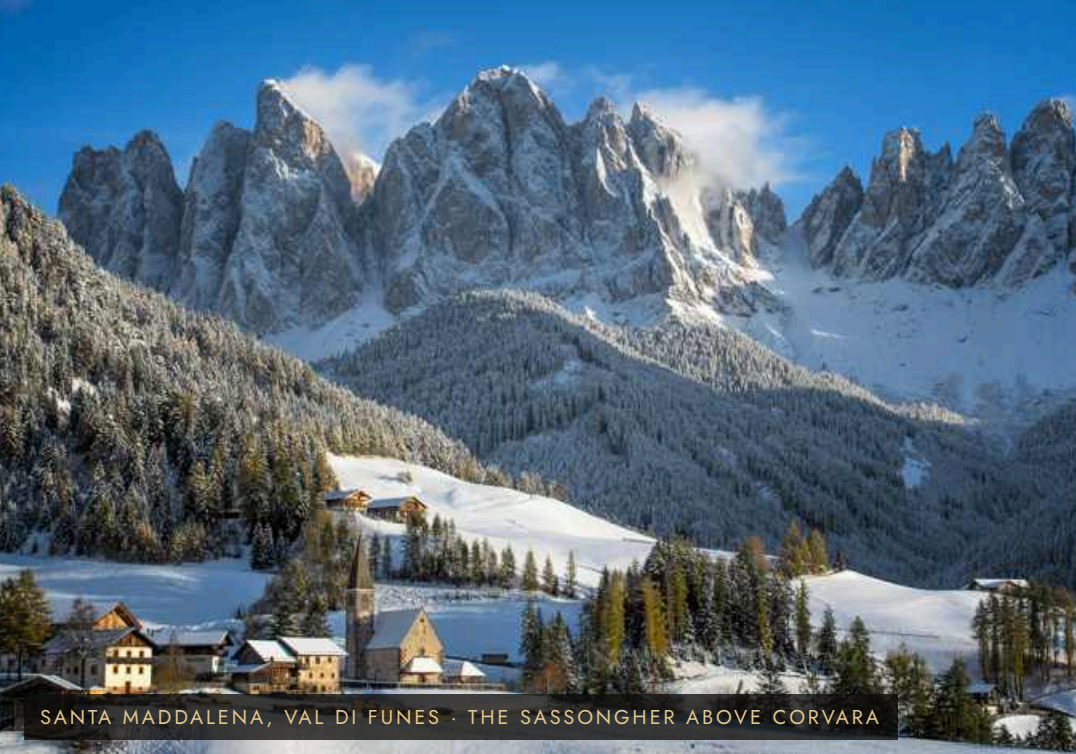
21 March

Dé dl vin · Mountain huts

A wine ski safari: Lagrein, Gewürztraminer and South Tyrolean sparkling wines with speck and cheese.

Dates published by Alta Badia and Dolomiti Superski, autumn 2026; subject to change.

Tell us your dates. We build the journey around them.



SANTA MADDALENA, VAL DI FUNES • THE SASSONGHER ABOVE CORVARA



DESTINATION

Val Badia

Where the Dolomites speak Ladin

Val Badia climbs south from the Puster Valley into the heart of the Dolomites, a UNESCO World Heritage Site since 2009. Its upper part, Alta Badia, gathers six villages around the Sella massif: Corvara, Colfosco, La Villa, San Cassiano, Badia and La Val.

In winter, about 80 miles of slopes link the villages to the Sellaronda and to the 745 miles of Dolomiti Superski. Away from the pistes the valley keeps its own language, Ladin, its farmhouse hamlets called viles, and a table where star chefs and grandmothers' recipes meet.

DID YOU KNOW?

Corvara • The first ski school opened here in 1934. In 1946 a chairlift was built on Col Alt from wartime tank parts, a tractor engine and a boat gearbox.

Ladin • About 30,000 people speak it in five valleys around the Sella. It has been an official language of South Tyrol since 1989.

La Villa • The Ski World Cup has raced on the Gran Risa since 1985; in December 2026 it adds a night slalom.



EXPERIENCES IN VAL BADIA · 1 OF 6 · FROM
CORVARA & COLFOSCO

The Sellaronda

*Four passes, four valleys and one mountain, on skis
in a single day.*

From Corvara or Colfosco the circuit loops around the Sella massif over the Campolongo, Pordoi, Sella and Gardena passes, through Arabba, Canazei and Selva di Val Gardena. About 25 miles in all, 16 of them on the slopes: orange signs mark the clockwise route, green ones the anticlockwise. With a private ski instructor setting the pace, there is time for a long lunch in a hut.

THE DAY

Meeting with your private ski instructor

Campolongo Pass to Arabba

Pordoi Pass and Canazei

Sella Pass and Val Gardena

Gardena Pass, back to Colfosco

*About 6 hours on the slopes · confident
intermediate skiers*



DID YOU KNOW?

Along the way you cross four Ladin valleys: Badia, Gardena, Fassa and Fodom. Strong skiers can add the Gran Risa World Cup slope.

The Hidden Valley

From the top of Lagazuoi to a ski run towed by horses.



The cable car climbs from Passo Falzarego to Lagazuoi, 2,800 metres up, where the trenches and tunnels of the First World War are now an open-air museum. From there the Armentarola run drops 1,130 metres over 4.7 miles through a quiet valley of frozen waterfalls, once reserved for ski mountaineers.

DID YOU KNOW?

At the bottom of the run, Noriker horses tow skiers along the last stretch to the lift, from 9:30 to 16:00.

THE DAY

Transfer to Passo Falzarego

Lagazuoi cable car and the wartime tunnels

The Armentarola run, 4.7 miles

Lunch in a hut along the valley

Towed by horses to the Armentarola lift

Half a day · Christmas to Easter, snow permitting



EXPERIENCES IN VAL BADIA · 3 OF 6 · FROM ALTA BADIA

A Taste for Skiing

Star chefs, one dish each, served all winter in the mountain huts.

Every winter Alta Badia pairs well-known chefs, many of them Michelin-starred, with its mountain huts: each chef creates one dish and the hut serves it on the slopes all season. For 2026/27 the theme is the plant world, from herbs and roots to flowers and seeds, with names such as Massimiliano Alajmo of Le Calandre and Simone Cantafio of La Stüa de Michil. A ski day from hut to hut becomes a tasting menu.



THE DAY

A private instructor between the huts

Two or three chef dishes along the way

South Tyrolean wines by the glass

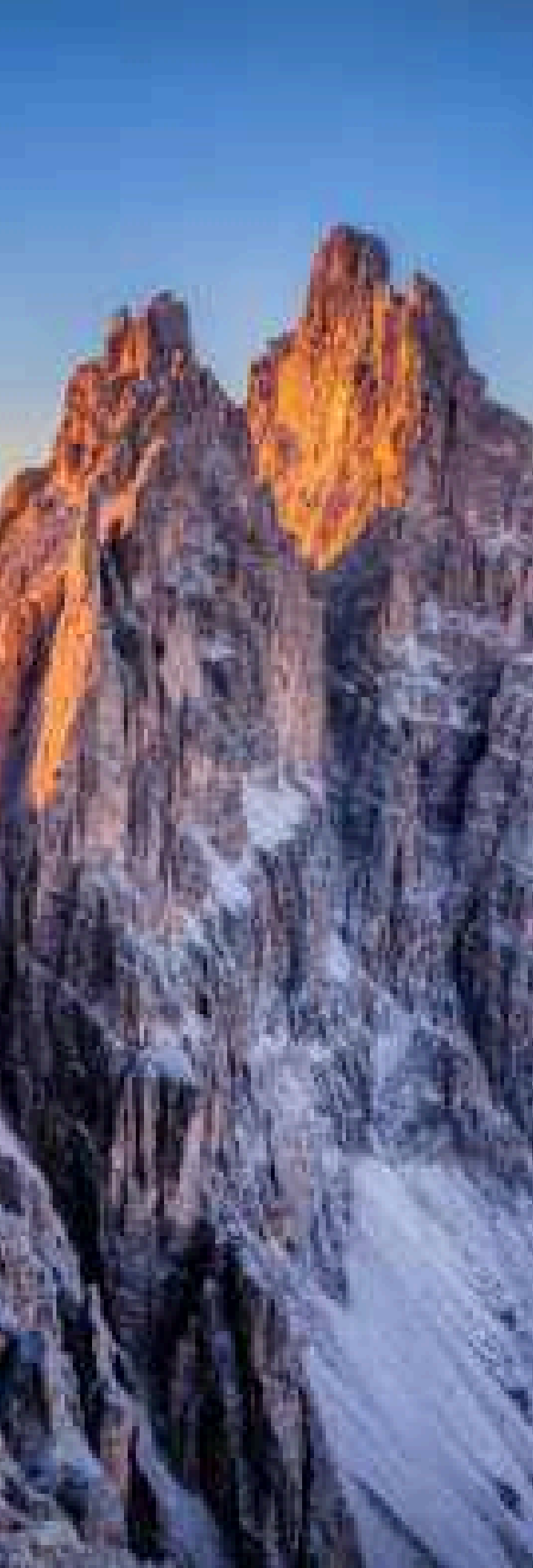
Back to the hotel on skis or by car

15 December 2026 – 30 March 2027 · full day



DID YOU KNOW?

The idea came from a hut owner and a chef. Part of every dish sold supports a children's palliative care foundation in Padua.



EXPERIENCES IN VAL BADIA · 4 OF 6 · FROM
BADIA & LA VAL

Snowshoes at sunset

When the Dolomites turn pink: the enrosadira.

At dusk the pale rock of the Dolomites glows pink, orange and violet; the Ladins call it enrosadira, “turning pink”. On snowshoes with a local guide, the walk crosses the Armentara meadows above Badia and La Val, 300 hectares of protected pasture at the foot of the Sas dla Crusc, to reach the best viewpoint as the light changes.



THE DAY

Pick-up at your hotel

Snowshoes and poles provided

The Armentara meadows

Sunset under the Sas dla Crusc

A hot drink in a hut

DID YOU KNOW?

Legend says King Laurin made his rose garden invisible by day and by night, but forgot dusk and dawn.

About 3 hours

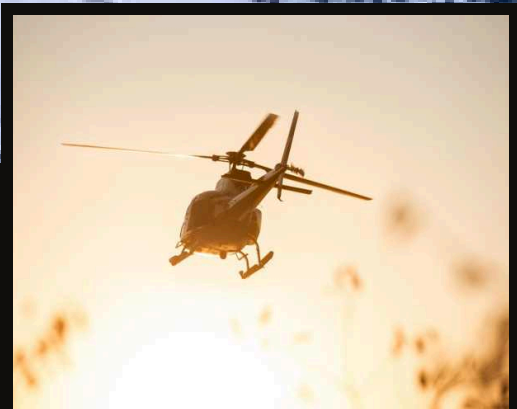


EXPERIENCES IN VAL BADIA · 5 OF 6 · FROM VAL
GARDENA & ALTA BADIA

The Dolomites from above

A private flight over a UNESCO World Heritage Site.

In winter, sightseeing flights also leave from the Gardena Pass and the Pralongià plateau. From the air the Dolomites show their shape: the Sella like a stone fortress, the towers of Puez-Odle, the Marmolada glacier. After landing, lunch in a high-altitude hut.



THE DAY

Transfer to the helipad

Panoramic flight over the Dolomites

Lunch in a mountain hut

Return to your hotel

About 4 hours · weather permitting

DID YOU KNOW?

The Dolomites are named after a person: the French geologist Déodat de Dolomieu, who first analysed their rock.



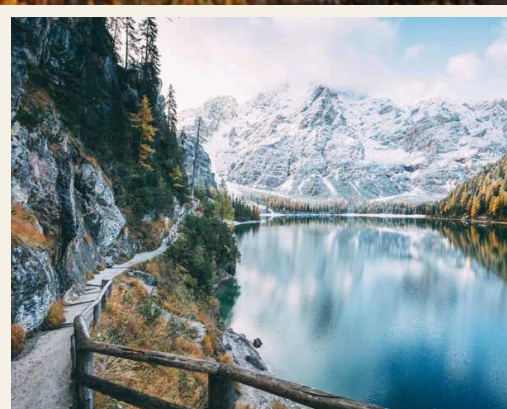
LA VAL, ALTA BADIA

EXPERIENCES IN VAL BADIA · 6 OF 6 · FROM ALTA BADIA

The Ladin valley

A castle museum, a mountain sanctuary and the hamlets called viles.

Ladin, spoken in five valleys around the Sella, is one of the oldest languages of the Alps. The Museum Ladin, inside the 13th-century Ciastel de Tor, tells its story through archaeology, legends and crafts. Higher up, the church of La Crusc, consecrated in 1484, stands at 2,045 metres under the cliffs of the Sas dla Crusc.



THE DAY

Museum Ladin Ciastel de Tor

Lifts up to the La Crusc sanctuary

Ladin lunch: panicia and tutres

A walk among the viles of La Val

Full day

DID YOU KNOW?

Viles are circles of three to ten farmhouses that shared an oven, a well and a chapel.



Mirko Righi

MY LUXURY EXPERIENCES

IN THIS ISSUE · ON THE SLOPES WITH MIRKO

Come skiing with me

Some mountains are best shown, not described.

This winter I would like to take you on skis myself, to discover the Dolomites the way I see them: the quiet runs early in the morning, the huts where the owners still cook for you, the corners of Alta Badia I keep going back to. We set the pace together, we stop when the view asks for it, and we come down when the light turns pink.

THE DAY

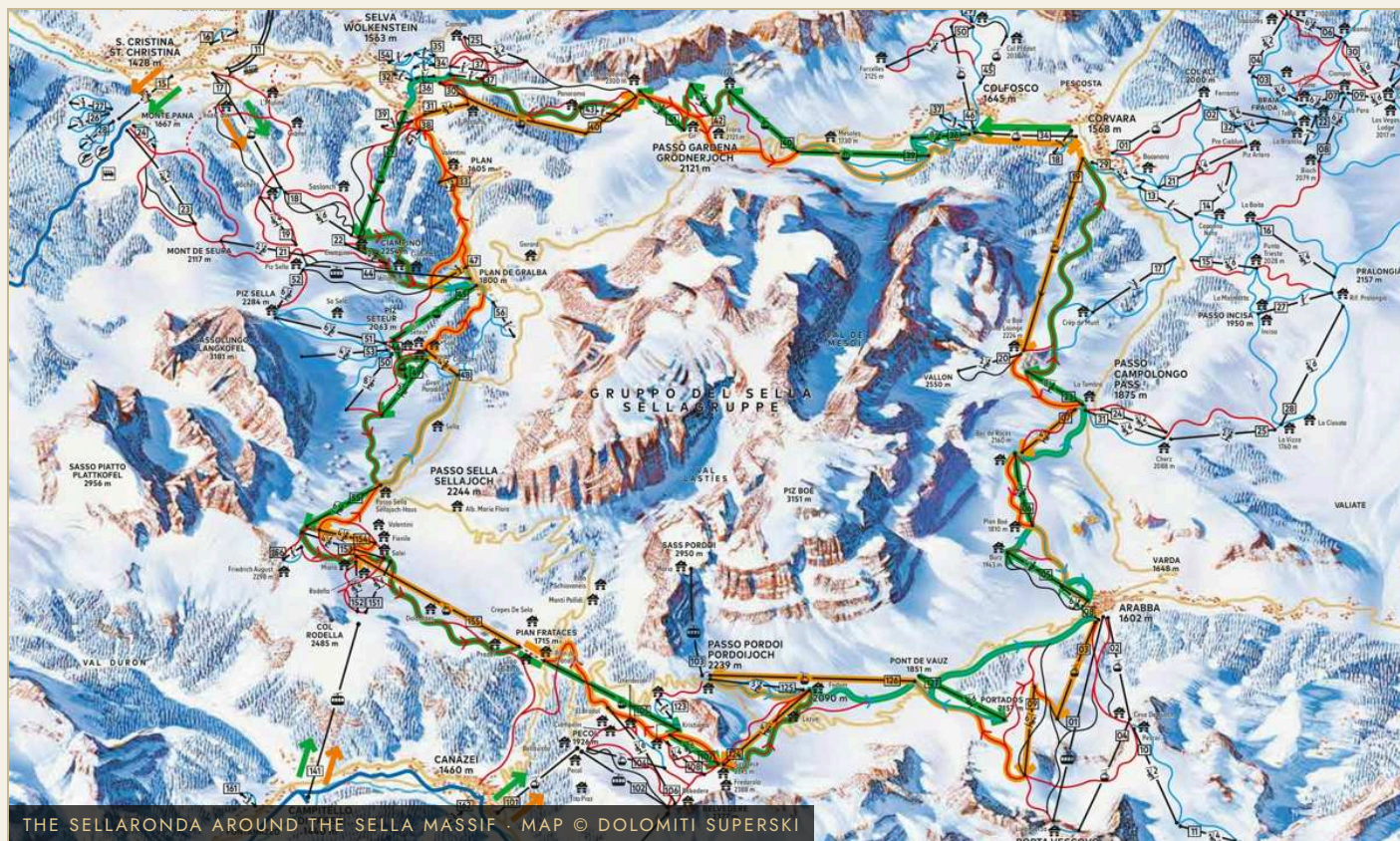
A day on the slopes of Alta Badia, at your pace

Lunch in a mountain hut

Car and driver back to your hotel

One pass, twelve ski areas

With a single Dolomiti Superski pass, the whole of the Dolomites becomes one ski area.



ORANGE ROUTE · CLOCKWISE GREEN ROUTE · ANTICLOCKWISE

Dolomiti Superski links twelve ski areas across twelve valleys and 45 mountain villages: about 745 miles of slopes and 450 lifts, all open with the same ski pass.

From Alta Badia you can ski straight into Arabba, Val di Fassa and Val Gardena along the Sellaronda: a loop of about 25 miles around the Sella massif, 16 of them on the slopes, over four passes.

With a short drive, the same pass opens Cortina d'Ampezzo, Plan de Corones, the Alpe di Siusi and the Marmolada glacier. Our drivers can take you to a different valley each morning and wait for you at the bottom of the last run.

In Alta Badia the lifts run from 4 December 2026 to 4 April 2027.

1
SKI PASS

12
SKI AREAS

745
MILES OF SLOPES

450
LIFTS



SPECK, MOUNTAIN CHEESE AND RYE BREAD

THE TASTE OF THE DOLOMITES

A day at the Ladin table

Mountain food was made to last the winter. Today it is also served with stars.

The day starts as on a farm: dark rye bread, butter and speck. Speck Alto Adige, protected since 1996, is cured with little salt, a little smoke and plenty of mountain air, and is genuine only with “Südtirol” burned into the rind.

Lunch, in a hut on the slopes, brings the Ladin kitchen: *panicia*, a barley soup with smoked pork and chives; *tutres*, rye pastries fried and filled with spinach and ricotta or with sauerkraut, which grandparents ate on Saturdays with the soup; *cajincí*, ravioli with melted butter and grated cheese. And *bales da cioce*, the speck dumplings shared by all South Tyrol.

Sweets are fried and generous: *furtaies*, spirals of batter; *pössl da pom*, the valley's apple pancake; *strauben* with cranberry jam at village fairs, and apple strudel in every hut.

To drink, South Tyrol's own grapes: deep Lagrein; Schiava, for centuries the everyday wine of farming families; Gewürztraminer, named after the village of Tramin. And on the slopes, a hot *bombardino*.



SPECK DUMPLINGS



APPLE STRUDEL



TUTRES



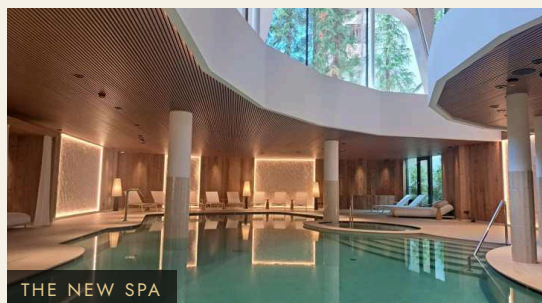
Hotel Col Alto

Under the Sassongher, since 1938

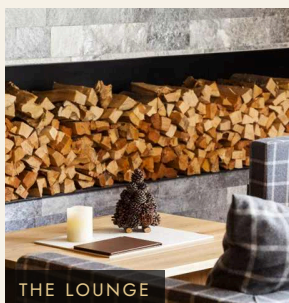
In the centre of Corvara, where the main street begins, the Col Alto has welcomed guests since 1938. The Col Alt lift starts at its door, on the line where one of Italy's first chairlifts was built in 1946, so in winter guests ski straight back to the hotel. The suites take the names of the mountains around: Fanes, Sassongher, Marmolada.



THE FANES SUITE



THE NEW SPA



THE LOUNGE

HOTEL	Four-star superior, since 1938
ROOMS	Rooms and suites, some with sauna, fireplace or hot tub
SPA	New 2,000 m ² spa from August 2026
SKIING	Ski-in, heated ski lockers



DINNER NIGHT



THE STUBE

LA MARMOTTA IN WINTER · PHOTO © LAMARMOTTA.COM

WHERE TO EAT · CORVARA, 1,955 M

La Marmotta

A family hut on the Pralongià plateau, among the Sassongher, the Cir peaks and the Puež.

Verena and Heinz built it in 2005 as a traditional refuge: antique wood on the walls, a tiled stove, the staff in leather breeches. Everything is made in the kitchen, from the dumplings and fresh pasta to the strudel and the house grappas, and on sunny days the meat sizzles on the barbecue outside the terrace.

On Thursday and Saturday nights in winter, a five-course Ladin dinner: guests are collected at Planac and driven up over the snow. Many walk back down by torchlight.

MADE IN THE HUT

Homemade South Tyrolean dumplings

Fresh pasta

Grilled meats from the outdoor barbecue

Cakes, strudel and house grappas

WHERE

Locality Incisa, Pralongià plateau,
Corvara

WHEN

Winter and summer; dinners Thursday
and Saturday

GETTING THERE

On skis from the slopes, or 10 minutes
on foot from the top of the Pralongià
chairlift

The valley in numbers

80 miles

Of slopes in Alta Badia, linked with a single pass to about 745 miles of Dolomiti Superski.

Alta Badia and [italia.it](https://www.italia.it), season 2026/27

2009

The year the Dolomites became a UNESCO World Heritage Site: nine mountain systems in one.

Dolomites UNESCO Foundation

41st

Ski World Cup on the Gran Risa in December 2026; the first race was held in 1985.

Alta Badia, 2026

2 stars

Two Michelin-starred restaurants in Alta Badia in 2026: La Stüa de Michil in Corvara and Porcino in Badia.

Michelin Guide Italy 2026, November 2025



IN EVERY ISSUE · ON THE ROAD

Your car, your driver, your pace

Our own Mercedes-Benz sedans and minivans, with leather interiors, climate control and room for every suitcase. Based in Tuscany since 2001, we drive our guests all over Italy.

MERCEDES-BENZ E-CLASS

The sedan

Up to 2 guests, for couples and business travel, door to door.

MERCEDES-BENZ V-CLASS

The minivan

Up to 7 guests, for families and friends travelling together.

MERCEDES-BENZ SPRINTER

The small group

Up to 8 guests, with space to stand and stretch on longer days.



INSIDE OUR SPRINTER

“

More than a driver: a companion for the whole journey.

Our chauffeurs speak English, Spanish and other languages on request, and know the places they take you. Whenever possible, the same driver and the same car stay with you from the first day to the last.



IN EVERY ISSUE · AT YOUR TABLE

An Italian dinner, at your home

Before you travel to Italy, Italy comes to you.

Our Italian chef cooks in your kitchen, for you and your guests, in the United States and Canada. The menu follows the region you dream of visiting, course after course, with the stories behind every dish and, between one plate and the next, the places it comes from.



HOW IT WORKS

- 1 Tell us the date, the city and how many guests.
- 2 The chef designs a menu around your region.
- 3 An evening at your table, cooked and served at home.
- 4 When you are ready, the journey to Italy starts from there.



Also for private clubs: an evening for your members.

What our guests say

“

I chose My Luxury Experience for the hand-holding and for the safety of travel. I felt comfortable the entire time, all the way through Italy. The experience went beyond what I expected.

JOE

Travelling with his wife

JOE, AT THE END OF HIS TRIP

“

Who is better, Momo or Mirko? I have known Mirko for several years and got to know Momo on this trip. Both are outstanding. I cannot pick one on this video... but one of them is in my heart a little more.

JOE, ON CAMERA

“My wife and I saw so many things we would not have seen on our own, and would never have known how to book.”

JOE

“The guides knew the history of every place we drove through, and got us into places we could never have entered on our own.”

JOE

“I recommend My Luxury Experience to anyone travelling through Europe, and especially Italy. I could not say more about them.”

JOE



Above the clouds,
the day is yours.

WINTER IN THE MOUNTAINS

Your Italy, *made to measure*

No packages, no fixed routes. Tell us who you are travelling with and what you love: we answer with a journey designed for you within 24 hours.

WRITE TO US

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