

OUR RESTAURANT PREMISES



The former cellar is our largest dining area inside. Until the 1980s it was host to the old [chestnut casks](#), which today are on display outside, but then was renovated in 1998. In this reception room all the rural features of country life and signs of wine-making have been preserved. You can in fact see the '[saia](#)' (drainage channel) along which the 'mosto' (unfermented juice obtained from treading the grapes) flowed from the 'palmento' into the casks, the sacks used to filter the sediment and other [very old wine-making tools](#), along with some oil stoves originally used to heat the rooms.



The fireplace room, once a farm warehouse, is today mainly used as our breakfast room. There are some everyday household objects on display there, including the old terracotta moulds that were used for setting the traditional quince jelly and '[mostarda](#)' (sweet fruit jelly) in. The room gets its name from the fireplace built in 1995 in a style that intentionally reminds us of the old wood-burning ovens used to heat country homes especially. Fires were never lit in farming accommodation, instead a 'conca' (brazier) or coal warming pans were used.

The central room, today a dining area, together with the adjoining rooms, used to be the '[Bailiff's House](#)'. He lived there permanently with his family. The vaulted roofs, '[dammuso](#)', show that they were built as living quarters.

The 'Fico' Courtyard is an inner space between the cellar building and the '[Bailiff's House](#)' and is so-called because of an old fig tree that has grown close to the cellar wall so shading it. It is an important, central place that has marked many seasonal events. People would gather here on cool summer evenings to eat and listen to the stories told by the [bailiff](#), his wife or the old farmers. During the grape harvests, peppers would be grilled on embers from the [vine branches](#), and pasta was cooked in the large '[quadare](#)' (cooking pots). At the end of the day, the harvesters would sing and dance to the sound of an accordion. Wood was cut for heating, and tomatoes, figs and '[mostarda](#)' were laid out and dried here.



The Gazebo is a summer room for dining outside. It was made out of a '[rasola](#)' (wall) of vines and heating was installed for very 'cool' summer evenings. It is protected by a natural barrier and looks out onto the lawns.



The kitchens at CASE PERROTTA were partly made out of some rooms from the former '[Bailiff's House](#)' and partly from a new building next to it, which replaced one that was falling down. They are made up, on the ground floor, of a large fully equipped kitchen, a cold laboratory, a room for washing up and two staff toilets with a changing-room. There are rooms for storage and initial vegetable preparation in the basement, plus three cold rooms.

