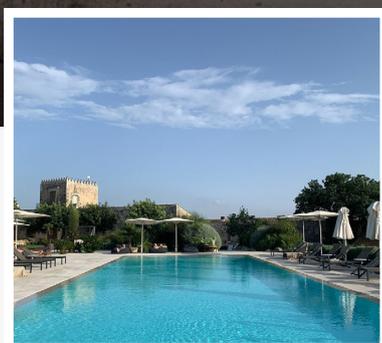


Dimora delle Balze



Dimora delle Balze is a 19th-century estate nestled between Noto and Palazzolo Acreide. A place where Sicilian heritage meets contemporary design, this romantic masseria offers an immersive experience of “slow living” surrounded by 27 hectares of organic gardens, citrus groves, and ancient stone.

ROOMS

The 11 rooms and suites pay homage to Sicilian culture, named after local artists, films, and poems. Each features unique vintage furniture and high-quality materials:

Mal Giocondo & Autoritratto: Intimate rooms with French or double beds and charming views of the historic courtyard.

La Sconosciuta & Poesie: Elegant spaces featuring sitting areas and private terraces or balconies overlooking the landscape.

Punto e Virgola & Coro Spezzato: Refined accommodations that blend historic stone walls with modern comforts.

Proibito & Clandestini: Unique rooms located in the Manor House or the tower, offering scenic valley views and high ceilings.

Peppenino: A grand room with a mezzanine living area and an adjacent terrace facing the court.

AMENITIES

Dimora delle Balze provides a sanctuary for the senses with services focused on wellness and local culture:

6.3 Senses SPA: An oasis of stillness offering exclusive Sisley® treatments, a saltwater swimming pool, and a chromotherapy hydro-massage.

Leisure & Fitness: A well-equipped gym, a yoga area, and a large saltwater pool surrounded by aromatic plants. Immersive Experiences: On-site organic farming, cooking classes with the Chef, and curated picnics in the citrus grove.

Tailored Services: A dedicated concierge to organize airport transfers, private beach club access, and bespoke excursions.

DINING

The culinary journey celebrates the “Materia” of the land, using organic ingredients grown directly on the estate:

Lumia Organic Restaurant: A refined dining experience where Chef Gabriele Camiolo reinterprets Sicilian traditions with seasonal, estate-grown produce.

Lumia Lounge: A relaxed setting by the pool for sunlit lunches, light snacks, and botanical cocktails crafted with local aromatic herbs.

A Convivial Dinner: Monthly themed events featuring a communal table and blind menus that follow the rhythm of the micro-seasons.

Mangiafuoco: Exclusive BBQ evenings and fire shows held in the courtyard, celebrating primordial elements and authentic flavors.