

Borgo Santo Pietro

SAPORIUM



Executive Chef Ariel Hagen: A Culinary Visionary Rooted in Tradition

Ariel Hagen, a Florentine native, is the Executive Chef at Borgo Santo Pietro Group. Hailing from the heart of Renaissance art and culture, Florence, Italy, his culinary journey finds its origins in the cherished recipes of his grandmother and the rich Tuscan heritage. Born and raised in this culinary cradle, Hagen has honed his passion and vision, which now defines his role as Executive Chef of Borgo Santo Pietro Lifestyle Group.

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Michelin Stars

Under the guidance of Chef Hagen, Saporium Firenze earned a coveted Michelin Star in its first year, along with the prestigious Green Star - a recognition of its pioneering commitment to culinary sustainability. In 2024, 2025, 2026 Saporium Chiusdino proudly retained its Green Star and regained its Michelin Star, reaffirming its status as a beacon of gastronomic and sustainable excellence. These accolades reflect Borgo Santo Pietro's ongoing dedication to delighting the palate while honoring the environment, celebrating the land, and embracing the abundance that each season of Mother Nature provides.

Culinary Training and Awards

A culinary graduate, Hagen commenced his professional journey under the guidance of Chef Nicola Dolfi where he delved into the realm of Tuscan cuisine, mastering the intricacies of Cucina Fiorentina Toscana. His pursuit of culinary excellence led him to various prestigious European kitchens. Notable experiences include Osteria Romana in Brussels and Le Passage in Ukkel, both known for their Michelin-starred cuisine. Hagen's career trajectory then took him to St. Hubertus, where he worked closely with Norbert Niederkofler during the three-star Michelin years, deeply immersing himself in the "Cook the Mountain" philosophy. His tenure as Sous Chef under the mentorship of Gaetano Trovato at Arnolfo further catalysed his culinary creativity, culminating in the development of his signature dishes.

Philosophy: La Stagione Che Non C'è

Borgo Santo Pietro's unwavering commitment to a farm-to-plate philosophy finds a kindred spirit in Ariel Hagen's culinary vision. Both philosophies revolve around a profound respect for the ever-changing seasons of mother nature. Hagen's dedication to sustainability and his desire to further enrich Borgo's culinary philosophy is encapsulated in his unique culinary ideology, "La Stagione Che Non C'è" (a season that doesn't exist). This shared commitment transcends the boundaries of the plate, extending to the nurturing of his culinary team. Hagen has cultivated an environment where each member can thrive and grow alongside him. Central to this ethos is the emphasis on using seasonal ingredients sourced from the bountiful land surrounding Borgo Santo Pietro. It's a way of honouring and respecting the earth that sustains us, weaving an inseparable thread between their culinary philosophy and the very essence of nature.

A Commitment to Nature

Collaborating with a dedicated team, including experts in gardening, foraging, cheesemaking, baking, fermentation, and butchery, Ariel Hagen exemplifies Borgo's commitment to the principles of biodiversity and regenerative agriculture. Within the culinary gardens of Chiusdino, Hagen's creations come to life, honouring the rhythm of nature. His culinary mastery transforms ingredients into a sensorial journey, aligning with the estate's and his own philosophy of harmonising the "farm-to-plate" ethos.

For Saporium, he meticulously curates menus such as Proiezioni Territoriali, Pes-care, and Profondità Vegetali, incorporating signature dishes from his tenure at Borgo Santo Pietro. blending innovation with the finest raw ingredients. These ingredients are not just transformed but elevated to transcend into a symphony of flavours - a culinary experience that is further enriched by the fine dining ambience. These seasonal creations underscore his unwavering commitment to preserving the authentic flavours of the land.

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Vision for Saporium: A Taste of Perfection

Saporium, derived from the Latin word for taste, embodies Ariel Hagen's vision as a place dedicated to the pure pleasure of flavour. It serves as a stage where Borgo Santo Pietro's estate production is celebrated, showcasing the culinary prowess born from the land. More than a restaurant, Saporium is a haven where a talented team of 45 individuals comes together to interpret Hagen's philosophy and express themselves through the culinary arts. Within Saporium's captivating mid-century Italian-inspired ambience, graced with hand-painted frescoes and mirrors, Executive Chef Ariel Hagen's culinary artistry transcends the boundaries of tradition and innovation, delivering an unparalleled culinary experience that pays homage to Tuscany's rich heritage, while charting new gastronomic horizons.

