



Castello di Razzano
CANTINE E RELAIS DI CHARME

AUTUMN DEGUSTAPRANZO

**TASTING OF 5 OF OUR WINES WITH DISHES FOLLOWED BY A FREE VISIT TO
THE MUSEO ARTEVINO RAZZANO AND THE AGEING CELLARS**

h. 12.30

APERITIF

Salame cotto and cured sausage from the "Luiset" farm and Barbera Salame
crudo from "Cascina Stella"

wine pairing: Spumante Metodo Classico "Lunadoro"

STARTERS

Fassone veal tartare, insalata russa (mix of boiled diced vegetables with mayo),
insalata Bergera (toma cheese, raisin, celery and nuts) and tomino cheese with
parsley cream

**wines pairing: Sauvignon "Desiderio" 2023 and Monferrato DOC Nebbiolo
"Serra del Bosco" 2023**

FIRST COURSE

Fresh pasta lasagnetta with pumpkin and Raschera cheese
wine pairing: Barbera d'Asti Superiore DOCG "Campasso" 2021

DESSERT

Typical bonet (pudding with chocolate and amaretti biscuits)
wine pairing: Moscato "Calicantus"

PRICE € 50,00 per person