



Castello di Razzano
CANTINE E RELAIS DI CHARME

DEGUSTAPRANZO DI PASQUETTA

WINE TASTING WITH LOCAL FOOD IN THE INTERNAL COURTYARD OF THE CASTLE (IN CASE OF BAD WEATHER THE EVENT WILL BE INSIDE IN THE RESTAURANT ROOMS) FOLLOWED BY A FREE VISIT TO THE MUSEO ARTEVINO AND THE AGEING CELLARS

Aperitif with local salami and piedmontese "giardiniera"
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)
Wine pairing: Sauvignon "Sanspirit" 2022

FIRST COURSE

Carnaroli Risotto with asparagus and crispy bacon
Wine pairing: Nebbiolo Monferrato "Serra del bosco" 2023

CHEESES

Local cheeses selection with typical cugnà
Wine pairing: Barbera d'Asti Superiore "Beneficio" 2017

DESSERT

Colomba in the little glass with a strawberries cream

Wine pairing: Moscato "Calicantus"

PRICE € 50,00 per person (wines are included)

(water, coffee and digestifs are not included)