



Castello di Razzano
CANTINE E RELAIS DI CHARME

DEGUSTAPRANZO

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

Aperitif with salame cotto and cured sausage from the “Luiset” farm and 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)

wine pairing: Sauvignon “Sanspirit” 2022

FIRST COURSE

Carnaroli Risotto with asparagus and crispy bacon

wine pairing: Monferrato DOC Nebbiolo “Serra del Bosco” 2023

CHEESES

Local cheeses selection with “cugnà”

wine pairing: Barbera d’Asti Superiore “Beneficio” 2017

DESSERT

Typical bonet (pudding with chocolate and amaretti biscuits)

wine pairing: Moscato “Calicantus”

PRICE € 50,00 per person

(water, coffee and digestifs are not included)