



*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**

**h. 12.30**

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)**