

Menu “Across Gavi and Langhe”

Wines produced from our vineyards combined with dishes from our territory
(the course choice is the same for the whole table)

Testa in cassetta – Gavi Slow Food presidium – Piedmontese yellow dip

Spumante Brut Metodo Classico Tenuta Cucco

Cuttlefish in zimino with leek, spinach and chickpeas

Gavi D.O.C.G. Riserva “Vigna Madonnina” 2021 La Raia, biodynamic wine

Pumpkin risotto, Montebore cream and cocoa beans

Gavi D.O.C.G. Pisé 2019 La Raia, biodynamic wine

Ravioli *del plin* with meat sauce

Langhe D.O.C. Nebbiolo 2021 Tenuta Cucco, organic wine

Veal cheek, cocoa and dried mushrooms fondant, soft polenta

Barolo Bricco Voghera D.O.C.G. 2018 Tenuta Cucco, organic wine

Bonet with blueberry sauce, crispy praline and hazelnut wafer

Piemonte D.O.C Bianco Passito 2021 La Raia, biodynamic wine

Euro 90, with wine pairing Euro 130