

Menu “Across Gavi and Langhe”

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

Whipped codfish *brandacujun*, pumpkin mustard, chestnuts and robiola cream

Spumante Brut Metodo Classico Tenuta Cucco

Rosé veal cut, tuna sauce and capers powder

Gavi D.O.C.G. Riserva Vigna della Madonnina 2019 La Raia, biodynamic wine

Ciuppin, oil bread, squid, potatoes, porcini mushrooms and chestnuts

Dolcetto D’Alba D.O.C. 2019 Tenuta Cucco, organic wine

Trofie and chickpeas, cod tripe, broccoli and chanterelles

Piemonte D.O.C.G. Barbera Largé 2019 La Raia, biodynamic wine

Veal cheek, cocoa and dried mushrooms fondant, soft polenta

Barolo D.O.C.G. del Comune di Serralunga d’Alba 2017 Tenuta Cucco

Bonet with blueberry sauce, crispy praline and hazelnut