

OUR WINE TASTING SUGGESTIONS

WE ARE GLAD TO PROPOSE YOU OUR TASTING SUGGESTIONS.

AN PLEASING WAY TO MEET AND BETTER KNOW THE WINES OF LE LANGHE AND THEIR JOINING WITH THE GASTRONOMY.

Visit to FRANCO MOLINO's Wine-cellar in La Morra (Piedmont). Guided visit to the vineyards and to the cellars of ageing. Wine Tasting guided directly from the Molino Family with detailed description of the whole producing process: wines producing area, soil types, vine cultivating methods and technologies, fermentation and ageing systems. The different features of each wine, their aging potential and how to join them with the food.

The wines are accompanied with typical cheese and salami of our Region, Le Langhe.

Tasting are conducted in English, or on request in German or French.

At disposition of the guests there is a documentary evidence on the wines presented.

The duration of the tasting can change according to the interests of the guests.

TASTING TYPE	DESCRIPTION OF THE TASTING	DURATION AND GROUPS	SUGGESTED WINES	JOININGS	PRICE
TASTE VIN 1 4 WINES	The wines are accompanied with typical cheese and salami of our Region, Le Langhe.	Groups: 2 to 54 persons Duration: about 1,50 hour.	- Dolcetto d'Alba - Barbera d'Alba Riserva - Langhe Nebbiolo - Barolo Rocche dell'Annunziata	cheese and salami of our region: Le Langhe Bread and Bread-stick	€ 5,00/ person
TASTE VIN 2 6 WINES AND CHEESE	The wines are joined to different cheese of our region: die Langhe. There is also a detailed description of the features of each wine and cheese and the reason why they are joined together.	Groups: 6 to 30 persons Duration: about 2,00 hours.	- Langhe Favorita - Dolcetto d'Alba - Barbera d'Alba Riserva - Langhe Nebbiolo - Barolo Rocche dell'Annunziata - Barolo Sarmassa	- Raschera - Bra stagionato - Robiola d'Alba - Gorgonzola - Castelmagno - Grana Padano Bread and Bread-stick	€ 10,00/ person
TASTE VIN 3 5 WINES AND MERENDA SINOIRA	The wines are joined to typical products of Le Langhe: Salami, Cheeses joined with our Jams, Omelettes, and other dishes of the Piedmonts tradition .	Groups: 6 to 20 persons Duration: about 2,00 hours.	- Dolcetto d'Alba - Barbera d'Alba Sarmassa - Barbera d'Alba Riserva - Langhe Nebbiolo - Barolo Rocche dell'Annunziata	- Salami, ham, Bacon and other sliced meat of the Langhe - cheese: Bra stagionato, Gorgonzola, Robiola d'Alba, Raschera, Castelmagno, - our home-made Jams: figs, plums, grapes - the <i>cugnà</i> and honey - bread and Bread-stick	€ 15,00/ person
TASTE VIN 4 5 BAROLO AND CHEESE	The wines are joined to different cheese of our region: die Langhe. There is also a detailed description of the features of each wine and cheese and the reason why they are joined together.	Groups: 6 to 24 persons Duration: about 2,00 hours.	Selection of 5 Barolo From the Vintage 2004 till 1999 Riserva from the Vineyards Sarmassa, and Rocche dell'Annunziata	- Bra stagionato - Robiola d'Alba - Gorgonzola - Castelmagno - Grana Padano bread and Bread-stick	€ 20,00/ person
TASTE VIN 5 MERENDA SINOIRA AND BAROLO NEW!	The wines are joined to typical products of Le Langhe: Salami, Cheeses joined with our Jams, Omelettes, and other dishes of the Piedmonts tradition .	Groups: 6 to 20 persons Duration: about 2,00 hours.	- Dolcetto d'Alba - Barbera d'Alba Riserva - Langhe Nebbiolo - Barolo Rocche dell'Annunziata - Barolo Sarmassa - Barolo Villero Riserva	- Salami, ham, Bacon and other sliced meat of the Langhe - cheese: Bra stagionato, Gorgonzola, Robiola d'Alba, Raschera, Castelmagno, - our home-made Jams: figs, plums, grapes - the <i>cugnà</i> and honey - bread and Bread-stick	€ 23,00/ person
TASTE VIN 6 5 WINES AND THE CONVIVIO NEW!	The wines are joined to typical products of Le Langhe: Salami, Cheeses joined with our Jams, the " <i>cugnà</i> ", honey, olives, Omelettes, and other dishes of the Piedmonts tradition	Groups: 6 to 20 persons Duration: about 2,50 hours.	- Dolcetto d'Alba - Barbera d'Alba Sarmassa - Barbera d'Alba Riserva - Langhe Nebbiolo - Barolo Rocche dell'Annunziata	- Salami, ham, Bacon and other sliced meat of the Langhe - cheese: Bra stagionato, Gorgonzola, Robiola d'Alba, Raschera, Castelmagno, - our home-made Jams: figs, plums, grapes - the <i>cugnà</i> and honey - Olives and anchovies in green sauce - Spinach Omelettes - bread and Bread-stick	€ 12,00/ person for the convivio Wine: at cost

- The tasting are to be booked at least 3 days in advance followed by our confirmation.

- On request it is possible to do adjustment and/or change to the proposed tastings, or to organize personalized tasting.