

THE STOPS

OF THE TASTY ITINERARY



 Money change Euro - Sternie (1€ = 1 Sternia/Ste.) and purchase of the glass



1. Yard of the Enoteca Regionale via G.B. Ciuliani

START
 **MONEY CHANGE**
 **PURCHASE OF THE GLASS** 5 Ste.
WELCOME - CREDITS

FREE APERITIF Enoteca Regionale di Canelli

 **THE CLASSIC BUBBLES OF CANELLI**
Produttori del Canelli - Consorzio dell'Asti docg

 **NIBBLE**
Osteria dei Meravigliati

 **MARTINA AIMO E PIERCARLO FAVRO**
Jazz Duo

Osteria della Sternia

2.  **SCAGLIOLA GIACOMO - PIANBELLO**
 **SALAD WITH CHICKEN**
COOKED IN MOSCATO CANELLI 6 Ste.

Civico 15

3.  **TENUTA IL FALCHETTO - FORTETO DELLA LUJA**
 **SPELT CRÊPE STUFFED WITH RICOTTA,**
GORGONZOLA, HONEY AND MOSCATO CANELLI 6 Ste.

Panoramic Garden

4.  **BOCCHINO BEPPE - GHIONE ANNA**
 **MARINATED CHICKEN WITH EGGS AND ZUCCHINI**
Ristorante San Marco - CANELLI 8 Ste.

Cortile "del Fort"

5.  **MERLINO - VILLA GIADA**
 **LOCAL COLD CUTS**
AND CRUDO DI CUNEO DOP 5 Ste.

San Giuseppe's Church

 **FELICE REGGIO**
Jazz musician

Panoramic Balcony

6.  **CERUTTI - COPPO**
 **GOURMET ANCHOVIES FROM NORTH TO SOUTH**
Ristorante Enoteca di Canelli - Casa Crippa 6 Ste.

Yard of Villa del Borgo

7.  **CA' DE LION GHIONE DAL 1871 - CASCINA BARISEL**
 **PIEMONTESE VEAL TARTARE**
WITH HAZELNUTS "NOCCIOLE DOP PIEMONTE" 5 Ste.

Crutin

8.  **AVEZZA - L'ARMANGIA**
 **SAVORY PASTRIES FILLED WITH ROBIOLA CHEESE**
Laboratorio Agricolo La Robba Dussa 5 Ste.

Panoramic Yard

9.  **WINES OF THE PRODUCERS OF CANELLI**
 **I Tre Chef - Ferretto, Pattarino e Siccardi - ISOLA D'ASTI**
TRADITIONAL PIEMONTESE
AGNOLOTTO GOBBO WITH ROAST SAUCE 8 Ste.

Yard of the clergy house

10.  **WINES OF THE PRODUCERS OF CANELLI**
 **RISOTTO WITH GORGONZOLA AND CANELLI**
Proloco Antico Borgo Villanuova 6 Ste.

Parish hall - Piazza San Leonardo

11.  **WINE TASTING STAND**
Moscato Canelli, Passiti e Moscato Grappa 4 Ste.
 **ALL SWEET**
with the pastry Chefs of Pasticceria Artigiana Berta and Bosca

San Rocco's church - Piazza San Leonardo

12.  **CANELLI AFTER DINNER**
Vermouth and Fortified Moscato - La Canellese 3 Ste.
Canelli flavoured cocktail and Mixology - I Calici café 5 Ste. 3/4 Ste.
 **CANELLI 0 GRADI**
Canelli and its aromatic scents flavoured ice creams and sorbets
- Kono Gelateria
 **LONG'S VALLEY BLUES BAND**



AT EVERY STAND YOU CAN TASTE, ALONG WITH THE MOSCATO D'ASTI CANELLI ALREADY INCLUDED IN THE PRICE OF THE DISH,
A RICH SELECTION OF TYPICAL WINES FROM THE CELLARS OF THE WINE MAKERS OF THE AREA - PRICE FROM 1 TO 3 STERNIE PER GLASS



Muscat in Canelli since 1600

Canelli and its surroundings are historical areas of Moscato wine production. Historical references confirm that already in 1600 a white wine more or less sparkling was produced here: it can be considered the “father” of present Moscato d’Asti Canelli.

Moscato grape variety arrived in Piedmont in the XIII century and initially spread across the whole region. Starting from the end of 600 it was grown almost only in Canelli and its surrounding municipalities: the first researchers fathers of viticulture and ampelography called this Piedmontese grape variety “Moscato Bianco di Canelli”, meaning “white muscat of Canelli”, this proves the great adaptation of this variety and its strong link with the area. For these reasons it is now the main native grape variety of this territory.

The Association Produttori Moscato di Canelli aims to enhance the grape variety Moscato Bianco di Canelli, the wine Moscato d’Asti D.o.c.g. Canelli and the hills where it is made, knowing that the territory, the grape variety and the man, linked by history and tradition, form a special and unique combination.

The area

MOSCATO D’ASTI DOCG SUB-REGION CANELLI



The wineries

Avezza
Canelli (AT)
www.paoloavezza.com
f Avezza Azienda Agricola

Bocchino Giuseppe
Canelli (AT)
www.vinibocchino.it
f Beppe Bocchino Winery

Cà de Lion Ghione dal 1871
Canelli (AT)
www.vinighione.it
f Cà de Lion Ghione dal 1871

Cascina Barisé
Canelli (AT)
www.barisel.it
f Cascina Barisé

Cantina Pianbello
Loazzolo (AT)
www.pianbello.com
f Cantina Pianbello

Cascina Cerutti Enrico Cerutti
Cassinasco (AT)
www.cascinacerutti.it
f Cascina Cerutti

Coppo
Canelli (AT)
www.coppo.it
f Coppo

Forteto della Luja
Loazzolo (AT)
www.fortetodellaluja.it
f Forteto della Luja Oasi affiliata WWF

Ghione Anna
Canelli (AT)
www.ghionewine.com
f Anna Ghione

L’Armangia
Canelli (AT)
www.armangia.it
f L’Armangia Azienda Agricola

Merlino Piercarlo
Canelli (AT)
www.merlinopiercarlo.com
f Piercarlo Merlino

Scagliola Giacomo
Canelli (AT)
www.scagliolagiaco.com
f Flavio Giacomo Scagliola

Tenuta il Falchetto
Santo Stefano Belbo (CN)
www.ilfalchetto.com
f Tenuta il Falchetto

Villa Giada
Canelli (AT)
www.villagiada.wine
f Villa Giada-Andrea Faccio

f /MoscatoCanelli

ig moscatocanelli

GRAFICA ILEA RICCI.COM

IL CANELLI e i colori del vino SATURDAY, JULY THE 6TH

6th
edition



Along the Sternia
up to Villanuova village,
excellent food, local wines
and unexpected pairings
with

Moscato
Canelli

FROM 7.00 P.M.
IN CANELLI - AT

RESERVATION IS APPRECIATED- INFO: eventi@moscatocanelli.it
Via Giuliani, 29 - CANELLI - Tel. 0141.822.640



Info: Tel. 0141.822640, info@moscatodicanelli.it
Via G.B. Giuliani, 29 - CANELLI (AT)