



## **Dinner with the wines of Burgenland and the “Strada del Barolo”**

**Saturday, October 12th, 2013**

### **Menu**

**APPETIZER:** PIE WITH FONDUE, THISTLE AND BLACK TRUFFLE

**FIRST COURSE:** WATERCOLOR OF RICE WITH "BRA" SAUSAGE

**SECOND COURSE:** RABBIT BONELESS IN "PELAVERGA" WINE

**DESSERT:** CREAM PUDDING AND COFFEE, HAZELNUT CAKE AND "ZABAGLIONE"

#### **WINES:**

- Langhe Arneis Doc 2012 – Az. Agr. Cadia
- Grüner Veltliner Leithaberg DAC 2012 – Liegenfeld Winery  
Langhe Nas-Cetta del Comune di Novello Doc 2012 – Az. Agr. Le Strette
- Zweigelt Prädium 2012 – Scheiblhofer Winery  
Barbera d’Alba “Campii Raudii” Doc 2009 – Olivero Mario
- Blaufränkisch Marienthal 2009 – Mad Winery  
Barolo “Rocchettevino” Docg 2009 – Ciabot Berton
- Chardonnay Beerenauslese 2012 – Angerhof Tschida

**Cost: 35,00 € per person (water, coffee and digestive included)**

**For information and booking:**

**Ristorante La Crota**

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