


# THE STOPS

OF THE TASTY ITINERARY



 **LIVE MUSIC PIAZZA SAN LEONARDO**  
 20 - 21.30 Litton Lane Survivors  
 21.30 - 24 Fool And Drunk Acoustic Xplosion

**MUSIC ALONG THE ITINERARY WITH:**  
 • Soul Trio - Martina Aimò, Piercarlo Favro, Lovro Mirth  
 • I Pijtevarda Folklore e Musica

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

Yard of the Enoteca Regionale via Ciuliani

**1. START**  
 **MONEY CHANGE**  
 **PURCHASE OF THE GLASS** 4 Ste.  
**WELCOME - CREDITS**

**FREE APERITIF** Enoteca Regionale di Canelli

 **TRADITIONAL METHOD SPUMANTE** of Canelli producers  
 **APPETIZER OF FARINATA**  
 Associazione Borgo San Michele Belmonte

Osteria della Sternia

**2. SCAGLIOLA GIACOMO**  
 **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 AND BEEF WITH EGGS AND ZUCCHINI**  
 Ristorante San Marco - CANELLI 7 Ste.

Cortile "del Fort"

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

San Giuseppe's Church

**6. AVEZZA PAOLO - L'ARMANGIA**  
 **ROBIOLA AL BACIO**  
 Laboratorio Agricolo La Robba Dussa 5 Ste.

Panoramic Balcony

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

Cortile Villa del Borgo

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

Panoramic Yard

**9. WINES OF THE PRODUCERS OF CANELLI**  
 **Ristorante I Caffi - ACQUI TERME** 8 Ste.  
**TRADITIONAL PLIN RAVIOLI**  
**DRESSED WITH MELTED BUTTER AND SAGE**

Yard of the Clergy house

**10. VINI DEI PRODUTTORI DEL CANELLI**  
 **RISOTTO WITH GORGONZOLA AND CANELLI**  
 Proloco Antico Borgo Villanuova 6 Ste.

Piazza San Leonardo

**11. WINE TASTING STAND** Moscato Canelli. Passiti,  
 Moscato flavoured Grappa, Fortified Moscato La Canellese 3 Ste.  
 **ALL SWEET**  
 with the pastry Chefs of Pasticceria Artigiana Berta and Bosca



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

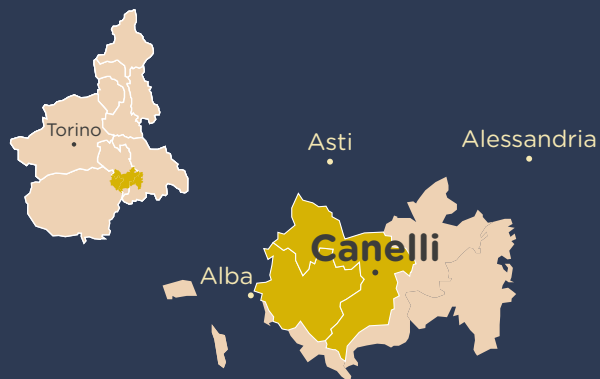
Canelli and its surroundings are historical areas of Moscato wine production. Historical references confirm that already in 1600 a white wine more or less sparkling was produced here: it can be considered the “father” of present Moscato d’Asti Canelli.

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 Paolo**  
Canelli (AT)  
[www.paoloavezza.com](http://www.paoloavezza.com)  
📍 Avezza Azienda Agricola

**Bocchino Giuseppe**  
Canelli (AT)  
[www.vinibocchino.it](http://www.vinibocchino.it)  
📍 Beppe Bocchino Winery

**Cà de Lion Ghione dal 1871**  
Canelli (AT)  
[www.vinighione.it](http://www.vinighione.it)  
📍 Cà de Lion Ghione dal 1871

**Cascina Barisé**  
Canelli (AT)  
[www.barisel.it](http://www.barisel.it)  
📍 Cascina Barisé

**Cascina Cerutti Enrico Cerutti**  
Cassinasco (AT)  
[www.cascinacerutti.it](http://www.cascinacerutti.it)  
📍 Cascina Cerutti

**Coppo**  
Canelli (AT)  
[www.coppo.it](http://www.coppo.it)  
📍 Coppo

**Forteto della Luja**  
Loazzolo (AT)  
[www.fortetodellaluja.it](http://www.fortetodellaluja.it)  
📍 Forteto della Luja Oasi affiliata WWF

**Ghione Anna**  
Canelli (AT)  
[www.ghionewine.com](http://www.ghionewine.com)  
📍 Anna Ghione

**L’Armangia**  
Canelli (AT)  
[www.armangia.it](http://www.armangia.it)  
📍 L’Armangia Azienda Agricola

**Merlino Piercarlo**  
Canelli (AT)  
[www.merlinopiercarlo.com](http://www.merlinopiercarlo.com)  
📍 Piercarlo Merlino

**Scagliola Giacomo**  
Canelli (AT)  
[www.scagliolagiacomo.it](http://www.scagliolagiacomo.it)  
📍 Flavio Giacomo Scagliola

**Tenuta il Falchetto**  
Santo Stefano Belbo (CN)  
[www.ilfalchetto.com](http://www.ilfalchetto.com)  
📍 Tenuta il Falchetto

**Villa Giada**  
Canelli (AT)  
[www.villagiada.wine](http://www.villagiada.wine)  
📍 Villa Giada-Andrea Faccio

📍 /MoscatoCanelli

📷 moscatocanelli

# il canelli

## e i colori del vino

### SATURDAY, JULY THE 7<sup>TH</sup>

5<sup>th</sup>  
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](mailto:eventi@moscatocanelli.it)  
Via Giuliani, 29 - CANELLI - Tel. 0141.822.640



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