

VINITALY AGENDA Pav. 7B - D2 D3 E2 E3

- **Consortium Labels Hall**

Thursday 8th, Friday 9th, Saturday 10th, Sunday 11th, Monday 12th April

Free Tasting at the *Moscato d'Asti docg* & *Asti docg* main counter

- **Guided Visit to the PoliSensorial space**

Friday 09th, Saturday 10th, Sunday 11th April at 2.30 pm

- **Guided Tastings Area**

Friday 9th April at 3.00 pm

Guido Bezzo (*Consorzio per la tutela dell'Asti*) leads a tasting of *Moscato d'Asti docg* and *Asti docg*, discovering the territory and the wines' characteristics

Saturday 10th April at 3.00 pm

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Sunday 11th April at 3.00 pm

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- **Asti docg's Taste Arena - Master Class by Ernst Knam**

Friday 9th April at 11.00 am

Savoury Fingerfoods

Delicately smoked Irish salmon on *pain brioche* flavoured with tonka beans and cold *Asti docg zabaglione*
&
Scallops with cocoa butter, cauliflower brittle and *Asti docg* injection

Friday 9th April at 1.00 pm

Main Course

Black beef sirloin straight from the grill, with Maldon salt, Sarawak pepper and sweet potato pie
&
Baby banana *crème brûlée* with *Asti docg*

Friday 9th April at 4.00 pm

Sweet Fingerfoods

“Throw-me-down” with *Asti docg* (impossible!)
&
Strolling through the woods with *Asti docg*

Saturday 10th April at 11.00 am

Savoury Fingerfoods

Savoury goat's cheese *panna cotta*, with bitter orange cream and *Asti docg* pipette
&
Piedmontese veal tartare, marinated in *Asti docg* and traditional balsamic vinegar

Saturday 10th April at 1.00 pm

Main Courses

Creamy white *risotto* with *Asti docg* and Castelmagno cheese (aged 36 months)
&
Fruit shake with *Asti docg*, mango, passion fruit and lemon grass

Saturday 10th April at 4.00 pm

Sweet Fingerfoods

Mini *Asti docg* babà with orange blossom flavouring
&
Apple & Piedmont hazelnut fritters

Sunday 11th April at 11.00 am

Savoury Fingerfoods

Tropical fingersandwiches with delicately smoked salmon, cream cheese, arugula, Sarawak pepper and thin 70% chocolate flakes with coarsely ground roasted cocoa beans
&
Lollipops of chocolate, *foie gras*, pistachios and *Asti docg* jelly

Sunday 11th April at 1.00 pm

Main Course

Crispy chicken nuggets marinated in *Asti docg* and citrus fruit with potato salad
&
Knam's little globe with mango and *Asti docg*

Sunday 11th April at 4.00 pm

Sweet Fingerfoods

Orange cake with white chocolate and Tahitian vanilla mousse
&
Little *Asti docg*-flavoured non-Easter chocolate egg

ALL RECIPES WILL BE ACCOMPANIED BY A GOBLET OF *ASTI DOCG*!