



MERENDA AL VIGNETO CASTELLO

SEPTEMBER 15, 2024

SOURDOUGH BREAD, LARDO, AND BROLO VINEYARD HONEY

Slow Food presidia products:

BAGOSS

A cheese traditional to Bagolino, near Brescia, made with raw milk and saffron. 10-12 months' ageing gives it a firm, saffron-infused paste, with hints of pasture and fresh-mown hay.

AGRÌ

A soft, fresh cheese traditional to the Val Brembana, near Bergamo. Made with whole cow's milk, its production requires three days of hand-working, which gives it a sweet, aromatic character.

SALAME ROSA

Pink salame is a refined pork sausage that combines chopped shoulder, boned chuck, and prosciutto, which gives it a marbled appearance. Finely cut, the slices are compact and subtly spicy.

***As an alternative to Salame rosa we offer the Oliva aitana** an olive typically grown in the Monti Tifatini, near the town of San Prisco. The shiny blackish-pink olive, with a soft pulp, is de-bittered in water and vinegar, a delicate brine that gives it a subtle, slightly puckery taste.

WINE

Berlucchi '61 Franciacorta Nature Blanc de Blancs 2017

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Any food allergies or intolerances must be reported a minimum of 48 hours prior the event.

