



The Langhe (Piedmont): white truffles, castles and Barolo. (120 km distance from Loano)

Peaceful countryside, small medieval art towns, **WHITE TRUFFLES** and **BAROLO**: the hills of the Langhe, located southeast of Turin in Piedmont, delight all five senses, ...a food and wine lover's paradise.



We recommend you to visit **BAROLO**, the village in the heart of the Langhe hills that gave its name to the Barolo wine known throughout the world and the **Marchesi di Barolo Historic Wine Cellars**

It is here that more than 200 years ago the Barolo wine was born and a beautiful story began. A great heritage of vineyards and knowledge has been passed down **from parents to children for over five generations**. They are located in the town of Barolo, in the building overlooking the Castle of the Marquis Falletti.

At the **Foresteria Marchesi di Barolo**, its **refined and elegant restaurant**, you may savour the tradition of Piemontese cuisine. Every course is paired with a different glass of wine which is carefully selected.



During a **guided tour** to the **Historical Cellars and Enoteca** you will be able to taste wines, pairing them with specialties of the Langhe. In the store inside the Winery you will find all sorts of wine related items.



Historic Cellars are open every day from 10:30 to 17:30. For guided tour please make a reservation by calling +39 0173 56.44.91/+39 0173 56.44.19 or email: reception@marchesibarolo.com

Cantine dei Marchesi di Barolo S.p.a. - Via Roma, 1 (historical cellars) – 12060 Barolo - Tel: +39.0173.56.44.00 - www.marchesibarolo.com

Do not miss **ALBA**'s white truffle, the "white diamond of Italy"!



These tuber-like gems grow beneath the surface of the soil among the roots of only certain species of trees. The traditional truffle-hunting process involves the innate ability of female pigs to sniff out the elusive subterranean truffles, although more recently, truffle dogs have also come into use.

The intricate white veining and marbling throughout the Alba truffle produces an aroma and flavour that is gastronomically unique and an extraordinary dining experience.



White truffles are best served raw because the intense flavor and fragrance is lost during the cooking process. Shave raw white truffles on pasta, risotto, potatoes, eggs, sauces, or with poultry or other white meats such as rabbit or veal. White truffles also pair well with hard Italian cheeses, prosciutto and salami.

Barbaresco, La Morra, Dogliani, Cherasco, Marene... are also worth visiting.

LANGHE RESTAURANTS AND TRATTORIE

No trip to the Langhe would be complete without visiting *at least* one of its restaurants or family-owned trattoria-type establishments serving artisanal, local cuisine in casual surroundings with ever changing seasonal menus. Advance reservations are always recommended.

BAROLO

Foresteria Marchesi di Barolo - Refined and elegant restaurant, you may savour the tradition of Piemontese cuisine. Every course is paired with a different glass of wine which is carefully selected.

Ristorante Brezza - Homely Piemontese restaurant that serves excellent local cuisine with outside balcony dining with a fantastic view of the town and vineyards.

Locanda nel Borgo Antico – Classy air conditioned modern restaurant tucked away among the vineyards. Panoramic lounge.

Rossobarolo- Excellent food and wine in the centre of Barolo.

La Cantinetta - Unpretentious place for lunch/dinner. Try the egg yolk pasta.

ALBA

Ristorante Enoclub - Located at the main entrance to the central city, this restaurant has a bright and pleasant interior with a casual and friendly vibe.

Trattoria La Libera - Located on a quiet side street in central Alba. Everything on the menu, from the simple handmade *tajarin* to the enticing veal with caper sauce, is well prepared and excellent.

Osteria dell'Arco - Excellent Slow Food restaurant tucked away off Piazza Savona.

Piazza Duomo - 3* Michelin experience with sensibly priced quality wine. 3 tasting menus.

Bar La Brasilera – Cozy modern bar on Piazza Savona with extensive outdoor seating to watch the world go by. Good selection of wines by the glass.

Vincafe – Great selection of wines by the glass and good coffee in the main shopping thoroughfare.

BARBARESCO

Antinè – Michelin starred cuisine in the main street of this historic village.

Rabaya – Homely piemontese cooking with one of the best outdoor terraces overlooking the vineyards and village.

LA MORRA

L'osteria del Vignaiolo - Don't be turned off by the exterior of this restaurant. Inside is an intimate restaurant serving wonderfully prepared dishes. For a small restaurant it serves up a huge selection of Barolo, Barbaresco and other local wines.