

# PIEDMONT

BY PLINIUS HOMES

MANGIA BENE, RIDI SPESSO, AMA MOLTO





I hope this letter finds you well.

I am writing to share with you a truly remarkable destination: the Monferrato region. Characterized by its hilly landscape adorned with vineyards, medieval villages, and historic castles. It is renowned for its excellent wines, including Barbera, Dolcetto, and Moscato d'Asti. Additionally, the region boasts rich culinary traditions, featuring delightful dishes such as truffles, homemade pasta, and local cheeses.

Together with our homeowners we have carefully selected our favorite spots in this area and a bit of the Langhe area to share with you. These are places that encapsulate the essence of this enchanting region, offering an authentic taste of its rich culinary heritage and breathtaking landscapes.

We are excited to introduce you to these hidden gems and hope that you will find as much joy and inspiration in them as we have

Bodo, Ellen and

Shari



# NEIVE

*Neive is a charming village known as one of the most beautiful villages of Piedmont and Italy. A beautiful old village perched atop a hill, i mean what is not to love?*

*These are the favorite places in Neive from Carlotta, the owners of N062*

## **LA CANTINA DEL RONDO**

Via Fausoni, 7

Ph: +39 0173 679808

Website: [www.cantinadelrondo.it](http://www.cantinadelrondo.it)

## **PIZZERIE**

### **Cita Biunda – birrificio**

Via Moniprandi, 1

Ph.: +390173 67129

Website [www.citabiunda.it](http://www.citabiunda.it)

### **La taverna del maniscalco**

Corso R. Scagliola, 161

Ph.: +39 339 1528890



La Cantina del Rondo



# NIZZA MONFERRATA

Nizza Monferrato, nestled in the heart of the Barbera d'Asti wine region, is a charming town. Especially nice to visit on the third Sunday of the month, as the monthly flea market takes place

## Le Due Lanterne

A Slow Food restaurant situated in the town centre, this typical family-run trattoria is highly popular with locals and offers excellent value for money.

[ristoranteleduelanterne.it](http://ristoranteleduelanterne.it)

## La Villa

La Villa is a beautiful hotel, 10 minutes from Nizza Monferrato I once stayed and I loved their dinner setting with a beautiful view, luckily it is also open to non hotel guests.

And they also host wine tastings

[lavillahotel.net/food-wine/](http://lavillahotel.net/food-wine/)



dinner at la Villa



# CANELLI

*Canelli is regarded as the capital of Spumante: the sparkling wines.*

*The town is situated between Santo Stefano Belbo and Nizza Monferrato in the Piedmont province of Asti. Canelli lies on the border of two regions, the Langhe and the Monferrato. It's nice to visit some wineries here too.*

## **Osteria dei Meravigliati**

I've seen this restaurant passing by a 100 times on Instagram, because of it's cool interior in a nineteenth-century palace. It is a new trattoria whose essence can be summarized in a few comprehensive words: poetry, art, wines, and dishes of Asti tradition. The food is really good and it is part of the Slow Food alliance. Also they have a really nice terrace in the city centre.

[osteriadeimeravigliati.it](http://osteriadeimeravigliati.it)

## **Casa Crippa**

Situated in a late 19th-century palace, formerly a historic wine cellar until the late 1960s, this family-owned restaurant offers regional cuisine with a modern touch. Access to the basement dining area is only via stairs. Also on the Michelin site.

[casacrippa.it](http://casacrippa.it)

## **Del Belbo - Da Bardon** (Just outside Canelli )

The favorite restaurant of Michael from house N002 because of it's excellent winelist. Serving authentic dishes complemented by a diverse wine selection featuring Langhe, Asti, and other Italian and French wines. With an inviting outdoor area, it's perfect for alfresco dining. In essence, it's the kind of restaurant you'd cherish as your go-to spot!

+390141831340

## **Tips**

In Canelli, the wine festivals takes place during the last weekend of September.

On the second Sunday of November, don't miss the regional celebration honoring the truffle: Fiera Regionale del Tartufo.

# BARBARESCO

*Barbaresco is a beautiful wine village in the southern part of the Italian region of Piedmont. The village is part of the province of Cuneo and is located in the hilly wine region of the Langhe. Due to this location, the village is listed on the UNESCO World Heritage List.*

## CAMPAMAC

An authentic gourmet inn offering traditional Piedmontese cuisine crafted from premium ingredients, accompanied by premium meats grilled to perfection. The elegant atmosphere exudes a deliberate retro vibe, meticulously maintained and brimming with charm.

[campamac.com](http://campamac.com)

## TASTE

Tastè awaits you within the walls of the old school of Tre Stelle, in the heart of the Langhe, a UNESCO heritage site, for a lesson on the traditions of good food, through a menu waiting to be savored.

a little outside Barbaresco

[osteriataste.it](http://osteriataste.it)



Campamac

# ALBA

*The white truffle capital of the world*

## **Caffe Umberto**

Sits beneath the arcades of the central Piazza Michele Ferrero.

An informal but elegant restaurant, which brings the cosmopolitan cuisine in the heart of the capital of the Langhe.

[caffeumberto.it](http://caffeumberto.it)

## **Osteria del Arco**

Osteria del Arco in Alba is a celebrated Slow Food restaurant known for its traditional Piedmontese cuisine. With a cozy ambiance and seasonal dishes made from locally sourced ingredients, it's a favorite for locals.

[osteriadellarco.it](http://osteriadellarco.it)

## **Armonia Ristorante**

a gourmet restaurant in Alba, emphasizes high-quality cuisine blending local Piedmont and Calabrian ingredients. Chef Antonio curates menus to create memorable dining experiences, ensuring guests leave with lasting impressions.

[armoniaristorante23.com](http://armoniaristorante23.com)

## **On the wishlist:**

**Piazza Duomo** in Alba is like the top peak for food here. The chef, Enrico Crippa doesn't offer individual dishes but special menus with names like "Journey through History." It's an exciting food adventure using ingredients from the restaurant's farm, rewarded with 3 Michelin stars and a green star [piazzauomoalba.it](http://piazzauomoalba.it).



# BRA

*A visit to the town of Bra is a must during a culinary trip. This is where the Slow Food movement has its roots, making Bra a symbol of local and traditional gastronomy.*

## **Osteria Boccondivino**

Is a must visit if you ask us - this is where the slow food movement started. The food you'll get here is always good, local and honest

<https://www.boccondivinoslow.it/>

## **Ristorante Battaglino**

Located in the town where the Slow Food movement was Born, Bra. This regional trattoria with a pretty courtyard serves Piedmontese classics like mincemeat-stuffed agnolotti del plin, but also offers at least a couple of daily vegan or vegetarian options.

<https://ristorantebattaglino.it/>

## **Parallels cafe**

A specialty coffee place in the heart of Bra

<https://parallelscafe.com/>

A visit to the town of Bra is a must during a culinary trip. This is where the Slow Food movement has its roots, making Bra a symbol of local and traditional gastronomy.



Osteria Boccondivino



Parallels cafe



# LA MORRA

*La Morra is a charming village that traces its origins back to Roman times. Perched atop a hill, it offers breathtaking views of the Langhe region.*

## *Osteria Morra e Macine*

*This is a slow food restaurant in the historical centre. Try the local dish ‘the ravioli del plin’ This originates from the verb 'plin', which literally means 'pinch' in dialect.  
Via XX Settembre 18, La Morra*

## *Le vigne Bio*

*Enoteca, a combination of wine shop, tasting room, and osteria all in one. A unique place to learn more about and taste organic wines.  
[levignebio.com](http://levignebio.com)*

## *Locanda Fontanazza*

*This is a favorite restaurant of Carlotta from N062  
[locandafontanazza.it](http://locandafontanazza.it)*







Monforte d'Alba



# MICHELIN STAR RESTAURANTS

## **Borgo Sant'Anna**

This is one of the best-value gourmet meals in the area, the creations of Pasquale Laera even got rewarded with a michelin star. The secret is out now, so book well in advance. It is located in an airy pavilion among Barolo vineyards. We will never forget Pasquale's take on the Parmigiano, may be one of the best things ever eaten.

[borgosantanna.it](http://borgosantanna.it)

## **Guido Ristorante**

Set within a former royal residence at Fontanafredda, a 19th-century wine estate established by King Vittorio Emanuele II, this restaurant exudes elegance with chandeliers and military portraits. Popular among locals, it offers classic Piedmontese dishes, including must-try tortelli di seirass served with grated white truffle.

[guidoristorante.it](http://guidoristorante.it)

## **La Ciau Del Tornavento**

Set in a typical 1931 building amid the Barbaresco hills, this spacious restaurant offers breathtaking views from its floor-to-ceiling windows and terrace. With an extensive à la carte menu featuring classic and innovative meat and fish dishes, it perfectly complements its stunning setting. Don't miss the legendary wine cellar, which can be visited upon request.

[laciaudeltornavento.it](http://laciaudeltornavento.it)



# VINEYARDS

*OGNI BICCHIERE DI VINO RACCONTA UNA STORIA: VENITE A CREARE LE VOSTRE "STORIE DI VINO"*

*A few of our favorite wineries of the area*

## **Castino**

*Castino is a family-run winery. We personally take care of the whole production cycle: from the vineyards' cultivation, to the wine-making, to the selling of our wine.*

[castino.wine/en/home/](http://castino.wine/en/home/)

## **Tenuta Foresto**

young winemakers from Nizza Monferrato in the heart of the Asti hills; a UNESCO heritage site. They have fulfilled their dream of opening a farm and producing wine. The vineyards are maintained completely by hand, and the grapes are selected and simply accompanied to the cellar without adding any additives.

[tenutaforesto.it/en/](http://tenutaforesto.it/en/)

## **Poderi rosso giovanni**

The belief of being in a unique territory for the cultivation of the Barbera vine has led us to specialize in the production of Barbera d'Asti wine in all its types, trying to achieve the highest quality with careful work in the vineyard as well as in the cellar.

[poderirossogiovanni.it/](http://poderirossogiovanni.it/)

## **Carrussin**

Our wines of Piedmontese tradition

We don't want to explain our wines through a technical point of view, we'd rather follow you on a virtual tour through our dream for our cellar

<https://carussin.it/en/>

## **Cascina Iuli**

A little bit further, but I really like their wine:)

At Cascina Iuli we're working to champion this part of the Monferrato region, maintaining our 30 hectares of land clean and healthy, whilst bottling the true essence of these hills and this terroir. It is a family project aiming to pass on to the next generations at the very least what we found, if at all possible improving on it.

[www.iuli.it/](http://www.iuli.it/)



*Some more vineyards in the Langhe region that we love:*

### **Podere Luigi Einaudi**

A beautiful winery owned by the Einaudi family, yes, the same family of the pianist and also the first president of Italy. It's not just an interesting story but also offers incredibly good wines.

### **Josetta Saffirio**

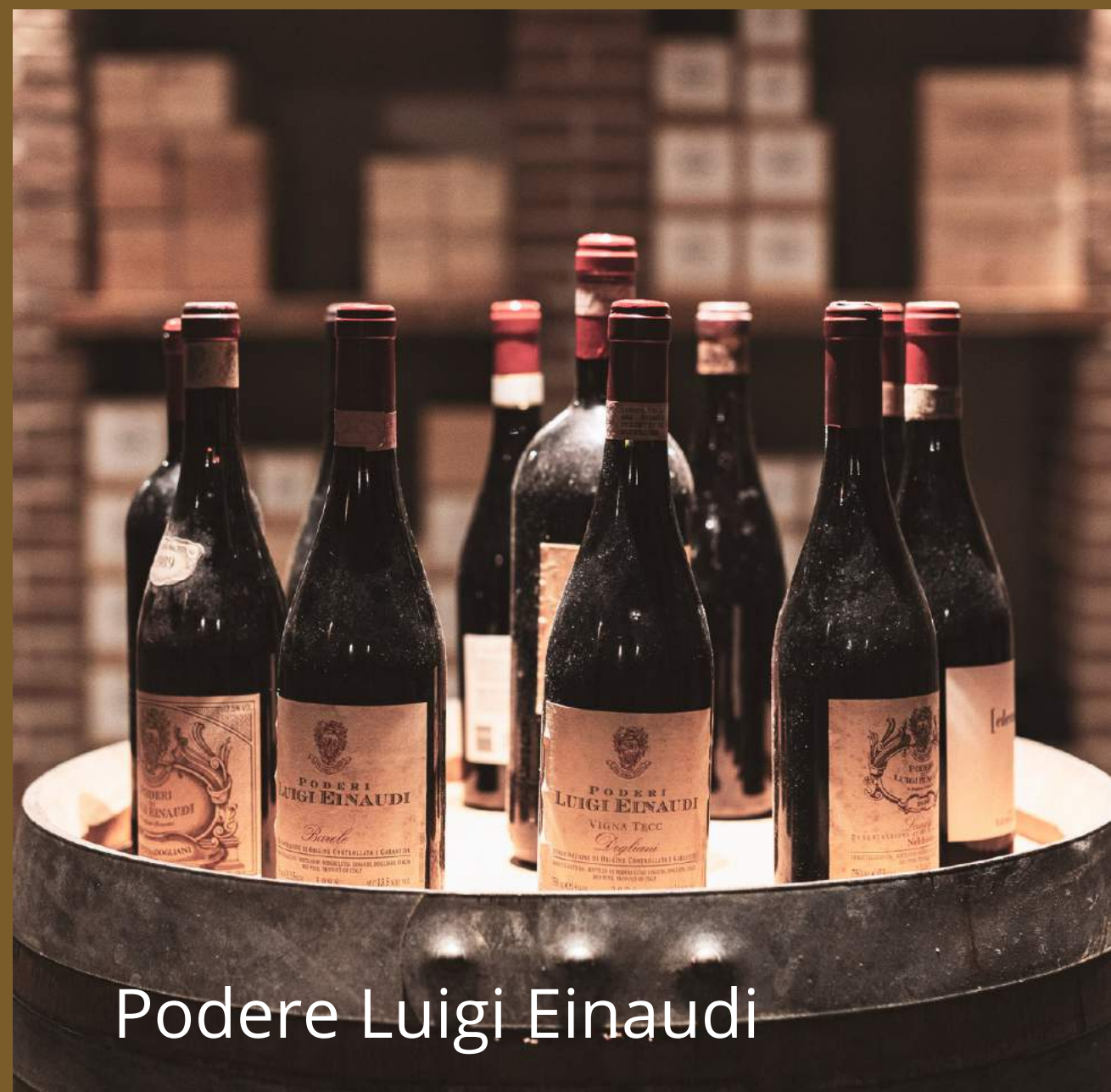
I love their cute wine labels with gnomes, but more that the wines are outstanding!

### **Osteria dei Binelli**

Cool natural winemakers: Fausto and Cinza Cellario are third-generation winemakers and the first generation within the family to strictly produce natural wine. They craft trendy biodynamic natural wines from local grape varieties.

### **Diego Conterno**

Established between 2000 and 2003 in Monforte d'Alba, the winery founded by Diego Conterno, with 20 years of prior experience, now operates with his son Stefano. Their vineyards in Monforte d'Alba, located on the hillside called "Ferrione," produce organic and biodynamic wines.



Podere Luigi Einaudi



# DAY TRIP TO TORINO

## TO EAT

- **Scannabue Caffé:** This is the restaurant mentioned in the story above and it's a must-visit for anyone looking for traditional Piedmontese cuisine. Their pasta's and braised beef are amazing.
- **Del Cambio:** This historic restaurant has been around since 1757 and has hosted famous guests like Napoleon and Cavour. The interiors are stunning and the food is delicious.
- **Tre Galli/Tre Galline:** Tre Galline appears to be the go-to spot for a traditional and hearty meat-based lunch, with dishes such as agnolotti del plin and amazing raw meat. Tre Galli, on the other hand, seems to offer a more relaxed atmosphere and diverse menu. It is a great spot to go for a casual dinner and try out their pasta dishes or the French-inspired uovo en meurette. Both restaurants have their own unique charms and are worth visiting depending on your mood and dining preferences.
- **Ristorante Consorzio:** offers a modern twist on classic dishes, with a minimalist yet warm decor and a focus on market-based ingredients. The young and knowledgeable staff also add to the relaxed and inviting atmosphere. The wine list is impressive and well-curated.
- **Al Gatto Nero:** A restaurant with a rich history and a strong focus on traditional Tuscan cuisine. Despite losing its Michelin stars in the 1980s, the quality of the food has remained high and continues to offer diners a special experience. The menu seems to feature classic pasta dishes such as tagliolini with bottarga and pappardelle with duck ragù, followed by a pepper steak. The maître Andrea Vannelli, adds to the dining experience with his humble, knowledgeable, and commanding presence, and his love of wine is reflected in the restaurant's well-chosen and reasonably priced wine list.



## TO DRINK

- **Pastis:** Settled on a very lively square, this seems to be the places where all the hip youngsters of Turin meet up for a good negroni or campari. I found this the best place for an aperitivo or after dinner drink.
- **Caffè Torino:** Sit under a vintage Martini sign while enjoying one of the best negroni's you will ever have. This bar located on Piazza is a must-visit spot in Turin, with its carved wooden bar, painted walls and gilded mirrors, it is a feast for the eye and the perfect spot for watching people in the heart of the centre.





# FLEAMARKETS

## Turin:

Gran Balon Flea market: Every second Sunday of the month - With over 300 stalls, it is a must visit for those seeking on-of-a-kind items.

Balon del Sabato: held every Saturday from 0700 - 1800

## Nizza Monferrato

Every third Sunday of the month from 0800 - 1800 there is the Vintage market in Nizza Monferrato. This a charming rendezvous for enthusiasts of all things retro and classic.

## Asti

Every fourth Sunday of the month

## Alba

From May till August, each Friday night from *18.00 to 24.00 there is a fleamarket at the Corso Langhe*

## Cherasco

Cherasco hosts several large (specialized) markets througout the year so that is also worth it to look into, besides it is also a beautiful place to visit



Shari at a fleamarket



Cherasco



# A RECIPE

## Tagliatelle with Gorgonzola, radicchio, figs and Piedmontese hazelnuts

I like this salty-sweet-bitter combination that reflects the region as no other dish for me. It is so often the case, enjoyment stands and falls with the quality of the ingredients used. For the hazelnuts, I recommend roasted organic hazelnuts from Piedmont – they are by far the best! I bought mine locally from «**Morgana del Re**», an organic hazelnut producer in Piedmont

### Ingredients (for 4 servings)

pasta dough  
200g white flour  
100g durum wheat semolina/semola  
3 eggs  
300g radicchio  
200g Gorgonzola  
8 ripe figs (approx. 250g)  
50g roasted hazelnuts

### To serve

Extra hard cheese (like pecorino)  
pepper  
olive oil



Cut the radicchio into long, fine strips. Cut the gorgonzola into pieces. Eighth the figs. Roughly chop the toasted hazelnuts.

Bring plenty of water to a boil in a large saucepan, and salt well.

Heat some olive oil in a large frying pan, add the radicchio, and salt, and sauté for about 2 minutes, turning, until it just wilts. Add the Gorgonzola and let it melt in the remaining heat.

Cook the tagliatelle al dente, and drain, reserving some of the cooking water. Add the pasta to the radicchio, add the figs, hazelnuts, and a little cooking water. Mix carefully, and add salt to taste. Divide the pasta between plates and serve with freshly grated extra hard cheese, pepper, and a filo d'olio.

\*This receipt was written by Anna Pearson from (<https://editiongut.ch/>) who visited the farm of Morgana del Re for Serafina the cultural association of Yvonne



# ENJOY

