## PLATINUM TASTING MENU

11:00 a.m. WALK IN THE VINEYARDS (independent)
11:30 a.m. TOUR OF THE WINERY
WITH EXPLANATION OF THE CLASSIC METHOD



Typical cured meats from Brescia
Salt cakes with red radicchio and cheeses
Alpine cheese with homemade jams
Zucchini fritters
Polenta with bacon
Sweet and sour greens

Risotto with Franciacorta Tenuta Ambrosini DOCG

Brescian mixed meats cooked on the grill (6h)\*\* with side dishes Polenta Bresciana Baked potatoes



Cheeses platter of the Brescian Valleys combined with Franciacorta RISERVA "Lorenzo Ambrosini" 2011 DOCG vintage

DESSERT

\*\* upon request alternatively Sliced Beef on a bed of misticanza sala

**TASTING** 

n. 6 FRANCIACORTA TENUTA AMBROSINI WINES including OUR EXCELLENT RESERVE 2011

water, coffe

Euro 110.00 per person

AT THE END OF THE EXPERIENCE IT WILL BE POSSIBLE TO ACCESS THE WINE SHOP

Info and reservation tel 0307254850 - info@tenutambrosini.it on line booking https://www.tenutambrosini.it/prenota-esperienze/