

GOLD 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

STARTERS

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

FIRST COURSE

Risotto with **Franciacorta Tenuta Ambrosini DOCG**

MAIN COURSE

Brescian mixed meats
cooked on the grill (6h)**

with side dishes

Polenta Bresciana

Baked potatoes

DESSERTS

** upon request

alternatively

Sliced Beef

on a bed of misticanza salad

n. 5 FRANCIACORTA TENUTA AMBROSINI DOCG

WINES TASTING

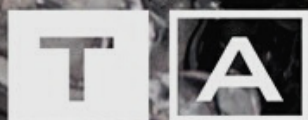
water, caffè

Euro 80.00 per person

AT THE END OF THE EXPERIENCE

IT WILL BE POSSIBLE TO ACCESS THE WINE SHOP

Info and reservation to **0307254850 - info@tenutambrosini.it**
on line booking <https://www.tenutambrosini.it/prenota-esperienze/>



TENUTA AMBROSINI

FRANCIACORTA

photo by ANDREA BAMBACE