

CRÖTIN

FIERA DEL RAPULÉ 2025

"An indelible event on the Asti autumn agenda, it draws inspiration from the name of the ancient practice of harvesting late bunches of grapes, called Rapulin 'd San Martin in dialect.

The third weekend of October, when the climate cools down and the countryside is tinged with the warm and vivid colors of autumn, the village of Calosso comes alive with its food and wine route in the Crotin with typical dishes of local cuisine accompanied by wines from the producers of the Crota 'd Calos Association."

FRIDAY 17 OCTOBER: FROM 19:30 TO 24:00

SATURDAY 18 OCTOBER: FROM 17:30 TO 24:00
BY RESERVATION ONLY WWW.FIERADELRAPULE.IT

SUNDAY 19 OCTOBER : FROM 11:00 TO 16:00

**ACCESS PERMITTED ONLY WITH SHUTTLES FROM PIANA
DEL SALTO (CALOSSO) AND SAN BOVO (CALOSSO)**

TRADITIONAL DISHES

- Stewed tripe
- Green Anchovies (parsley garlic)
- Eggs with truffle
- Caramelized cheek with Moscato d'Asti
- Vitello Tonnato (Veal with tuna sauce)
- Friciule with salami (fried)
- Raw meat salad
- Insalata Russa
- Spinach flan with fondue
- Ravioli del plin with ragù
- Zabaione with Moscato
- Piedmontese mixed fried food
- Tongue in green or red sauce

- Gnocchi with Castelmagno
- Hazelnut cake with hazelnut cream
- The Gran Finanziera of Calosso (elaborate Piedmontese dish made with veal and chicken offal flavoured with vinegar)
- Fondue with truffle and croutons
- Langa cheeses with cugnà
- Apple fritters
- Ancient pudding of the House of Savoy
- Canestrelli with apple compote & Calicioni delle monache
- Tajarin with meat sauce
- Bagna Cauda di Faule

WINES FROM THE ASSOCIATION



ENGLISH VERSION



WWW.FIERADELRAPULE.IT