

in vendemmia dal 1982

BARBATELLAND®

Barbatellando the longest party of the year

Summer 2023: we are ready!

from 3 JUNE to 30 JULY

THE EVENING APPOINTMENTS ARE BACK, to experience with you the beauty of sunset in Barbatella and the coolness of the evening.

PIC-NIC and WINE GLASS IN THE VINEYARD to enjoy nature in tranquility, the BARBA CHIRINGUITO to feel on vacation, the "CENA IN ROSSO" a dinner in collaboration with Butcher's shop Diotti that will tell about the maturing of meats and of course let us taste them and... it's already time for **BARBATELLANDO THE PARTY!**

The reservation to our events is required.

PIC-NIC | WHEN? IN THE VINEYARD

from 6.30 to 10 p.m. **SATURDAY 3 JUNE SATURDAY 22 JULY**

GLASS | WHEN? IN THE VINEYARD

from 6.00 to 10 p.m. **FRIDAY 9 JUNE FRIDAY 23 JUNE**

BARBA CHIRINGUITO | WHEN?

from 6.30 to 11 p.m. **SATURDAY 17 JUNE SATURDAY 1 JULY**

more>>>

For info and bookings +39 3450413704 /+39 3494165241 Write to labarbatella@labarbatella.com



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CENA IN ROSSO

A perfect combination for dinner:
Piedmontese Scottona rib-eye steak
in three maturationsand Barbera...
a fiery **Red dinner** in collaboration
with **Butcher's shop Diotti**.
We await you dressed in red
(at least one particular)
Limited seats

WHEN?

from 8 p.m.
SATURDAY 8 JULY

MATISSE'S GARDEN

In the greenery of our hillside, reading of the book 'Il giardino di Matisse', creative workshop and aperitif inspired by one of the artists who has accompanied our lives... In collaboration with the bookshop Il salotto di Bea

WHEN?

from 5 p.m.
SUNDAY 9 JULY

BARBATELLANDO THE PARTY! 8th edition

Sound the trumpets... the gates open and...let the party begin! All details will be revealed soon...

WHEN?

from 6 p.m. SATURDAY 15 JULY

TASTINGS

Always possible by appointment.
Discover the various options at

www.labarbatella.com

Opening hours of our shop:every day except wednesday from 10 a.m. to 12.30 a.m and 2.30 p.m. to 6.30 p.m.

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Choose your best solution

PIC-NIC basket

Barbera salami, tasting of our local cheeses with mustard, BARBA-Sandwich, mini Barba-Sandiwich and some local specialties, handmade grissini, focaccia, dessert, fruits and bottle of water every two people.

Short tasting to choose the wine you prefer to enjoy during your day 28€, per person, + bottle price kids 15€, per person

Barba-Sandwich, salami, cheeses focaccia, grissini, fruits, dessert, surprise, drink

You could choose the wine to taste at our price list cost

Walking through our beautiful hills and enjoying our amazing view, you will spend a lovely open-air evening.

glass in the VINEYARD

Short tasting to choose your wine to take to the vineyard with a selection of finger foods from Piedmontand beyond (barba small sandwich, barbera salami, local cheeses, seasonal vegetables, surprises from the pantry, artisanalbreadsticks and focaccia) 20€ + the cost of the bottle

BARBA CHIRINGUITO from 6:30 p.m. to 10 p.m.

You will be greeted with a welcome glass of our Monferrato Bianco Noè and at the wine counter you can choose your glasses from the cellar's labels.

What you can eat:

El Panatè's special Panozzo sandwich with Tagliata di Fassona, "Lo Spiedo di Messinesi" skewers of Fassona with Raschera cheese, Pork Rib cooked at low temperature flavored with White Vermuth, Sausage Iollipops, Vegetarian Bruschetta "Escalivada"

The Stuffed Potato... choose your filling, Vegetarian Skewer...

Costs: food from 5 to 12€, glasses from 4/5€ or you can buy the bottle at cellar

Barbatellando directly to your home!

BUY the wines you've already tasted and the ones you've not. You'll bring at home a special memory thanks to which you could experience again the colours, flavours and smells of your day in Barbatella.

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