



PROGRAM

April 14-17, 2024

Area H - Food Court



Asti Spumante **DOCG**



Moscato d'Asti **DOCG**

Sunday APRIL, 14 *

> 10AM-5PM	ASTI SPUMANTE & MOSCATO D'ASTI DOCG TASTINGS	AT THE COUNTER
> 10.30AM-11.30AM	VERSATILE BUBBLES: ASTI SPUMANTE AND MOSCATO D'ASTI INSIDE	
> 2.30PM-3.30PM	THE MIXOLOGY WORLD	
> 4.30PM-5.30PM	Cocktails by bartender Giorgio Facchinetti	MASTERCLASS AREA

Monday APRIL, 15

> 10AM-5PM	ASTI SPUMANTE & MOSCATO D'ASTI DOCG TASTINGS	AT THE COUNTER
> 11AM-11.45AM	CANELLI DOCG: THE SECRET STARTS IN THE VINEYARD Tasting guided by Wine Expert Francesco Saverio Russo	MASTERCLASS AREA
> 12.15PM-1PM	APERITIVO VIBRANTE: L'ASTI DOCG Cocktails with Asti DOCG by "Piemonte nello shaker" meet recipes by Pastry Chef Silvano Baldi (FIPGC Regional Delegate)	AT THE COUNTER
> 3.30PM-4.30PM	THE PERFECT MATCH: ZABAIONE AND MOSCATO D'ASTI Pastry Chef Silvano Baldi (FIPGC Regional Delegate) pairs Zabaione with Moscato d'Asti of AIS Piemonte producers	AT THE COUNTER

Tuesday APRIL, 16 *

> 10AM-5PM	ASTI SPUMANTE & MOSCATO D'ASTI DOCG TASTINGS	AT THE COUNTER
> 11.30AM-12.30PM	IDEAL COMPANIONS: ASTI SPUMANTE METODO CLASSICO AND OYSTERS with Riccardo Viscardi	MASTERCLASS AREA
> 3PM-4PM	STREVI DOC AND THE VALLEY OF PASSITI with the producers	MASTERCLASS AREA
> 4.30PM -5PM	ASTI DOCG, PASSION FOR COCKTAIL Cocktails with Asti DOCG by "Piemonte nello shaker"	AT THE COUNTER

Wednesday APRIL, 17

> 10AM-2PM	ASTI SPUMANTE & MOSCATO D'ASTI DOCG TASTINGS	AT THE COUNTER
> 11.30AM-12.30PM	ASTI DOCG & GELATO Gelato made with Asti Spumante and Moscato d'Asti DOCG in collaboration with Gelateria Gò Gò	AT THE COUNTER

* Each tasting is paired with a specific delicacy to accompany us on a journey of discovery through the territory