



Typical products of Piedmont are counted more than 350 officially acknowledged units, and constitute an inestimable heritage of oenological and gastronomic culture.

About good eating in Monferrato we like to attract your attention on:

**Cold cuts**, like Cocconato ham, called “sabaudo” (the only raw ham produced in Piedmont seasoned in the territory); “cotechino” (spiced Italian sausage), characterized by a refined and tiny minced medley; “Asti-style” lard, lightly spiced and sweet-smelling; sausages; raw salami, particularly “cacciatorino” type; special cooked salame, a very traditional product of this land, quite exclusive in Italy.

The wide variety of **cheeses**, well known all over the country for their delicacy and genuineness, produced observing the most old-fashioned rules used in Italian mountain dairies. Over all, we point out “Cocconato Robiola”, soft - white paste - cheese, rindless, with an extremely creamy heart. Besides this one, in Piedmont we can count 9 DOP denominations more : Piedmont Toma, Raschera, Taleggio, Grana Padano, Gorgonzola, Castelmagno, Bra, Murazzano, Roccaverano Robiola.

Among Piedmont typical products, **regional wines** represent an outstanding reality. Here we can count a great number of leading products, universally renowned. In fact, Piedmont DOCG wines are among the most famous and well known ones in the world.

No other Italian region can count on such a variety of wines and vines: White Wines, Red Wines, Vin Rosé, Sparkling Wines, Muscatel, Raisin Wines and “Chinato” wine.

The vines, selected on the grounds of the characteristics of soil, give maximum performance and quality. So that, notwithstanding today’s adverse conjuncture, wine export volumes are increasing in our region.

As for **confectionery** production, a typical product in our land is the famous hazelnut pie (you could often find it in the flourless version). But in Piedmont you will find also many other specialities. A particular mention is deserved by “gianduiotto”, a delicious little chocolate in shape of an overturned boat, made of a paste of chocolate mixed with hazelnuts, and many other kinds of delicious things, all sort of chocolates, plain and stuffed.

Last, but not least, a special quotation shall go to white and black native **truffles**, abundant here in the hills of Monferrato. In fact, here one can find premium truffles, big and flavoured, that nothing lose in comparison with “Alba white truffle”.