www.monferratontour.it

MONGETTO CONFETTURE & CONSERVE

Category: Canned food
business description: The merit goes to the Santopietro brothers who have been among the first to recover the ancient recipes of Piedmont, using local and selected raw materials, and produce a range of unbeatable delicacies. Such as the grape mustard, the mythical peppers stuffed with anchovies, the Bagna Caoda with the guyot in which to heat it, which has received De.Co. recognition from the Town of Vignale Monferrato; the sauces; the harvest sauce, which used to be eaten in the countryside among the rows of vineyards; baby artichokes, peppers in bagna caoda and marinated shallots among the vegetables in oil; finally the extra jams of pumpkin, figs and quince and the fruit in syrup (Martin Sec pears in Grignolino, peaches in Moscato with peppermint leaves). Today, Il Mongetto includes a vineyard, a company which produces bottled products and a rural guesthouse in which to taste all these delicacies. Il Mongetto is also a winery (Barbara, Grignolino, Chardonnay and Cortese), rural guesthouse inside a stately 18th century mansion called Dré Casté (five rooms that have the names of the estate vineyards) and, of course, a boutique of taste, in the shop on the main square of the village.
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Links

http://www.mongetto.it