

Nizza DOCG Vinory Experience - MINIVAN

- A walking and van tour through the Nizza DOCG vineyards with a Storymover
- Lunch at Signora in Rosso (Nizza Monferrato) with 3 courses and 3 wines (Nizza DOCG “Saline” Vinory – Nizza DOCG “Il Bricco” Vinory and Moscato d’Asti DOCG Enoteca Nizza)
- Tour + meal: 4 hours

Price per person € 15,00
€ 180 / pax (4 min. – 14 pax)

The Nizza DOCG and its secrets, to learn about one of the oenological excellences of which we are most proud. Nizza is produced exclusively in the municipality of Nizza Monferrato and in other 17 neighbouring villages, and has been a DOCG in its own right since 2016. A true gem in the crown of red wine production in the wineries of Monferrato Astigiano. The Storymovers® will take you on a walk through the hills where this wine is produced and tell you about the rural wisdom in its roots. You will hear of whales, fossils, glaciations – of events in local history and you will immerse yourself in the vineyards where the Barbera grapes for Nizza docg are grown, amid different soils and microclimates.

At the end of the experience, you can enjoy a dinner/lunch paired with 2 Villa Vinory Nizza docg wines at the Osteria – Vineria La Signora in Rosso.

Travel between the different stages will be by minivan, allowing you then to enjoy short walks in nature.

MEETING, DEPARTURE AND RETURN: One of your Villas

MEAL (Dinner or Lunch - example)

- Mix of starters with: Russian Salad, Tonnèd Veal, Piedmontese Fassona Raw Meat, Vegetables pudding
- Ravioli quadri d’Astesana with butter
- Typical bunet (chocolate and amaretti pudding)

Nizza DOCG Vinory Experience – E-BIKE

- An e-bike tour (45km) through the Nizza DOCG vineyards with a Storymover bicycle tour guide
- Lunch at Signora in Rosso (Nizza Monferrato) with 3 courses and 3 wines (Nizza DOCG “Saline” Vinory – Nizza DOCG “Il Bricco” Vinory and Moscato d’Asti DOCG Enoteca Nizza)
- Tour + meal: 4 hours

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MEETING, DEPARTURE AND RETURN: One of your Villas

MEAL (Dinner or Lunch - example)

- Mix of starters with: Russian Salad, Toned Veal, Piedmontese Fassona Raw Meat, Vegetables pudding
- Ravioli quadri d'Astesana with butter
- Typical bunet (chocolate and amaretti pudding)

Canelli Wine Cathedrals Experience

Itinerant storytelling in the legendary wine cellars of Canelli, with lunch or dinner

- welcome drink with Moscato DOCG Canelli of Coppo Winery
- 3 cellars (Bosca, Contratto, Coppo)
- Lunch at Osteria dei Meravigliati (Canelli) with 3 courses and 3 wines (Bosca Sparkling Wine - Contratto Altalanga DOCG and Nizza DOCG "Il Bricco" Vinory)
- walking tour + meal 3 h

Price per person € 15,00 per person

€ 150 (2 - 3 pax)

€ 130 (4 - 9 pax)

€ 110 (10 - 25 pax)

€ 100 (26 - 35 pax)

What time-honoured secrets are hidden in the charming historic Underground Cathedrals of Bosca, Coppo and Contratto? Our Storymovers will take you on a walk into the past and evoke the events that have affected the town of Canelli since 1613, walking through the cellars where fine Metodo Classico sparkling wines and excellent reds are produced. Thousands of bottles rest in these monuments carved out of sandstone, a UNESCO heritage site since 2014. You will discover the secrets of bottle fermentation listen to the sounds of remuage and hear the stories of those who made Canelli and its sparkling wines famous all over the world. Finally, you will end the experience with a mouth-watering lunch or dinner paired with 3 wines from the cellars, at the Osteria dei Meravigliati, right where the tour began.

MEETING, DEPARTURE AND RETURN: Osteria dei Meravigliati - Canelli

MEAL (Dinner or Lunch - example)

- Mix of starters with: Russian Salad, Toned Veal, Piedmontese Fassona Raw Meat, Vegetables pudding
- Ravioli quadri d'Astesana with butter
- Typical bunet (chocolate and amaretti pudding)



A Walk in Nizza Experience

- A walking tour through the cultural beauties, flavors and historic stories of Nizza Monferrato
- Lunch at Signora in Rosso (Nizza Monferrato) with 3 courses and 3 wines (Nizza DOCG "Saline" Vinory – Nizza DOCG "Il Bricco" Vinory and Moscato d'Asti DOCG Enoteca Nizza)
- Tour + meal: 3 hours

Take a stroll to uncover the charm of Nizza Monferrato, the capital of Barbera wine and a hub for delicious local cuisine! As you explore Nizza Monferrato, you'll delve into its rich stories and legends, walk along the famous Via Maestra, take in the view from the historic civic tower (Il Campanon).

During the visit bread a tasty surprise: bread with salami.

The tour will end at "La Signora in Rosso" wine tavern: 3 course meal paired with Arneis and Nizza Docg Vinory wines.

Price per person € 15,00

€ 150 (2 - 3 pax)

€ 130 (4 - 9 pax)

€ 110 (10 - 25 pax)

€ 100 (26 - 35 pax)

MEAL (Dinner or Lunch - example)

- Mix of starters with: Russian Salad, Tonnèd Veal, Piedmontese Fassona Raw Meat, Vegetables pudding
- Ravioli quadri d'Astesana with butter
- Typical bunet (chocolate and amaretti pudding)

!!!New!!! Cook in Monferrato Experience

For a hands-on culinary adventure, dive into the rich flavors of Monferrato by rolling up your sleeves and learning to make traditional dishes.

Led by our Storymover, you'll explore the historic streets and shops of Nizza Monferrato, discovering the ingredients that define its culinary heritage. Under the guidance of a local chef, you'll prepare (and then enjoy) a delicious meal!

Cooking Class at "Caffè Centro" in Nizza Monferrato + 3 courses lunch (Vinory wines included).

Price per person € 15,00

€ 200 (2 - 3 pax)

€ 160 (4 - 6 pax)

€ 120 (7- 10 pax)

MEETING, DEPARTURE AND RETURN: Caffè Centro – Nizza Monferrato

Best regards.

Piemonte Storymovers Tour Operator

Elena Romano Balestrino

