

LEGENDA

- cassa
- punto di soccorso
- toilette
- vie di fuga
- punto acqua
- punto caffè

Percorso 25ª Edizione



Shuttle Bus Service Event Program & Timetable

FRIDAY, OCTOBER 17, 2025
 18:30 - Opening ceremony of the Fiera del Rapulé
 19:30 - Official opening of the fair
 24:00 - Closing of the itinerary

SATURDAY, OCTOBER 18, 2025
 17:30 - Opening of the Fiera del Rapulé
 24:00 - Closing of the itinerary

SUNDAY, OCTOBER 19, 2025
 All day - Rapulé Market along the streets of the town center
 10:00 - Holy Mass at Beato Piana del Salto
 11:00 - Opening of the Fiera del Rapulé
 16:00 - Closing of the 2025 edition of the fair

During the three days of Rapulé, musicians and artists will live up the streets of the historic center.

Access to the fair is only allowed via shuttle buses, departing every 15 minutes from Piana del Salto (Calosso) with a stop at San Bovo (Church). Round trip ticket cost: €1.

VENERDI': FROM 19:30 - LAST ASCENT AT 21:30 - LAST DESCENT AT 01:00
SABATO: FROM 17:30 - LAST ASCENT AND CLOSING OF ENTRANCES AT 21:30 - LAST DESCENT AT 01:00.
DOMENICA: FROM 10:30 - LAST ASCENT AT 15:00 - LAST DESCENT AT 17:00

COMUNE DI CALOSSO

con il patrocinio di:

Purchases can only be made using crotin (except at the Wine Shop).
1 CROTIN = 1 EURO
 ONLY CROTIN FROM THE CURRENT EDITION ARE VALID.

Wine tastings will only be served in official Rapulé 2025 glasses, and the cost in crotin will vary depending on the type of wine. It is forbidden to distribute opened bottles of wine at tasting and sales points.

INFO: Tel. 349 8797639
 Comune di Calosso 0141 853126
www.fieradelrapule.it
 «fiera del rapulé»

IT IS FORBIDDEN TO INTRODUCE GLASS CONTAINERS ALONG THE ITINERARY.

The dishes and wines of our tradition

- PIAZZA SANT'ALESSANDRO**
Departure and Arrival Shuttles
CASSA - Crotin for sale - Pocket with glass
ENOTECA
- CROTIN GIRIO**
Antica Osteria
• Stewed tripe: 7 crotin
• Anchovies in green sauce: 7 crotin
wines: PIANO
- CROTIN IL DUCA BIANCO**
Ristorante Il Duca Bianco
• Eggs with truffle: 8 crotin
• Pork cheek caramelized with Moscato d'Asti: 8 crotin
wines: GRASSO RENZO - SORIA LIVIO
- CORTILE OLMI**
Gli Alfieri - sbandieratori e musicisti di Costigliole d'Asti
• Fondue with truffle and croutons: 5 crotin
wines: TENUTA I CILIEGI
- CROTIN CARELLI**
Associazione Rione San Secondo di Asti
• Beef tongue with red and green sauce: 6 crotin
wines: FIDANZA
- CORTILE POGGIO**
Mixology with Asti and Moscato d'Asti
- SPAZIO CANTINONE**
Pro Loco Il Galletto del Boglietto
• Tajarin pasta with meat sauce: 6 crotin
wines: PAVIA GIORGIO
- CORTILE ROCCA**
Gruppo Alpini di Calosso
• Friciula (fried bread): 3 crotin / Friciula with cooked salami: 4 crotin
• Vin Brulé: 2 crotin
- CROTIN LECIZIO**
Selezione Gourmet of Beppino Ocelli with the volunteers of the Calosso Library
• Cheese with "cognà" (grape must chutney): 6 crotin
wines: MOISO A. FRANCO
- ANTICA FARMACIA FERRO**
grappe: DISTILLERIA BECCARIS
- CROTIN 'D GONDA**
Associazione Amici di Calosso
• Raw beef tartare: 7 crotin
• Russian salad: 5 crotin
wines: FEA - TENUTA DEI FIORI
- 2° CASSA** - crotin for sale - P.zza Umberto I
- PIAZZA DEL FOSSATO**
Pro Loco di S. Marzano Oliveto
• Polenta with sausage or with gorgonzola, fontina and grana: 6 crotin
wines: BUSSI PIERO
- PALAZZO DEL TEATRO**
Pro Loco di Calosso
• Ravioli del Plin with meat sauce: 6 crotin
wines: LA BADIA - DAFFARA & GRASSO
- PALAZZO DEL TEATRO**
Cà Rapulin
• Spinach flan with Piedmontese toma cheese fondue: 6 crotin
- CANTINA COMUNALE DEI VINI**
Ristorante Crota 'd Calos
• Gnocchi with Castelmagno cheese: 6 crotin
• Hazelnut cake with hazelnut cream: 4 crotin
wines: CASCINA COMINA - LA CANOVA
- CROTIN ZIA TINA**
Pro Loco di Calosso
• Zabaglione with Moscato: 4 crotin
wines: DOMANDA
- CROTIN MONTAFIA**
Pro Loco di Calosso
• The traditional "Gran Finanzia" of Calosso: 10 crotin
wines: SCAGLIOLA SANSI'
- CROTIN VILLA GIALLA**
Pro Loco di Faule
• Bagna càdda from Faule: 10 crotin
wines: CA 'D TANTIN
- CROTIN ANTICA CANTINA SOCIALE**
Soci Cantina Sociale e Soci Oratorio
• Vitello tonnato (veal with tuna sauce): 7 crotin
wines: ANTICA CANTINA
- AREA CANTINA SOCIALE**
Rione Santa Caterina del Palio di Asti
• Apple fritters: 4 crotin
- PIAZZA DEL CASTELLO**
Pro Loco S. Caterina di Rocca d'Arazzo
• Ancient Savoy pudding: 4 crotin
- PIAZZA DEL CASTELLO**
Gruppo Storico Asinari di Costigliole d'Asti
• Canestrelli biscuits with apple compote: 5 crotin
• "Calicioni delle monache" pastries: 5 crotin
Historical games of Gruppo Asinari

Mostre

- A** CROTIN CASA IRENE - "The Journey into the Soul": Psychoreading the Arcana - Artes Association
- B** BOTEGA D'LA TOLERA - «Impronta» by Massimo Testa
- C** CROTIN DEL TEATRO - «The flow of the time» works of Andrès Avrè
- D** SPAZIO 'D GINIIN - «Officina creativa ArMonia» Association Gli Gnomi 2006
- E** CASA SAN MARTINO - BIBLIOTECA - Collective exhibition of artists
- F** CROTIN MONTAFIA - «The plastic house» by Roberto Montafia
- G** PALAZZO GUAITA - «Infinite landscapes» by Giancarlo Ferraris

Da vedere **H** CASA IRENE **I** CROTIN BARBERO GIOIA **L** LA CASA DELLA NONNA
 MUSEO MEMORIE DI FUTURO "Horizons and Emotions" a photographic exhibition by Fabio Rosso
 BARRICAIA ANTICA CANTINA DI CALOSSO "Night Lives" photographic exhibition by Enzo Isaia
 CHIESA PARROCCHIALE SAN MARTINO Exhibition of Crucifixes, Nativity Scenes and Sacred Vestments

For english menu Scan me!

The cover miniature, taken from the Codex Astensis, was reworked by Luca Bosio and kindly provided by Luigi Piccato.