

TUTTO



GUTTAROLO

Gioia del Colle, Puglia

Cristiano Guttarolo's vineyards are far away from the plains which often produce hot, flabby wines, on a plateau of limestone some 400 metres above sea level, they benefit from the unique climate in which they live. Daytime temperatures are cooler than usual thanks to a strong breeze from the sea, while the site's elevation offers a fluctuation between day and night temperatures, allowing the grapes to ripen fully while retaining freshness and finesse.

While the wines are unmistakably Pugliese, full of wild, sun-drenched fruit, they have a balance often missing around here, one that allows the grape and place to sing and the drinker to enjoy the beautiful minerality that karst soils bring.

Vineyard work is excellent, organic and done entirely by hand, while in the cellar Cristiano eschews the use of additives entirely as these are the sort of wines he likes to drink.

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CARSIA
2018

Ever since tasting this in Cristiano's cantina back in April we've been eagerly awaiting its arrival in London. Verdeca from young vines planted over the characteristic limestone of the Murge Plateau. It's given a long, slow manual press and aged in stainless steel for nine months, meaning there is some flesh and grip amongst the haze of citrus and minerals on display here.