

# TUTTO

## CERRUTI

Langhe, Piemonte



Ezio Cerruti has seven hectares of vines surrounding his home in the commune of Castiglione Tinella, about halfway between Asti and the Langhe.

Principally, Ezio works with just one grape. His Moscato vines are up to 60 years old and planted on steep slopes about 400 metres above sea level. Unusually for the area, they are worked organically and the long grass and wildflowers between the rows here stand in stark contrast to the more draconian setups nearby.

In the cellar Ezio is a perfectionist, an introverted guy who is happiest growing grapes, making wine and doing things the right way. Whether sparkling, dry or sweet, when you open a bottle from Ezio, you'll find a lively wine of rare harmony, where fruit, flowers, salt and spice intertwine.

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MAC FOL  
*2021*

This beautiful maceration of Moscato is fermented on the skins for two weeks in concrete vats, before being pressed off to large old casks for two years of rest. A brilliant shade of gold in the glass, this is whistle clean, with fine tannins framing complex flavours of tangerine, menthol and spice.