

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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RI FOL
2020

This has to be our favourite sparkling wine for any season. Ezio's Moscato begins fermentation in concrete, before being put into a bottle with some grape must he has kept aside since the harvest. The wine is refermented in bottle and there is no disgorgement, making for a vibrant col fondo with gentle aromatics and a dry, chalky finish.