TUTTO

CERRUTI

Langhe, Piemonte



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

Ezio is one of the kindest, gentlest people we know, a man who is happiest growing grapes, making wine and doing things the right way. Principally, he works with just one grape, Moscato, and loves to show it in each and every guise.

The vines are up to seventy five years old planted on steep slopes of limestone around four hundred metres above sea level. Unusually for the area, he has farmed organically from outset and the trees and wildflowers between the rows offer encouragement in an area where conventional farming and monoculture is the norm.

In the cantina he exercises a gentle touch and in the case of his remarkable passito, Sol, great patience. Whether sparkling or still, dry or sweet, when you open a bottle from Ezio, you'll be sure to find an uplifting wine of real harmony, where fruit, flowers, salt and spice intertwine.

CERRUTI Langhe, Piemonte



RI FOL *2023*

Ezio's Moscato begins fermentation in concrete, before being put into bottle with a little grape must kept aside from the harvest. The wine referments and there is no disgorgement, making for a gently perfumed col fondo with refreshing notes of citrus and minerals. One of our favourite sparkling wines for any season, few wines are as uplifting as this.