

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.

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SOL

2017

A simply remarkable passito that ranks as one of Italy's best. When Ezio's Moscato grapes are fully ripe he cuts the shoot which connects the bunches to the vine, leaving the fruit to wither, dangling in the autumn sunshine for a couple of months. The grapes are then pressed immediately and transferred to old barrels where they rest for four years. Ezio's patience in both the vineyard and cellar yields a wine of unusual complexity. From a cooler year, this is incredibly energetic, the pristine fruit tempered by vibrant acidity, saltiness and spice.