

CASCINA
CERUTTI

— ENRICO CERUTTI —

VITICULTURISTS
since ever



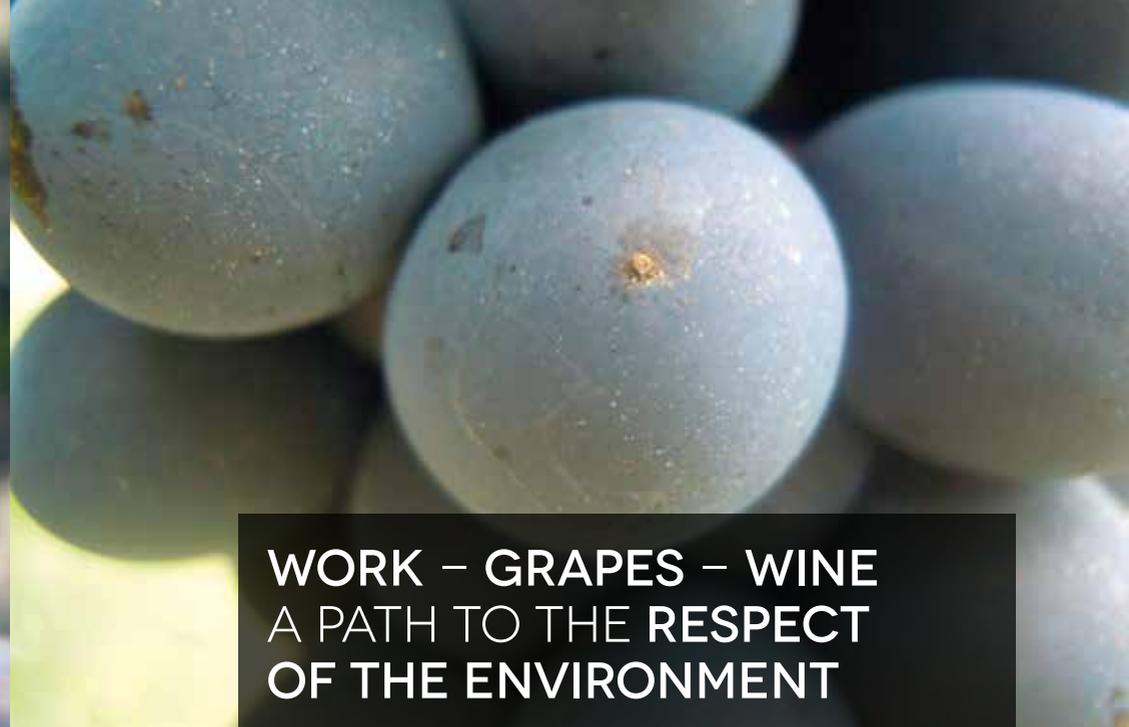
FIRST OF ALL WE ARE AND ALWAYS WILL BE VITICULTURISTS

Viticulturists since ever, we have been making wine from our grapes since the beginning of the past century, with the aim of obtaining quality wines.

Enrico Cerutti founded the winery in the '30s together with his son Giovanni, a few years later they started the first vinifications and already in the '60s, when the eldest son Enrico started working in the company, the winery started bottling the first bottles.

Now as then all the family is engaged in the company: Gianmario runs Cascina Cerruti with his father Enrico, his mother Luciana and his wife Anita, always following tradition and typicity and embracing a philosophy of constant improvement and respect of the vineyard's ecosystem.

The territory and the vineyard are the true heart and heritage of this family and it's here that everything starts...



WORK – GRAPES – WINE A PATH TO THE RESPECT OF THE ENVIRONMENT

Our company has been using integrated farming methods since 1997, following the official protocol written by the European Community and the Region of Piedmont, but a few years ago we started embracing a philosophy and farming techniques more careful with the environment where we work, along a step-by-step path to improvement, trying to preserve the environmental integrity and the biodiversity of the vineyard in every single aspect, from the planting of the vineyard to the harvest.

For this reasons we started following the regional farming rules, than we abandoned chemical fertilizers and replaced them with manure and humus, we let grasses grow in the vineyard, today we make green manure constantly and we always try to improve and experiment new alternatives to traditional farming methods.

The correct approach for us is “do what we can do, improving every day”, believing in what we do with the right pragmatism of people working with the land and respecting it; we want to build practicable, not only theoretical realities... and be able to “say what we do, and, above all, do what we say”.





OUR VINEYARDS ARE DETERMINED.

Steep slope vineyards on the top of sunny hills between the Langhe of Asti and Monferrato. Our farm lies on the uphill road from Canelli to Cassinasco, about one kilometre away from the town, surrounded by vineyards. The grapes we grow come from about 6 hectares vineyards between Cassinasco, on steep hills, with sandy soils and fresh temperatures perfect for our white wines such as Moscato and Chardonnay, and Canelli, at lower altitudes, with warmer weather and more silt and clay in the soil that give colour and structure to our Barbera, from which we make our red wines.

We are in the Unesco area of the “Vineyard Landscape of Piedmont: Langhe-Roero and Monferrato” and our vineyards are an essential part of the hills of the Canelli area.

It’s important to remind that the first traditional method spumante of Italy was born in Canelli, giving birth at the end of the nineteenth century to the tradition of growing Pinot noir and Chardonnay, and also Moscato d’Asti, produced in 52 municipalities, was born here: today its value is enhanced by the sub-region Canelli that only 22 municipalities (among which Cassinasco) can write on the label.

MOSCATO D’ASTI DOCG

52 MUNICIPALITIES



MOSCATO D’ASTI DOCG SUB-ZONE CANELLI

23/52 MUNICIPALITIES



PIEDMONT



TO EACH WINE, ITS GRAPE
VARIETY, TO EACH GRAPE
VARIETY, ITS SOIL

Shallow soils sometimes rich in skeleton and sandstone in the most elevated areas, friable clay and calcareous marls, with different amounts of sand, silt and clay, rich in trace elements coming from old marine sedimentations then risen and eroded by time giving origin to medium-high hills with narrow valleys

and badlands. Land and weather, condensed by the vine into the grapes and expressed by the winemaker in his wine... our wines hold all this, the white wines are obtained from Muscat Canelli, Cortese, Chardonnay and Pinot noir... and red wines are the expression of our Barbera.





Cerutti

CORTESE
DELL'ALTO MONFERRATO
D.O.C.

2015

Colour: straw yellow with green hues.

On the nose: fine, fruity, scents of white flowers and fresh herbs.

Palate: fresh, sapid, quite structured, pleasant.

Perfect food matches: aperitifs, fish antipasti, soups, tortelli filled with ricotta and spinach, grilled fish, vegetable flans.

Serving temperature: 8 - 10 °C

THE VINEYARDS

Grape variety: Cortese

Age of vines: 20 years

Yield: 10 tons per ha

Vine system: Guyot

Plant density: 4000 vines per ha

Soil: friable calcareous marls, with a good amount of sand and little silt and clay.

Exposure: south-east, east

Elevation of the vineyards:

more than 250 m a.s.l.

Position of the vineyards: Cassinasco and surrounding municipalities.

Harvest: September, grapes are hand-picked and placed in small crates of 20 kg.

THE WINE

First vintage produced: a classic, produced by the Cerutti family since always.

Vinification: soft pressing and slow fermentation in tanks.

Malolactic fermentation: absent.

Ageing: in steel tanks.

Alcohol content: 12% vol.

Total acidity: 5,9 g/l **Ph:** 3,15



Riva Granda

PIEMONTE CHARDONNAY
D.O.C.

2014

Colour: golden straw yellow with green hues.

On the nose: vegetal aromas of herbs then fruity hints of yellow and exotic fruits, white flowers and mineral notes.

Palate: full, pleasantly fresh and fruity, sapid and persistent.

Perfect food matches: fish dishes and shellfish, oysters, pasta and risotto with delicate sauces, white meat, time and ageing in the bottle increase its complexity and food matches.

Serving temperature: 12 °C

THE VINEYARDS

Grape variety: Chardonnay

Age of vines: more than 15 years

Yield: 95 qli/Ha

Vine system: Guyot

Plant density: 4500 vines per ha

Soil: friable marls, with a good amount of sand and little silt and

clay, presence of sandstone with iron minerals and calcium carbonate

Exposure: south-west, west

Elevation of the vineyards: 370 m a.s.l.

Position of the vineyards: Cassinasco (AT)

Harvest: end of August, grapes are hand-picked and placed in small crates of 20 kg.

THE WINE

First vintage produced: 2008

Malolactic fermentation: partial.

Vinification: soft pressing of the grapes, fermentation partly in steel tanks

and partly in wood barrels, 9 months on the yeasts with frequent batonnage.

Alcohol content: 12,4% vol.

Total acidity: 5,51 g/l **Ph:** 3,30



Surì Sandrinet

MOSCATO D'ASTI

D.O.C.G.

Canelli

2015



Colour: golden straw yellow with green hues.

On the nose: fresh, scents of flowers, white peach, citrus fruits in an aromatic frame typical of muscat.

Palate: sweet and fresh, lively, persistent, sensations that recall the grapes.

Perfect food matches: dry pastries, creams, desserts made with fruit but also Gorgonzola and salami, time and ageing in the bottle increase its complexity and the unusual matches.

Serving temperature: 6 - 8 °C

THE VINEYARDS

Grape variety: Muscat Canelli

Age of vines: 30-40 years

Yield: 9,5 tons per ha

Vine system: Guyot

Plant density: 4500/5000 vines per ha

Soil: friable marls, with a good amount of sand and little silt and clay, presence of skeleton, sandstone with iron

minerals and calcium carbonate.

Exposure: south-east, south, south-west

Elevation of the vineyards:

350 - 380 m a.s.l.

Position of the vineyards:

Cassinasco (Asti)

Harvest: September, grapes are hand-picked and placed in small crates of 20 kg.

THE WINE

First vintage produced: 1997

Vinification: soft pressing of the grapes, slow fermentation of the must in pressure tanks at a controlled temperature until it reaches 5% alcohol. During this process part

of the carbon dioxide developed is captured giving the wine its light effervescence.

Alcohol content: 5,3% vol.

Sugar content: 128 g/l

Total acidity: 5,47 g/l **Ph:** 3,20



Enrico Cerutti

BRUT METODO CLASSICO

V.S.Q.

Colour: faint straw yellow with green hues.

On the nose: intense, fragrant, vegetal aromas of herbs then fruity hints of apple, white flowers in a final frame of characteristic scents of bread and yeast.

Palate: dry, smooth, pleasantly fresh, persistent.

Perfect food matches: as an aperitif, fish dishes and shellfish, deep fried foods, pasta dishes with delicate sauces, white meat.

Serving temperature: 6 - 8 °C

THE VINEYARDS

Grape variety: Pinot noir 90% - Chardonnay 10%

Age of vines: 10 - 15 years

Vine system: Guyot

Plant density: 4500 vines per ha

Soil: shallow, friable and sandy calcareous marls with a small amount of silt and clay.

Exposure: south-east, east, west

Elevation of the vineyards:

300 - 400 m a.s.l

Position of the vineyards: Cassinasco and Bormida Valley (Asti)

Harvest: mid-August, grapes are hand-picked and placed in small crates of 20 kg.

THE WINE

Vinification: soft pressing and fermentation in steel temperature-controlled tanks.

Bubble formation: in the bottle, according to the traditional method.

Ageing: 24 months in the bottle in contact with yeasts

Malolactic fermentation: developed

Alcohol content: 12,40%

Total acidity: 6,0 g/l **Ph:** 3,25



Cerutti

BARBERA D'ASTI
D.O.C.G.

2015

Colour: strong ruby red with purple hues.

On the nose: fresh, scents of red fruits, cherries, plums, rose.

Palate: fresh and balanced, persistent.

Perfect food matches: easy to match: cold cuts, antipasti, pasta, white and red meat, semi-mature cheeses.

Serving temperature: 14 - 16 °C

THE VINEYARDS

Grape variety: Barbera

Age of vines: more than 20 years

Yield: 9 tons per ha

Vine system: Guyot

Plant density: 5000 vines per ha

Soil: friable calcareous and clay marls with different amounts of clay, silt and sand, rich in trace elements coming

from old marine sedimentations.

Exposure: south-west, west

Elevation of the vineyards:

270-300 m a.s.l.

Position of the vineyards:

Canelli and Cassinasco (Asti)

Harvest: September, grapes are hand-picked and placed in small crates of 20 kg.

THE WINE

First vintage produced: a classic, produced by the Cerutti family since always.

Vinification: maceration on the skins for 10 days with gentle and short pumping overs

Malolactic fermentation: 100% developed

Ageing: in steel tanks.

Alcohol content: 14,2% vol.

Total acidity: 5,45 g/l **Ph:** 3,57



Föje Rüsse

BARBERA D'ASTI
D.O.C.G.

Superiore
2012

Colour: strong ruby red tending to purple.

On the nose: graphite, red fruits, blackberries and currants in alcohol, tobacco and liquorice.

Palate: structured, round, balanced and elegant, persistent.

Perfect food matches: red meat, game, mature cheeses.

Serving temperature: 16 - 18 °C

THE VINEYARDS

Grape variety: Barbera

Age of vines: more than 25 years

Vine system: Guyot

Plant density: 5000 vines per ha

Soil: friable calcareous clay marls with a good amount of silt and sand, rich in trace elements coming from old marine sedimentations.

Exposure: south-west

Elevation of the vineyards:

270-300 m a.s.l.

Position of the vineyards:

Canelli (Asti)

Harvest: September, grapes are hand-picked and placed in small crates of 20 kg.

THE WINE

First vintage produced: 1995

Vinification: maceration on the skins for 10-15 days with a gentle pumping over.

Ageing: 14 months in wood barrels.

Alcohol content: 14,4%

Total acidity: 5,4 g/l **Ph:** 3,55



Cerutti

BARBERA DEL MONFERRATO
D.O.C.

Frizzante
2015

Colour: deep ruby red.

On the nose: fine, winy and fruity, with floral hints.

Palate: fresh, lively, with scents reminding the winy notes sensed on the nose, all combined with a faint effervescence well combined with a good structure of the wine.

Perfect food matches: cannelloni, lasagna, "Fritto misto alla Piemontese" (a mixture of fried food), boiled meat.

Serving temperature: 14 °C



WE'LL MAKE YOU WALK THROUGH
OUR VINEYARDS, BECAUSE
EVERYTHING STARTS HERE...

THE VINEYARDS

Grape variety: Barbera

Age of vines: 20 years

Yield: 9 tons per ha

Vine system: Guyot

Plant density: 4000 vines per ha

Soil: friable calcareous marls, with a good amount of sand and little silt and clay

Exposure: west

Elevation of the vineyards:

370 m a.s.l.

Position of the vineyards:

Cassinasco (Asti)

Harvest: September, grapes are hand-picked and placed in small crates of 20 kg.

THE WINE

First vintage produced: a classic, produced by the Cerutti family since always

Vinification: maceration on the skins for 8 days with gentle pumping overs.

The refermentation in spring was done in

pressure tanks at a controlled temperature until all the sugar was consumed.

Malolactic fermentation: developed

Alcohol content: 13% vol.

Total acidity: 5,8 g/l **Ph:** 3,40

We will be happy to welcome you to our winery where you can taste our wines, here at Cascina Cerutti. Visits and tastings by appointment only.

Via Canelli, 205 - 14050 Cassinasco (Asti) - Piemonte - Italia

info@cascinacerutti.it

www.cascinacerutti.it

tel. / fax +39 0141851286



CAMPAGNA FINANZIATA AI SENSI
DEL REGOLAMENTO CE N. 1308/13

CAMPAIGN FINANCED ACCORDING TO
(EC) REGULATION NO. 1308/13





CASCINA CERUTTI

ENRICO CERUTTI-CASSINASCO
PIEMONTE - ITALIA

www.ileanaricci.com