

Wine Connoisseur

MAGAZINE

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NOVEMBER 2015

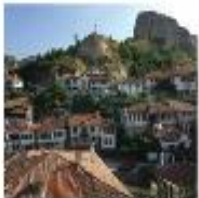
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WINE & DINE

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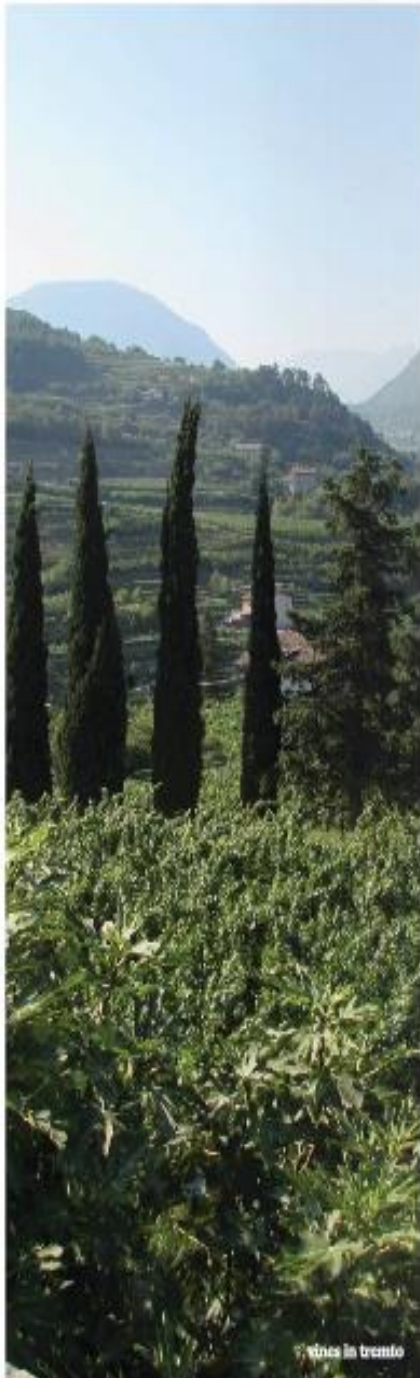
The Ceraudo Family's Charming Wine Resort

Coming Soon in January!



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The Ceraudo Family's Charming Wine Resort in

CALABRIA

A fine Agriturismo dates back the XVII century, where you can forget the world outside to discover the real local taste.

By Chiara Gioia

Ceraudo is a well-known winery in Calabria region of Southern Italy. It is an organic winery since the beginning, when its owner, Mr. Roberto Ceraudo, launched his dream. A vineyard on his excellent land.

Year after year, he continues building a solid reputation, which also contributes to the rise in this emerging wine region that attracts some of the most important wine critics.

The Calabria region is at the tip of the "boot" (as Italy is often called) and the Ceraudo winery is located the Italian coast in the province of Crotona city. The wines are numerous and interesting:

- 3 noble whites from indigenous grapes and/or Chardonnay
- 2 wonderful rosés from the indigenous red grape, "Caglioppo" (only one matures in French oak)
- 2 reds from the "Caglioppo" (only one matures in French oak)
- A red wine from a blend of Caglioppo and Cabernet Sauvignon that matures in wood
- A delicate extra virgin olive oil
- A rich, desert wine

But Ceraudo is not only a vineyard. Roberto's son and daughters have joined his project. His son, Giuseppe, is directly involved in the production and one of his daughters, Susy, deals with export, marketing and hospitality. His other daughter, Caterina, is the chef of their award winning, Michelin-starred restaurant!

So, Ceraudo is also a wine resort called "Distillo," with 6 mini apartments, a swimming pool surrounded by green, and a fine restaurant! I have been there more

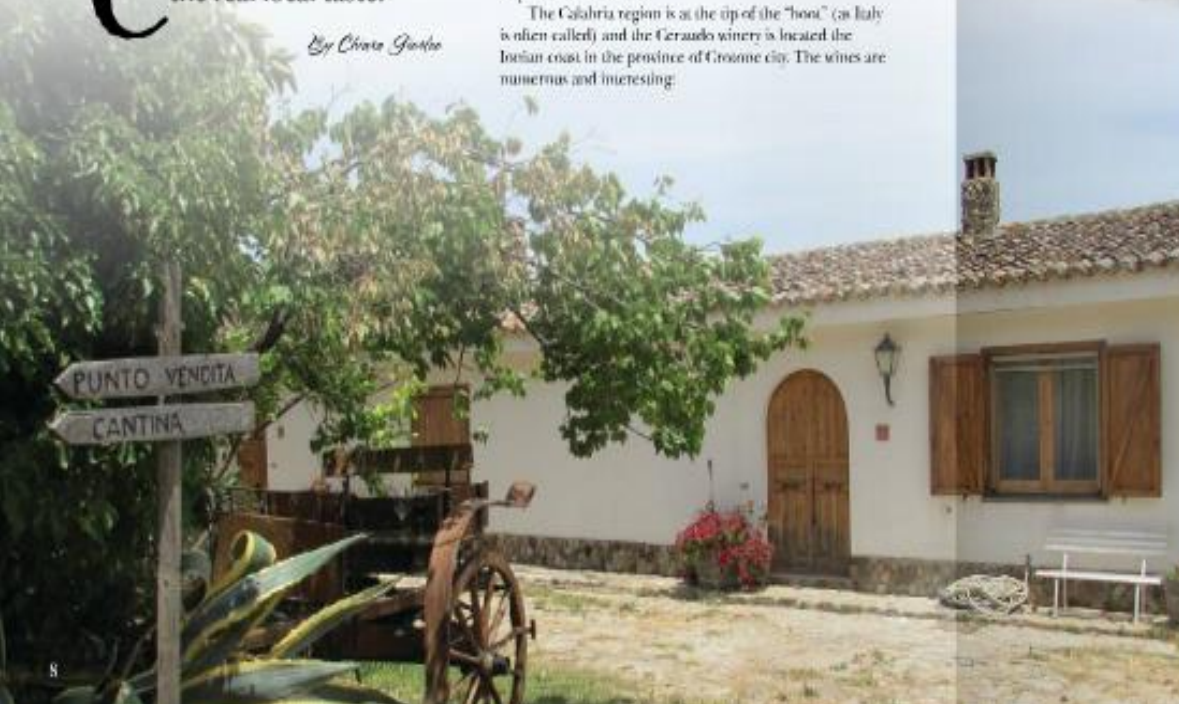
than once and, lately, I interviewed the two sisters to discover even more about this resort "behind the scenes."

Susy is the oldest of the two daughters. She studied Hotel Management in London and worked in Milano at the Trussardi's restaurant (a notorious fashion brand). Being back in Calabria is a challenge for her because the cultural environment is completely different. A sunny person, she also manages, with her great taste, special events for the resort.

Caterina began working in the kitchen for fun in 2005, but this "game" became her passion, so she decided to study with one of the most important Italian chefs, Niko Romito, learning to respect quality products and traditions above all—the same principles her father, Roberto, taught her. According to Caterina, "Quality products represent everything for a chef." Today, she is often involved in various events and cooking shows all over Italy, a good way to learn new things. But, when she goes out, she realizes how lucky she is to live in a rural area that is so rich and excellent.

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"Quality products represent everything for a chef."



Go on to read it...

Ceraudo is also a wine resort called "Dattilo," with 6 mini apartments, a swimming pool surrounded by green, and a fine restaurant!

I asked each of the daughters the same questions individually and, amazingly, their answers were the same!

Is it better to run a family business than to work for someone else?

SUSY: I won't be able to work for others anymore. Here, we live in a genuine environment where everyone does whatever is necessary!

CATERINA: Working with our family means we all have the same goals, even if each of us has our own role. When needed, any one of us is available to do something without being asked.

Do you argue from time to time?

SUSY: Of course, we all argue from time to time! (smiling). But we can seriously count on each other!

CATERINA: Absolutely. We sisters argue regularly! (smiling too). I know Susy does the "dirty" job. She is the intermediary between the kitchen and the customer. We often compromise with each other, but without changing our own personality!

What does hospitality mean for you?

SUSY: Open your arms to people! Most of our customers come here from the city, for example, Northern Europe, looking for peace and simplicity. Pretentiousness is useless!

CATERINA: Hospitality means making someone else feeling good from the moment you shake hands. Anyone who comes here has chosen us and, especially at the restaurant, they rely on the chef, trusting her ability to transform raw products into a meal!



The resort was born at the beginning of the 90s and the restaurant completed the project later on. Here, you can choose "à la carte" or pick something from the tasting menu that pairs ideally with their wonderful wines. Each course is a perfect balance: between what grows on this rich terrain and innovation!

Caterina is proud of her recipes because her first critics are Susy and her father. "They are the perfect judges! My father is rooted in this land and Susy travels a lot, so, together, they offer the perfect balance. Still, I get very anxious when they taste something new!"

It is no surprise that Giuseppe Assisi, Italian film director, producer, and screenwriter recently selected this resort as the location for his last movie (to be released in the end of 2015). He stated here he met "the best Italian chef he's known in the last 20 years!"



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[Read more on: Chiara's Food&Wine Guide.com](http://Chiara's Food&Wine Guide.com)