



CASTELLO di GABBIANO

ESTABLISHED 1124

Federico Cerelli

WINEMAKER

FC graduated in the year 2000 at the Università degli Studi di Firenze with a degree in Enology and Viticulture with maximum score 110/110. During his studies he carried out numerous training internship at several wineries in Italy and abroad. Since 2005 he is a member of the official commission of DOCG Chamber of Commerce of Florence and Siena. In the year 2006 attended a master for "winemaking process and sensory analysis of high quality red wines" at the Faculté d'oenologie, Université Victor Segalen Bordeaux 2. Since 2008 he is a teacher at ONAV classes in Florence department (National Organization Wine Tasters).

Year 2011 Federico Cerelli joined CDG after 10 year experience in prestigious Italian wineries with the responsibility and the supervision of important winemaking projects, especially in Tuscany and in the Chianti Classico wine region.

Federico brought his intense knowledge and passion to CDG; his continuous research for quality and innovation has been a great asset for the winery.

He trusts in the most traditional practices (that over time have become established the best) and in the modern technology - being convinced that technology today allows us to replicate the oldest actions with maximum control and aim.

His contribution was crucial in drawing up the last project recently accomplished in CDG cellar: the creation of a fermentation system with a mechanized and computerized punching down system. The device (first two examples made in the world) is the result of an intense collaboration between an engineer specialized in the creation of watches and the winemaker, who brought all his passion for the art of wine, the experience of a designation boasting 300 years of history, as well as his personal knowledge and passion for computer science.

Federico Cerelli