

# PIAZZA DUOMO

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Though Piazza Risorgimento is the square's official name, to the people of Alba it is known as Piazza del Duomo; in other words, the heart of the city, and thus, the heart of the Langhe. However you call it, it is here that the Ceretto family, together with Chef Enrico Crippa, decided to inaugurate a restaurant, embarking on a new and ambitious adventure: the restaurant in Piazza Duomo, housed in a completely renovated 17<sup>th</sup> century palazzotto.

The idea behind the project was to open a prototype restaurant in which two different themes would operate within the same space. La Piola, located on the first floor, focuses on traditional food and wine from the Langhe and Roero, while upstairs, Piazza Duomo offers a more international cuisine allowing Chef Enrico Crippa to express his talent and creativity.

Piazza Duomo is the culmination of a search for excellence in every aspect of the project. Collaborating with a team that combines local traditions with international experience has enabled the realization of a project that is able to resonate past the streets of Alba, allowing the culture and products of the Langhe to be recognized and appreciated throughout the world.

At the helm of the restoration project were American and Italian architects, Bill Katz, Steven Shailer and Luca and Marina Deabate. French designer Monsieur Jean Bertaud of Matinox followed the realization of the two kitchens, Marilena Bonino the interior design, and an assortment of artists and their unique artistic contributions render the space inviting and characteristic.

The project represents a new and exciting challenge, enhancing the bond between the Ceretto winery and art and culture, thanks to the collaborative efforts of internationally recognized artists such as Robert Indiana, James Brown, Donald Baechler, Kiki Smith, Terry Winters and Philip Taaffe, with pieces in La Piola, and Francesco Clemente, author of the fresco that adorns the walls of Piazza Duomo.

The kitchen is the domain of Enrico Crippa, rigorous and creative, who, despite his youth, boasts an impressive résumé with experience in some of the most interesting kitchens in Europe and Japan. Since 2005, the year the restaurant was inaugurated, Enrico has demonstrated his talent, further recognized in 2007 with the first Michelin star and again in December 2009 with the second star awarded by the prestigious guide.

