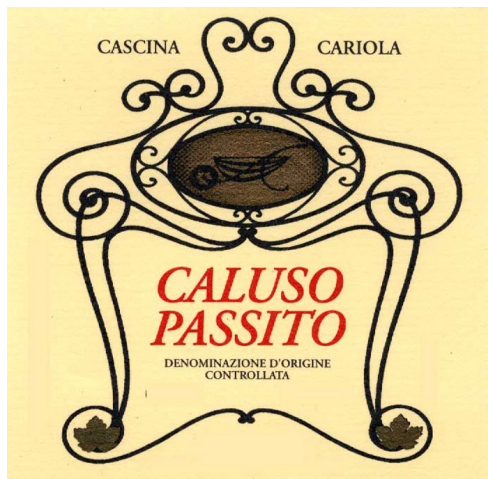


Ferrando



Caluso Passito Cascina Cariola



At a Glance:

- **Appellation:** DOC Erbaluce di Caluso
- **Encépagement:** Erbaluce (100%)
- **Average Annual Production:** 1,000 bottles
- **Average Alcohol by Volume:** 14.5 %
- **Average Residual Sugar:** c. 170 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Cascina Cariola section of the town of Piverone
- **Soil Types and Compositions:** Glacial moraine and slate
- **Vine Age, Training, and Density:** Planted at 1,800 vines/ha and trained in Guyot, vines average 35 years old.
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Entirely manual, usually mid October

In The Cellar:

- **Fermentation:** After 5 months of drying on racks, whole clusters are pressed and ferment with cultured yeasts in neutral barriques
- **Pressing:** Pneumatic, direct, whole-cluster pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Blocked by temperature
- **Élevage:** 24 months in neutral barriques
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, cartridge filtration
- **Sulfur:** Applied before vinification, at rackings, and at bottling, with c. 120 mg/l total sulfur

In The Glass:

This fabled wine is the traditional late harvest wine of the region and is sourced from the Cascina Cariola vineyard in the village of Piverone. Harvest occurs in late September at which point the grapes are left on racks to dry for five months before being pressed gently during the month of March following the year of harvest. The juice is then fermented in barrique and aged for an additional two years in small barrel followed by two years of bottle aging prior to release. The wine, we assure you, will age to perfection over an eternity!