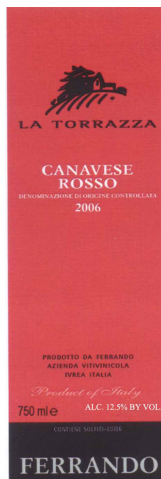


# Ferrando



## Canavese Rosso La Torrazza



### At a Glance:

- **Appellation:** DOC Canavese Rosso
- **Encépagement:** Nebbiolo (Picotener) (65%), Barbera (30%), Neretta (5%)
- **Average Annual Production:** 8,000 bottles
- **Average Alcohol by Volume:** 13 %
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the south-south-west-facing Torrazza vineyard in the town of Borgomasino
- **Soil Types and Compositions:** Glacial granitic moraine
- **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 early-mid October

### In The Cellar:

- **Fermentation:** Following total destemming, wine ferments with indigenous yeasts in stainless-steel tanks. Cuvaison lasts 15-20 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is racked off its lees following malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in stainless-steel tanks following alcoholic fermentation
- **Élevage:** 12-15 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, cartridge filtration
- **Sulfur:** Applied before vinification, at rackings, and at bottling, with 80-90 mg/l total sulfur

### In The Glass:

This lovely red wine, vinified in stainless steel and bottled 12 to 15 months after harvest, is full of wild berries (notably strawberry and raspberry), spice and a touch of warm earthiness. The tannins are delicate and fine which enables this wine to be consumed with pleasure in its youth. As always with Nebbiolo-based wines, harvest occurs usually in the early to mid parts of October.