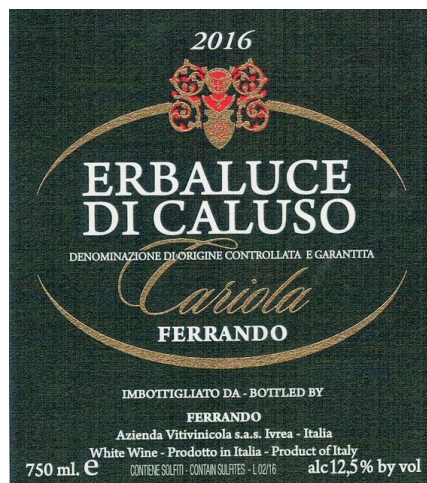


Ferrando



Erbaluce di Caluso Cascina Cariola



At a Glance:

- **Appellation:** DOC Erbaluce di Caluso
- **Encépagement:** Erbaluce (100%)
- **Average Annual Production:** 6,000 bottles
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** < 5 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 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 late September to early October

In The Cellar:

- **Fermentation:** Wine ferments with cultured yeasts in stainless-steel tanks (90%) and neutral barriques (10%)
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 4-6 months
- **Malolactic Fermentation:** Prevented through temperature
- **Élevage:** 9-12 months in stainless-steel tanks (90%) and neutral barriques (10%) with weekly bâtonnage
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, cartridge filtration
- **Sulfur:** Applied before vinification, at rackings, and at bottling, with c. 100 mg/l total sulfur

In The Glass:

This special cuvée is produced from the single-vineyard "cru" site of Cascina Cariola situated in the village of Piverone. For ultimate ripeness, harvest frequently takes place in the first days of October. Fermentation is at controlled temperatures in stainless steel cuves.