

Ferrando



Luigi Ferrando has long been the leading producer of wines from the Canavese region where his family's winemaking tradition goes back to 1900. Like many of our producers, he has strong ties to his local region. Luigi's sons, Roberto and Andrea, now work with him on the estate (Roberto) and in the family's vinoteca (Andrea) located in the heart of the city of Ivrea, the commercial hub of the Canavese region. Thus, the continuation of the Ferrando tradition has been enabled.

Technically speaking, the Canavese is part of Piedmont. Its location at the frontier of the Valle d'Aosta imparts a distinctive quality to the wines. The Ferrandos painstakingly cultivate their Nebbiolo vineyards on the mountainside terroir of Carema, in an amphitheater that sits in the very shadows of Monte Bianco. The resulting wine is very different than its more famous cousins from Barolo or Barbaresco and is sought after by connoisseurs for its finesse, complexity, and longevity. Their other vineyard holdings are lower in altitude, on the plains and hills of the Canavese region, in and around the village of Caluso, approximately 45 minutes north of Turin. Here, they work with interesting local grape varieties and are particularly known for their Erbaluce di Caluso. The Erbaluce grape is an ancient white variety that originates, and can only be found, in the alpine foothills of this northwestern corner of Piedmont. It has a bright acidity, an elegant underlying minerality, and a complex structure that makes it the ultimate flexible wine: producing everything from sparkling wine, through bone-dry, off-dry, and late harvest wines.

Viticulture:

- **Farming:** Lutte Raisonné
- **Treatments:** Copper sulfate only, with synthetic fungicides used only when strictly necessary
- **Ploughing:** Annual hoeing to maintain vineyard health
- **Soils:** Granitic glacial moraines
- **Vines:** Trained in Pergolas and Guyot and planted at 1,800 vines/ha, vines average 35 years old.
- **Yields:** Controlled through pruning, debudding, and green harvesting
- **Harvest:** Entirely manual, usually mid-October
- **Purchasing:** Carema wines are entirely estate fruit, some Erbaluce and Canavese Rosso fruit is purchased from local growers, with whom the Ferrando family has worked for generations.



Vinification:

- **Fermentation:** After total destemming, wines ferment in stainless steel tanks. Dry white wines ferment with cultured yeasts. Other wines ferment with indigenous yeasts. Cuvaison lasts 15-20 days.
- **Extraction:** Wines see pumpovers and racks-and-returns during fermentation.
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Spontaneous for red wines, blocked by temperature and sulfur for white wines

Aging:

- **Élevage:** Erbaluce ages c. 6 in stainless-steel and barriques, White-label Carema ages in neutral, 5-20-hl Slavonian-oak botti for 36 months, Black-label Carema ages in neutral barriques for 36 months. Passito ages 24 months in neutral barriques.
- **Lees:** Red wines are racked off their lees following malolactic. Wines remain on fine lees until assemblage prior to bottling.
- **Fining and Filtration:** Wines are unfinned. Wines other than Carema see cartridge filtration, Carema wines are unfiltered.
- **Sulfur:** Applied at harvest, after vinification, and at bottling, with 80-90 mg/l total sulfur for red wines and 100-120 mg/l for white wines.