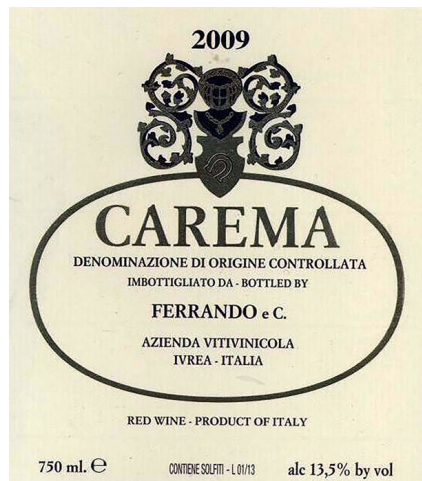


Ferrando



Carema "Etichetta Bianca"



At a Glance:

- **Appellation:** DOC Carema
- **Encépagement:** Nebbiolo (Picotener) (100%)
- **Average Annual Production:** 4,800 bottles
- **Average Alcohol by Volume:** 14 %
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a number of south and west-facing terraced parcels overlooking the village of Carema
- **Soil Types and Compositions:** Glacial moraine and slate
- **Vine Age, Training, and Density:** Planted at 1,800 vines/ha and trained on Pergolas, vines average 50 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:** Following total destemming, wine ferments with indigenous yeasts in stainless-steel tanks. Cuvaion lasts 15-20 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is raked 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:** 36 months in neutral, 5-20-hl Slavonian-oak botti
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied before vinification, at rackings, and at bottling, with 80-90 mg/l total sulfur

In The Glass:

If there is any wine that defines the Ferrando "oeuvre" it is this one: the white label Carema. No single wine in our portfolio is more illustrative of our work than this brilliant rendition of Nebbiolo. The Carema of Ferrando reveals the most elegant and delicate and complex characteristics of the Nebbiolo grape with a surprising capacity to age. We have witnessed this wine at thirty-plus years of age displaying vibrant, seductive qualities that are simply astonishing.