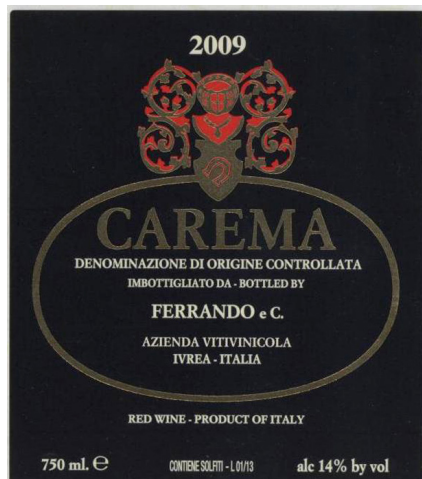


Ferrando



Carema "Etichetta Nera"



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. Cuvaison 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 barriques
- **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:

This exceptional and rare wine is produced only in the finest vintages. It comes from a special selection of grapes harvested from several particularly well-placed parcels within the appellation (frequently from the Silanc and Sici vineyard sites). Aged for at least three years prior to bottling, the "élevage" is done primarily in small barrels, only a small percentage of which are new.