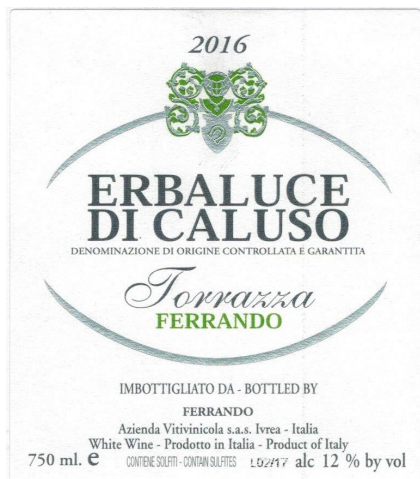


Ferrando



Erbaluce di Caluso La Torrazza



At a Glance:

- **Appellation:** DOC Erbaluce di Caluso
- **Encépagement:** Erbaluce (100%)
- **Average Annual Production:** 20,000 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 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 mid-late September

In The Cellar:

- **Fermentation:** Wine ferments with cultured yeasts in stainless-steel tanks
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 4-6 months
- **Malolactic Fermentation:** Prevented through temperature
- **Élevage:** 4-6 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 c. 100 mg/l total sulfur

In The Glass:

Erbaluce is capable of real magic in these Alpine foothills, and few wines show their place of origin as Ferrando's flagship Erbaluce di Caluso "La Torrazza." With its plethora of mountain herbs and alpine honey, teeming solar greenness, and its bounty of orchard fruits, for their intense, clinging mineral character, plethora of mountain herbs and alpine honey, teeming solar greenness, penetrating acidity, and bounty of orchard fruits, Ferrando's Erbaluce counts among the most distinctive white wines in RWM's entire portfolio.