

CASCINA CA 'ROSSA

Founded in 1967 when the father, Alfonso Ferrio, bought a farmhouse and estate, Cascina Ca Rossa is located in the Roero area of Piemonte. With calcareous soils, high temperatures and very little rain, the area was under vine during the Roman era, home to Nebbiolo, Barbera and Arneis, a scented, dry white grape.

Prior to 1995, like most local growers, the wines here were all sold off in bulk to the local cooperatives, until Alfonso's son Angelo decided to bottle their own wines.



At Cascina Ca Rossa, two distinct styles of wine are produced. The first style which could be considered “normale”, pertains to vintage dated wines that are fermented in steel barrels and bottled. The second style, which is more of a “riserva”, is used for the best Barbera and Nebbiolo fruit only. Aged in wood, before being bottled and aged for an additional amount of time, these wines are placed on the market the following year. The high level of quality of shown by these two varieties is brought by incredible attention to detail in the vineyard.

With terrain that is very rugged and steep, all of the work is done by hand, including dry pruning and a major thinning out before the darkening of the colors. The vineyards enjoy a southwest exposure at an altitude of between 450 and 500 meters (1400 to 1550 feet) above sea level, and the composition of the terrain is sandy clay. The wines are all fermented in steel vats to preserve fruit freshness.

Having about 13 hectares in total, the family produces about 65,000 bottles per year.

T. EDWARD
NEW YORK

ROERO 'MOMPISSANO'



Varietal/Blend: 100% Nebbiolo

Farming: Organic

Fermentation: Stainless steel

Aging: 24 months in 30hl Slavonian oak barrels, blending in stainless steel and 10 months in bottle

Alcohol: 14-14.5%

Soil: Chalk and clay

Vine Age: 30-35 years

Yeast: Indigenous

Fined: No

Filtered: No

Production #s: 10,000 bottles

Country: Italy

Region: Piedmont

Sub Region: Roero

Vineyard: Mompissano

Vineyard Size: 2ha