Italian wines in the world: Ca’ Ferro’s Blanc

scritto da Redazione Wine Meridian | 5 Dicembre 2019


Caferro
Caferro Blanc

Blanc

Color: white
Year of production: 2016
Annual production: 2500 bottles
Denomination: IGT
Aging: once perfectly ripe, grapes are harvested by hand in the first ten days of September and immediately vinified in the cellar adjacent to the vineyard. A static decantation cleaning in stainless steel follows the alcoholic fermentation, which begins in steel and then completes naturally without any use of wood technologies, where the complete transformation of sugars into alcohol takes place. It is during this slow fermentation that the continuous "batonnage" allows the protection from oxidation and in particular the achievement of a full and well balanced product. Once fermentation is complete, the wine matures in wood for a few months, after which it is transferred to steel for a resting phase that allows complete evolution of the product.
Grapes: 100% Chardonnay

The history of Cà Ferro by Ferasin Daniele is linked to the tradition and to the memories that belong to it, from when the progenitor Sebastiano and then his son Vittorio began the company's history at the end of the 1800s. The "Blanc", produced from 100% Chardonnay grapes, is a real challenge that on the one hand ennobles this vine, on the other it gives the company the prestige of being able to produce in a part of the Veneto that is very suited to quality white wines, also the main international grape variety that represents them, the Chardonnay.
The one tasted is a Chardonnay with the characteristics of Ferasin Daniele's will, to be able to represent this white wine, rich in olfactory sensations deriving from a careful vinification and maceration, to then pass into wood without this can invade the product itself with aromas because, to follow, the careful balance in steel and the resting break in the bottle, gives this wine the greatness it deserves.

It is a bottle that has all that a lover of balanced structure and harmony can find, Chardonnay must in fact be carefully worked starting from the vineyard, where the ability of Daniele once again demonstrates his stubbornness to transmit the teachings of his grandfather Vittorio, with the luck then of being able to vinify it with the most careful modern logics.
The complexity is evident at the first approach to the nose, while elegant notes of fresh and ripe fruit come out, well harmonized by a balance that is already intriguing for those who approach this product, which is then exalted in the mouth thanks to the right harmony, fresh herbaceous sensations and well balanced acidity.
The cleanliness and frankness of the vine thus proposed can make even its complex dishes based on white meat express all its charm, because talking about pure Chardonnay is like having a great ally in pairing with the most genuine and genuine revisited country kitchen , as is currently done with the help of raw materials, which in these Veneto lands abound due to historicity.

Ca’ Ferro srl
Via Bagnara Bassa, 603 – 35030 – Vò (PD)
info@caferro.it
www.caferro.it