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

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Caferro
Caferro Blanc

Noir

Color: red
Year of production: 2011
Annual production: 2500 bottles
Denomination: IGT Veneto
Aging: The Merlot and Cabernet grapes are harvested by hand when fully ripe. Immediately processed they are left to macerate at low temperatures in stainless steel fermenters, followed by separate fermentation at a controlled temperature never exceeding 24 ° C. Once completed the wines mature in French oak tonneaux for 14-16 months.
Grapes: Merlot Cabernet Raboso

The history of Cà Ferro by Ferasin Daniele is linked to the tradition and to the memories that belong to it, from when at the end of 1800 the forefather Sebastiano and then his son Vittorio began the company's history.
"Noir": the blend of this wine is played on three vines, which in itself gathers the cultures that have always been a meeting of languages □□and sharing, in the specific case of this wine, are the three souls that compose it and that is "The exuberant" Merlot, the "polyhedral" Cabernet and the "sanguigno" Raboso, which, collected and processed separately, after a major refinement of more than a year in tonneaux, in a great character and value comparison, to then enrich of a harmony that the bottle, with the right amount of time, gives to the three performers, remaining for a good time to listen to their sensations and to make sure that they obtain the harmony required and today tasted.
Daniele's "Noir" wine is a further proof of the knowledge of both the elegant grape varieties of the Alps, and of those at times more exuberant as in the case of the Veronese Raboso, ambassador of a land that represents the peasant value that the company Cà Ferro has always carried within himself since birth.
The "Noir" is a meeting of cultures, which on the nose has the undergrowth of early summer as the first protagonist, providing aromas of red fruits and spices deriving from the wood and from that note of delicate and never intrusive

vanilla, which derives from the good permanence in medium volume barrels such as tonneaux and 20 hl barrels.
Its alcohol content, “Noir”, expresses it with elegance on the first sip, full and perturbing, juicy and full of aromas that are well delineated by the fabric of this beautiful dialogue between the three grape varieties represented.
Imagining him as a protagonist at the table, with spit-roasted or grilled meats, manages to give the whole company made up of noble and peasant experiences, which, together, tell the value and the capabilities of Daniele, who united them.

Ca ‘Ferro srl

Via Bagnara Bassa, 603 – 35030 – Vò (PD)

info@caferro.it

www.caferro.it