

Marco Ferrari



TECHNICAL INFORMATION

After working in his native Franciacorta region, Marco Ferrari spent several years working in the Northern Rhône with Frank Balthazar, and learning from other producers like Allemand and Gonon. He returned to Italy in 2018 and worked a year at ArPePe while he searched for his own vineyards. He launched his eponymous estate with the 2019 vintage; adopting whole bunch fermentations (when stems are ripe), and long macerations. No artificial fertilizers, herbicides or pesticides are employed, grapes are picked by hand, and all fermentations start spontaneously. Only minimal amounts of SO₂ are added.

Established: 2019

Proprietor: Marco Ferrari

Appellation: Valtellina

Soils: A diverse mixture of sand, gravel, and rocky soils formed as the Adda river cut through the region's hard, granite mountains. The precipitously steep, hillside plots are only held in place by stone walls and terraces that require constant maintenance. Vineyard plots range from ~300m elevation up to 700m on the precipitous slopes here.

THE WINES	Vineyard & Grapes	Winemaking	Average Production
Rosso di Valtellina	100% Chiavennasca (Nebbiolo) selected from 1.6ha of assorted parcels - mostly in Inferno and Sassella. Vines average over 60 years old. Whole bunches may be used when stems are ripe.	Grapes are fermented and macerated together in tanks for 15-30+ days. Aged for 7-8 months in a mix of old barrels - mostly 500l & 600l. Only minimal amounts of SO ₂ are added.	~320 cases
Valtellina Superiore Sassella	100% Chiavennasca (Nebbiolo) from 1.0ha in Sassella, with vines averaging over 80 years old. Whole bunches may be used when stems are ripe, with whole clusters crushed by foot-treading.	Grapes are fermented and macerated together in tanks for 15-30+ days. Aged for ~18 months in a mix of old barrels - mostly 500l & 600l. Only minimal amounts of SO ₂ are added.	~110 cases
Valtellina Superiore Inferno	100% Chiavennasca (Nebbiolo) from 1.0ha in Inferno, with vines averaging over 80 years old. Whole bunches may be used when stems are ripe, with whole clusters crushed by foot-treading.	Grapes are fermented and macerated together in tanks for 15-30+ days. Aged for ~18 months in a mix of old barrels - mostly 500l & 600l. Only minimal amounts of SO ₂ are added.	~200 cases