

# Marco Ferrari



## TECHNICAL INFORMATION

After working in his native Franciacorta region, Marco Ferrari spent several years in the Northern Rhône with Frank Balthazar, and learning from other producers like Thierry Allemand and the Gonons. 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), spontaneous fermentations, 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 SO<sub>2</sub> are added, and Marco neither fines nor filters.

**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
<b>Rosso di Valtellina</b>	100% Chiavennasca (Nebbiolo) selected from ~2 ha of assorted parcels - mostly in Inferno and Sassella. Vines average over 60 years old. A portion of whole bunches are used when stems are ripe.	Grapes are fermented and macerated together in tanks for 15+ days. Aged for 7-8 months in a mix of concrete and old <i>tonneaux</i> .	~400 cases
<b>Valtellina Superiore Sassella</b>	100% Chiavennasca (Nebbiolo) from 1.0ha in Sassella, with vines averaging over 80 years old. Up to 100% whole clusters are used when stems are ripe.	Grapes are fermented and macerated together in tanks for 15+ days, with whole clusters crushed by foot. Aged for ~18 months in old <i>tonneaux</i> .	~160 cases
<b>Valtellina Superiore Inferno</b>	100% Chiavennasca (Nebbiolo) from 1.3ha in Inferno, with vines averaging over 80 years old. Up to 100% whole clusters are used when stems are ripe.	Grapes are fermented and macerated together in tanks for 15+ days, with whole clusters crushed by foot. Aged for ~18 months in old <i>tonneaux</i> .	~250 cases