Winemaker: Davide Zoppi
Generation: 2nd

CÀDUFERRÀ
WINE & TASTING

Ngilu Colline di Levanto Rosso DOP

A vibrant blend of six Mediterranean staples, the Ca du Ferra "Ngilu" (pron. "jhee-loo") could almost be appreciated the way one would a white wine - perhaps no surprise given this estate is best known for their lush and elegant, coastal Vermentino. While light and juicy on the palate, this cuvée displays a subtle complexity - from the dark cherry, ripe olive, and dried herbs on the nose all the way to its soft and lingering, mineral-driven finish. Enjoy with a slight chill! 91 points James Suckling

WINEMAKER BIOGRAPHY

Virtually everything about the tiny Ca du Ferra estate is sophisticated, intellectually compelling... and visually stunning. With cliff-top vines pressed right up against the blue sea, winemaker Davide Zoppi and his husband Giuseppe have elevated their wines into the Ligurian stratosphere, offering up whites and roses of incredible depth, weight, and precision.

ENOLOGIST

Graziana Grassini

TASTING NOTES

Color	Light ruby
Nose	Dark cherry, black currant, strawberry, ripe olive and dried pine needles
Palate	Medium-light body with bright and lively cherry flavors
Finish	Soft and lingering, with a hint of earthy minerality

VINEYARD & VINIFICATION

	6
Vineyard Location	Colline di Levanto DOC, Liguria
Vineyard Size	1 ha
Varietals List	40% Sangiovese 20% Merlot 10% Ciliegiolo 10% Black Vermentino 20% Grenache & Syrah
Farming Practices	Non-certified organic, dry-farmed, grapes picked by hand; non-certified vegan
Elevation	50-200 m
Soils	Mix of sandstone, volcanic, and calcareous clay
Maturation Summary	In Steel for 6 months and Bottled for 6 months
In Steel	6 months
Alcohol	13.0 %
Acidity	6.4 g/liter
Residual Sugar	0.5 g/liter

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CA DU FERRA

In terms of both their gorgeous location and commitment to reviving the lost grapes of Liguria, the Ca du Ferra estate is nothing short of inspired. With just 4.5 seaside hectares divided into 11 tiny vineyard sites and crus, winemakers David and Giuseppe grow small amounts of at least a dozen different varieties. Notably, in conjunction with the University of Torino, they are single-handedly resuscitating the lost grape Ruzzeze, as recently noted in a 2023 article by Gambero Rosso. With non-contiguous plots as small as 2 rows and 50 square meters, each individual site has its own unique story to tell, both in terms of grape variety and terroir. Their Albarola vines, for example, were planted in 1970 and occupy a tiny space atop a rare, cliff-top plateau... while their single hectare of red grapes occupies a small maritime ampitheater. Always striving for a seamless weave with the nature around them, the Zoppi clan also maintains an apiary with 12 queens and 300,000 bees, which fly free amongst the wild herbs and fruit trees growing alongside the vineyards.

At the beginning of this century, Davide's father (a native of their village, Bonassola) and his family sold grapes to the local co-op as the estate got its sea legs (no pun intended). Then, in 2013, they struck out on their own, with Davide deciding against a career in environmental law in favor of a return to the vine. He decided the best way to defend and protect his beloved Liguria was to start with his family's own land back home... Today, he oversees the cellar with his husband, Giuseppe, with his father still managing the vineyards and his mom running their beautiful, 4-room agriturismo.in the heart of Bonassola... When Americans think of the Italian Riviera, it's often in terms of its chic and glamour and yet - while these rockstar wines are nothing short of stunning - at Ca du Ferra this stretch of coastline is also transformed into something just as magical, responsible, and heartfelt.

REGION

LIGURIA

While nearly two-thirds of this tiny region are mountainous, with both the Alps and Apennines cascading down into the sea, most people know Liguria for it's narrow yet gorgeous stretch of coastline which extends from the French border to Tuscany and is synonymous with the Italian Riviera. From one end to the other, steep slopes, sheer drop-offs, and rugged terrain are as ubiquitous as the olive groves and gorgeous, painted towns that cling to its rocky shores. Needless to say, arable land is scarce, and vineyards tend to be pressed into small, precipitous pockets, with carefully preserved stone terraces making viticulture possible over time. Typically, soils in Liguria are poor and stony, with high concentrations of limestone lending the region's many white wines their telltale minerality. Other terroir-driven influences scattered citrus groves, the aromatic Mediterranean scrub known as maquis, and of course, the sea itself. Seaside vines are often coated with salty spray, and the saline notes in many wines are easily perceived.

Liguria is the second smallest wine region in Italy, with only the tiny Valle d'Aosta standing between it and the title. In addition, there are almost no large tracts of flat farming land, making mass production impractical. It follows that the vast majority of Ligurian wines comes from smaller, artisanal estates and communal co-ops. Along with 4 IGPs (but no DOCGs) Liguria has 8 DOCs. Starting at its eastern border with Tuscany and extending west to the French frontier, these are: Cinque Terre (Sciacchetra); Colli di Luni; Colline di Levanto; Golfo del Tigullio-Portofino; Val Polcevera; Riviera Ligure di Ponente; Ormeasco di Pornassio; and Rossese di Dolcecacqua. While Liguria is home to over 100 grape varieties, Vermentino (combined with its genetic twin Pigato) reigns supreme, accounting for over a third of all vines. Unsurprisingly, almost 70% of the region's wines are white, with the most highly planted red variety, Rossese, accounting for less than 15% of production.

COLLINE DI LEVANTO DOC

The smallest of 8 DOC sub-regions in Liguria, Colline di Levanto achieved status elevation in 1995 and encompasses the 4 towns of Bonassola, Deiva Marina, Framura and Levanto (from which it takes its name) spanning some 11 kilometers of coastline in the province of La Spezia. With an annual production of less than 10,000 total cases, the appellation is home mostly to an array of artisanal producers and is known almost exclusively for its white wines. Vermentino is by far the most widely planted, accounting for roughly two-thirds of all production. Bottles labeled as Vermentino must contain at least 85% of this variety, and the DOC Bianco, with a baseline of at least 40% Vermentino, combines it with Albarola and Bosco – nearly identical to the white blend from its more famous neighbor, Cinque Terre. That said, red wines are permitted in the DOC and are mostly predicated on Sangiovese and Ciliegiolo.

Like much of the Italian Riviera, the terrain here is dominated by dramatic slopes, hidden coves, and beautiful yet treacherous limestone cliffs, making farming somewhat of an adventure. Vines are planted where the terrain permits, often in small, non-contiguous pockets and co-existing with groves of olive and citrus, which can impact the flavor of the wines. Proximity to the sea likewise often results in a distinct saline component, especially on the finish of many Vermentino's.