



Cantina
Bergamasca



LEUKOS

Valcalepio DOC Bianco

This Valcalepio Bianco is made solely from Chardonnay, Pinot Grigio and Pinot Bianco grapes. It shows a pleasing pale gold colour, with aromas of pear, melon and light grapefruit, typical of Pinot Grigio, and tropical fruits, hints of toast and vanilla from the barrel-fermented Chardonnay. The oak is delicate and well balanced. In the mouth it is very dry and quite spicy with appetising acidity and deliciously savoury; the aftertaste is long, rich and clean.

Grape Variety: 50% Chardonnay; 40% Pinot Grigio; 10% Pinot Bianco

Vineyard: The grapes for this wine are grown on the slopes of vineyards situated on the hills outside Bergamo. For this wine we select several vineyards where the growers have reduced the crop quite significantly and only the best ripened fruit is used.

Vinification: the carefully selected hand-harvested grapes are crushed and de-stemmed as soon as possible after picking. The fermentation takes place in temperature-controlled stainless steel tanks in order to preserve the fruity character of the varieties. A small percentage of the wine is aged in French oak tonneaux, and this party also undergoes malolactic fermentation and lees stirring. The two different parties are blended as soon as fermentation is finished. The wine then spends 6 months on the lees prior to bottling, and remains a further 3 months in the bottle before release. **Alcohol:** 13% Vol.

Closure: cork

Bottle Size: 0,75l.



VIGNA DEL CONTE

Valcalepio DOC Rosso Riserva

This "single vineyard" Valcalepio Rosso Riserva is a blend of selected Merlot and Cabernet Sauvignon grapes, and is made only in the best vintages. It has a deep garnet colour and a concentrated nose of cassis, blueberry and candied cherry that mingle with hints of chocolate, cloves, nutmeg, vanilla and herbs. Combining power and finesse from ripe fruit and oak ageing, it offers the palate ample acidity with spicy berry flavours and a mature finish. It will continue to improve given proper cellaring. .

Grape Variety: 60% Cabernet Sauvignon, 40% Merlot.

Vineyard: the grapes for this wine are sourced from a single vineyard, "La Vigna del Conte", which is located in the village of Torre de Roveri in the north-east part of the Bergamo hills, at 280 m a.s.l. The vineyard was designed to obtain top quality grapes, maximising tannin and flavour ripeness: the exposition is south, south-east, the soil is clayey and chalky, the vines are Guyot trained at a density of 6.600 vines per hectare.

Vinification: the carefully selected hand-harvested grapes are crushed, de-stemmed and pumped to stainless steel tanks. The juice is left in contact with the skins for 20 days in order to extract colour, tannins and the aromatic compounds. At this stage fermentation takes place at a controlled temperature. The two varieties, Merlot and Cabernet Sauvignon, are vinified separately and as soon as fermentation is finished the blend is made. Then the wine is aged in French oak tonneaux (5 hl) for 3 years prior to bottling and remains 3 months in the bottle before release.

Alcohol: 13% Vol.

Closure: cork

Bottle Size: 0,75l.

