



LINEA CLASSICA

Cantina
Bergamasca



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Valcalepio DOC Bianco

Valcalepio Bianco is a blend of Chardonnay, Pinot bianco and Pinot Grigio. In the glass it shows a deep yellow colour with pale green highlights and lovely long lasting legs. Full flavoured and appealingly aromatic, with depth and complexity on the palate, this wine combines savoury dry flavours with pleasing fruitiness and clean, spicy, finish. The remarkably persistent aftertaste makes it a perfect match for all pasta dishes, poultry and grilled fish.

Grape Variety: 40% Chardonnay, 30% Pinot Bianco and 30% Pinot Grigio.

Vineyard: The grapes for this wine are grown on the vineyards slopes situated on the hills outside Bergamo. We selected several vineyards where the growers reduced the crop significantly.

Vinification: the carefully selected hand harvested grapes are crushed, de-stemmed and soft pressed as soon as possible after picking. The juice is chilled immediately and naturally settled in order to retain freshness and to preserve the subtle perfumes. Fermentation takes place in temperature controlled stainless steel tanks. The three different varieties, Chardonnay, Pinot Bianco and Pinot Grigio are vinified separately, as soon as the fermentation is finished the blend is made. The wine then spends a relatively long time on the lees prior to bottling, and remains 3 months in bottle before release.

Alcohol: 12% Vol.

Closure: cork

Bottle Size: 0,75l and 0,375l.

Valcalepio DOC Rosso

Valcalepio Rosso is a blend of Merlot and Cabernet Sauvignon. The wine has a dark ruby colour, an elegant and mature nose, well balanced and integrated with aromas of ripe plum, cherry, herbs and spicy notes of oak. On the palate, it shows the complex aromas of blueberry, cherry and spice from the Merlot and the long-lasting and cassis flavours added by the Cabernet Sauvignon. It has elegant and silky tannins and an ample acidity for further aging. Aftertaste is gratifyingly fruity, savoury and very solid.

Grape Variety: 60% Merlot, 40% Cabernet Sauvignon

Vineyard: The grapes for this wine are grown on the vineyards slopes situated on the hills outside Bergamo.

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 8-10 days in order to extract colour, tannins and the aromatic compounds. At this stage fermentation takes place at controlled temperature. The two varieties, Merlot and Cabernet Sauvignon, are vinified separately, as soon as the fermentation is finished the blend is made. Then the wine is aged in French oak cask (50 hl) for 9 months prior to bottling.

Alcohol: 12% Vol.

Closure: cork

Bottle Size: 0,75l and 0,375l.

Valcalepio DOC Rosso

Riserva

This Valcalepio Rosso Riserva is a blend of Merlot and Cabernet Sauvignon selected grapes, vinified separately and matured for 3 years in oak.

The colour is dark ruby with definite garnet tints around the edges, there is plenty of fruit in aromas of blueberry and candied cherry that mingle with hints of oak, vanilla and herbs. The combination of power and finesse from ripe fruit and oak ageing, gives the wine ample acidity with spicy berry flavours and a mature finish.

Grape Variety: 60% Merlot, 40% Cabernet Sauvignon

Vineyard: The grapes for this wine are grown on the slopes of vineyards situated on the hills outside Bergamo. For our RISERVA we selected several vineyards where the growers reduced the crop quite significantly. Only the best ripen grapes are used to make this wine, since the long maceration during the winemaking process allow to extract all the polyphenolic compounds from the skins.

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 15 days in order to extract colour, tannins and the aromatic compounds. At this stage fermentation takes place at controlled temperature. The two varieties, Merlot and Cabernet Sauvignon, are vinified separately, as soon as the fermentation is finished the blend is made. Then the wine is aged in French oak cask (25 hl) for 3 years prior to bottling and remains 3 months in bottle before release.

Alcohol: 13% Vol.

Closure: cork

Bottle Size: 0,75l.

