



Cantina
Bergamasca



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 a 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% Pino Grigio.

Vineyard: The grapes for this wine are grown on the vineyard slopes situated on the hills outside Bergamo. We select several vineyards where the growers have 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 left to settle in order to retain freshness and to preserve the subtle perfumes. Fermentation takes place in temperature-controlled stainless steel tanks. The wine then spends a relatively long time on the lees prior to bottling, and remains 3 months in the 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, and 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 vineyard 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 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 casks (25 hl) for 9 months prior to bottling.

Alcohol: 12,5% Vol.

Closure: cork

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

