



Cantina
Bergamasca



PERSEO

Valcalepio DOC Moscato Passito

The Moscato di Scanzo is the symbol of the local Bergamasca viticulture. Deep ruby red, it has a spicy bouquet with hints of dried fruit and crushed roses, blackberries and juicy raisin aromas. To the palate it is concentrated and deliciously sweet, with a delightfully fresh balance. Perfect with blue cheese, all types of pudding, tarts or dark chocolate

Grape Variety: Moscato di Scanzo.

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 picked in mid September and left to dry in specially ventilated rooms for around 30 days. This process is called "Appassimento" being the natural drying process of Moscato di Scanzo during which the grapes lose about 30% of their natural weight, giving concentrated sugars and all the extract compounds. Fermentation takes place in temperature-controlled stainless steel tanks, with daily periodic pumping-over, for a maceration period of 20 days. The wine then spends a year on the lees in stainless steel tanks prior to bottling and remains a further 3 months in the bottle before release.

Alcohol: 15% Vol.

Residual Sugar: 80 g/l.

Closure: cork

Bottle Size: 0,50l.



AKROS

Valcalepio DOC Rosso Riserva

This Valcalepio Rosso Riserva is made of a blend of equal percentages of selected Merlot and Cabernet Sauvignon 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. Combining power and finesse from ripe fruit and oak ageing, it offers the palate ample acidity with spicy berry flavours and a mature finish.

Grape Variety: 50% Merlot, 50% 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 select several vineyards where the growers have reduced the crop quite significantly. Only the best ripened grapes are used to make this wine, since the long maceration period during the winemaking process allows all the polyphenolic compounds to be extracted 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 a controlled temperature. The two varieties, Merlot and Cabernet Sauvignon, are vinified separately and as soon as the fermentation is finished the blend is made. Then the wine is aged in French oak casks (25 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.

