



# Azienda Agricola LA CALONICA

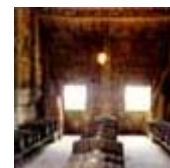
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The Vineyard "La Calonica" is near "Le Capezzine" in the centre of a wine producing area of the very high quality, part on the hills of Valiano, in Montepulciano and part in Cortona territory. The Estate is made of two separate farms: "La Calonica" and "Capezzine Vecchie". Both are located on soft hills with gentle slopes, together they form the entire productive and cultural entity of about 50 hectare, of which 38 are vineyards. Vines planted in the "Nobile di Montepulciano" area are DOCG and those in the "Cortona" one are DOC.

Since 1972 the property has belonged to the **Cattani Family** who personally supervises the production and sale of the wines. Valiano area has special characteristics deriving from the influence of Lake Trasimeno, guarantee of mild winters and not too dry summers, permitting the vines to have a regular vegetative cycle. "La Calonica" is on the top of a hill about 350 m. a.s.l. The complete absence of other hills nearby gives an ideal ventilation to the vines as well as an outstanding view.

The vineyards are for the most part planted with 'Sangiovese di Montepulciano' (prugnolo gentile), 'Canaiole Nero', and some varieties with a white grape such as, 'Sauvignon', 'La Malvasia del Chianti' and 'Il Grechetto' complete the patrimony of the vineyard of "La Calonica". In recent years both on the side of Montepulciano and Cortona some hectares of 'Merlot' and 'Cabernet Sauvignon' have been planted. From these vines, wines of great structure and elegance have been produced suitable for a lengthy ageing. The Cortona DOC of La Calonica, 'Il Girifalco', is made of Merlot and Cabernet Sauvignon as well as Sangiovese.

The ageing cellars are placed in the old farm buildings, in traditional style, with barrels of Slovenian Oak of various capacities. The thick walls of the old farm and the internal dividing walls of the cellar help to maintain a constant temperature for the ageing process. The wine cellars and bottling plants are modern.



**ENOLOGIST: Barbara Tamburini**

**OWNER: Cattani Family**

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### Vino Nobile di Montepulciano DOCG

Vineyards are cared of in total absence of antiprotitics and weed-killing products, reduced to the essential ground cultivation.

**grapes** 95% Sangiovese, 5% Canaiolo

**production area** Vineyards in Valiano di Montepulciano • Siena

**vineyards general information** Average altitude (above sea level): 350 mts; Ground: Pleistocene geological origin. Medium mixture with clay tendency.

**winemaking** Grapes are selected and harvested, exclusively by hand. Must ferments in stainless steel tanks. Maceration lasts 15 days at controlled temperature 20-22°C. After fermentation, the wine decants in steel and then is placed in medium sized oak barrels and barriques, where refines for at least 24 months.

**organoleptical characteristics** **Color:** intense ruby red with excellent concentration. **Bouquet:** intense and persistant with sweet violet and spicy notes. **Taste:** greta structure, generous and elegant.

**matching food** Red meat, noble game and seasoned cheeses. Serving at 18°C Temp.



#### *Tasting notes*

### Vino Nobile di Montepulciano Riserva DOCG

Vineyards are cared of in total absence of antiprotitics and weed-killing products, reduced to the essential ground cultivation.

**grapes** 90% Sangiovese, 5% Canaiolo, 5% Merlot

**production area** Vineyards in Valiano di Montepulciano • Siena

**vineyards general information** Average altitude (above sea level): 350 mts; Ground: Pleistocene geological origin. Medium mixture with clay tendency.

**winemaking** Grapes are selected and harvested, exclusively by hand. Must ferments in stainless steel tanks. Maceration lasts 15 days at controlled temperature 20-22°C. After fermentation, the wine decants in steel and then is placed in medium sized oak barrels and barriques, where refines for at least 36 months. Further refining in bottle for 6 months.

**organoleptical characteristics** **Color:** intense ruby red with excellent concentration. **Bouquet:** intense and persistant with sweet violet and spicy notes. **Taste:** greta structure, generous and elegant.

**matching food** Red meat, noble game and seasoned cheeses. Serving at 18°C Temp.



#### *Tasting notes*



### Rosso di Montepulciano Riserva DOC

Vineyards are cared of in total absence of antiprotitics and weed-killing products, reduced to the essential ground cultivation.

**grapes** 80% Sangiovese, 20% Canaiolo

**production area** Vineyards in Valiano di Montepulciano • Siena

**vineyards general information** Average altitude (above sea level): 350 mts; Ground: Pleistocene geological origin. Medium mixture with clay tendency.

**winemaking** Grapes are selected and harvested, exclusively by hand. Must ferments in stainless steel tanks. Maceration lasts 10 days at controlled temperature 20-22°C. After fermentation, the wine decants in steel and then is placed in medium and large sized oak barrels, where refines for at least 4 months.

**organoleptical characteristics** **Color:** lively ruby red. **Bouquet:** winely and fragrant with flower notes. **Taste:** sapid, soft and armonic.

**matching food** First dishes and important meals. Serving temperature: 18°C.



#### *Tasting notes*

### "Calcinaio" DOC Cortona Sangiovese

Vineyards are cared of in total absence of antiprotitics and weed-killing products, reduced to the essential ground cultivation.

**grapes** 85% Sangiovese, 15% Syrah

**production area** Vineyards in Località Capezzine • Cortona, Arezzo

**vineyards general information** Average altitude (above sea level): 350 mts; Ground: Pleistocene geological origin. Medium mixture with clay tendency.

**winemaking** Grapes are selected and harvested, exclusively by hand. Must ferments in stainless steel tanks. Maceration lasts 10 days at controlled temperature 20-22°C. After fermentation, the wine decants in steel and then is placed in medium and large sized oak barrels, for a breif passage.

**organoleptical characteristics** **Color:** lively ruby red. **Bouquet:** delicate, with wild berries hints. **Taste:** round and harmonic, good persistency.

**matching food** First dishes, red meats and important meals. Serving temperature: 18°C.



#### *Tasting notes*



**“Girifalco” DOC Cortona**

Vineyards are cared of in total absence of antitobitrics and weed-killing products, reduced to the essential ground cultivation.

**grapes** 85% Sangiovese, 8% Merlot, 7% Cabernet Sauvignon

**production area** Vineyards in Località Capezzine • Cortona, Arezzo

**vineyards general information** Average altitude (above sea level): 350 mts; Ground: Pleistocene geological origin. Medium mixture with clay tendency.

**winemaking** Grapes are selected and harvested, exclusively by hand. Must ferments in stainless steel tanks. Maceration lasts 15 days at controlled temperature 20-22°C. After fermentation, the wine decants in steel and then is placed in barriques, where it refines for a period of 12 months. further 12 months of refining in bottle.

**organoleptical characteristics** **Color:** deep and intense ruby red, with purple hints. **Bouquet:** delicate, intense, complex with cocoa notes. **Taste:** of great structure, persistent and harmonic.

**matching food** Important meats, roasted game and seasoned cheeses. Serving at 18°C.



**Tasting notes**

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**“Signorelli” IGT Merlot di Toscana**

Vineyards are cared of in total absence of antitobitrics and weed-killing products, reduced to the essential ground cultivation.

**grapes** 100% Merlot

**production area** Vineyards in Località Capezzine • Cortona, Arezzo

**vineyards general information** Average altitude (above sea level): 350 mts; Ground: Pleistocene geological origin. Medium mixture with clay tendency.

**winemaking** Grapes are selected and harvested, exclusively by hand. Must ferments in stainless steel tanks. Maceration lasts 15 days at controlled temperature 20-22°C. After fermentation, the wine decants in steel and then is placed in barriques, where it refines for a period of 16 months. Further 12 months of refining in bottle.

**organoleptical characteristics** **Color:** intense ruby red, with purple hints. **Bouquet:** intense, spicy, with coffee and wild berries notes. **Taste:** of great structure, soft and harmonic.

**matching food** Very important wine, excellent with important meat dishes, noble game and seasoned cheeses. Serving temperature: 18°C.



**Tasting notes**

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### "Don Giovanni" DOC Cortona Sauvignon Blanc

Vineyards are cared of in total absence of antiprotitics and weed-killing products, reduced to the essential ground cultivation.

grapes 100% Sauvignon Blanc

production area Vineyards in Località Capezzine • Cortona, Arezzo

vineyards general information Average altitude (above sea level): 350 mts; Ground: Pleistocene geological origin. Medium mixture with clay tendency.

winemaking Grapes are early harvested at low temperature and immediately softly pressed. Must, after a brief static sedimentation, ferments at controlled temperature. When fermentation process is half-way, it is transferred in new barriques, where refines for about 6 months.

organoleptical characteristics Color: straw white. Bouquet: complex with white peach fruity hints. Taste: fresh, sapid and harmonic.

matching food Risotto and delicate meats. Serving temperature: 18°C.



#### Tasting notes

### "Vinsanto" DOC Vinsanto di Montepulciano

Vineyards are cared of in total absence of antiprotitics and weed-killing products, reduced to the essential ground cultivation.

grapes 70% Malvasia, 20% Trebbiano, 10% Pulcenculo (Grechetto)

production area Vineyards in Località Capezzine • Cortona, Arezzo

vineyards general information Average altitude (above sea level): 350 mts; Ground: Pleistocene geological origin. Medium mixture with clay tendency.

winemaking Harvesting takes place in the beginning of October. The Vinsanto is placed in small oak kegs for a period of 5 years. 1 more year in glass before being released.

organoleptical characteristics Color: amber yellow very dense. Bouquet: complex, ethereal with honey and figs hints. Taste: fulfilling, soft and velvety.

matching food Meditation wine.



#### Tasting notes



## 2009 Awards & Reviews



**I VINI DI  
VERONELLI 2009**  
*Veronelli Editore*

Nobile di Montepulciano 2005	90/100 ★★★★★ DT
Nobile di Montepulciano Riserva '04	90/100 ★★★★★ DT
Cortona Sangiovese 2006	86/100 ★★☆☆ GB
Don Giovanni 2007	87/100 ♣ GB



**VINI D'ITALIA 2009**  
*Gambero Rosso  
Slow Food*

Nobile di Montepulciano Riserva 2004	★★★★
Cortona Sangiovese 2006	★★★
Nobile di Montepulciano 2005	★★★
Rosso di Montepulciano 2007	★★★
Vin Santo di Montepulciano 1999	★★★



**I VINI D'ITALIA 2009**  
*L'Espresso Editore*

Nobile di Montepulciano Riserva 2004	15.0/20 🍷🍷🍷🍷🍷
Nobile di Montepulciano 2005	14.5/20 🍷🍷🍷🍷🍷
Cortona Sangiovese 2006	14.0/20 🍷🍷🍷🍷🍷
Rosso di Montepulciano 2007	13.0/20 🍷🍷🍷🍷🍷



**DUEMILAVINI 2009**  
*Associazione  
Italiana Sommelier*

Nobile di Montepulciano Riserva 2004	★★★★
Nobile di Montepulciano 2005	★★★★
Rosso di Montepulciano 2007	★★★★
Don Giovanni 2007	★★★★
Cortona Sangiovese 2006	★★★★



**ANNUARIO DEI  
MIGLIORI VINI  
ITALIANI 2009**  
*Luca Maroni  
Editore*

Nobile di Montepulciano Riserva 2004	IP 85
Rosso di Montepulciano 2007	IP 85
Cortona Sangiovese 2006	IP 83
Nobile di Montepulciano 2005	IP 83
Don Giovanni 2007	IP 75