

PORTOVINO

CALAFATA 'GRONDA' TOSCANA BIANCO

Calafata motto: *In ground we trust: work the land with rigour, passion and craziness*

Agricola Calafata's farm is just outside of the charming small town of Lucca, where Tuscany borders southern Liguria. The winery was founded by "10 crazy friends," explains Mauro Montanaro, none of which had any experience in farming or wine making. "We fell in love with the area, the old vines, the olive groves, but we also wanted to have a social cause. We were the first winery to be a Società Cooperativa Sociale in Tuscany, helping kids that were in exile, kids that had drug problems, mental issues, or wanted to begin a life again after being in jail. We're now a big crazy group."

Calafata has 9 hectares of vineyards and 3 hectares of olive groves; another 8 hectares are dedicated to farming all kinds of vegetable delights, including the Slow Food awarded local red beans called Fagioli Rossi di Lucca. We'll be bringing in some of them, and some honey through PortoCibo too!

The Luccanese soils are very ancient, composed mostly of limestone and clay. They work with a variety of grape varieties, such as the sprightly Cigliegolo and earthy Sangiovese, sometimes with ages of up to 70 years old. All the wines have good tension and a freshness to them, especially the Scapigliato bottling which is a coferment with Cigliegolo, Sangiovese, Alicante, and a touch of the local white grape Moscato di Hamburgo with give floral top notes.

At PortoVino, we are wine geeks, but we also like the idea of thinking beyond the bottle, who made the wine, and what they stand for. We couldn't be more thrilled to welcome this new winery in to the PV family.

GROWING AREA: Colline Lucchesi

FARMING: Organic certified by ICEA # B2796 and practicing biodynamic

VINEYARD: Maolina, 1.5 Ha **ALTITUDE:** 150 m / 492 ft. **SOILS:** Luccanese soils, composed mostly of limestone and clay **VARIETIES:** 70% Vermentino, 10% Malvasia, 10% Trebbiano and 10% Moscato. There are also small percentages of other undocumented native varieties. **VINE AGE:** 40 years old

VINE TRAINING: Guyot **HARVEST DATE:** Beginning of September



IMPORTED BY: PORTOVINO

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YEASTS: Spontaneous fermentation with ambient yeast **FERMENTATION & ÉLEVAGE:** Fermentation in stainless steel tanks with a 24 hours maceration. Élevage in stainless steel **SULPHUR:** 30 mg/l total SO₂ was added before bottling **ALCOHOL:** 11.5% **ANNUAL PRODUCTION:** 375 cases