

# PORTOVINO

## CALAFATA 'IARERA' TOSCANA SANGIOVESE

Calafata's 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; an additional 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 local honey through PortoCibo soon!

The Luccanese soils are very ancient, composed mostly of limestone and clay; much different from the more recent soils of nearby Lunigiana. All the wines have good tension and a freshness to them, but also a balsamic quality. These wine are neither shy nor scream, and that's part of their charm.

lasera is the name of this bottling, local slang for *leri sera* / last night. "We drink this a night often, with a plate of pasta and a dish of beans and vegetables from our garden," one of the members smilingly said.

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-cum-Cooperativa-Sociale into the PV family.

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**GROWING AREA:** Colline Lucchesi

**FARMING:** Organic certified by ICEA # B2796 and practicing biodynamic

**VINEYARD:** Maolina; 2 Ha **ALTITUDE:** 150 m / 492 ft. **SOILS:** Luccanese soils,



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composed mostly of limestone and clay **VARIETIES:** 100% Sangiovese **VINE AGE:** 20 years old

**VINE TRAINING:** Pruned-spur cordon-trained **HARVEST DATE:** Mid September

**YEASTS:** Spontaneous fermentation with ambient yeast **FERMENTATION & ÉLEVAGE:** Spontaneous fermentation in cement tanks and 10 Hl bins, with a 7 - 10 days maceration. Élevage in cement and old *botti* **SULPHUR:** 30 mg/l total SO2 was added before bottling

**ALCOHOL:** 11.5% **ANNUAL PRODUCTION:** 208 cases