

# PORTOVINO

## CALAFATA 'MAJULINA' TOSCANA ROSSO

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. Majulina is an ancient name of an historic vineyard, with vines over 80 years old. Lots of old vine depth, but still exceedingly fresh.

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, 1.5 Ha **ALTITUDE:** 150 m / 492 ft. **SOILS:** Luccanese soils, composed mostly of limestone and clay **VARIETIES:** 60% Sangiovese, 20% Cilieggiolo, 10% Canaiolo, 10% Colorino. There are also small percentages of other undocumented native varieties. **VINE AGE:** 80 years old

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



IMPORTED BY: PORTOVINO

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**YEASTS:** Spontaneous fermentation with ambient yeast **FERMENTATION & ÉLEVAGE:** Spontaneous fermentation in 10 HI bins for 6 - 8 days. Élevage in cement **SULPHUR:** 30 mg/l total SO2 was added before bottling **ALCOHOL:** 12% **ANNUAL PRODUCTION:** 225 cases