

WINE TRAVEL FOOD

GAMBERO ROSSO

35
YEARS



LET'S RAISE A GLASS THE GOLDEN AGE OF ITALIAN WINE

VINI D'ITALIA

CHEF: CLAUDIO MELIS

La vie en rose of brothers Calatroni



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MV or Montecalvo Versiggia. “We call it Mon Carul, both terms indicate the mountain, the former in Latin, the latter in the ancient dialect of the Ligurian tribes,” Stefano Calatroni told Gambero Rosso. We are in the upper Valle Versa, in Oltrepò Pavese, where the productive heart of this beautiful winery develops, led by Cristian and Stefano Calatroni, with their father Fausto in the countryside and mother Marisa and Elisa in the very popular agriturismo farmhouse lodging, increasingly marked by eco-sustainable choices and the belief in its sparkling wine vocation, with the Classic Method with long refinements and search for the best crus. This is the area of choice for Pinot Noir, here the temperature ranges are ferocious, soils rich in limestone for perfect ripening: healthy, vital grapes, with high acidity and full aromatic richness. Without the slightest doubt, one of the best areas for the Classic Method of Italy. In particular, it is very difficult to find Italian rosé bubbles of such elegance as those produced here. Think of the Cuvée Rosé ‘13: an embroidery of fruit, flowers and spices, with a subtle and infiltrating carbonation, deep and graceful in the pure and harmonious aromatic development. The final note of wheat is unforgettable. Tre Bicchieri in the Vini d’Italia 2022 guide. “The extraction of colour is important, but comes as a secondary goal, for us finesse is more important. The grapes are brought to very low temperatures, we always chill the grapes before pressing them. Those of the rosé are brought to 0°C for one night, so they break those pockets of water attached to the grape, which slightly tear

The Riesling championship

Oltrepò Pavese is not only the cradle of Italian pinot noir, with its 3,000 hectares of vineyards, but also an area suited for riesling, a variety that has long been valued by the Calatroni family. The Riesling Campo Dottore ‘20, rich in flavour and persistence, was recently awarded as the best Riesling in Italy in the National Riesling Competition in South Tyrol. It is the first time a Riesling from Oltrepò Pavese wins. “We always work on a base Riesling, the Campo Dottore, and a Riserva. In the former we have slight over-ripening, it’s a clone of Alsatian origin that has been in Oltrepò for the past 40 years. A classic vinification in reduction follows, constant batonnage and we keep it on the fine lees. And then we put in the bottle, no aging in oak. The riserva, on the other hand, has at least 2-3 years of aging. We make two harvests, one earlier and one overripe, to then assemble and go into the bottle,” said Stefano. And in production there is also Riesling Italico, in this case it’s a short Classic Method, 9-12 months on the lees, to take full advantage of the variety’s aroma and freshness.



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1. The vineyards
2. Stefano Calatroni
in the heart of the Grave
3. The bottles
4. The agriturismo farmhouse

the skin, which becomes thinner and softer. Thus, when we press them, with a particularly low yield and not high pressure, we're already extracting colour, without then having to macerate. We can say that it's a cryo-maceration with intact skin," said Stefano. His brother Cristian's hand is really felt in the aromatic delicacy and carbonic texture. Today, the entire production of the Classic Method is around 50,000 bottles per year, from the 2018 harvest they will all come out as Oltrepò Pavese Metodo Classico Dcog, while organic certification came in 2019. In production, Poggio dei Duca '16, the new entry, also stands out. "Born as a cru, thanks to years of clone research and different practices, we opted for steel where we vinify a single vineyard, the highest, at 540 meters, always only pinot noir, with 10% of the grapes that ferment in cask to give balance to a bubble of great freshness and tension," added Stefano. The Pinot '64 Brut is also noteworthy, with a creamy and iodized gait, while the NorEma '18 shows a particularly good hand on the pinot noir in rosé, delicate and at the same time vibrant. The Mon Carul brand collects the rest of the production, in which interesting interpretations of Rhine Riesling have been added for some time to wines from natives from beyond the Po Valley (such as Bonarda and Sangue di Ciuda).

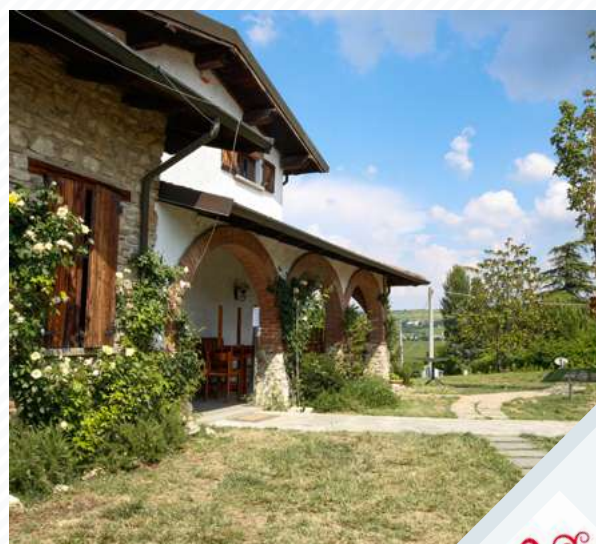


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The agriturismo farmhouse where everything revolves around wine

At Calatroni on weekends the winery turns into a well-kept farmstead eatery. Everything revolves around the range of wines, with Stefano's mother and Cristian in the kitchen. "The wine tasting takes place in the morning or in the afternoon, with an hour's visit to the vineyard and cellar and then experiencing the classic tasting, 4 tastings and 4 wines. Otherwise for lunch we have a menu of pure territory with products from producers that share our same philosophy, and which work organically and with denomination products, from Slow Food to the great flavours of our lands. Five courses and five wine pairings," said Stefano. While dinner, in summer, moves to the vineyard, with the farm taking home among the rows of pinot noir.

For reservations call Elisa at 3480195118



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❖ Calatroni

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