



### IL CALEPINO BRUT *Champagne Method*

**Grapes** Chardonnay 70% Et Pinot Nero 30%

**Vineyard** 250 s/m; Cordone Speronato Training System 4000 vines per hectare. GDC 3000 vines per hectare.

**Production** 90 Kg/hectare

**Pressing** grape rendering/60% must.

**Bottle Refinement** 36 months fermentation in contact with yeast.

**Alcohol Content** 12,8% VOL

**Acidity** 6,2 grams/liter.

**Sugar Content** 8,5 grams/liter.

**Color** straw yellow.

**Perlage** effervescent with fine, persistent perlage.

**Bouquet** fruit forward with flavors of pear, apple and tropical fruit

interlaced nuances of bread crust, yeast and acackia honey.

**Taste** full bodied, harmonious and intense with a finish riddled with citrus fruits and ripe pear, fresh and inviting with excellent acidity on the palate.

**Food Pairing** excellent with as an aperitif and optimal with seafood based dishes, especially crustaceans and shellfish.

**Serving Temperature** 46' - 50'. Uncork immediately before serving.

**Aging Potential** drink within 2 years of purchase. Store in a cool environment.

**Bottle Size** 750 ml, magnum 1,5 liter Et jeroboom 3 liter.



### IL CALEPINO BRUT ROSÈ *Champagne Method*

**Grapes** Chardonnay 70% Et Pinot Nero 30%

**Vineyard** Cordone Speronato training system 4000 piante ettaro 250 s/m

**Production** 9000/10000 Kg/hectaro.

**Pressing** grape rending 60% must.

**Bottle Refinement** 36 month fermentation in contact with yeast.

**Alcohol Content** 13% VOL

**Acidity** 6 grams/liter.

**Sugar Content** 8,5 grams/liter.

**Color** pink onion reflect.

**Perlage** fine and persistent.

**Bouquet** of fruit "berry" intercaled nuances of bread crust. Yeast and acackia honey.

**Taste** full bodies , harmonious and intense with a finish riddle.

With orange fruit and "berry" fruit

**Food Pairing** excellent with sea food.

**Serving Temperature** 46' - 50'. Uncork immediately before serving.

**Aging Potential** drink within 2 years of purchase. Store in cool environment.

**Bottle Size** 0,75 lt.



### IL CALEPINO NON DOSATO *Champagne Method*

**Grapes** Chardonnay 70% Et Pinot Nero 30%.

**Vineyard** 250 s/m; Cordone Speronato Training System 4000 vines per hectare. GDC 3000 vines per hectare.

**Production** 90 Kg/hectare.

**Pressing** grape rendering/60% must.

**Bottle Refinement** 48 months fermentation in contact with yeast.

**Alcohol Content** 13% VOL

**Acidity** 6,2 grams/liter.

**Color** straw yellow with golden reflections.

**Perlage** effervescent with fine, persistent perlage.

**Bouquet** mature, reminiscent of toasted bread, yeast, chestnut honey, wildflowers and dried wheat.

**Taste** full bodied, elegant and pleasantly dry. Suitable for discernable palates able to appreciate the nuances of a fine, aged wine.

**Food Pairing** excellent with seafood, baked or grilled whole fish, especially crustaceans and shellfish, as well as white meats.

**Serving Temperature** 46' - 50'. Uncork immediately before serving.

**Aging Potential** drink now. Store in a cool environment.

**Bottle Size** 750 ml.



### RISERVA DI FRA AMBROGIO *Champagne Method*

**Grapes** Chardonnay 70% Et Pinot Nero 30%

**Vineyard** 250 s/m; Cordone Speronato Training System 4000 vines per hectare. GDC 3000 vines per hectare.

**Production** 90/100 Kg/hectare

**Pressing** grape rendering/60% must.

**Bottle Refinement** 60 months fermentation in contact with yeast (sur lie).

**Alcohol Content** 13% VOL

**Acidity** 5,9 grams/liter.

**Color** bright straw yellow with golden reflections.

**Perlage** effervescent with fine, persistent perlage.

**Bouquet** mature, reminiscent of toasted bread, yeast, chestnut honey,

wildflower, vanilla and chocolate.

**Taste** full bodied, creamy and elegant. Suitable for discernable palates able to appreciate the nuances of a high class, aged wine.

**Food Pairing** perfect with all dishes, especially crustaceans and shellfish. Its high quality makes it ideal for every occasion at anytime.

**Serving Temperature** 46' - 50'. Uncork immediately before serving.

**Aging Potential** can be aged up to 2 years after release. Store in a cool environment.

**Bottle Size** 750 ml.

# TECHNICAL NOTES



AGLIENUS VITIVINICOLA



IL CALEPINO

AZIENDA VITIVINICOLA IL CALEPINO  
F.M. DI PLEBANI FRANCO & C. S.N.C.

24060 CASTELLI CALEPIO (BG) ITALY, VIA SURRIPE 1

TEL. +39.035.847178 - FAX +39.035.4425050

web: [www.ilcalepino.it](http://www.ilcalepino.it) e-mail: [info@ilcalepino.it](mailto:info@ilcalepino.it)

AGLIENUS VITIVINICOLA



IL CALEPINO



## VALCALEPIO ROSSO DOC

### Selection

**Grapes** Merlot 50% - Cabernet 50%.  
**Vineyard** 250 s/m; Cordone Speronato Training System 4000 vines per hectare, Pergola Bergamasca 2000 vines per hectare.  
**Production** 100 Kg/hectare  
**Pressing** grape rendering/70% must.  
**Barrel Refinement** 12 months in traditional oak barrels.  
**Bottle Refinement** 6 months.  
**Alcohol Content** 12,8% VOL.  
**Acidity** 5,8 grams/liter.  
**Dryness** 27 grams/liter.  
**Color** deep ruby red.  
**Bouquet** ethereal, fruit forward and complex showing flavors of cherries, dark berry fruit coupled with spice, vanilla and chocolate.

**Taste** a full-bodied, balanced and elegant red riddled with spice and dark berry fruit flavors. Soft, sweet tannins lead to a full, velvety mouth feel complementing a fascinating bouquet.  
**Food Pairing** appetizers, cold cuts, sausage, poultry, pork and red meat.  
**Serving Temperature** 65' - 68'.  
 Uncork immediately before serving.  
**Ageing Potential** 5 to 7 years.  
 Store in a cool environment.  
**Bottle Size** 750 ml, 1500 ml & 3000 ml bottles available.



## VALCALEPIO BIANCO DOC

### Selection

**Grapes** Chardonnay 70% Et Pinot Grigio 30%.  
**Vineyard** 250 s/m; Cordone Speronato Training System 4000 vines per hectare.  
**Production** 90 Kg/hectare.  
**Pressing** grape rendering/70% must.  
**Barrel Refinement** stainless steel.  
**Bottle Refinement** 3 months.  
**Alcohol Content** 12,5% VOL.  
**Acidity** 5,8 grams/liter.  
**Color** straw yellow  
**Bouquet** a fresh, fruit driven white laced with tropical fruit, peach, aromatic floral nuances and a touch of refreshing mint. Flavors develop and deepen after one year; golden

delicious apples, confetti (sugar coated almonds) and marmelade.  
**Taste** balanced, fresh and refined with excellent structure and multiple fruit flavors of pear, apple, pineapple, grapefruit and a hint of mint.  
**Food Pairing** excellent with antipasti, first courses, salads and white meats.  
**Serving Temperature** 50' - 53'. C.  
 Uncork immediately before serving.  
**Ageing Potential** Drink now.  
 Store in a cool environment.  
**Bottle Size** 750 ml.



## VALCALEPIO ROSSO DOC

### Surie

**Grapes** Merlot 50% - Cabernet 50%.  
**Vineyard** 250 s/m; Cordone Speronato Training System 4000 vines per hectare, Pergola Bergamasca 2000 vines per hectare.  
**Production** 90 Kg/hectare  
**Pressing** grape rendering/70% must.  
**Barrel Refinement** 18 months in oak barrels (70%), 18 months in barrique (30%).  
**Bottle Refinement** 6 months.  
**Alcohol Content** 12,8% VOL.  
**Acidity** 5,8 grams/liter.  
**Dryness** 28 grams/liter.  
**Color** deep ruby red.  
**Bouquet** intense, harmonious and elegant, with primary scents reminiscent of ripe dark berry fruit further

complemented by secondary fragrances of toasted oak and cinnamon.  
**Taste** a complex, pleasantly tannic red with a sequence of flavors ranging from vanilla to roasted coffee and ripe dark berry fruit to spice with excellent structure and a full body.  
**Food Pairing** excellent with red meat, traditional roasts and aged cheeses.  
**Serving Temperature** 65' - 68'.  
 Uncork approximately 1 hour before serving.  
**Ageing Potential** a wine with a medium/long aging potential 5 to 10 years.  
**Bottle Size** 750 ml.



## VALCALEPIO BIANCO DOC

### Surie

**Grapes** Chardonnay 70% Et Pinot Grigio 30%.  
**Vineyard** 250 s/m; Cordone Speronato Training System 4000 vines per hectare.  
**Production** 90 Kg/hectare.  
**Pressing** grape rendering/70% must.  
**Barrel Refinement** stainless steel 70% (9 months) barrique 30% (9 months).  
**Bottle Refinement** 6 months.  
**Alcohol Content** 12,8% VOL.  
**Acidity** 5,8 grams/liter.  
**Color** straw yellow  
**Bouquet** complex and fruit driven with flavors reminiscent of white

peaches with floral nuances touched with mint which evolve into banana, vanilla and licorice.  
**Taste** a white packed with jammy fruit flavors, interlaced with vanilla and licorice nuances and toasted oak derived from barrique aging.  
**Food Pairing** excellent with antipasti, first courses, and all white meats.  
**Serving Temperature** 50' - 53'. C.  
 Uncork immediately before serving.  
**Ageing Potential** ages well for 1 to 5 years. Store in a cool environment.  
**Bottle Size** 750 ml.



## CABERNET SAUVIGNON I.G.T.

### Kalos

**Grapes** Cabernet Sauvignon 100%.  
**Vineyard** 250 s/m; Cordone Speronato Training System 4000 vines per hectare.  
**Production** 80 Kg/hectare  
**Pressing** grape rendering/50% must. Grapes pressed after 30 days of drying in wooden boxes.  
**Barrel Refinement** 30 months in barrique.  
**Bottle Refinement** 6 months.  
**Alcohol Content** 14,1% VOL.  
**Acidity** 5,8 grams/liter.  
**Dryness** 30 grams/liter.  
**Color** deep ruby red with purple reflections.  
**Bouquet** Complex, evolved, and continuous reminiscent of marasca cherries, freshly roasted coffee and spice coupled with the herbaceous

qualities typically associated with the Cabernet varietal.  
**Taste** This multifaceted red leaves a myriad of sensations on the palate, most notably the harmonious flavors of roasted coffee, tobacco, spice and black cherries complemented by a smooth, long finish. Infinitely complex and a rival to any Bordeaux wine.  
**Food Pairing** excellent with red meat, traditional roasts and aged cheeses. A meditation wine.  
**Serving Temperature** 65' - 68'.  
 Uncork approximately 1 hour before serving.  
**Ageing Potential** a wine with superb aging potential 5 to 15 years.  
**Bottle Size** 1500 ml., 3000 ml.



## CHARDONNAY I.G.T.

### Epias

**Grapes** Chardonnay 95% Et Moscato 5%.  
**Vineyard** 250 s/m; Cordone Speronato Training System 4000 vines per hectare.  
**Production** 80 Kg/hectare.  
**Pressing** grape rendering/40% must. Grape dried (appasite) in wooden boxes for about 40 days.  
**Barrel Refinement** stainless steel 70% barrique 30% .  
**Bottle Refinement** 6 months.  
**Alcohol Content** 13,8% VOL.  
**Acidity** 5,8 grams/liter.  
**Sugar content** 8,5 grams/liter.  
**Color** golden yellow  
**Bouquet** intricate, ethereal and

refined, whit a scent reminiscent of figs, vanilla, apricots and honey.  
**Taste** a fragrant dessert wine layered with fig, apricot, peach fruit flavors complemented by vanilla and smooth, honey like texture.  
 Ampleness, complexity, softness and elegance are innate characteristics associated with this intriguing white.  
**Food Pairing** excellent with herbed and aged cheeses, puff pastry based desserts. A perfect meditation wine, especially with biscotti.  
**Serving Temperature** 50' - 53'. C.  
 Uncork immediately before serving.  
**Ageing Potential** ages well for 1 to 5 years. Store in a cool environment.  
**Bottle Size** 500 ml.

AZIENDA VITIVINICOLA



# IL CALEPINO

