



VENETO

MUSSOLENTE

CALALTA



“WE TAKE CARE OF THIS REALITY TO GROW TOGETHER WITH IT WITH HUMILITY AND PATIENCE, BUT ALSO WITH A GREAT DESIRE TO HAVE FUN.”

Calalta is a small farm located at the foot of Monte Grappa between 150-200 meters above sea level. With 5 hectares under vine amongst 16 hectares of olive trees, fruit trees, and ponds, the surrounding forest creates a natural oasis with a particularly favorable microclimate and wide biodiversity.

In the past the Brunetti family sold their grapes to larger winemakers and produced a small amount of wine for friends and family. After a careful evaluation of the soil and sun exposure, the vineyards were replanted in 2009 in order to obtain the highest quality vines from the terroir.

Since 2017 the winery has been lead by Nicola Brunetti and his wife Giulia Zanesco who personally take care of the entire production process, from field to cellar with a special focus on respecting the ecosystem and preserving the unique and authentic characteristics of Calalta's terroir.

To improve the soil fertility they do not use chemical products, rather they rely on the green manure. Planting a variety of grass species and legumes which grow until blooming. This procedure helps nourish the soil and attract bees, the pollinators, and ladybirds which fight the harmful bugs.

Their wines have little to no sulphites added and their winemaking process is young, fun and continuously evolving.

VARIETIES: RIESLING RENANO, CABERNET FRANC, SYRAH, GRENACHE, BRONNER, TAI ROSSO, MERLOT

PRODUCTION: 15,000 BOTTLES

CERTIFICATIONS: ORGANIC, VINNATUR



MENTELIBERA

WHITE WINE

Grape variety: Bronner, Vespaiola

Vintage: 2020

Appellation: Bianco Veneto I.G.T.

Exposure: South-east

Altitude: 130-170 meters

Soil: Clay

Training system: Single guyot

Vineyard management: Organic and biodynamic agriculture

Age: 12 years

Plant density: 7,800 plants/ha

Yield per hectare: 40 q/ha

Collection method: manual

Harvest: September

Production: 2,650 bottles

In the cellar: Selection of the grapes with the help of a vibrating table. The bunches are pressed in a pneumatic press, then the must ferments in stainless steel with indigenous yeasts only. Aged in stainless steel for 19 months. Unfiltered.

12.5% vol.



FILOMENA
SELECTIONS



DAVVERO

MACERATED WHITE WINE

Grape variety: 100% Riesling Renano

Vintage: 2021

Exposure: East

Altitude: 150 meters

Soil: Acid, rich of clay with iron silicate and aluminum

Training system: Single guyot

Vineyard management: Organic and biodynamic agriculture

Size: 1 hectare

Age: 12 years

Plant density: 7,800 plants/ha

Yield per hectare: 45 q/ha

Collection method: manual

Harvest: Third week of September

Production: 3,600 bottles

In the cellar: Selection of the grapes with the help of a vibrating table. After destemming, the fermentation happens on the skins with indigenous yeasts only. Skin contact lasts for 50 days. Aged in stainless steel for 6 months. Then the mass is divided into different tanks: cement, ceramic amphora, tonneaux, stainless steel. There the wine ages for 3 months. Unfiltered.

12% vol.



SEHNSUCHT

ROSE

Grape variety: 100% Syrah

Vintage: 2021

Appellation: Veneto rosato Syrah I.G.T.

Exposure: West

Altitude: 200 meters

Soil: Clay, Flint

Training system: Single guyot

Vineyard management: Organic and biodynamic agriculture

Age: 12 years

Plant density: 7,800 plants/ha

Yield per hectare: 70 q/ha

Collection method: manual

Harvest: Last week of September

Production: 1,800 bottles

In the cellar: Soft pressing of selected bunches without maceration. Fermentation with indigenous yeasts in steel, aging in steel for 10 months, bottling without filtration or clarification.

11.5% vol.



FILomena
SELECTIONS



SEHNSUCHT+

SPARKLING ROSE

Grape variety: 100% Syrah

Vintage: 2021

Exposure: West

Altitude: 200 meters (highest vineyard of Calalta)

Soil: Clay, Flint

Training system: Single guyot

Vineyard management: Organic and biodynamic agriculture

Age: 12 years

Plant density: 7,800 plants/ha

Yield per hectare: 70 q/ha

Collection method: manual

Harvest: Last week of September

Production: 4,500 bottles

In the cellar: Selection of the grapes with the help of a vibrating table. Whole bunch pressing, no maceration. Fermentation with indigenous yeasts in stainless steel tanks. Aged in stainless steel for 10 months. Bottled with its own must to promote a re-fermentation in the bottles. Unfiltered.

11% vol.



FILomena
SELECTIONS



ONBRIA

RED WINE

Grape variety: 100% Cabernet Franc

Vintage: 2020

Appellation: Veneto Rosso IGT

Exposure: South-west and West

Altitude: 180 meters

Soil: Clay with flints

Training system: Single guyot

Vineyard management: Organic and biodynamic agriculture

Age: 13 years

Plant density: 7,800 plants/ha

Yield per hectare: 90 q/ha

Collection method: manual

Harvest: Mid-end of September

Production: 6,900 bottles

In the cellar: Destemming of selected bunches, fermentation with indigenous yeasts only in steel. Aged in steel for about 9 months. Bottled without filtration.

12% vol.



FILomena
SELECTIONS



FILomena
SELECTIONS

UNDERCOVER

RED WINE

Grape variety: 100% Merlot

Vintage: 2020

Appellation: Veneto Rosso IGT

Exposure: South-west and West

Altitude: 180 meters

Soil: Red clay with flint

Training system: Single guyot

Vineyard management: Organic and biodynamic agriculture

Age: 15 years

Plant density: 7,800 plants/ha

Yield per hectare: 90 q/ha

Collection method: manual

Harvest: Mid-end of September

Production: 6,900 bottles

In the cellar: Selection of the grapes with the help of a vibrating table. Part of the bunches are destemmed and ferment in a wooden tank with indigenous yeasts only. The remaining grapes ferment using the technique of carbonic maceration. Part of the wine ages in stainless steel, the other part in a 31HL wooden tank for 9 months. Unfiltered

12% vol.



FILomena
SELECTIONS



FILomena
SELECTIONS

TAIGER

RED

Grape variety: 100% Tai Rosso

Vintage: 2020

Exposure: West

Altitude: 200 meters

Soil: Clay, Flint

Training system: Alberello

Vineyard management: Organic and biodynamic agriculture

Age: 12 years

Plant density: 10,000 plants/ha

Yield per hectare: 30 q/ha

Collection method: manual

Harvest: Third week of September

Production: 400 bottles

In the cellar: Selection of the grapes with the help of a vibrating table. Fermentation with indigenous yeasts in stainless steel tanks. Aged in stainless steel for 10 months. Unfiltered.

12.5% vol.

