



VENETO

MUSSOLENTE



C A L A L T A

“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



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% ABV

Total SO₂: 14 mg/L



SEHNSUCHT

ROSE

Grape variety: 100% Syrah

Vintage: 2020

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: 1,550 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.



SEHNSUCHT+

SPARKLING ROSE

Grape variety: 100% Syrah

Vintage: 2020

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: 1,900 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.

11.5% vol.



DAVVERO

MACERATED WHITE WINE

Grape variety: 100% Riesling Renano

Vintage: 2020

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: 3,400 bottles

In the cellar: Destemming of the bunches. Spontaneous fermentation. Maceration on the skins for 50 days. Aging in oak tonneaux and amphora until the spring following the harvest. Bottled without filtration and with a minimum sulfur.

12% vol.



MENTELIBERA

WHITE WINE

Grape variety: 60% Bronner, 40% Incrocio Manzoni

Vintage: 2019

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: 3,800 bottles

In the cellar: Soft pressing of the grapes. Spontaneous fermentation in steel. Aged in stainless steel for 18 months. No filtrations, no fining, no temperature control

13%



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.

