



The Calatroni winery is a small, family-run winery located on the hills of the village of Montecalvo Versiggia in the Versa Valley, in the heart of Oltrepò Pavese. The winery was founded in 1964, when Luigi Calatroni, at the end of his tenant-farming contract, bought a vineyard from his former landowner. In the following years, the winery developed under the guide of Fausto and Marisa Calatroni. Now, with the third generation of vinegrowers, the experience of the tradition is enriched by the modern agronomic and oenological techniques brought by the young brothers Cristian and Stefano. The constant technical improvement led to an ever-increasing quality of the grapes that we grow in our own vineyards. The property vineyards (about 15 hectares) are located in Montecalvo Versiggia at an altitude varying from 180 to 320 metres AMSL, in an area very suited for the growing of several grape varieties.

With its 4.100 hectares of Pinot Noir vineyards, Oltrepò Pavese is one of the biggest producing areas of Pinot Noir grapes worldwide. Montecalvo Versiggia is the Oltrepò Pavese municipality with the largest production of Pinot Noir grapes.

The Oltrepò Pavese wine region has always offered a great variety of indigenous grapes. The most famous is Croatina, a grape that give structure and tannins to the wines it produces. One of them is Bonarda, the most popular Oltrepò Pavese wine. We really believe in the great qualities of the classic Bonarda frizzante (semi-sparkling) when produced with due care. That's why in 2015 we joined the Bonarda dei Produttori project, promoted by the Distretto del Vino di Qualità dell'Oltrepò Pavese association and aimed at producing a top-quality version of this wine.

Nowadays, many indigenous grapes have disappeared and others risk extinction. Our contribution to the safeguard of these traditional, unique and rare varieties is Perorossino, a red wine produced from a more than 60-years old vineyard, where we grow old, nearly forgotten grapes like Uva Rara, Nibiö, Timoraccio and Croà.





**CAMPO DOTTORÈ OLTREPÒ PAVESE
RIESLING DOC**

Grapes: Riesling Renano 100%
 Vinification: It's bottled in late spring and released after 40 days. Vinified in stainless steel tanks.
 Tasting Notes: keeps its peculiar strong mineral character even in the hottest and driest vintages thanks to the large temperature range and the limestone-rich soil of the vineyard.
 In its young years it offers the classic notes of yellow fruits, while in later years hints of petrol will slowly emerge.



**FIORAVANTI PINOT NERO DELL'OLTREPÒ
PAVESE DOC**

Grapes: Pinot Nero
 Vinification: The grapes are harvested in the first decade of September and pressed less than an hour later. The maceration lasts about 10 days (with temperatures below 3 °C during the first 3 days). Then, part of the must (80%) is fermented in stainless steel tanks and the remaining part is fermented in barriques.
 The two parts are put together after 6 months and bottled in July.
 Tasting notes: Very reflective of the grape's identity with its blackberry and currant notes, this Pinot Noir also benefits from the partial fermentation in oak which rounds out the palate.



VIGIO BONARDA DOC FRIZZANTE

Grapes: Croatina 100%
 Vinification: Macerated for 7 days on the skins, refermented in a natural way
 Tasting notes: Deep red lively purpled bubbles. Full in the nose with black cherry and ripe cherry notes. It offers a good body with well-balanced tannins, a rich nose and an austere character.



**PEROROSSINO OLTREPÒ
PAVESE ROSSO DOC**

Grapes: Croatina, Barbera, Uva Rara, Nibiò and Moradella
 Vinification: The yield per hectare is extremely low and the rich and fully concentrated grapes of this more than 60-years old vineyard are perfect for creating a great, full bodied red wine. The must is fermented in stainless steel tanks. After a 20-day maceration, the wine is left to rest in barrique for about 1 year. Bottled in summer, it further ages in bottle for a few months.
 Tasting notes: Pale ruby red with garnet red highlights.
 Complex nose with floreal, fruity and spicy.
 Each grape gives a peculiar contribution to this wine with Moradella and Nibiò providing notes of red fruits jam and spices, Croatina adding good tannins and Barbera bringing a great deal of acidity.



SILQUASTRO SANGUE DI GIUDA DOC

Semi-sparkling sweet red wine
 Grapes: Croatina, Barbera and Uva Rara
 Vinification: is produced only in a small area of the Versa Valley. The bubbles are created by natural fermentation, which is stopped cooling down the wine to get the desired amount of residual sugar.
 Tasting Notes: The nose offers Fuji apple, cherry and black cherry notes. The acidity of Barbera and the tannins of Croatina save the palate from being too sweet.
 Over the years, many people have been trying to explain the origin of the strange name of this wine (Judas' Blood). According to the most popular legend, Judas, risen from the dead and repented for his betrayal of Jesus, sacrificed himself to save the wonderful Oltrepò Pavese vineyards from a terrible disease. The local vine-growers decided therefore to dedicate their wine to Judas.