





Giorgio Meletti Cavallari's Winery is a known company, which was founded in 2002 along the Tuscan Riviera in the Bolgheri D.O.C., one of Italy's most famous wine-growing areas.



Wine was Giorgio's nursery. He was born among Grattamacco's vineyards and winery. He estabilished his own farm in 2002 when he was only 24, setting up his first rootstocks leading to the creation of his own wine cellar based on functional and practical standards. The winery includes 8 ha of vineyards along the very famous Via Bolgherese and boasts a brand new reception centre along with a first class wine-shop.

# The Vineyards

The vineyards are: Piastraia (4 ha) and Vallone (4 ha), they are located in different areas, both having perfect exposure. Each plot has been carefully selected and possesses unique soil characteristics which are best suited to the production of our varietals.

Piastraia is the most important vineyard of our winery, it sits on top of the hill of Castagneto Carducci, more than 300 mt above sea level offering a spectacular view from hilltops overlooking the sea. The soil has a distinctive mineral base made of marl schist. The Vallone vineyard sorrounds Villa Borgeri, our holiday-farm, in an area of low hills where we find a soil tending to clay and medium calcareous, which best suits our white and rosé.

The choice of the grape varieties was made according to the Bolgheri D.O.C. regulatory commission: and includes a majority of Cabernet Sauvignon, Merlot, Cabernet Franc and Syrah for red grapes and Vermentino and Viognier for white grapes. The red grapes are all spurred cordon while the remaining are guyot, and all have a medium high density of stocks (6,000 plants/ha), which are cultivated respecting the environment. Harvesting is manual as are most of the cultivating operations.



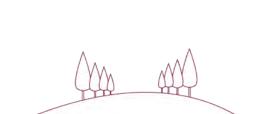
### Holiday-farm Is just the right place to forget every-day

life and enjoy the sun and sea of Tuscany.



The Villa Borgeri, situated between Bolgheri and Castagneto Carducci, is found in an old, carefully renovated country building, sorrounded by the nature of the Costa degli Etruschi, just 4 km away from the seaside.

Here you will find hospitality and relaxation. Wake up in the quiet of the Tuscan countryside, sip a coffee or a tea under the wisteria pergola, dive into the open-air pool sorrounded by vineyards and olive trees, and in the afternoon enjoy o good glass of wine.





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## Vines

Ower wines are. IMPRONTE Bolgheri rosso superiore D.O.C.,

BORGERI Bolgheri rosso D.O.C. BORGERI BIANCO Bolgheri bianco D.O.C ROSATO Bolgheri rosato D.O.C All the wines are produced not only by respecting terroir and envi-

ronment, but also expressing the strong bond between the wine and its producer's character. The IMPRONTE label testifies to this fact. Our wines offer pleasure and elegance to our customers, in a word the full expression of the great Bolgheri tradition.





#### Impronte

Our most important wine is cru, the grapes come from our particular Piastraia vineyard. It's a wine that expresses the perfect balance between power and elegance.

Typology: Bolgheri Rosso D.O.C. Su-

Grape Blend: Cabernet Sauvignon 70%, Cabernet Franc 30%.

Vines/Hectare: (grape quantities produced: 4,500/5,000 Kg / ha). Fermentation: cold maceration for 36 – 48 hours, alcoholic fermentation

with native yeasts at controlled tem-

peratures. Refinement: 8/12 months in

Maturation: decanting in new barriques at the beginning of the malolactic fermentation, it remains there for 14/16 months.

Tasting notes: This wine has a strong ruby red color, intense bouquet with a fragrance of small red fruits and scents of mint and liquorice. The taste is structured and full-bodied, with soft and aromatic tannins and well-balanced acidity.

Production: 10.000 bottles.



# Borgeri

Is the pure and simple expression of the Bolgheri terroir. Borgeri derives its name from the old name of Bolgheri, found on a geographical map made by Leonardo da Vinci in the XV century. Typology: Bolgheri rosso D.O.C. Grape Blend: Cabernet Sauvignon

40%, Merlot 40%, Syrah 20%. Vines/Hectare: 5,600 (grape quanti-

ties produced: 6,500/7,000 Kg / ha). Fermentation: cold maceration at  $8/10^{\circ}$  for 24-36 hours, alcoholic fermentation at controlled temperatures. Maturation: decanting in barrique at the beginning of the malolactic fermentation. It remains there eight Tasting notes: Tasting Notes: strong ruby red color, with purplish reflection,

slightly balsamic red fruits fresh bouquet, lovely taste, marked but aromatic tannins, good acidity and persistence-Production: 27.000 bottles.





#### Borgeri Bianco

pression of Bolgheri's terroir with its white grape varietals acting as Borgeri's alter ego! Typology: Bolgheri Bianco D.O.C.

This wine is a fresh and captivating ex-

Grape Varietals: 50% Vermentino 50% Vines / Hectare: 5,500 (grape quanti-

ties produced 6,500 / 7,000 kg. / Ha) Vinification: Initial pressing with cooling in order to obtain a natural decanting of the must followed by a dregs removal and completed with an alcoholic fermentation using selected yeasts at controlled temperatures. Aging- refinement: 4 months in steel

vats and 3 months in bottles. Tasting notes: yellowish straw in color,

complex and intense in the nose with hints of fresh white-pulp fruits like banana and pear. The finishing fragrance has notes of citrus zest and yellow fruits with floral sensations that recall hawthorn and mulberry. Harmonious and fresh in the mouth with savory mineral tones and superb persistence-Production: 10.000 bottles.



#### This wine started out as a playful experiment with the idea of creating a wine for any occasion!!!

Rosato

Typology: Bolgheri rosato D.O.C. Grape Varietals: 70% Syrah, 30% Mer-

Vines / Hectar: 5,500 (grape quantities produced 6,500 / 7,000 kg. / Ha)

Vinification: The grapes undergo a soft pressing with cooling in order to obtain a natural decanting of the must, which

is followed by a dregs removal and completed with an alcoholic fermentation using selected yeasts at controlled temperatures. Aging- refinement: 4 months in steel vats and 3 months in bottles Tasting notes: Brilliant pink peony in color, intensely rich boquet with fragrant notes of fresh red fruits like wild

strawberries and raspberries which interfuse with floral hints of rose. In the

