



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, surrounded 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 surrounded by vineyards and olive trees, and in the afternoon enjoy a good glass of wine.



Winery

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 established 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 surrounds 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.



Wines

Our 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 environment, 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.



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 quantities produced: 6,500/7,000 Kg / ha).

Fermentation: cold maceration at 8/10° for 24 – 36 hours, alcoholic fermentation at controlled temperatures.

Maturation: decanting in barrique at the beginning of the malolactic fermentation. It remains there eight months.

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.



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. Superiore.

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 temperatures. Refinement: 8/12 months in bottle.

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 Bianco

This wine is a fresh and captivating expression of Bolgheri's terroir with its white grape varietals acting as Borgeri's alter ego!

Typology: Bolgheri Bianco D.O.C.

Grape Varietals: 50% Vermentino 50% Viognier

Vines / Hectare: 5,500 (grape quantities 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.



Rosato

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

Typology: Bolgheri rosato D.O.C.

Grape Varietals: 70% Syrah, 30% Merlot

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 bouquet with fragrant notes of fresh red fruits like wild strawberries and raspberries which interfere with floral hints of rose. In the mouth it reveals an innuendo of minerals and spice of black pepper while maintaining an excellent acidity and ambrosial persistence.

Production: 3.500 bottles.

