



**GIUSEPPE AMATO:
WINEMAKER AND FARMER**

VALDISOLE: ROERO, CUNEO, PIEMONTE



Val di sole
DI VITE SI VIVE

Valdisole was born at the beginning of 2015 in a small town in the Roero Hills called Corneliano d'Alba in the heart of the Langhe, Roero and Monferrato; a UNESCO World Heritage Site.

The Valdisole vineyards are all located in the DOCG Roero areas and mostly in the additional Valdistanfano geographical denomination.

Both having worked as certified sommeliers, Giuseppe Amato and Kyriaki Kalimeri found the abandoned vineyards for sale on the Italian website equivalent of Craigslist.

Within this half hectare, they found 50-60 year old Nebbiolo vines and patches of Arneis and Moscato that hadn't been touched in years.

Since then, they've acquired several neighboring vineyards and expanded their property to 4 hectares. By means of massale selection, they've added Riesling and Gewurtztraminer from Alsace as well as a practically extinct regional grape: Malvasia Moscata.

While their agricultural practices are steeped in regional traditions, the cantina is their wild laboratory, resulting in distinct wines of unique expression.

“There is only one principle that remains invariable; from the vineyard to the winery, the only ingredient of our wine is the grape.”



VALDISOLE

Total cultivated area: 4 hectares

Vineyard area: 4 hectares

Other crops: Fruit trees in vineyards but not for sale.

Annual Production: 12,000 bottles

Oenologist or cellar manager: Giuseppe Amato and Kyriaki Kalimeri

Agricultural manager: Giuseppe Amato

Fixed workers: None

Seasonal workers: 3 for harvest

Type of employment contract used for permanent workers: None. Paid invoices to the local agricultural service company of Daniel Negrea and his family.

Type of employment contract used for seasonal workers: Same as listed above.

Supervised Labor Agreement Contract: Agreed

Agreed signifies both parties have agreed to signing the document and is currently under review by both parties. *Signed* represents a signed contract that permits efficient and complete transparency if any questions are raised at any time about onsite part-time and seasonal labor, compensation and treatment of laborers hired through contracted cooperatives, as well from any offsite properties that the winemaker may purchase grapes from.



VALDISOLE - "ARMONIA" 2018

Production

Varieties: Arneis 80% / Moscato Bianco 20%

Bottle Volume: 500 ml

Bottles produced: 1700

Vineyard Name(s): "Valdistefano" and "Valdinera" for Arneis / "Valdistefano" for Moscato

Vineyard Surface: 1 ha / 0.5

Soil: Sandy Calcareous, Gray Marl

Exposure of rows: Southeast to Northwest

Altitude: 320 meters

Rootstock: American

Vine Training: Guyot

Average vine age: 20 - 30 years

Plant density: 6000 per ha

Yield per Vine: 0.5 kg

Production per ha (kg/ha): 6000

Treatments: Sulfur foliar spray
<5 times a year.

Fertilizers: None

Harvest start date: Moscato - September 4th / Arneis - September 18th.

Harvest mode: Manual in 15kg boxes

Certifications: In conversion to work towards organic certification.



VALDISOLE - "ARMONIA" 2018

Vinification

Pre-press processing:

Automatic Destemmer

Pressing mode: No Pressing

Vinificators: Steel INOX

Maceration: Moscato - 50 days,
Arneis -15 days. No temp. control.

Yeasts: Spontaneous fermentation.

**Added sulphur dioxide and/or
ascorbic acid:** A small dose of sulfur
added right before bottling.

Stabilization: Natural through
the cold of winter.

Filtering: No

Steel refinement: Both wines blended
then aged for 8 months on the lees.

Refinement in the bottle:
3 months

Bottle type: Alsatian

Cap in: Hybrid natural and
technical cork

Analysis

ABV: 12.22%

Total SO₂: 32 mg/L



VALDISOLE - "ANARCHIA" 2017

Production

Varieties: 100% Arneis

Bottle Volume: 500 ml

Bottles produced: 650

Vineyard Name(s): "Valdistefano" and "Valdinera"

Vineyard Surface: 1 ha

Soil: Sandy Calcareous, Gray Marl

Exposure of rows: Southeast to Northwest

Altitude: 320 meters

Rootstock: American

Vine Training: Guyot

Average vine age: 20 - 30 years

Plant density: 6000 per ha

Yield per Vine: 0.5 kg

Production per ha (kg/ha): 6000

Treatments: Sulfur foliar spray
<5 times a year.

Fertilizers: None

Harvest start date: October 6th

Harvest mode: Manual in 20kg boxes.
10% of grapes dried on plant (late harvest).

Certifications: In conversion to work
towards organic certification.



VALDISOLE - "ANARCHIA" 2017

Vinification

Pre-press processing:
Automatic Destemmer

Pressing mode: No pressing

Vinificators: Old large oak barrels

Maceration: 30 days on it's own skins, then left for 6 months macerating with Mantónico Bianco skins that were used to make a separate passito wine (like ripasso method). No temp. control.

Yeasts: Spontaneous fermentation.

Added sulphur dioxide and/or ascorbic acid: No

Stabilization: Natural through the cold of winter.

Filtering: None

Barrel refinement: 1 year in old oak barriques

Refinement in the bottle:
6 months

Bottle type: Alsatian

Cap in: Natural cork

Analysis

ABV: 14.55%

Total SO₂: 22 mg/L



Sampling of the 19' vintage on a hike.

VALDISOLE - "ANARCHIA" 2016

Production

Varieties: 100% Arneis

Bottle Volume: 500 ml

Bottles produced: 600

Vineyard Name(s): "Valdistefano" and "Valdinera"

Vineyard Surface: 1 ha.

Soil: Sandy Calcareous, Gray Marl

Exposure of rows: Southeast

Altitude: 320 meters

Rootstock: American

Vine Training: Guyot

Average vine age: 20 - 30 years

Plant density: 6000 per ha

Yield per Vine: 0.5 kg

Production per ha (kg/ha): 6000

Treatments: Sulfur foliar spray
<5 times a year.

Fertilizers: None

Harvest start date: October 6th

Harvest mode: Manual in 20kg boxes.
10% of grapes dried on plant (late harvest).

Certifications: In conversion to work
towards organic certification.



VALDISOLE - "ANARCHIA" 2016

Vinification

Pre-press processing:
Automatic Destemmer?

Pressing mode: No pressing

Vinificators: Old large oak barrels

Maceration: 30 days on it's own skins,
then left for 6 months macerating on
its skins... no temp. control.

Yeasts: Spontaneous fermentation.

**Added sulphur dioxide and/or
ascorbic acid:** A small amount of
sulfur added before bottling.

Stabilization: Natural through
the cold of winter.

Filtering: None

Barrel refinement: 1 year in old
oak barriques

Refinement in the bottle:
6 months

Bottle type: Alsatian

Cap in: Natural cork

Analysis

ABV: 14.56%

Reducing Sugar: 10 g/L

Total SO2: 22 mg/L



The 16' vintage artist collab series..



VALDISOLE - "AURA" 2018

Production

Varieties: Moscato Bianco 100%

Bottle Volume: 500 ml.

Bottles produced: 1200

Vineyard Name(s): "Valdistefano"

Vineyard Surface: 0.5 ha.

Soil: Sandy Calcareous, Gray Marl

Exposure of rows: South

Altitude: 320 meters

Rootstock: American

Vine Training: Guyot

Average vine age: 20 - 30 years

Plant density: 6000 per ha

Yield per Vine: 1 kg.

Production per ha (kg/ha): 6000

Treatments: Sulfur foliar spray
<5 times a year.



Fertilizers: None

Harvest start date: September 4th.

Harvest mode: Manual in 15kg boxes

Certifications: In conversion to work
towards organic certification.

VALDISOLE - "AURA" 2018

Vinification

Pre-press processing:

Automatic Destemmer

Pressing mode: No pressing

Vinificators: Steel INOX

Maceration:

8 months with skins in steel,

No temp. control.

Yeasts: Spontaneous fermentation.

Added sulphur dioxide and/or ascorbic acid: A small dose of sulfur added right before bottling.

Stabilization: Natural through the cold of winter.

Filtering: None

Steel refinement: 3 months

Refinement in the bottle:
3 months

Bottle type: Alsatian

Cap in: Technical cork

Analysis

ABV: 11.5%

Total SO₂: 32 mg/L



Giuseppe sampling the Moscato in amphora.

VALDISOLE - "ARKE" 2017

Production

Varieties: Arneis 100%

Bottle Volume: 500 ml

Bottles produced: 500

Vineyard Name(s): "Valdistefano"
and "Valdinera."

Vineyard Surface: 1 ha.

Soil: Sandy Calcareous, Gray Marl

Exposure of rows: Southeast to Northeast

Altitude: 320 meters

Rootstock: American

Vine Training: Guyot

Average vine age: 20 - 30 years

Plant density: 6000 per ha

Yield per Vine: 0.5 kg

Production per ha (kg/ha): 6000

Treatments: Sulfur foliar spray
<5 times a year.

Fertilizers: None

Harvest start date: October 8th

Harvest mode: Manual in 15kg boxes,
10% grapes dried on the vine (late
harvest).

Certifications: In conversion to work
towards organic certification.



VALDISOLE - "ARKE" 2017

Vinification

Pre-press processing:

Automatic Destemmer

Pressing mode: No pressing

Vinificators: Old oak large barrels

Maceration:

6 months, No temp. control.

Yeasts: Spontaneous fermentation.

**Added sulphur dioxide and/or
ascorbic acid:** None.

Stabilization: Natural through
the cold of winter.

Filtering: None

Barrel refinement: 1 year in
old large barriques.

Refinement in the bottle:
6 months

Bottle type: Alsatian

Cap in: Natural cork

Analysis

Acidity: 7.1 g/L

PH: 3.43

ABV: 14.1%

Total SO₂: 26 mg/L

Volatile Acidity: 0.74 g/L



VALDISOLE - "AGAPE" 2018

Production

Varieties: Riesling 100%

Bottle Volume: 500 ml

Bottles produced: 400

Vineyard Name(s): "Valdistefano"

Vineyard Surface: 0.3 ha

Soil: Sandy Calcareous, Gray Marl

Exposure of rows: Southeast

Altitude: 320 meters

Rootstock: So4, 110 Richter

Vine Training: Guyot

Average vine age: 5 years

Plant density: 7000 per ha

Yield per Vine: 0.5 kg

Production per ha (kg/ha): 6000

Treatments: Sulfur foliar spray
<5 times a year.



Fertilizers: None

Harvest start date: August 31st -
September 1st.

Harvest mode: Manual in 15kg boxes

Certifications: In conversion to work
towards organic certification.

VALDISOLE - "AGAPE" 2018

Vinification

Pre-press processing:

Automatic Destemmer

Pressing mode: No pressing

Vinificators: 500L acacia barrels

Maceration:

18 days on the skins, No temp. control.

Yeasts: Spontaneous fermentation.

**Added sulphur dioxide and/or
ascorbic acid:** None

Stabilization: Natural through
the cold of winter.

Filtering: None

Barrel refinement: 7 months in
regenerated oak barrique

Refinement in the bottle:
6 months

Bottle type: Alsatian

Cap in: Natural cork

Analysis

ABV: 11.25%

Total SO₂: 26 mg/L



Punching down of Moscato Bianco.



VALDISOLE - "PNOI" ROSATO 2018

Production

Varieties: Nebbiolo 100%

Bottle Volume: 500 ml

Bottles produced: 950

Vineyard Name(s): "Valdistefano"

Vineyard Surface: 1 ha.

Soil: Sandy Limestone

Exposure of rows: South

Altitude: 320 meters

Rootstock: Unknown

Vine Training: Guyot

Average vine age: 20 - 30 years

Plant density: 6000 per ha

Plant density: 6000 per ha

Yield per Vine: 0.5 kg

Treatments: Sulfur foliar spray
<5 times a year.



Fertilizers: None

Harvest start date: September 20th.

Harvest mode: Manual in 15kg boxes

Certifications: In conversion to work
towards organic certification.

VALDISOLE - "PNOI" ROSATO 2018

Vinification

Pre-press processing:
Automatic Destemmer

Pressing mode: Soft press in a
pneumatic press.

Vinificators: 1/3 in Chestnut Barrels,
1/3 in Clayver, 1/3 in Oak Tonneau for
9 months.

Maceration:
No maceration: direct press.

Yeasts: Spontaneous fermentation.

**Added sulphur dioxide and/or
ascorbic acid:** A small dose of sulfur
added right before bottling.

Stabilization: Natural through
the cold of winter.

Filtering: None

Steel refinement: None

Refinement in the bottle:
3 months

Bottle type: Alsatian

Cap in: Natural cork

Analysis

ABV: 14.42%

Reducing Sugar: 5 g/L

Total SO₂: 52 mg/L



VALDISOLE - "PANTA RHEI" 2018

Production

Varieties: Ruche 100%

Bottle Volume: 500 ml.

Bottles produced: 550

Vineyard Name(s): "Valdinera"

Vineyard Surface: 0.1 ha.

Soil: Sandy Calcareous

Exposure of rows: Northwest

Altitude: 320 meters

Rootstock: Paulsen

Vine Training: Guyot

Average vine age: 20 - 30 years

Plant density: 6000 per ha

Yield per Vine: 0.5 kg.

Production per ha (kg/ha): 6000

Treatments: Sulfur foliar spray
<5 times a year.



Fertilizers: *None?*

Harvest start date: September 24th

Harvest mode: Manual in 15kg boxes

Certifications: In conversion to work
towards organic certification.

VALDISOLE - "PANTA RHEI" 2018

Vinification

Pre-press processing:

Automatic Destemmer

Pressing mode: No pressing

Vinificators: Old open oak tonneau

Maceration: Submerged cap maceration for 9 months in open oak, No temp. control.

Yeasts: Spontaneous fermentation.

Added sulphur dioxide and/or ascorbic acid: None

Stabilization: Natural through the cold of winter.

Filtering: None

Steel refinement: one month in INOX tanks

Refinement in the bottle:
3 months

Bottle type: Alsatian

Cap in: Natural cork

Analysis

ABV: 14.2%

Total SO₂: 32 mg/L



Kyriaki Kalimeri harvesting September 2020.

VALDISOLE - "HELIOS" 2015

Production

Varieties: Nebbiolo 100%

Bottle Volume: 500 ml

Bottles produced: 400

Vineyard Name(s): "Valdistefano"

Vineyard Surface: 0.5 ha.

Soil: Clay and calcareous sand

Exposure of rows: South

Altitude: 320 meters

Rootstock: 15% *piede franco*

Vine Training: Guyot

Average vine age: 80 years

Plant density: 4500 per ha.

Yield per Vine: 0.5 kg.

Production per ha (kg/ha): 2500

Treatments: Sulfur foliar spray
<5 times a year.



Fertilizers: None

Harvest start date: September 28th

Harvest mode: Manual in 15kg boxes

Certifications: In conversion to work
towards organic certification

VALDISOLE - "HELIOS" 2015

Vinification

Pre-press processing:

Automatic Destemmer

Pressing mode: No pressing

Vinificators: Oak tonneau

Maceration: 22 days in oak tonneau, No temp. control.

Yeasts: Spontaneous fermentation.

Added sulphur dioxide and/or ascorbic acid: A small dose of sulfur added right before bottling.

Stabilization: Natural through the cold of winter.

Filtering: None

Barrel refinement: 2 years in barrique.

Refinement in the bottle:
6 months

Bottle type: Alsatian

Cap in: Hybrid natural and technical cork

Analysis

Acidity: 6 g/L

PH: 3.63

ABV: 14.14%

Total SO₂: 26 mg/L

Volatile Acidity: 1.35 g/L



Daniel Negrea: agricultural assistant

