



KYRIAKI KALIMERI & GIUSEPPE AMATO: WINEMAKERS AND FARMERS

VALDISOLE: ROERO, CUNEO, PIEMONTE



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 Valdistingano geographical denomination.

Although located just over the Tanaro River from the mostly-monocultural landscapes of Barbaresco and Barolo, the vineyards of Roero are still marked by biodiversity and mixed with orchards, vegetable farming, and patches of rich forest.

The soils composition also distinguishes the two banks of the river. Roero is mostly marl, with an abundance of marine sandstone. The surface soil is quite loose and offering sufficient permeability. You can even see large patches of sand in many parts of Valdisole's vineyards as if standing on a ridge of massive dunes covered in soil and vines. Their Traminer and Riesling vines are practically growing in straight-up steep cliffs of sand.

Within the first vineyards that Giuseppe of Valdisole found on a website similar to craigslist, there were 50-60 year old Nebbiolo vines and patches of Arneis and Moscato that hadn't been touched in years.

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

Over time, Giuseppe developed a positive relationship with the owners of some of the neighboring vineyards, and since then has managed to acquire several bordering vineyards. This can be quite the challenge as often owners of vineyards feel very attached to them especially if inherited and are often apprehensive to just give away or rent their heirloom legacy. It's common that farmers prefer just to uproot vines and sell the land for other crops rather than witness the possible mess that might be made of their pride.

Both having worked and studied as sommeliers, Giuseppe Amato and Kyriaki Kalimeri felt inclined to utilize their experience with the classic wine traditions of Piemonte to break away completely from those expectations, with all due respect to them, and see just how much potential of reinterpretation the region and it's noble grapes offer.

Giuseppe is originally from Calabria and stands by that statement with a chili pepper garden surrounding his house. Every visit, I leave with so many peppers, I have to pickle or ferment them right away or they'd go bad. Giuseppe also waves his flag by raising autochthonous Calabrian grape varieties in his vineyards such as Mantónico Bianco.

He started to make his first wines as Valdisole in 2015, but it wasn't until 2017, when he met Kyriaki in a sommelier course, that she helped to develop the brand and name the cuvées. Kyriaki originally hails from Greece, hence the greek influence on the labels comes from. They contacted their friend Gianluca Cannizzo of "[My Poster Sucks,](#)" to design the simple yet strong label they would later place on Alsatian-style bottles. Although criticized as audacious by many for the bottle choices, their values in aesthetics and design follow the same philosophy when making the wines themselves. Since selling these wines into the USA, we have heard many of these criticisms ourselves, but no great art is made in concurrence only with traditionalist views. You have to upset a few people sometimes to make something substantial.

I first came across Valdisole's wines in Oslavia, where they had just been the day before visiting the winery of Gravner. I visited Josko and his daughter Mateja for an [interview for Sprudge Wine](#), and Mateja had noted that the Valdisole's wines were interesting and quite good. I of course knew right away that I had to try them.

When I finally got to visit and taste, most of the wines were all spectacularly in in form, reminiscent, but yet so far from everything I expected from this part of Piemonte. Clearly identifiable characteristics of the local grape varieties swimming side-by-side with glimmers of the long-skin contact maceration wines found in the Slovenian Goriska Brda. I knew right away these gastronomic beauties would be perfect for starred tasting menus and experimental cuisines while pleasing the palates of the hardest to please people.

The diversity and high quality of the wines were astonishing, especially coming from a relatively new winery. From Arkè; an amber-colored ripasso-esque Arneis co-macerated with the pressed dry skins of Calabrese grape varieties... to Helios; their old-vine Nebbiolo aged in old oak for two years with a tip-of-the-hat to Barbaresco wines from just over the other side of the river, their wines cover a myriad of influences while managing to maintain a single unique style of their own.



As they're not too far from where our Italian office is based, it's a pleasure being so close to them to taste their long list of ever-changing mystery cuvées with them in person. I always look forward to see what they're concocting. We were blown away when Valdisole became the first producer to agree to work with us in the USA, and now into the end of our second year, their wines continue to get more intriguing, and we couldn't feel luckier to have these in our offerings.



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

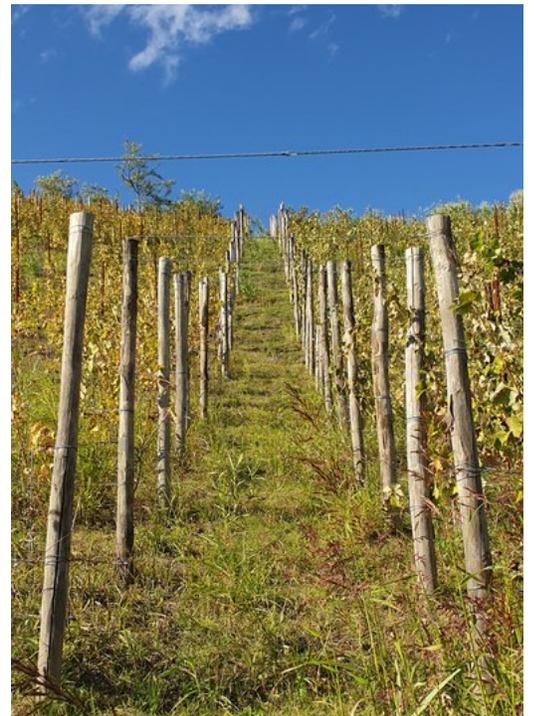
Seasonal workers: 3 for harvest

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" 2019

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" 2019

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 - "AFROS" 2018

Frizzante Rosato Wine

Production

Varieties: Barbera 70%, Freisa 30%

Bottle Volume: 750 ml.

Bottles produced: 800

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 29th

Harvest mode: Manual in 15kg boxes

Certifications: None

VALDISOLE - "AFROS" 2018

Frizzante Rosato Wine

Vinification

Pre-press processing:

Automatic Destemmer

Pressing mode: Soft press in a pneumatic press.

Vinificators: Steel INOX

Maceration:

Less than one day with skins in steel,
No temp. control.

Yeasts: Spontaneous fermentation.

Added sulphur dioxide and/or ascorbic acid: No sulfur added

Stabilization: Natural through the cold of winter.

Filtering: None

Steel refinement: Until June

Sparkling Method: Referred in bottle with addition of must in June.

Refinement in the bottle:

3 months

Bottle type: Alsatian

Cap in: Technical cork

Analysis

ABV: 12%

Total SO₂: <10 mg/L



Giuseppe sampling from an amphora.

VALDISOLE - "ARKE" 2017

Orange Wine

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: None



VALDISOLE - "ARKE" 2017

Orange Wine

Vinification

Pre-press processing:
Automatic Destemmer

Pressing mode: Soft press in a
pneumatic press.

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 - "PNOI" 2019

Rosato Wine

Production

Varieties: Nebbiolo 100%

Bottle Volume: 500 ml

Bottles produced: 950

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

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

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: None



VALDISOLE - "PNOI" ROSATO 2019

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%

Reducing Sugar: 3 g/L

Total SO₂: 32 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: None

VALDISOLE - "PANTA RHEI" 2018

Vinification

Pre-press processing:

Automatic Destemmer

Pressing mode: Soft press in a pneumatic press.

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

VALDISOLE - "HELIOS" 2016

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: Unknown

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: None

VALDISOLE - "HELIOS" 2016

Vinification

Pre-press processing:
Automatic Destemmer

Pressing mode: Soft press in a pneumatic press.

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



Val di sole
DI VITE SI VIVE

