

Winemaker:

Marco Flacco & Mario Ercolino**Vin Divino Selection**

Region:

Abruzzowww.caldoravini.it

Caldora is a young partnership between visionary Valentino Sciotti, renowned winemaker Mario Ercolino, and one of the largest cooperative wineries in the Abruzzo. Total holdings consist of around 1200 ha, but only the best 200 ha are selected, vinified, and bottled under the Caldora name.

The majority of these plantings are located within the Ortona area in a microclimate that runs through a 25 km band between the Adriatic coast and the 3000m high Mount Maiella. The first bottling, with an updated winery facility coupled to an avant-garde vineyard management system, captured the essence of Caldora: maximum fruit expression in a top quality, reasonably priced wine that everyone can enjoy.

A great example of this style is the Pecorino, named after the grape cluster's resemblance to a sheep's head - not the cheese. It is highly aromatic with an excellent structure, but rarely makes it to the export market because of naturally low yields.

The results speak for themselves. Opening a bottle of Caldora wine is one of the most predictable hedonistic experiences known to humankind, at least for wine lovers who share Ercolino's taste for intense and deep fruit in their wines.

Historical Press

Caldora Trebbiano d'Abruzzo 2005

**88** *i-winereview.com*

The 2005 Trebbiano is light lemon-gold in color and offers floral aromas with a touch of minerals. On the palate it displays ripe citrus fruit flavors with excellent balance and a lingering finish. (Feb. 2006)

Caldora Colle dei Venti IGT Pecorino 2006

**88** *Wine Spectator*

Displays lemon and light mango, with a hint of cheese. Full-bodied, with bright acidity and a papaya and green apple finish. (April 2008)

Japan Wine Challenge

SILVER MEDAL (2007)

Caldora Colle dei Venti IGT Pecorino 2005



92 *i-winereview.com*

The 2005 Pecorino is a fabulous white wine and relatively unknown, as it rarely makes the export market. It displays a beautiful lemon gold star bright appearance and offers aromas of mango, banana and other tropical fruits. The palate is beautifully textured and richly-fruited with more tropical fruit flavors, pleasant acidity, and a long finish. (Feb. 2006)

Caldora Terre di Chieti IGT Sangiovese 2006



Sydney International Wine Competition

TOP 100 BLUE GOLD AWARD (2007)

Caldora Montepulciano d'Abruzzo 2006



Sydney International Wine Competition

TOP 100 BLUE GOLD AWARD (2007)

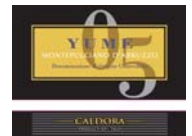
Caldora Montepulciano d'Abruzzo 2005



88 *i-winereview.com*

The 2005 Montepulciano d'Abruzzo is a lovely purple opaque with a youthful fruit-forward personality, offering plum, strawberry and banana flavors with vanillin notes. It has a pleasant underlying spiciness with a lush ripe mouth feel, ripe tannins and a pleasant finish. It is also offered at a bargain price. (Feb. 2006)

Caldora Montepulciano d'Abruzzo "Yume" 2005



Decanter

WORLD WINE AWARDS BRONZE MEDAL - Sweet oak, ripe blackberry and vanilla. Balanced ripe tannins. (October 2008)

Caldora Montepulciano d'Abruzzo "Yume" 2004



Mundus Vini

SILVER MEDAL (2007)