



HISTORY

The Castle of Grumello overlooks the village of Grumello del Monte and its vineyards. It is in the heart of the Valcalepio region, in the hills between Bergamo and Lake Iseo. The origins of the castle date back to the Middle Ages.

It was probably built in about 1000 as a military outpost with an observation tower in a strategically placed location for defence and for the protection of local villagers.

At that time the local community was headed by Consuls who owned the Castle.

In the early 1300's, the Consuls presented the Castle to Cardinal Guglielmo Longo who had been elected to the cardinalship by Pope Celestino V.

The Cardinal's man of arms, Ceccone di Sassoferrato, moved into the Castle and commanded the garrison.

With the decline of the city states and the coming to power of single families, Grumello was thrown, in the second half of the 1300's, into fratricide war between the Guelfs (to whom it belonged) and the Ghibellines of Lake Iseo.

During this period, the castle witnessed many bloody battles.

In the 1400's, the Castle was once again caught in the struggle between the Dukes of Milan and the Republic of Venice. It was initially conquered by Pandolfo Malatesta, general of the Duke of Milan, Gian Galeazzo Visconti.

Then, like the rest of the Bergamo area, it came under the control of the Republic of Venice and in 1422, it belonged to General Bartolomeo Colleoni.

What remains today of the original Medieval fortress is the tower, the back gate, the Knights' Hall and the cellar.

The castle was converted into a noble residence in the 18th century.

Many noble families have owned the property over the last three centuries including the Counts Suardi, the Marquis Del Carretto and the Princes Gonzaga di Vescovado.

In 1953, the Castle and its vineyards became the property of the Reschigna Kettlitz family of Milan.

THE CASTLE

The palace, the chapel, the courtyard and the main gate date back to the conversion the took place in the 18th and 19th centuries. Simple and austere in style, the appearance of the palace is made less harsh by its mantle of ivy and Canadian vine.

The old walls now enclose the courtyard which is surrounded by century-old chestnut trees.

The Chapel, where during the years' marriages and baptisms of the family have been celebrated, is decorated with stucco works and coloured venetian windows. The painting over the altar is by an anonymous Venetian painter and dates to the 18th century.

This old hall with its stone walls belongs to the medieval building. The name derives from the fact that this comfortable room with fireplace and a beautiful view was probably where Colleoni's captains met the military staff. Nowadays, the hall is used for managerial meetings, workshops and wine tasting courses.

The Tower has a main vaulted hall, warmed by a big fireplace, where the guards used to live. A first flight of stairs leads up to another hall and a second flight goes up to the battlements. Below the first cellar where the guards used to keep their food, a trap door and an iron ladder lead down to a dark prison.

THE WINES

Colle Calvario - Valcalepio Rosso Doc

This is a reserve of Valcalepio Rosso DOC, made from specially selected grapes.

Grapes: 100% Cabernet Sauvignon 40-50 tons produced per hectare. Matured in oak barrels and refined in bottle. Alcohol content: 13,5 vol.

Intense, ruby red color, full and spicy bouquet. Dry and full bodied.

Age 5-10 years

Castello di Grumello - Valcalepio Rosso DOC

Produced with Merlot (60%) and Cabernet Sauvignon (40%) grapes. Grown on terrace. 80-90 tons produced per hectare. Matured in oak barrel for 12 months and refined in bottle. Alcohol content 13,5 per cent. Ruby red color with a soft and agreeable aroma. Delicate fruit taste, notes of vanilla aroma and fruits of the forest. Aged. 3-8 years.

Valcalepio Rosso

Grapes: Merlot and Cabernet Sauvignon. Matured in oak barrels and refined in the bottle 80-90 tons produced per hectare. Alcohol content 13,5 per cent. Ruby red color, a marasca cherry aroma and a dry, warm bouquet. Aged: 3-5 years

Torre del Mago - Valcalepio Rosso

Grapes: Merlot and Cabernet Sauvignon. Matured in oak barrels and refined in the bottle 80-90 tons produced per hectare. Alcohol content 13,5 per cent. Ruby red color, a marasca cherry aroma and a dry, warm bouquet.

Moscato Passito

Produced entirely with Moscato di Scanzo Grapes ripened on drying mats. Aged in wooden barrels and dried in bottles. 20 tones produced per hectare. Alcohol content: 15-16 percent.

Deep ruby color with burgundy sparkles, intense aroma of roses and spices, a light sweet flavor with a long and persistent aromatic bouquet. Perfect to matching cheese or dessert or to be savored after dinner as a meditation wine. Aged: 5-10 years.

Valcalepio Bianco

Produced with Chardonnay and Grey Pinot grapes.

Aged in stainless steel vats. 89-90 tons produced per hectare. Alcohol content 12,5 per cent. Pale yellow color with a delicate aroma. Should be drunk within a year of it being bottled.