



CALAFURIA



CATEGORY Rosato IGT (Typical geographical Indication) Salento

GRAPES Negroamaro grapes grown on the Masseria Maime estate in San Pietro Vernotico (province of Brindisi)

VINTAGE 2018

The 2018 vintage in the Salento peninsula was characterized by a climate which was generally warm and with frequent rainfall. The summer was conditioned by above average temperatures and by frequent precipitation, particularly during the months of June and August.

The microclimate of the Masseria Maime estate and the influx of air from the Adriatic Sea guaranteed excellent temperature swings from daytime heat to evening and nighttime coolness and protected the vineyards from the August rains which fell on the other side - that of the Ionian Sea - of the peninsula.

The balance between vegetative growth and grape production, together with the cultivation practices in the vineyard, assisted in obtaining excellent grapes for a rosé wine, one with fresh and complex aromas.

The Negroamaro for Calafuria was picked between August 20th and September 17th.

PRODUCTION

The grapes were picked by hand, destemmed, and given a soft and delicate pressing. The must went into stainless steel tanks at a temperature of 50° Fahrenheit (10° centigrade) to favor a natural static settling of impurities. The fermentation was carried at a low temperature, 61° Fahrenheit (16° centigrade) to conserve to the maximum extent the primary aromas. A brief stay in stainless steel on the wine's own lees then followed.

ALCOHOL 12% vol.

TASTING NOTES

Color Peonia Pink

Aroma intense and delicate with fragrant notes of pomegranate, peach, and grapefruit along with floral notes, particularly violets.

Flavour : initially soft with a pleasurable crispness followed by delicately savory sensations and much balance with the aromatic persistence

SERVING TEMPERATURE

50° Fahrenheit (10° centigrade)
