



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 2019

The 2019 vintage in Salento experienced normal climatic conditions. Mild winter weather with average amounts of rainfall was followed by a cool spring season that resulted in a delay in bud break and flowering. Summer proceeded normally with dry conditions and moderate ventilation. Temperature fluctuations right before harvesting allowed the berries to maintain their aromatic freshness while benefitting from gentle sea breezes.

Harvesting operations of grapes for Calafuria took place between September 6th and 18th.

PRODUCTION

The grapes were hand-picked, destemmed and gently pressed. The must was transferred into temperature controlled stainless steel vats at 12 °C (54 °F) to favor a natural settling of the impurities. Alcoholic fermentation took place at a low temperature of 16 °C (61 °F) to preserve and enhance aromatic components. Calafuria was left to age on the lees in stainless steel tanks for a short period of time before it was bottled and released for sale.

ALCOHOL 12 % vol.

TASTING NOTES

Color Pale pink

Aroma Fresh hints of white fruit such as peaches and lychee blend with delicate floral notes of roses and wisteria.

Flavour ; Calafuria has a soft entry, pleasant freshness, nicely balanced with aromatic persistence followed by delicate savory sensations.

SERVING TEMPERATURE

50° Fahrenheit (10° centigrade)
