



CALAFURIA

Classification

Rosato I.G.T. Salento

Vintage

2020

Grape variety

A selection of grapes grown on the Masseria Maïme estate in San Pietro Vernotico (BR)

Climate

The 2020 growing season in Salento was relatively dry and followed normal seasonal trends. Winter was mild and precipitation fell within seasonal averages. Spring weather was defined by cool temperatures and a lack of rainfall. Good weather arrived in summer with persistent sunshine and gentle breezes. Temperature fluctuations right before harvesting allowed the berries to preserve aromatic freshness and benefit from the influences of sea breezes. Harvesting activities of grapes for Calafuria took place between September 1st and 17th.

Vinification and aging

The grapes were hand harvested, 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 sediments and clarify the must. Alcoholic fermentation took place at a low temperature of 16 °C (61 °F) to preserve and enhance aromatic compounds. 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 content

12% by Vol.

Historical data

Masseria Maïme is located in one of the most beautiful areas of Upper Salento not too far from the town of San Pietro Vernotico in the province of Brindisi. The estate extends along the coastline forming a unique countryside of vineyards that lies between woodlands and pine forests stretching out as far as the eye can see until blending into the sea. The most prevalent grape varieties grown here are Negroamaro, Primitivo, Chardonnay and Cabernet Sauvignon.

Calafuria is produced from vineyards that extend along the Adriatic coastline for over a kilometer. Its name comes from one of the over 700 bays on the Apulian peninsula. The region boasts a long tradition in the production of rosé wines made from Negroamaro, a variety that best expresses its full potential near the sea. Calafuria is a rosé that is delicate, pleasantly fruity, savory and ample, reflecting the aromas and colors of its home territory, Salento.



Tasting notes

Calafuria is a bright peach-blossom pink color. On the nose, Calafuria offers fruity notes of peaches, pink grapefruit and pomegranate that merge with delicate floral sensations of wisteria flowers. Its palate is supple, bright with pleasing freshness in perfect balance with its aromatic persistence with a delicate savory note on the finish.