

VINI FANTINI

Calalenta Pecorino Terre di Chieti IGT 2021



Grapes:	100% Pecorino
Region:	Abruzzo
Vineyards:	Crecchio, Ortona and other small farms
Exposure:	West and Southwest
Altitude:	230-525 feet (70-160 meters) above sea level
Soil:	Calcareous clay soil with a medium texture
Vine Training:	Tendone "Bower"
Vine Age:	10-25 years
Time of Harvest:	Early September
Vine Yield:	8-9 tons per hectare
Vine Density:	1,800-4,000 vines per hectare
Total Production:	100,000 bottles
Vinification Process:	The grapes are harvested by hand and then pressed, destemmed and cooled rapidly to 30.2 °F (-1 °C) in an inert atmosphere. Static clarification of the must. followed by fermentation at 53.6 °F (12 °C) to extract as much aromatics as possible. 80% of the juice is fermented in stainless-steel tanks, the other 20% in 40hL oak barrels.
Aging Process:	In stainless steel tanks
Alcohol Content:	12.80%
Dry Extract:	25.73
Total Acid:	5.58
Volatile Acid:	0.22
Residual Sugar:	2.3
pH:	3.3
Tasting Notes:	Straw yellow with greenish highlights. Aromas of white-fleshed fruit, especially pear, and balsamic notes that reveal the good quality of the oak.
Winemaker:	Dennis Verdecchia
Cellaring:	Up to 1.5 years
Closure:	Glass cork: Vinolock
Food/Menu Pairing:	Perfect with lobster, cream of vegetable soup and smoked fish; we suggest roasted chicken as well.