

VINI FANTINI

Calalenta Rose 2022



Grapes:	100% Merlot
Region:	Abruzzo
Vineyards:	Southern Abruzzo
Exposure:	West/Southwest
Altitude:	130-460 (40-140 meters) above sea level
Soil:	Medium-textured, calcareous clay
Vine Training:	Tendone "Bower" and Guyot
Vine Age:	10-30 years
Time of Harvest:	Mid-September
Vine Yield:	8-10 tons per hectare
Vine Density:	1,800-4,000 vines per hectare
Total Production:	200,000 bottles
Vinification Process:	Immediately after hand harvesting, the grapes are pressed and cooled down to 30.6 °F (-1 °C) in an inert atmosphere. The free-run must is fermented at a temperature of 50 °F (10 °C) in stainless steel tanks for 20 days. After a light and quick aging on lees for 30 days, the wine is gently fined, filtered and bottled.
Aging Process:	In stainless steel tanks
Alcohol Content:	13.50%
Dry Extract:	24.6
Total Acid:	4.98
Volatile Acid:	0.21
Residual Sugar:	1
pH:	3.39
Tasting Notes:	This "Provence style" rosé has a very pale pink blush color. Fresh and flinty aromas of strawberry, fresh-cut watermelon and rose petals on the nose with mineral notes on the palate. The wine has a refreshing acidity that's in harmony with the fruit; good length.
Winemaker:	Dennis Verdecchia
Cellaring:	Up to 1.5 years
Closure:	Glass cork: vinolock
Food/Menu Pairing:	Excellent as an aperitif or with fish.