



TORMARESCA 2017 CALAFURIA ROSATO

ORIGIN:

Negroamaro Rosato IGT

VINTAGE:

2017

BLEND:

100% Negroamaro from
the Maime Estate in San
Pietro Vernotico

ALCOHOL:

12%

VINTAGE:

- The 2017 vintage was generally a dry vintage, but the Puglia region is well-prepared for hot years and obtaining good results nonetheless. The growing season was largely marked by the “Tramontana,” the north wind, which maintains temperatures at relatively fresh levels and favors temperature swings from daytime heat to evening and nighttime coolness.
- The cultivation practices, the balance between vegetation and grapes in the vineyards and the breezy climate all assisted in the development of a fresh and elegant aromatic profile in the wines.
- The Negroamaro grapes for Calafuria were harvested during the last days of the month of August, seven days earlier than normal.

VINEYARD HISTORY:

- Tormaresca was founded in 1998 with the investment and vision of the Antinori family in Italy’s Puglia region in Southern Italy.
- The Tormaresca estate is comprised of two properties: Bocca di Lupo is 820 feet above sea level and is located in Murgia. Masseria Maime is located in the Salento region.
- The Negroamaro for Calafuria is produced from grapes harvested at the Maime Estate in the Salento region.
- The name Calafuria was inspired by the many bays and inlets on the coast of Puglia. It translates to “bay fury.”

VINIFICATION

- The grapes were selected manually, delicately destemmed, and given a soft pressing.
- The must went into stainless steel tanks at a temperature of 50° Fahrenheit (10° centigrade) to naturally settle any impurities.
- The fermentation took place at 61° Fahrenheit (16° centigrade), to preserve aromatics in the wine.
- A brief aging period in stainless steel tanks and a four month period of bottle aging preceded release.

TASTING NOTES

The 2017 Calafuria is rose petal pink in color and has intense and delicate aromas on the nose of white fruit, peach and grapefruit. The fragrant notes are harmoniously melded together with the floral sensations of violets. Initially soft flavors fill the palate then finish with crisp acidity and an aromatic, persistent finish.