



## TORMARESCA 2018 CALAFURIA ROSATO

### ORIGIN:

Rosato Salento IGT

### VINTAGE:

2018

### BLEND:

100% Negroamaro from  
the Maime Estate in  
San Pietro Vernotico

### ALCOHOL:

12%

### VINTAGE:

- After an autumn and winter which had mild temperatures and little rainfall, the spring began with fine weather which led to a precocious bud break, approximately ten days earlier than average.
- May and the first half of June saw frequent rainstorms and cool temperatures, factors which did not significantly influence the phases of flowering and bud set.
- The summer was warm and dry through August, excellent conditions for maintaining balance between vegetative growth and production of grapes. This helped guarantee a constant growth and ripening of the crop.
- Harvest was normal, with occasional rains which alternated with periods of sunshine and breezes, assuring excellent ripening of the grapes.
- The harvest began during the last ten days of September and finished around October 10th.

### 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 2018 vintage of Calafuria is a rose petal pink in color with intense aromas of pomegranate, peach and grapefruit on the nose. These fruit characters merge with floral notes of violet on the palate. Initially soft flavors fill the palate then finish with crisp acidity and an aromatic, persistent finish.