

ALCOHOL: 12%

BLEND:

100% Negroamaro from the Maime Estate in San Pietro Vernotico

SALENTO IGT

2019 Calafuria Rosato

VINTAGE NOTES

- Autumn and winter had typical temperatures, followed by a cool spring that caused a delay in bud break and flowering..
- 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 proceeded normally with dry conditions and moderate ventilation, excellent conditions for maintaining balance between vegetative growth and production of grapes.
- Harvest was normal, with occasional rains. Harvest took place between September 6th and 18th.

VINEYARD NOTES

- The Tormaresca estate is comprised of two properties: Bocca di Lupo, located in Murgia and Masseria Maime, located in the Salento region.
- 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.

HISTORY NOTES

- Tormaresca was founded in 1998 with the investment and vision of the Antinori family in Italy's Puglia region in Southern Italy.
- The name Calafuria was inspired by the many bays and inlets on the coast of Puglia. It translates to "bay fury."

WINEMAKING NOTES

- The grapes were delicately destemmed and given a soft pressing. The must went into stainless steel tanks at 50° Fahrenheit (10° centigrade).
- 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 2019 vintage of Calafuria is pale pink in color with fresh hints of white fruit such as peaches and lychee, which blend with floral notes of roses and wisteria on the nose. On the palate, this rosé wine offers a pleasant freshness followed by delicate savory sensations and a lengthy, persistent finish.