Calafuria Rose, I.G.T, Salento, Tomaresca MG

Puglia, Italy

Product code	AI0924RF
Grapes	Negroamaro
Country	ITALY
ABV%	12.5
Case Size	6
Closure Style	Cork
Producer	Tormaresca
Vintage	2024

Vegetarian

Producer

New World wines from the Old World: first settled by the Greeks in the 8th c BC, over the centuries Puglia has been colonised by Romans, Turks, Slavs, Normans & Spaniards. Evidence of this long history is seen in the region's ancient coastal towers overlooking the Adriatic Sea – hence the name, Tormaresca. Acquired by Antinori in1998 as the Puglian gem of their collection. The philosophy is to produce great wines from indigenous varietals that date back to the Magna Grecia, when all Southern Italy was known as Enotria – the land of wine. Tormaresca leads Puglia's modern renaissance by combining classic winemaking with the latest viticulture techniques to create exceptional wines.

Tasting Notes

Calafuria has a delicate powder pink color. The nose stands out for fruity and citrus notes of Pink grapefruit, orange blossom, combined with delicate sensations jasmine and linden. On the palate it is pleasantly fresh, characterized by an excellent aromatic persistence and a delicate flavor

Winemaking

The grapes, immediately after harvesting, were destemmed and softly pressed. The must obtained was transferred to stainless steel tanks at a temperature of 12 ° C in order to obtain a natural clarification; here alcoholic fermentation took place, conducted at a temperature of 16 ° C, to preserve and enhance the aromatic component. Calafuria aged a short period in steel in contact with its yeasts before bottling and subsequent release on the market.