

ANTINORI ESTATES

Calafuria Rosato Salento 2023

\$22.60

* Suggested retail price



	Product code	14985841
	Licensee price	\$19.66
	Format	12x750ml
	Listing type	Private import
	Status	Unavailable
	Type of product	Table Wine
	Country	Italy
	Regulated designation	Indicazione geographica tipica (IGT)
	Region	Puglia
	Varietal(s)	Negroamaro 100 %
	Alcohol percentage	12.5%
	Colour	Rosé
	Sugar content	4
	Aging vessel type	stainless steel, on lees
	Length of aging	short period

ABOUT THIS WINERY

The Antinori family has been in the wine business since Giovanni di Piero Antinori joined the Florentine Guild of Vintners in 1385 - more than 26 generations ago. Throughout the company's long history it has remained family owned and operated, and today it is directed by Marchese Piero Antinori.

TASTING NOTES

Calafuria is a delicate pale pink color. Fruity, citrusy notes of pink grapefruit, orange blossoms together with delicate hints of jasmine and lime blossoms dominate the nose. The palate is pleasantly fresh with excellent aromatic persistence and a delicate savory note on the finish.

PRODUCT NOTES

Calafuria is produced from vineyards that extend along the Adriatic coastline. Its name comes from one of the over 700 bays on the Apulian peninsula. The region boasts a long tradition for the production of rosé wines made from Negroamaro, a variety that best expresses its full potential near the sea.

PRODUCTION NOTES

Overall, the 2023 growing season in Salento was hot and dry. Immediately after harvesting, the grapes were destemmed and gently pressed. The must was transferred into temperature controlled stainless steel vats at 12 °C (54 °F) to favor natural clarification of the must. Calafuria was left to age on the lees in stainless steel tanks for a short period of time before it was bottled and released for sale.

