

Fantini Farnese,  
**`Calalenta` Pecorino Terre di Chieti 2021**  
Abruzzo, Italy

V I N I  
**FANTINI**



Grape Varieties	<b>100% Pecorino</b>
Winemaker	<b>Dennis Verdecchia</b>
Closure	<b>Vinolok</b>
ABV	<b>13%</b>
Residual Sugar	<b>3.03g/L</b>
Acidity	<b>5.71g/L</b>
Wine pH	<b>3.33</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian</b>

## PRODUCER

The Fantini group owns Gran Sasso, Vesevo, Zabù, Vigneti del Salento, Vigneti del Vulture, Cantina di Diomede and Tufarello, among others, but Fantini is their flagship winery. Alberto Antonini oversees production, ensuring that these wines offer great quality, varietal character and value. Their elegant and striking packaging makes them stand out on the shelf or table.

## VINEYARDS

The west and south/west facing vineyards are situated around the town of Ortona, on the Adriatic coast in Abruzzo. Vines are planted on calcareous clay soils of a medium texture and trained on a pergola system. Pecorino is a fairly rare variety, with only about 300 hectares planted in the Abruzzo and Le Marche regions. Its name derives from the fact that a bunch of Pecorino grapes was traditionally considered to have a similar shape to a sheep's head.

## VINTAGE

The 2021 vintage saw abundant rainfall during winter, building up good water reserves in the vineyards. The seasonal trend changed between February and early March when temperatures reached 20°C in the coastal strip. In line with recent vintages, temperatures dropped sharply in mid-April but without any significant consequences on the newly sprouted vines thanks to a slight vegetative delay. From the end of May, conditions became favourable, resulting in well-formed, uniform clusters. High summer temperatures followed, resulting in an easy growing season with virtually no disease risk. A lack of rain, coupled with the heat, resulted in lower yields of smaller, intensely flavoured berries that were in pristine condition by harvest.

## VINIFICATION

Once the grapes arrived at the winery, they were gently crushed and destemmed. Pressing and cooling were carried out in a few seconds down to -1°C in an inert atmosphere. Static clarification of the must took place, followed by fermentation at 12°C in order to preserve the character of the fruit. 80% of the juice was fermented in stainless-steel tanks, the other 20% in 40-hectolitre oak barrels.

## TASTING NOTES

Lively straw yellow in colour with green hues, this Pecorino displays delightful aromas of white stone fruit and pears on the nose, with hints of balsamic. On the palate, it shows excellent intensity and concentration, with a round body. It is wonderfully balanced, with both a soft texture and vibrant freshness on the finish.