

Fantini,

`Calalenta` Pecorino Terre di Chieti 2022**Abruzzo, Italy**

Grape Varieties	100% Pecorino
Winemaker	Dennis Verdecchia
Closure	Vinolok
ABV	13.5%

PRODUCER

The Fantini group was founded in 1994 by Valentino Sciotti with the aim of producing top-quality wine from Abruzzo. The enterprise was so successful that the group expanded further south in Italy and its islands. Today, the Fantini group includes Cantina Diomede, Gran Sasso, Vesevo, Vigneti del Salento, Vigneti del Vulture, Tufarello, Zabù and Cantina Atzei, among others. Acclaimed winemaker and consultant Alberto Antonini oversees production, ensuring 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. The 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 around 300 hectares planted in the Abruzzo and 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 2022 vintage will be remembered as a challenging one, with drought and high temperatures persisting throughout the summer months. The winter months saw little rainfall, so the water reserves were low. While this did pose a challenge, it also mitigated the risk of disease. A few well timed showers in August provided the balance the grapes needed and overall the harvest was of high quality.

VINIFICATION

Upon arrival at the winery the grapes were destemmed and gently crushed. Cooling was carried out in only 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, while 20% was fermented 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.