

Fantini,

## `Calalenta` Pecorino Terre di Chieti 2024

Abruzzo, Italy



Grape Varieties	<b>100% Pecorino</b>
Winemaker	<b>Dennis Verdecchia</b>
Closure	<b>Vinolok</b>
ABV	<b>13%</b>
Residual Sugar	<b>1.7g/L</b>
Acidity	<b>5.83g/L</b>
Wine pH	<b>3.34</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Vegetarian, Vegan</b>

### 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 2024 vintage was defined by a hot, dry growing season, leading to an early harvest—approximately two weeks ahead of previous years. This accelerated ripening resulted in slightly lower yields compared to 2022. Despite these challenges, the grapes remained healthy, producing wines of excellent quality.

### VINIFICATION

Upon arrival at the winery, the grapes were destemmed and gently crushed. The must was rapidly cooled to  $-1^{\circ}\text{C}$  in an inert atmosphere, followed by static clarification. Fermentation took place at  $12^{\circ}\text{C}$  to preserve the fruit's delicate character. The majority of the juice fermented in stainless-steel tanks, while a portion underwent fermentation in 40-hectolitre oak barrels.

### TASTING NOTES

Lively straw-yellow with green highlights, this Pecorino reveals enticing aromas of white stone fruits and ripe pears, with subtle balsamic nuances. On the palate, it is intense and concentrated, with a rounded, supple body. Well-balanced, it combines a soft texture with vibrant freshness, leading to a long, refreshing finish.