Fantini,

`Calalenta` Pecorino Terre di Chieti 2025

Abruzzo, Italy



Grape Varieties	**100% Pecorino**
Winemaker	**Dennis Verdecchia**
Closure	**Vinolok**
ABV	**13%**
Residual Sugar	**0.3g/L**
Acidity	**6.3g/L**
Wine pH	**3.34**
Bottle Sizes	**75cl**
Notes	**Vegetarian, Vegan**

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 2025 growing season in Abruzzo brought generally favourable conditions. Winter snow and rainfall replenished water reserves after a difficult year, supporting healthy vine growth into spring. Summer alternated between heat and scattered storms, but wide diurnal temperature shifts during ripening preserved acidity and enhanced aromatic development. Harvest began in late August with healthy clusters and minimal disease pressure, and the vintage overall looks excellent in both yield and quality.

VINIFICATION

The grapes were crushed and destemmed, then immediately pressed and rapidly cooled to – 1°C under an inert atmosphere to preserve aromatic purity. Following clarification of the must, alcoholic fermentation took place entirely in stainless-steel tanks at a controlled temperature of 12°C, maximizing aromatic extraction and freshness.

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.