



EMPSON & CO.
Experience Italy in a Wine glass



Calalenta Pecorino Terre di Chieti IGT

100% Pecorino. Fantini Calalenta IGT is straw yellow with greenish highlights. Aromas of white-fleshed fruit, especially pear, and balsamic notes that reveal the good quality of the oak.

“The goal of the winery is to produce wines that are of excellent value and quality and that can be enjoyed by all wine aficionados.”

Wine exported to: USA

Most recent awards



Winemaking and Aging

Grape Varieties:

100% Pecorino

Fermentation container:	Stainless steel
Type of yeast:	Selected yeast
Fermentation temperature:	53.6 °F (12 °C)
Maceration technique:	Cold maceration
Malolactic fermentation:	No
Aging containers:	Stainless steel
Closure:	Vinolock

Vineyard

Organic:	Sustainable
Vineyard location:	Crecchio, Ortona and other small farms
Soil composition:	Calcareous clay soil with a medium texture
Vine training:	Tendone (Bower)
Altitude:	230-525 feet (70-160 meters) above sea level
Vine density:	8-9 tons per hectare
Yield:	1,800-4,000 vines per hectare
Exposure:	West and Southwestern
Time of harvest:	Mid-September
Total yearly production (in bottles):	100,000

Tasting Notes and Food Pairings

Tasting notes:	Straw yellow with greenish highlights. Aromas of white-fleshed fruit, especially pear, and balsamic notes that reveal the good quality of the oak.
Serving temperature:	Best served at 8-10 °C (46.4-50 °F).
Food pairings:	Perfect with lobster, cream of vegetable soup and smoked fish; we suggest roasted chicken as well.
Aging potential:	1.5 years
Alcohol:	12.8%
Winemaker:	Dennis Verdecchia