MARIA FARETRA

# TEMÈRIA 2023

## MALBECH ROSÉ IGT

**Denomination**
IGT Puglia

**Grape variety**
100% Malbech

**Vineyards of origin**
Malbech vineyards aged 7 years, situated in the municipality of Orta Nova

**Growing system**
Guyot, 4,430 plants per hectare

**Harvest period**
Third week of August

**Soil**
Loose clay with rich mineral content




## Vintage 2023

The mild winter encouraged an early awakening of the plants, with budding occurred around April 10th. The cool, rainy spring slowed the development of buds, making it challenging to defend against Peronospora (Downy Mildew). Malbec's flowering happened in below-average temperature conditions, resulting in fewer berries per cluster. This led to a drop in production but favored the formation of clusters that are less compact. The high temperatures from late June onwards, rapidly degraded the organic acids in the grapes, forcing us to harvest earlier to preserve freshness.

## Winemaking

Following the crushing process, the must undergoes a pre-fermentation cryomaceration lasting approximately 2 hours at 50-54°F (10-12 °C). This crucial step helps the must attain the distinct coral hue synonymous with Malbech rosé. Given Malbech's high anthocyanin content, a short maceration period efficiently achieves a vibrant and stable pink color. Subsequently, the must is left to settle for about 36 hours at 50°F to encourage the precipitation of suspended particles. Once clarified, the must commences alcoholic fermentation at temperatures ranging from 57-61°F (14-16°C).

## Aging

The wine maturation takes place on lees in stainless steel tanks for about 6 months. During this period, weekly bâtonnage is carried out to ensure better protection against oxidation.
Once the maturation is complete, the wine is bottled and will rest for another 2 months before being released to the market.

### Color
Bright pink.

### Aroma
Aromatic bouquet with hints of raspberries, cherry, and fresh flowers.

### Palate
Perfect balance between freshness and salinity, with notes of strawberry and a hint of aromatic herbs.

### Alcohol content
12% vol

### Pairings
Ideal as an aperitif, it is a perfect pairing for all light dishes.

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