



TEMÈRIA 2024

MALBECH ROSÉ IGT

DENOMINATION

IGT Puglia



GRAPE VARIETY

100% Malbec



VINEYARDS OF ORIGIN

Malbec vineyards, 8 years old, located in the municipality of Orta Nova



GROWING SYSTEM

Guyot, 4,430 plants per hectare



HARVEST PERIOD

Third decade of August



SOIL

Loose clay with rich mineral content

VINTAGE 2024

The warm winter has led to the now-familiar early awakening of the plants, with the budding of Malbec occurring as early as April 7. The dry spring saw above-average temperatures, promoting rapid shoot development. Although the situation was good from a phytosanitary perspective, the lack of rainfall necessitated particular attention to vineyard management to prevent potential water stress. The flowering of Malbec took place under intense heat conditions, resulting in lower fruit set and lighter, more dispersed clusters. This seasonal trend has allowed us to anticipate grape harvesting at the end of August in order to maintain freshness and aromaticity. The result is a wine with a fruity aromatic profile, characterized by intense notes of citrus and red fruit. It displays a fresh and crisp palate, making it perfect for hot summer days.

WINEMAKING

Crushing followed by cold pre-fermentation maceration (approximately 2 hours at 50-54°F, which allows the must to acquire the typical coral color of Rosé Malbec. Malbec is indeed a variety rich in anthocyanins, which is why a short maceration



is sufficient to achieve a vivid and stable pink color. The must then rests for about 36 hours at 50°F to facilitate the sedimentation of suspended particles. Once clarified, the must is initiated into alcoholic fermentation at around 57-61 °F.

AGING

The aging of the wine takes place sur lie in stainless steel silos for about 6 months. During this period, weekly bâtonnage is carried out to ensure better protection against oxidation. Once the aging process is complete, the wine is bottled, where it will rest for another 2 months before being released to the market.

COLOR

Bright pink.

AROMA

Notes of citrus and red fruit.

PALATE

The taste is fresh and savory, making it perfect for warm summer days.

ALCOHOL CONTENT

12.5% vol

PAIRINGS

Ideal as an aperitif, it pairs wonderfully with all light dishes such as fish, salads, vegetables, and white meats.

M A R I A
F A R E T R A