MARIA FARETRA

TEMÈRIA 2024

MALBECH ROSÉ IGT

Denomination
IGT Puglia

Grape variety
100% Malbech

Vineyards of origin
Malbech 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 Malbech 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 Malbech 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 Malbech. Malbech 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.

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