



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Calalenta Rosé

100% Merlot. This “Provence style” rosé has a very pale pink blush color. Fresh and flinty aromas of strawberry, fresh-cut watermelon and rose petals on the nose with mineral notes on the palate. The wine has a refreshing acidity that’s in harmony with the fruit; good length.

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

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**Wine exported to:** USA

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## Most recent awards

**VINOUS:** 90

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## Winemaking and Aging

Grape Varieties:	100% Merlot
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	20 days
Type of yeast:	Selected yeast
Fermentation temperature:	50 °F (10 °C)
Aging containers:	Stainless steel
Aging in bottle:	2 months
Closure:	Vinolock



## Vineyard

Organic:	No
Soil composition:	Medium-textured, calcareous clay
Vine training:	Tendone (Bower)
Altitude:	130-460 (40-140 meters) above sea level
Vine density:	8-10 tons per hectare
Yield:	1,800-4,000 vines per hectare
Exposure:	West and Southwestern
Total yearly production (in bottles):	200,000

# Tasting Notes and Food Pairings

Tasting notes:	This “Provence style” rosé has a very pale pink blush color. Fresh and flinty aromas of strawberry, fresh-cut watermelon and rose petals on the nose with mineral notes on the palate. The wine has a refreshing acidity that’s in harmony with the fruit; good length.
Serving temperature:	Best served at 8-10 °C (46.4-50 °F).
Food pairings:	Excellent as an aperitif or with fish
Aging potential:	1.5 years
Alcohol:	13.6%
Winemaker:	Dennis Verdecchia

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