



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



Grape Varieties:

100% Pecorino

Stainless steel Fermentation container:

Selected yeast Type of yeast:

53.6 °F (12 °C) Fermentation temperature:

Cold maceration Maceration technique:

Malolactic fermentation: No

Stainless steel Aging containers:

Vinolock Closure:



Organic: Sustainable

Vineyard location: Crecchio, Ortona and other small farms

Calcareous clay soil with a medium texture Soil composition:

Tendone (Bower) Vine training:

230-525 feet (70-160 meters) above sea level Altitude:

8-9 tons per hectare Vine density:

Yield: 1,800-4,000 vines per hectare

West and Southwestern Exposure:

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

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