
ANTONELLA LOMBARDO ROSATO 'CHARÀ'



Region: Calabria, Italy

Appellation: IGT Calabria

Grapes: 100% Nerello Mascalese

Farming: Certified organic, vegan

Age of vines: Planted in 1998, albarello trained, 1 hectare vineyard

Vineyard Details: Clay soil w/ limestone-marl, 70m, NE exposure

Typical Harvest Time: First two weeks of September

Maceration & Fermentation: Grapes destemmed and crushed, free run juice drained off, indigenous yeast fermentation in stainless steel

Aging: 30 days on gross lees; aged 5-6 months in tank on fine lees

Finishing: Finely filtered

Production: 1350 bottles annually

Notes from Oliver:

Antonella left Calabria at the age of 18 and went to Milan to study law, and then to practice. She eventually started taking sommelier courses, and became completely hooked on wine, which can happen to anyone; then, unlike the rest of us, she decided to make her own. She purchased vineyards near the town of Bianco, where she grew up on the Ionian coast; the vineyards are planted within site of the ocean. Indigenous varieties, careful vineyard work, attentive but not intrusive winemaking, all fired by Antonella's fierce enthusiasm for the project have resulted in, unsurprisingly, excellent wines.

'Charà' means joy and happiness. Very pale topaz pink in color, typical of the variety (rosés from Etna look just like this); mouthwatering aroma of red fruits, watermelon; same fruit flavors on palate, bone dry, very long and distinctive. Would make a great dry aperitif but particularly good with food, with any number of fish dishes, grilled or otherwise, roast pork, veggie kebabs...