



9 is Enough

BIANCO

Bianco Puglia | Foggia - Italy



BIODYNAMIC



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Bombino

Vineyard: Azienda Agricola Biologica
Valentina Passalacqua

Vine Age: 10-15-years-old

Soil Type: Brown clay-loam with
calcaire of Kimmeridgian origin and
limestone subsoil

Viticulture: Certified Organic -
Practicing Biodynamic

Fermentation: Native – stainless-
steel (Destemmed - whole-berry)

Skin Contact: 2-3 days

Aging: 6 months in stainless-steel

Alcohol: 9%

pH: 3.5

Total Acidity: 5.8 g/L

Total SO₂: 25 ppm

Total Production: 550 cases

UPC: 727760517714

About

9 is Enough is the culmination of the relatively short time Valentina has learned the nuance of her vineyard and the unique micro-sites within it. The major difference between the '9 is Enough' wines and 'Calcarius' is the former comes from grapes grown on 'brown' soils while the latter is from the 'white' soils of her vineyard. Furthermore, from a winemaking/style perspective '9 is Enough' showcases the beauty of the grapes at a very low alcohol level, or 9% is enough (sub-10% across the line). She has initially set out to make them non-vintage wines, leaving herself the creative flexibility to blend across multiple vintages for unique profiles or for further experimentation in the cellar that might require the wine to be labelled non-vintage. This inaugural release of the bianco is based off the indigenous aromatic variety, Bombino, and is entirely from the 2019 vintage.

The fruit was hand-harvested, entirely destemmed but not crushed and fermented without any additions in open top stainless-steel fermenters. For a little more than a week the wine had a gentle hand plunging to keep the cap wet and extract the lightest amount of tannin as possible. The wine was then pressed directly to stainless-steel tanks to finish fermentation and for maturation. After six months the wine was bottled without fining or filtration and just a small addition of sulfur.

Tasting Note

A lithe wine with a cool character. The aroma has notes of lemon, orange, and pear. In the mouth is marked by a marked acidity typical of the Bombino, saline and very strong with returns of citrus and pineapple.