



## 9 is Enough

# ORANGE

*Bianco Puglia* | *Foggia - Italy*



BIODYNAMIC



NATURAL



ORGANIC



VEGAN

### Stats

**Grapes:** 100% Pinot Grigio

**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 – open top  
stainless-steel vat (100% whole-berry)

**Skin Contact:** 7-8 days

**Aging:** 6 months in stainless-steel

**Alcohol:** 9%

**pH:** 3.4

**Total Acidity:** 5.5 g/L

**Total SO<sub>2</sub>:** 25 ppm

**Total Production:** 550 cases

**UPC:** 727760517684

### 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 orange wine is based off Pinot Grigio 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

This is an orange wine with bright acidity and gentle salinity that blends well with the dominant mango flavor. Vibrant, joyful, extremely easy with a little grip on the palate and a refreshing aftertaste.