



'FRECCIABOMB' ORANGE

Frizzante Bianco | Foggia - Italy



BIODYNAMIC



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

Stats

Grapes: 100% Bombino

Vineyard: Azienda Agricola Biologica
Valentina Passalacqua

Vine Age: 8-9-years-old

Soil Type: Kimmeridgian calcaire
over limestone

Viticulture: Certified organic -
Practicing biodynamic

Fermentation: Native - destemmed
and lightly crushed to open top
stainless-steel then finished in bottle

Skin Contact: 4 days

Aging: 4 months in bottle

Alcohol: 9.5%

pH: 3.5

Total Acidity: 5.6 g/L

Total SO2: None added

Total Production: 2,216 cases

UPC: 727760516762

About

The high yielding Bombino Bianco is the star in this fizzy goodness. Bombino's home is Puglia and in particular the areas surrounding Valentina's vines. The aromatics of the grape are unmistakable and with astute farming controlling yields there is an intensity to the wine as well. Valentina really coaxes all of the variety goodness out through a bit of skin contact and the result is a wine that is textural and skinsy with just a bit of funk to keep it interesting.

The grapes were harvested in early August and cold soaked overnight. The fruit was destemmed and lightly crushed to stainless-steel tanks where it fermented on skins for four days. Following this period the grapes were pressed back to bottle and blended with the free run juice to finish fermentation in bottle without any additions or anything removed. The wine aged for roughly four months to finish the fermentation and released without disgorgement.

Tasting Note

The palate is citrus and mineral with notes of tangy clementine, pineapple, lemon zest and sorbet.