



'FRECCIABOMB' ORANGE

Frizzante Bianco | Foggia - Italy



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.