



## Progetto Calcarius

# 'FRECCIABOMB' ORANGE

*Frizzante Bianco* | *Foggia - Italy*



BIODYNAMIC



NATURAL



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:** 15 ppm

**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 skiny 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.