



# 'FRECCIABOMB' ROSÉ

Frizzante Rosato | Foggia - Italy



## Stats

**Grapes:** 100% Nero di Troia  
**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 - whole-bunch  
pressed to open top stainless-steel  
then finished in bottle  
**Skin Contact:** None  
**Aging:** 3 months in bottle  
**Alcohol:** 10.5%  
**pH:** 3.5  
**Total Acidity:** 5.8 g/L  
**Total SO2:** 15 ppm  
**Total Production:** 1,108 cases  
**UPC:** 727760517417

## About

Nero di Troia is quite at home in the province of Foggia, where it is thought to have originated as we know it today. The grape is generally small-to-medium sized berries with quite high tannins. Valentina loves to get just the right amount out of each grape and nowhere is this more apparent than Nero di Troia. This is a perfect summer sipper than can easily cross over into colder months. The red and black berry notes really intertwine and work in this wine.

The grapes were harvested in early August and cold soaked overnight. The fruit was whole-bunch pressed directly to stainless-steel tanks where it fermented for three days. When the wine was roughly two-thirds finished with fermentation it was then bottled without any additions and finished fermentation in bottle. The wine aged for three to four months to finish the fermentation and released without disgorgement.

## Tasting Note

This has aromas of exotic fruit and clear notes of strawberry, lychee and passion fruit. Great acidity, minerality, and a big mix of red fruits. This is overtly quaffable and the second bottle could come on before you know it!

