



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

'FRECCIABOMB' ROSÉ

Frizzante Rosato | Foggia - Italy



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!