



2020

# 'HELLEN BIANCO'

*Bianco Puglia | Foggia - Italy*



BIODYNAMIC



NATURAL



ORGANIC



VEGAN

## Stats

**Grapes:** 100% Falanghina  
**Vineyard:** Azienda Agricola Biologica  
Valentina Passalacqua  
**Vine Age:** 12-13-years-old  
**Soil Type:** Kimmeridgian calcaire  
over limestone  
**Viticulture:** Certified organic -  
Practicing biodynamic  
**Fermentation:** Native - whole-bunch  
pressed to open top stainless-steel  
vat  
**Skin Contact:** None  
**Aging:** 6 months in stainless-steel  
followed by 6 months in bottle  
**Alcohol:** 11%  
**pH:** 3.5  
**Total Acidity:** 5.8 g/L  
**Total SO2:** 28 ppm  
**Total Production:** 1,108 cases  
**UPC:** 727760516601

## About

The mineral drive of the unique 'Calcarius' site is quite apparent with 'Hellen.' The wine is named for Helen of Troy and as the daughter of Zeus and Leda she certainly had plenty of power but she was also graceful and thought of as the most beautiful woman in the world. Valentina believes that description is a very accurate depiction of her vision for Falanghina, which has its native home in Campania but thrives in the calcaire soils of Valentina's vineyard. The waxy, powerful pit fruit marries with the energetic saline drive to produce a truly sublime wine.

The fruit was hand-harvested and whole-bunch pressed with solids to open-top stainless-steel tanks for fermentation. Ambient yeast started and finished the fermentation and by the sixth day the wine was dry. It was then racked to a closed stainless-steel tank for maturation and after six months the wine was bottled without fining or filtration and just a small addition of sulfur.

## Tasting Note

A Falanghina with exceptional salinity reminiscent of mature cedar and chalk. Great texture and personality that affect the palate with refined energy.