



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.