



## Progetto Calcarius

# 'ORANGEPUGLIA'

*Bianco Puglia* | *Foggia - Italy*



BIODYNAMIC



NATURAL



VEGAN

## Stats

**Grapes:** 100% Falanghina

**Vineyard:** Azienda Agricola Biologica  
Valentina Passalacqua

**Vine Age:** 5-18-years-old

**Soil Type:** Kimmeridgian calcaire  
over limestone

**Viticulture:** Practicing Biodynamic

**Fermentation:** Native – open top  
stainless-steel vat (100% whole-berry)

**Skin Contact:** 7-8 days

**Aging:** 6 months in stainless-steel

**Alcohol:** 11%

**pH:** 3.58

**Total Acidity:** 5.27 g/L

**Total SO<sub>2</sub>:** 37 ppm

**Total Production:** 9,910 cases

**UPC:** 727760516618

## About

Take the same fruit that makes it into Hellen Bianco and whack a week or so on skins and you have OrangePuglia... but that is simplifying things a touch. Valentina feels that making white wine in the manner in which red wine has traditionally been made (skin contact) really shows the complexity and fullness of the grape, especially with Falanghina. The grape just cries out for expression and that is certainly the case here.

The fruit was hand-harvested and destemmed but the berries left intact. It was whole-berry fermented for two days in open-top stainless-steel tanks until fermentation kicked off naturally. Then the grapes were foot-trodden a few times a day over the course of two days followed by another five days on skins with just gentle hand plunging to break up the cap. After a total of 7-8 days on skins the wine was pressed to a closed stainless-steel tank for aging and following six months it was bottled without fining or filtration and just a small addition of sulfur at bottling.

## Tasting Note

Ultra fresh notes of fresh orange zest and tangerine juice with spring herbs, cloves and sichuan peppercorn. The palate shows a noticeable salinity with the sweet citrus notes showing more evident. The finish is vibrant with a little grip on the palate and a bit of peach skin coming through. Refreshing!