



Progetto Calcarius

'ROSAPUGLIA'

Rosato Puglia | *Foggia - Italy*



BIODYNAMIC



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Negroamaro
Vineyard: Azienda Agricola Biologica
Valentina Passalacqua
Vine Age: 5-18-years-old
Soil Type: Kimmeridgian calcaire
over limestone
Viticulture: Practicing Biodynamic
Fermentation: Native - whole-bunch
pressed to open top stainless-steel
vat
Skin Contact: None
Aging: 6 months in stainless-steel
Alcohol: 11.7%
pH: 3.54
Total Acidity: 5.94 g/L
Total SO2: 28 ppm
Total Production: 2,484 cases
UPC: 727760516670

About

A refreshing and seemingly simple rosé is much more complex as you let the wine unfurl. Valentina loves the varying raspberry flavors that Negroamaro presents when direct pressed. The more raucous personality of Negroamaro is tamed by applying just the smallest amount of pressure squeezing the fruity goodness out of the grape. The Kimmeridgian soils really shine through with this wine with a salty, angular side demonstrated.

The fruit was hand-harvested and the bunches left fully intact. The bunches were lightly pressed and sent directly to open-top stainless-steel tanks without any skin contact and with full solids in place. Fermentation kicked off almost immediately and battonage was frequent early on and then moving to monthly battonage once dry, after a little over a week. The wine was racked three times over a six month period and then bottled without fining or filtration and just a small addition of sulfur.

Tasting Note

Elegant rosé of Negroamaro that smells of cranberries and pomegranate. On the palate, fruity fluidity and salinity enhance the floral references. Energetic and resolute finish.