



## Progetto Calcarius

2019

# 'ROZ'

*Rosato Puglia | Foggia - Italy*



BIODYNAMIC



NATURAL



VEGAN

### Stats

**Grapes:** 84% Nero di Troia - 16% Aleatico

**Vineyard:** Azienda Agricola Biologica Valentina Passalacqua

**Vine Age:** 5-18-years-old (Nero di Troia) - 5-8-years-old (Aleatico)

**Soil Type:** Kimmeridgian calcaire over limestone

**Viticulture:** Practicing Biodynamic

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

**Skin Contact:** 3 days

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

**Alcohol:** 10.4%

**pH:** 3.6

**Total Acidity:** 5.64 g/L

**Total SO<sub>2</sub>:** 33 ppm

**Total Production:** 786 cases

**UPC:** 727760516755

### About

Dark and tannic Nero di Troia melds with a bit of aromatic and brighter Aleatico in 'Roz', which Valentina named after the ancient Greek word for 'rose.' She chose this word because of the visual of the wine, which really is a true 'rose' color as well as the organoleptic characteristics of the wine apparent by the very 'rose-like' floral notes from the Aleatico. With air the wine gains a bit of weight taking it into a 'light red' category but still quite satiable in the summery spectrum.

The fruit was harvested and left fully intact in open-top stainless-steel tanks. Both varieties were whole-cluster co-fermented with gentle, manual punchdowns of the cap. After three days the lots were pressed back to stainless-steel tanks and closed up to settle and age for six months. Following this aging period the tanks were blended and bottled without fining, filtration and just a small addition of sulfur.

### Tasting Note

Aleatico and Nero di Troia blend in an energetic wine with a bucolic aroma of wild flowers and red fruits. On the palate, salinity and freshness of red fruits give a truly intriguing balance