



2019

'TROIABOMB'

Rosato Puglia | Foggia - Italy



BIODYNAMIC



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 50% Nero di Troia - 50% Bombino Bianco

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-cluster)

Skin Contact: 4 days

Aging: 6 months in stainless-steel

Alcohol: 10.9%

pH: 3.4

Total Acidity: 6.23 g/L

Total SO₂: 28 ppm

Total Production: 366 cases

UPC: 727760517721

About

Make love and drop more TroiaBombs! This is Valentina's vision as a union between the two most important 'indigenous' grapes to Puglia: Bombino and Nero di Troia. When carbonically co-fermented for a few days and then the tank is unsealed, Valentina has released the TroiaBomb resulting from the resulting pressure of the initial fermentation. This wine straddles the line of white-rosé-light red quite nicely and hows the elegance and fruit typical of Nero di Troia alongside the freshness and acidity of Bombino.

The fruit was harvested and destemmed but not crushed prior to fermentation. Both varieties were split between stainless-steel vats and whole-berry co-fermented naturally in a sealed tank for four days. Following four days the tanks were unsealed and the lots were pressed with full solids back to tank to finish primary fermentation. There was no temperature control and the fermentation crept along over nearly three weeks and then finally going dry. The wine rested on the gross lees undisturbed for six months in tank and then was bottled without fining or filtration and just a small addition of sulfur.

Tasting Note

The delicate profusion of floral and red fruit scents is intertwined with a striking marine salinity. A precious finish of herbs and sea, to which are added loads of cherry fruit and red apple skin with notes of kiwi and green apple.