



2019

'SOUL GLOU'

Rosso Puglia | Foggia - Italy



BIODYNAMIC



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Primitivo
Vineyard: Azienda Agricola Biologica
Valentina Passalacqua
Vine Age: 5-18-years-old
Soil Type: Kimmeridgian calcaire
over limestone
Viticulture: Practicing Biodynamic
Fermentation: Native – sealed
stainless-steel vat (100% whole-
cluster/carbonic)
Skin Contact: 2 days
Aging: 6 months in stainless-steel
Alcohol: 10.7%
pH: 3.47
Total Acidity: 5.97 g/L
Total SO₂: 35 ppm
Total Production: 844 cases
UPC: 727760517367

About

While those old enough would think the name is a play on the hair product from the 80s movie 'Coming to America' it is in fact Valentina's drive to capture the soul of the pinnacle of the gulpable factor with red grapes. The little play on words, albeit it would be mispronounced, just adds to the playfulness of the wine. This is carbonic Primitivo masquerading as a light lager or cold fruit punch after mowing the yard. Thirst quenching, mouthwatering and flat out a pleasant drop.

The fruit was hand-harvested and left fully intact then placed into sealed stainless-steel tanks without dry ice for a true carbonic fermentation. After two days on skins the bunches were basket-pressed to finish fermentation in open-top stainless-steel tanks. It was aged without temperature control for six months and then bottled without fining or filtration and just a small addition of sulfur.

Tasting Note

A pomegranate and blood orange explosion on the nose with feint tinges of summer herbs. The palate shows the wild berries that make Primitivo so delicious (when made right), lighter tones of strawberry with a touch of balsamic emerge before a lightly tannic, crunchy finish. Give this a chill and enjoy.