



## Progetto Calcarius

2019

# 'VINETTO'

*Rosso Puglia | Foggia - Italy*



BIODYNAMIC

NATURAL

VEGAN

## Stats

**Grapes:** 65% Nero di Troia - 35% 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-  
cluster/carbonic)

**Skin Contact:** 4 days

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

**Alcohol:** 10.4%

**pH:** 3.49

**Total Acidity:** 5.72 g/L

**Total SO2:** 23 ppm

**Total Production:** 569 cases

**UPC:** 727760516786

## About

Of all of the wines from Valentina it is 'Vinetto' that is the most hands-on as it is in essence a ripasso of 'Roz.' Valentina wanted to really find and demonstrate the concentration and intensity of Nero di Troia and Aleatico, despite still having clarity and being a light-to-mid-weight wine. The resulting vinous concoction is a supernova of fruit but a wine as delicate as a feather pillow. It's a wine that can handle some richer food and all seasons.

Roughly 60% Nero di Troia and 40% Aleatico is the initial makeup of the fermentation as the bunches were hand-harvested and destemmed but not crushed. The nearly finished fermenting 'Roz' rosato is then poured atop the naturally fermenting fruit below it with frequent pigeage over the course of four days. The wine was then racked to stainless-steel and not pressed with only the free run juice being used for the final wine. The wine finished fermentation in stainless steel and was aged without temperature control over the course of 6 months prior to being racked to tank where it settled naturally then bottled without fining or filtration and just a small addition of sulfur.

## Tasting Note

A fresh young red with aromas of wild red fruits. The palate has a beautiful plum, rhubarb and cherry aftertaste. So dry and mineral for a red with bursts of herbs, with its deep hues and bold flavor profile, it's delightfully intriguing.