



2017

# 'SOULMATE'

*Rosso Puglia | Foggia - Italy*



BIODYNAMIC



NATURAL



ORGANIC



VEGAN

## Stats

**Grapes:** 100% Montepulciano  
**Vineyard:** Azienda Agricola Biologica  
Valentina Passalacqua  
**Vine Age:** 10-18-years-old  
**Soil Type:** Kimmeridgian calcaire  
over limestone  
**Viticulture:** Practicing Biodynamic  
**Fermentation:** Native – open top  
stainless-steel vat (100% whole-  
cluster)  
**Skin Contact:** 7 days  
**Aging:** 12 months in seasoned 50hL  
Slavonian botti followed by 12  
months in bottle  
**Alcohol:** 12.5%  
**pH:** 3.41  
**Total Acidity:** 6.44 g/L  
**Total SO<sub>2</sub>:** 20 ppm  
**Total Production:** 540 cases  
**UPC:** 727760516663

## About

SoulMate is a wild, effusive red wine with great intensity but also very pronounced minerality and may be the most 'terroir-driven' wine from Valentina seeing as it is a grape not really thought of in Puglia (Montepulciano), yet still definitively 'Valentina' in the soul of the wine. This is the only wine in the Calcarius range currently that sees barrel maturation and definitely stands out amongst the other wines for its concentrated yet lithe flavors and aromas. It is soulful and friendly at the same time, thus the SoulMate.

The grapes were hand-harvested and fully destemmed and lightly crushed. They were then placed in open-top stainless-steel vats where fermentation occurred without any additions. After seven days on skins without any manipulation, the wine was pressed directly to 50hL neutral Slavonian botti for maturation at ambient temperatures. The lees was frequently stirred weekly over the course of one year in wood and then gently racked for bottling off the gross lees to tank to settle naturally. It was then bottled without fining or filtration and just a small addition of sulfur. It was further aged for a year in bottle prior to being released.

## Tasting Note

Aromas of raspberries and blackberries with hints of straw and wet stones and iodine. The palate is expansive and a bit chewy with deeper fruit notes entering the mix. The finish is quite dry and moderately tannic with persistent acidity keeping the wine very lively.