'BIANCOPUGLIA'

Bianco Puglia | Foggia - Italy

BIODYNAMIC **NATURAL** **ORGANIC** **VEGAN**

Stats

Grapes: 100% Bombino Bianco
Vineyard: Azienda Agricola Biologica Valentina Passalacqua
Vine Age: 8-9-years-old
Soil Type: Kimmeridgian calcaire over limestone
Viticulture: Certified organic - Practicing biodynamic
Fermentation: Native – open top stainless-steel vat
Skin Contact: None
Aging: 6 months in stainless-steel
Alcohol: 10.5%
pH: 3.4
Total Acidity: 5.6 g/L
Total SO2: 35 ppm
Total Production: 3,333 cases
UPC: 727760516632

About

The name Bombino references the small bomb-like shape of the fruit bunches and its DNA has shown it is the same grape as Ottonese in Lazio, take note of that little known fact! Bombino is thought to be a distant relative of Trebbiano d'Abruzzo and possibly had a Muscat variety from Greece make its way into the parentage at some point. Valentina loves Bombino and the fact that it is the most important white variety to her region doesn't sway that opinion either. This wine reflects the white soils of Valentina's vineyard with a ferocious energy.

The fruit was hand-harvested and whole-bunch pressed, being left to settle naturally for 4-6 hours. The juice was gravity fed to stainless-steel tanks where fermentation occurred naturally and without any temperature adjustments. Certain tanks went through malolactic fermentation alongside primary fermentation while others never started nor finished ML. Post-fermentation the wine was aged for six months in tank prior to being racked and blended without any additions. The wine was bottled without fining or filtration and just a small addition of sulfur.

Tasting Note

The nose is quite vivacious with plenty of lemon notes and not quite ripe yellow stone fruits. The there is a lot of zestiness to the palate with a stony noticeable texture, but the wine gains width on the palate. It is thirst quenching and fun, but offers layers of complexity and energy.