



Progetto Calcarius

'ROSSOPUGLIA'

Rosso Puglia | *Foggia - Italy*



BIODYNAMIC



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Negroamaro
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: 5 days
Aging: 6 months in stainless-steel
Alcohol: 11.5%
pH: 3.4
Total Acidity: 5.3 g/L
Total SO2: 30 ppm
Total Production: 3,333 cases

About

This wine completely encapsulates the farmer wine vision that Valentina had for Negroamaro. Historically this was the most important red variety in the region and hoardes of farmers, workers and town people would show up at the local cantinas just after vintage was done to barter and purchase flasks and bottles of wine made very much in this style. Semi-carbonically fermented with an air of rusticity but plenty of fresh, bright fruit with a touch of a tannic bitter edge, hence the 'amaro' in Negroamaro.

The fruit was hand-harvested and fermented entirely whole-cluster in open-top stainless-steel tanks. With a bit of hand-plunging from the onset the juice macerated for five days on the skins and stems prior to being pressed to tank and finishing the fermentation on the gross lees without any temperature adjustments. 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 a cherry and raspberry explosion with touches of thyme and rosemary. The palate is fresh and lively with crunchy cherry fruit and a campari-like flavor alongside the light herbal twang. The finish is percolating with vibrant acidity and soft tannins.