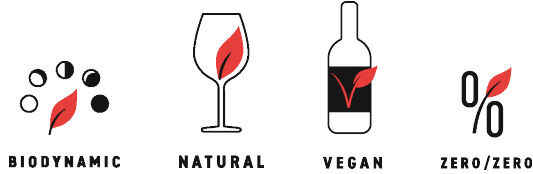




## Progetto Calcarius

# 'FRECCIABOMB' ROSSO

*Frizzante Rosso | Foggia - Italy*



## 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 - whole-bunch  
pressed to open top stainless-steel  
then finished in bottle  
**Skin Contact:** 5 days  
**Aging:** 3 months in bottle  
**Alcohol:** 11.5%  
**pH:** 3.5  
**Total Acidity:** 5.3 g/L  
**Total SO2:** 15 ppm  
**Total Production:** 825 cases  
**UPC:** 3687080564232

## About

This is the latest addition to Valentina's recently renamed lineup of pét-nats, Frecciabomb. Italian sparkling red wine may be better known in Lombardia and Emilia-Romagna (and for good reasons), but Valentina wants to create her own southern Italian examples of the perfect bbq wine. She felt that the structure and dark fruit of Negroamaro was the perfect grape to experiment with for this vision.

The grapes were harvested in early August and cold soaked overnight. The fruit was entirely destemmed and left to start fermentation on their skins for five days. After then the lots were basket-pressed directly to stainless-steel tanks where it continued fermentation. When the wine was roughly two-thirds dry it was then bottled without any additions and finished fermentation in bottle. The wine aged for three to four months to finish the fermentation and released without disgorgement.

## Tasting Note

This has aromas of black raspberries, black pepper dusted plums and fresh oregano. Great acidity, minerality, and a big mix of dark red fruit on the palate. This is a perfect companion to year-round dishes and especially with holiday flavors.