Valentina Passalacqua

2023

'NÙ LITR' BIANCO

Puglia - Italy

NATURAL ORGANIC VEGAN

Stats

Grapes: 80% Bambino - 20% Greco
Vineyard: C.da Posta Monaca
Vine Age: 15-20-years-old
Soil Type: Calcareous, medium-textured
Viticulture: Certified organic
Fermentation: Native — stainless-steel
Aging: 6 months in stainless steel
Alcohol: 11%
pH: 3.29
Total Acidity: 5.7 g/L
Total SO2: 82 ppm
Total Production: 1,667 cases (1 liter)
UPC: 727760516632

About

'Nù Litr' represents the next chapter for Valentina Passalacqua. "I like to think that wine can be a natural ferment of change and emotions," Valentina writes. "It is much more than just a drink. It is the story of a soul, without makeup, simple and full of life!" The goal as with all of her wines is to showcase place through fresh, low ABV, drinkable wines using Puglia's flagship varieties. This Bambino is made from certified organic, 15-20-year-old estate vines on calcareous soils.

The grapes were hand harvested and brought back to the cellar for immediate pressing and spontaneous fermentation in stainless steel tanks. The wine remained in tank for six months before being bottled with just a hit of sulfur and a coarse filtration. No fining.

Tasting Notes

A wine with a strong character. Aromas of lemon, orange, and pear, with floral notes. On the palate, it showcases the typical acidity of Bombino, salty and robust, with hints of citrus and pineapple.