



Valentina Passalacqua

2023

'NÙ LITR' ORANGE

Puglia - Italy



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 60% Falanghina - 30%

Chardonnay - 10% Fiano

Vineyard: C. da Posta Monaca Agro di Apricena

Vine Age: 20-years-old

Soil Type: Limestone tending towards clayey

Viticulture: Certified organic

Fermentation: Native — stainless-steel

Skin Contact: 1 week (Falanghina & Fiano only)

Aging: 5 months in stainless steel & 2 months in glass

Alcohol: 12%

pH: 3.34

Total Acidity: 6 g/L

Total SO2: 78 ppm

Total Production: 1670 cases (1 liter)

UPC: 727760516618

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 orange, made from Falanghina, Fiano, and Chardonnay, has always been met with great enthusiasm at home and abroad. It is made from certified organic, 20-year-old estate vines on calcareous soils.

The grapes were hand harvested and brought back to the cellar for spontaneous fermentation in stainless steel tanks. The Falanghina and Fiano saw one week of skin contact, while the Chardonnay was directly pressed. The wines remained in tank for five months before being blended and bottled with just a hit of sulfur and a coarse filtration. No fining.

Tasting Notes

An orange wine with aromas of spring herbs, citrus fruits (mandarin, orange), peach, apricot, and oriental spices. On the palate, the salinity harmonizes with extreme freshness. It's like a seaside vacation in a glass.

