

Valentina Passalacqua

2025

'NÙ LITR' ORANGE

Puglia - Italy

BIODYNAMIC NATURAL ORGANIC VEGAN

Stats

Grapes: 66% Falanghina – 20% Chardonnay - 14% Fiano
Vineyard: C. da Posta Monaca Agro di Apricena
Vine Age: 20-25-years-old
Soil Type: Rocky limestone atop a limestone-rich clay
Viticulture: Certified organic / practicing biodynamic
Fermentation: Native — stainless-steel
Skin Contact: 1 week (Falanghina & Fiano only)
Aging: 5 months in stainless steel
Alcohol: 12.3%
pH: 1.37
Total Acidity: 5.9 g/L
Total SO2: 72 ppm
Total Production: 2,300 cases
UPC: 727760516618

About

'Nù Litr' represents the 'new' 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 wine, made from Falanghina, Fiano, and Chardonnay, has always been met with great enthusiasm at home and abroad. It is made from certified organic/practicing biodynamic, 20+-year-old estate vines on calcareous soils.

The grapes were hand-harvested and brought back to the cellar to chill overnight. Spontaneous fermentation occurred in stainless-steel tanks with the Falanghina and Fiano seeing one week of skin contact and the Chardonnay being directly pressed to tank. The wines remained in tank for five months where it settled naturally without fining and bottled with a coarse filtration and small sulfur addition.

Tasting Note

A friendly take on what is often a polarizing style of wine – orange. This is like drinking an Aperol Spritz on a warm café patio across from the salty sea. The citrus zest, apricot skin and intoxicating fragrance invite, rather than challenge, you to a second sip. Joyous.