

Valentina Passalacqua

2024

‘NÙ LITR’ ROSSO

Puglia - Italy

NATURAL ORGANIC VEGAN

Stats

Grapes: 50% Nero di Troia - 30% Negroamaro - 20% Montepulciano
Vineyard: C.da Posta Nuova (Nero di Troia & Negroamaro) - C. da Posta (Montepulciano)
Vine Age: 20-years-old
Soil Type: Limestone tending towards clayey
Viticulture: Certified organic
Fermentation: Native — stainless-steel
Skin Contact: 7-8 days
Aging: 4-5 months in cement Tulipe
Alcohol: 13%
pH: 3.62
Total Acidity: 5.55 g/L
Total SO2: 62 ppm
Total Production: 2,167 cases (1 liter)
UPC: 727760516656

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 rosso is made from a blend of Nero di Troia, Negroamaro, and Montepulciano grown on 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. After 7-8 days, the wine was pressed off the skins and was sent to cement Tulipes for 4-5 months of aging. It was then blended and bottled with just a hit of sulfur and a coarse filtration. No fining.

Tasting Notes

This rosso is light, punchy, and built to crush. It’s a blend of Nero di Troia, Negroamaro, and Montepulciano that tastes like sour cherries, herbs, and sunbaked stone. Grab some friends. Chill it, sip it, repeat.