Valentina Passalacqua

2024

# 'NÙ LITR' ROSATO

*Puglia - Italy*

BIODYNAMIC NATURAL ORGANIC VEGAN

## Stats

**Grapes:** 85% Nero di Troia - 15% Negroamaro
**Vineyard:** C.da Posta Nuova
**Vine Age:** 21-years-old
**Soil Type:** Limestone tending towards clayey
**Viticulture:** Certified organic / practicing biodynamic
**Fermentation:** Native — stainless-steel
**Skin Contact:** Quick pre-fermentation maceration
**Aging:** 4-5 months in stainless-steel
**Alcohol:** 1%
**pH:** 3.35
**Total Acidity:** 5.7 g/L
**Total SO2:** 81 ppm
**Total Production:** 1,166 cases
**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 rosato is made from a blend of Nero di Troia and Negroamaro, two tannic grapes whose qualities are softened by earlier picking and gentle pre-fermentation maceration. The grapes come from certified organic, 20+-year-old estate vines on calcareous soils.

The grapes were hand harvested and brought back to the cellar for a quick pre-fermentation maceration followed by gentle pressing. The juice went into stainless steel tanks for spontaneous fermentation where it remained for 4-5 months of aging. It was then blended and settled in tank naturally without fining.  It was bottled with a coarse filtration and just a hit of sulfur.

## Tasting Note

This is rosé with sand (or should we say limestone) still clinging to its feet. Pomegranate, wild berries, dried herbs, and a whisper of a allspice move through a palate that is both generous and alive, where gentle tannins and a salty breeze seem to arrive together.