



Valentina Passalacqua

2023

'NÙ LITR' ROSATO

Puglia - Italy



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 90% Nero di Troia - 10% Negroamaro
Vineyard: C.da Posta Nuova
Vine Age: 20-years-old
Soil Type: Limestone tending towards clayey
Viticulture: Certified organic
Fermentation: Native — stainless-steel
Skin Contact: Quick pre-fermentation maceration
Aging: 4-5 months in stainless-steel
Alcohol: 13%
pH: 3.31
Total Acidity: 5.5 g/L
Total SO₂: 78 ppm
Total Production: 833 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 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 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 bottled with just a hit of sulfur and a coarse filtration. No fining.

Tasting Notes

Wild and genuine, dense and spicy. The palate has notes of pomegranate, blueberry, and cumin, with clean tannins that leave a clear memory of the sea on the palate.