

LA VALENTINA

Montepulciano d'Abruzzo DOC 2013



TYPE: Red
REGION: Abruzzo
APPELLATION: Montepulciano d'Abruzzo DOC
VINE VARIETY: Montepulciano d'Abruzzo 100%
FIRST VINTAGE: 1987

CARATTERISTICHE DEI VIGNETI

AREA: Scafa, San Valentino and Spoltore district
SURFACE: 30 hectares
ELEVATION: 150-300 meters sea level
EXPOSURE: South / South-West
SOIL: medium clay
TRAINING SYSTEM: pergola abruzzese
DENSITY: 1600-2000
AGE OF THE VINES: 25-35 years
YIELD: 70 hl. / hectare

BOTTLES: no. 130.000 (0,75 l. format, available with screw cap too) - (1,5 l. Magnum and 3 l. Jéroboam available).

VINIFICATION

Harvest: late October. Stainless steel tanks maceration and fermentation for 7 days and malolactic conversion. Ageing part in stainless steel tanks, part in cement vats and 20% in oak for 12 months. Bottled 15 months after harvest.

CHARACTERISTICS

Deep ruby colour, with purple shadows. The bouquet shows rose, delicate red fruits similar to currant and raspberry, pepper, clove and accents of brush. Medium-bodied, in the mouth is velvety, with hints of plum, blueberry and licorice, with fresh and energetic tannins.

FOOD PAIRING

Lasagne, lamb meat and medium-aged cheese.

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