

LA VALENTINA

Trebbiano d'Abruzzo DOC 2015



TYPE: Bianco
REGION: Abruzzo
APPELLATION: Trebbiano d'Abruzzo DOC
VINE VARIETY: Trebbiano d'Abruzzo 100%
FIRST VINTAGE: 1990

TERROIRS

AREA: San Valentino, Spoltore and Alanno district
SURFACE: 5 hectares (11 acres)
ELEVATION: 150-300 meters sea level (450-900 ft)
EXPOSURE South / South-West
SOIL: medium clay
TRAINING SYSTEM: pergola abruzzese
DENSITY: 1.600-2.000 vines / hectare
AGE OF THE VINES: 25-35 years old
YIELD: 70 hl. / hectare

BOTTLES: 26.000 (750 ml) bottles

VINIFICATION

Harvest: mid-September. Soft pressed and decanted at low temperature. Stainless steel tank fermentation and ageing on its lees for 4 months. Bottled in mid-January.

CHARACTERISTICS

Light yellow color with green shadows. Mediterranean appeal: yellow broom and jonquil flowers with delicate hints of citrus as grapefruit and cedar. The mouth results full of freshness and gently soft, giving a citrus aftertaste with a combination of clean and mineral accents.

FOOD PAIRING

Aperitif, crudité, fish.

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