

LA VALENTINA

Cerasuolo d'Abruzzo DOC 2017



DENOMINATION: Cerasuolo d'Abruzzo DOC
GRAPE VARIETIES: 100% Montepulciano
d'Abruzzo
FIRST VINTAGE: 1990

TERROIR

AREA: Scafa, San Valentino and Spoltore district
VINEYARDS: selection on 30 hectares (2.5 acres)
ALTITUDE: 150-300 meters sea level (500 – 900 ft)
EXPOSITION: South / South-West
SOIL: medium clay
TRAINING SYSTEM: pergola abruzzese
VINES / HA: 1.600-2.000 vines / hectare
AGE OF THE VINES: 25-35 years old
YIELD: 85 hl. / hectare

HARVEST:

between mid September and mid-October

VINIFICATION:

maceration for 18 hours, bleeding and transfer to stainless steel tanks for fermentation and ageing. Bottled from mid January.

PRODUCTION:

n° 30.000 (750 ml) bottles

FOOD PAIRING:

365 days for years, with all kind of food ...