

LA VALENTINA

Fiano Colline Pescaresi IGT AUHA' 2015



TYPE: Bianco
REGION: Abruzzo
APPELLATION: Bianco Colline Pescaresi IGT
GRAPE VARIETY: Fiano 100%
FIRST VINTAGE: 2010

TERROIR

AREA: San Valentino and Scafa district (mountain hill towns west of Pescara)
SURFACE: 3 acres /1,2 hectares
ELEVATION: 300 meters sea level
ESPOSURE: South / South-West
SOIL: medium clay

TRELLISING SYSTEM: guyot
DENSITY: 2,800 vines/acre - 7.000 plants/hectare
AGE OF THE VINES: 8 years old
YIELD: 40 hl. / hectare

BOTTLES: 3.500 bottles (750 ml)

VINIFICATION

Cold maceration and soft pressed; fermentation part in stainless steel tanks and part in tonneau x barrells. Decanting at low temperature and ageing for 6 months on its lees. Bottled on May, released to the market in late fall 2015.

CHARACTERISTICS

Light golden color with green highlights. The bouquet shows floral notes with jasmine plus hints of apricot, exotic fruits, grapefruit and balsamic notes. The taste is perfectly balanced between acidity and minerality, with a specular aftertaste mixed with fruit, freshness and pronounced mineral wake.

FOOD PAIRING

Shellfish, fried seafood, baked fish and white meat.

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