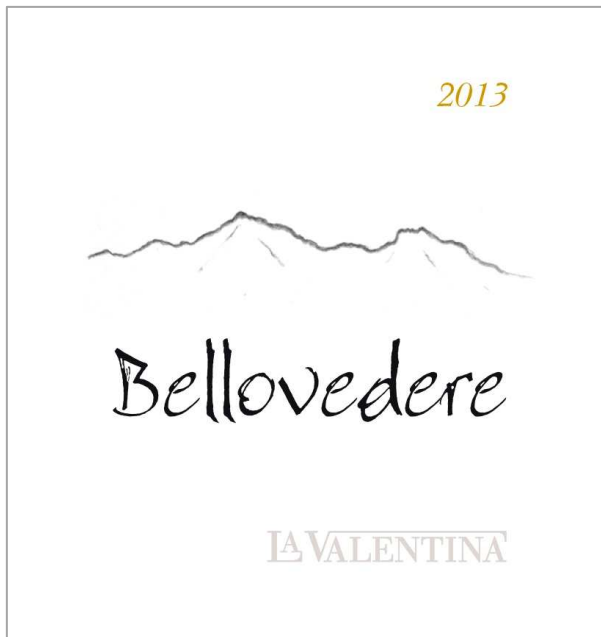


LA VALENTINA

Montepulciano d'Abruzzo DOC Terre dei Vestini Riserva BELLOVEDERE 2013



TYPE: Red
REGION: Abruzzo
APPELLATION: Montepulciano d'Abruzzo DOC Terre dei Vestini Riserva
VINE VARIETY: Montepulciano d'Abruzzo 100%
FIRST VINTAGE: 2000

TERROIR

AREA: Spoltore municipality
SURFACE: single vineyard - cru "Bellovedere" (2 hectares)
ELEVATION 200 meters sea level
EXPOSURE: South / South-West
SOIL: medium clay
TRAINING SYSTEM: pergola abruzzese
NUMBER OF PLANTS/HA: 1.600-2.000
AGE OF THE VINES: 28 years
YIELD: 40 hl. / hectare
BOTTLES: no. 6.000 x 0,75 l. - no. 200 x 1,50 l.

VINIFICATION

Bellovedere is produced only in the years with great weather conditions and fully mature grapes. The grapes are harvested in the second part of October at phenolic maturity, with a good sugar-acid balance. Fermentation in conical slavian oak vats for 30 days. Malolactic conversion and ageing part in barriques, part in tonneaux and part in the same casks where the fermentation happened, for 18 months. Bottled, in the appropriate phase of the moon, unfiltered and unfined, one year before the release on the market.

CHARACTERISTICS

Deep ruby red with inky purple stripes. The bouquet reveals flavors of dark plum, blackberry nectar and aromatic herbs, complicated by coffee and cocoa. At once dense but fresh, with noble and powerful tannins, finishes long and clean, with lovely lingering violet perfume. The final is long and clean with mineral notes exalting its vivacity, power and clearness.

FOOD PAIRING

Braised and cooked meat, game bird, wild boar and long aged cheese.

LA VALENTINA Via della Torretta, 52 / 65010 Spoltore / Pescara / Italy
Phone&Fax +39 085 4478158 E-mail lavalentina@fattorialavalentina.it Web Site www.lavalentina.it Twitter
@FLaValentina Instagram @flavalentina