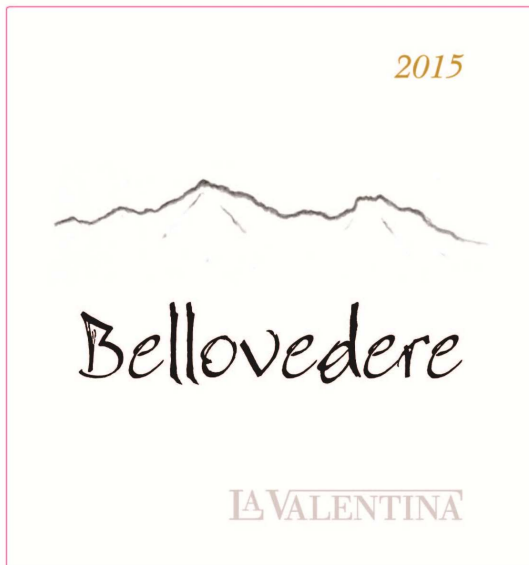


# LA VALENTINA

## Montepulciano d'Abruzzo DOC Terre dei Vestini Riserva BELLOVEDERE 2015



**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:** 42 years  
**YIELD:** 40 hl. / hectare  
**BOTTLES:** no. 6.500 x 0,75 l., 1,5l, 3l, and 6l

### 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 unfinned, 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.