

LA VALENTINA

Trebbiano d'Abruzzo Superiore DOC

SPELT 2017 "GOLD"

2017

Spelt

LA VALENTINA

DENOMINATION: Trebbiano d'Abruzzo Superiore DOC
GRAPE VARIETIES: 100% Trebbiano d'Abruzzo
FIRST VINTAGE: 2010

TERROIR

AREA: Pescara Province
VINEYARDS: selection from 3 hectares (7,5 acres)
ALTITUDE: 150 – 250 meters sea level (500 - 820 ft)
EXPOSITION: South / South-West
SOIL: medium clay
TRAINING SYSTEM: pergola abruzzese
VINES / HA: 1.600-2.000 vines / hectare
AGE OF THE VINES: between 30 and 40 years old
YIELD: 80 hl. / hectare

HARVEST: First half of September

VINIFICATION:

Fermentation with temperature controlled in stainless steel tanks. Refinement for the first four months on its own lees in stainless steel tanks located outside the cellar, and after in concrete for almost a year. Bottled 15 months after the harvest, unfiltered and unfined.

PRODUCTION:

n° 7.000 bottles 0,75l. 1,5l.

FOOD PAIRING:

Raw and lukewarm fish appetizers, pasta with clams and steamed Adriatic fish.