

LA VALENTINA

Cerasuolo d'Abruzzo Superiore DOC

SPELT 2018

2018

Spelt

LA VALENTINA

DENOMINATION: Cerasuolo d'Abruzzo Superiore DOC

GRAPE VARIETIES: 100% Montepulciano d'Abruzzo

FIRST VINTAGE: 2011

TERROIR

AREA: Spoltore district

VINEYARDS: selection from 2 hectares (4,9 acres)

ALTITUDE: 150 meters sea level (500 ft)

EXPOSITION: South / South-West

SOIL: medium clay

TRAINING SYSTEM: pergola abruzzese

VINES / HA: 1.600-2.000 vines / hectare

AGE OF THE VINES: 42 years old

YIELD: 60 hl. / hectare

HARVEST: First half of September

VINIFICATION:

Skin contact for 18 hours, fermentation with temperature controlled in stainless steel tanks. Bottled in March, unfiltered and unfined after a refinement of 4 months in stainless steel tanks located outside the cellar.

PRODUCTION:

n° 8.500 (750 ml) bottles

FOOD PAIRING:

Appetizers with cold cuts, carpaccio, fillet steak, soups and pottages.

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