

## Montepulciano d' Abruzzo DOC 2017

*The Linea Classica wines represent the beating heart of La Valentina's, being the numerically most important selection, and are fruits of the idea that our products should faithfully represent the vines they originated from. The style combines tradition with modernity and an easy approach with inherent complexity.*



**DENOMINATION:** Montepulciano d' Abruzzo DOC

**GRAPE VARIETIES:** 100% Montepulciano d' Abruzzo

**FIRST VINTAGE:** 1990

### TERROIR

**AREA:** Spoltore, San Valentino e Scafa districts

**VINEYARDS:** selection on 30 ha

**ALTITUDE:** 150-400 meter o.s.l.

**EXPOSITION:** South / South-West

**SOIL:** medium clay

**TRAINING SYSTEM:** pergola abruzzese

**# VINES / HA:** 1.600–2.000

**AGE OF THE VINES:** from 25 to 35 years old

**YIELD:** 80 hl. / ha.

**HARVEST:** From half of September

**WINEMAKING:** Fermentation and maceration for about 10 days in stainless steel tanks.

**AGING:** For about 18 months, the 80% of the wine refine in stainless steel tank while the remaining 20% in 25 hl oak slavonian barrels and in 2<sup>nd</sup> passage barriques.

**PRODUCTION:** n°180.000 bottles x 0,75 l. Double Magnum l.3 are available too.

**FOOD PAIRING:** Typical local salumi, pasta aglio e olio ( garlic and olive oil), arrosticini, porchetta, grilled chicken, and brodetto di pesce ( local fish soup).