

LA VALENTINA

Trebbiano d'Abruzzo Superiore DOC

SPELT 2018 "GOLD"

2018

Spelt

LA VALENTINA

DENOMINATION: Trebbiano d'Abruzzo Superiore DOC

GRAPE VARIETIES: 100% Trebbiano d'Abruzzo

FIRST VINTAGE: 2017

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: 90 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° 6.500 bottles 0,75l % 1,5l

FOOD PAIRING:

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