

LA VALENTINA

**Trebbiano d'Abruzzo DOC
SPELT 2016**



TYPE: White

REGION: Abruzzo

APPELLATION: Trebbiano d'Abruzzo DOC

VINE VARIETY: Trebbiano d'Abruzzo 100%

FIRST VINTAGE: 2010

TERROIR

AREA: Province of Pescara

SURFACE: selection above 3 hectares

ELEVATION: 300-400 meters level sea

EXPOSURE: South / South-West

SOIL: medium clay

TRAINING SYSTEM: pergola abruzzese

DENSITY: 1.600-2.000

AGE OF THE VINES: 30-40 years old

YIELD: 40 hl. / hectares

BOTTLES: no. 4.000 (0,75 l. format)

VINIFICATIONS : Destemming and soft pressure; fermentation in stainless tanks without yeasts added and refinement for 4 months on its fine lees. Bottled in March unfiltered and unfined.

CHARACTERISTICS : Colored of a light golden yellow and quite limpid. The bouquet is very polished, with ripe peach and apricot notes, and with vegetal flavour of wild herbs. It offers deep flavor, particularly of pear and white fruits; good balance and persistence, with a tasty sapid finish.

FOOD PAIRING : White roasted meat, monkfish or similar fish and stuffed pasta first course.