

LA VALENTINA

Montepulciano d'Abruzzo DOC 2018

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 slavian barrels and in 2nd passage barriques.

PRODUCTION: n°140.000 bottles x 0,75 l. Double Magnum 1.3 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).