

# LA VALENTINA

## Trebbiano d'Abruzzo DOC 2019



**DENOMINATION:** Trebbiano d'Abruzzo DOC  
**GRAPE VARIETIES:** 100% Trebbiano d'Abruzzo  
**FIRST VINTAGE:** 1990

### TERROIRS

**AREA:** San Valentino, Spoltore and Alanno district  
**VINEYARDS:** 5 hectares (12 acres)  
**ALTITUDE:** 150-300 meters sea level (450-900 ft)  
**EXPOSITION** South / South-West  
**SOIL:** medium clay  
**TRAINING SYSTEM:** pergola abruzzese  
**# VINES/HA** 1.600-2.000 vines/hectar  
**AGE OF THE VINES:** 25-35 years old  
**YIELD:** 75 hl. / hectare

### HARVEST:

By hand, First week of September

### VINIFICATION

soft pressed and decanted at low temperature. Stainless steel tank fermentation and ageing . Bottled from mid-January.

### PRODUCTION:

n. 40.000 (750 ml) bottles

### FOOD PAIRING:

aperitif, sea and ground crudités, pasta with seafood or fish sauces, baked or grilled fish and fresh cheeses