

LA VALENTINA

PECORINO Colline Pescaresi IGT 2018



DENOMINATION: Pecorino Colline Pescaresi IGT
GRAPE VARIETIES: 100% Pecorino
FIRST VINTAGE: 2006

TERROIRS

AREA: Pescara province
VINEYARDS: 8 hectares (20 acres)
ALTITUDE: 150-250 meters sea level (490-820 ft)
EXPOSITION: South / South-West
SOIL: medium clay
TRAINING SYSTEM: Pergola Abruzzese/ Guyot
VINES / HA: 1.600-2.000/4000 vines / hectare
AGE OF THE VINES: 10-15 years old
YIELD: 70 hl. / hectare

HARVEST:

first half of September

VINIFICATION:

soft pressing and traditional vinification "in white" in stainless steel. The wine is decanted and remain a couple of months sur lies. Bottling from January 2019.

PRODUCTION:

n. 60.000 bottles 0,75 l & 1,5 l

FOOD PAIRING:

aperitif, and then with mollusc, shell fish, and Adriatic fish dishes with a strong flavour.