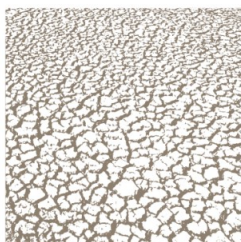


LA VALENTINA

PECORINO Colline Pescaresi IGT 2019

pecorino



LA VALENTINA

DENOMINATION: Pecorino Colline Pescaresi IGT

GRAPE VARIETIES: 100% Pecorino

FIRST VINTAGE: 2006

TERROIRS

AREA: Pescara province

VINEYARDS: choice on 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: 11-16 years old

YIELD: 85 hl. / hectare

HARVEST:

first half of September

VINIFICATION:

harvest in mid-September, 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. 70.000 bottles 0,75 l & 1,5 l

FOOD PAIRING:

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