

LA VALENTINA

PECORINO Colline Pescaresi IGT 2021

Organic



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

TERROIRS

AREA: Pescara province
VINEYARDS: choice on 6 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: 12-18 years old
YIELD: 85 hl. / hectare

HARVEST:

Second half of September

VINIFICATION:

harvest from 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 2022.

PRODUCTION:

n. 50.000 bottles 0,75 l & n. 50 bottles 1,5 l

FOOD PAIRING:

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