

# LA VALENTINA

## PECORINO Colline Pescaresi IGT 2022

### 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:** clay loam sand texture  
**TRAINING SYSTEM:** Pergola Abruzzese/ Guyot  
**# VINES / HA:** 1.600-2.000/4000 vines / hectare  
**AGE OF THE VINES:** 13-19 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 2023.

#### PRODUCTION:

n. 60.000 bottles 0,75 l & n.50 bottles 1,5 l

#### FOOD PAIRING:

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