

LA VALENTINA

Montepulciano d'Abruzzo DOC Riserva 2021 Organic "SPELT"



DENOMINATION: Montepulciano d'Abruzzo DOC Riserva
GRAPE VARIETIES: 100% Montepulciano d'Abruzzo
FIRST VINTAGE: 1987

TERROIR

AREA: Spoltore, San Valentino, Scafa, Loreto and Civitella districts

VINEYARDS: selection on 20 ha

ALTITUDE: 150-400 meter o.s.l.

EXPOSITION: South / South-West

SOIL: clay loam sand texture

TRAINING SYSTEM: pergola abruzzese / Guyot

VINES / HA : 1.600–2.000 / 7.000

AGE OF THE VINES : from 10 to 50 years old

YIELD: 50 hl. / ha.

HARVEST: Handly, from the first week of October

WINEMAKING: Fermentation and maceration for about three weeks in stainless steel tanks.

AGING: Refinement part in 25 hl oak Slavonian barrels and part in barriques and tonneaux, new and 2nd passage. Final refinement in bottle after the blending.

PRODUCTION: n° 65.000 bottles x 0,75 l. Magnums, 3L and Jeroboam available too.

FOOD PAIRING: Baked Lamb and Kid, grilled meats, arrosticini (local skewer of sheep meat) and lamb chops, pasta with ragù sauce.

LAST 10 YEARS AWARDS

2021: 93 Vinous, 92 pt JS, 91 pt Falstaff, 90 pt WE; **2020:** 92 pts Vinous, 93 pt JS, 93 pt Falstaff, 91 pt WC; **2019:** 92 pt JS, 91 pt WE 90 Vinous; **2018:** 93 pt Falstaff **2017:** 92 pt Vinous, 4 Viti AIS, 94 pt Veronelli; **2016:** 93 pt JS, Grande Vino Slowine, 94 pt WC, 94 pt WE; **2015:** Tre Bicchieri GR, 92 pt JS, 90 pt WA 91 pt Vinous, 5 Grappoli Bibenda, Super Tre Stelle Veronelli 94 pt, 91 pt G&G; **2014:** 91 pt JS; **2013:** 94 pt Vinous, 93 pt JS, 91 pt DW, 90+ pt WA; 91 pt G&G; **2012:** 93 pt JS, 90 pt Vinous 4 Viti AIS, 91 pt Veronelli; **2011:** Tre Bicchieri GR; Grande Vino Slow Food; 91 pt JS, 91 pt Veronelli, 91 pt G&G, 90 pt WA

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