

LA VALENTINA

Montepulciano d'Abruzzo DOC 2024

“Hi, I’m the Montepulciano from La Valentina. People think I’m just another red, another basis wine... newsflash: I’ve got depth, boldness, and enough charm to make your dinner feel like an event—even on a Tuesday.”



GRAPE VARIETIES: 100% Montepulciano d'Abruzzo

FIRST VINTAGE: 1990

TERROIR

AREA: Spoltore, San Valentino e Scafa districts

VINEYARDS: selection on 30 ha

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

EXPOSITION: South / South-West

SOIL: lay-limestone matrix soil

TRAINING SYSTEM: pergola abruzzese

VINES / HA : 1.600–2.000

AGE OF THE VINES : from 26 to 49 years old

YELD: 80 hl. / ha.

HARVEST: From last week of September

WINEMAKING: Fermentation and maceration for about 10 days in stainless steel tanks.

AGING: For about 18 months, 80% of the wine refine in stainless steel thank while the remaining 20% in 25 hl oak Slavonian barrels and in 2nd passage barriques.

PRODUCTION: n° 121.000 bottles x 0,75 l.

FOOD PAIRING

Typical local salumi, pasta aglio e olio (garlic and olive oil), arrosticini, porchetta, grilled chicken, and brodetto di pesce (local fish soup).