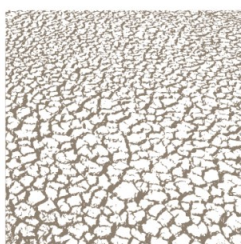


LA VALENTINA

PECORINO Colline Pescaresi IGT 2025

Organic

pecorino



LA VALENTINA

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: 14-20 years old

YIELD: 85 hl. / Hectare

HARVEST:

By hand, from August 26th to September 2nd

VINIFICATION:

Soft pressing and traditional vinification “in white” in stainless steel. The wine is decanted and remain a couple of months sur lies. Bottling from February 2026.

PRODUCTION:

n. 62.000 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.

SCORES:

Pecorino La Valentina 2024: 92 pt JS, 90 pt Falstaff, 90 pt Veronelli; **2023:** 91 Vinous, 91 pt JS, 90 pt WE
2022: 92 pt JS; **2021:** 95 Gardini; **2021:** 91 pt Falstaff **2020:** 92 pt JS; **2019:** 92 pt JS.