

Cerasuolo d'Abruzzo Colline Pescaresi
Superiore DOC
SPELT 2025 Organic

2025

Spelt

LA VALENTINA

GRAPE VARIETIES: 100% Montepulciano d'Abruzzo Organic

FIRST VINTAGE: 2011

TERROIR

AREA: Spoltore district

VINEYARDS: selection from 2 hectares (4,9 acres)

ALTITUDE: 150-250 meters sea level (500 ft)

EXPOSITION: South / South-West

SOIL: clay loam sand texture

TRAINING SYSTEM: pergola abruzzese

VINES / HA: 1.600-4.000 vines / hectare

AGE OF THE VINES: average 30 years old

YIELD: 60 hl. / Hectare

HARVEST:

By hand in basket from the beginning of October

VINIFICATION:

Skin contact for 10 hours, fermentation with controlled temperature in stainless steel tanks. Bottled in March, unfiltered and unfinned, after a refinement of 4 months in stainless steel tanks located outside the cellar for 90% of the wine, and in barriques for the other 10%.

PRODUCTION:

n° 13.000 x 750 ml bottles and some magnums

FOOD PAIRING:

Appetizers with cold cuts, carpaccio, fillet steak, soups and pottages.

Spelt Cerasuolo 2024: 94 pt JS, 92 pt Falstaff, 91 pt Vinous, 90 pt Veronelli; **2023:** 92 pt Vinous, 92 pt JS; **2022:** 93 pt JS, 92 pt Falstaff, 90 pt WE; **2021:** 93 pt JS, 92 pt Gardini, 91 pt Falstaff, **2020:** Tre Bicchieri GR, 93 pt JS.