

LA VALENTINA

DOCHEIO

MONTEPULCIANO D'ABRUZZO DOC - ORGANIC

TYPE: Rosso Montepulciano d'Abruzzo Doc

VINTAGE: 2022

AREA: Abruzzo-Pescara. On the edge of the park on the hills of Mount Majella.

VARIETY: Montepulciano 100%

VINEYARD FEATURES

AREA: San Valentino in Abruzzo Citeriore

SURFACE AREA: selection from 7 ha

ALTITUDE: 300 – 350 meter above sea level

ESPOSURE: east-north- west

SOIL: argillous with average consistency

TRAINING SYSTEM: guyot

DENSITY: 7000 vines / ha

AGE OF THE VINES: about 20 years

YIELD: 60 – 70 q.li / ha

ANNUAL PRODUCTION: 2600 bottles 0,75 l and 54 magnums 1,5 l

HARVEST: by hand

VINIFICATION

Maceration and fermentation, in terracotta jar, of entire grapes with and without stems, for 4 months. After racking, again in jar for 6 months, and a final refinement of almost 15 months in bottle.

FOOD PAIRINGS

Red meats, wild game meats and meat sauces dishes



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