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LA VALENTINA MONTEPULCIANO D'ABRUZZO DOCHEIO 2022

A restrained and reductive wine with aromas of blackcurrants, black cherries, black pepper and dark chocolate with touches of balsamic and meat. Full-bodied, it displays density and muscular, chalky tannins. A bit austere in the finish. From organically grown grapes. Try after 2026.



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LA VALENTINA MONTEPULCIANO D'ABRUZZO SPELT RISERVA 2022

A dark and chocolaty wine, polished if not pristine, with cassis and graphite aromas. Full-bodied, it shows velvety tannins that are well tamed and integrated, refreshing acidity and an almost salty finish. From organically grown grapes. Drinkable now, but best from 2026.



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BINOMIO MONTEPULCIANO D'ABRUZZO 2021

Broad and complex red with a velvety texture and good length. Dark berries, cooking spices, mocha, chocolate, nutmeg and earth on the nose. Full-bodied and structured with velvety tannins. Firm and dry at the end. Needs some time to soften. Try after 2026.



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LA VALENTINA CERSAUOLO D'ABRUZZO SPELT 2024

Cherry and pepper aromas with a touch of violets. Clean and polished, with zesty acidity, a vibrant palate and fruity length. From organically grown grapes. Drink now.



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LA VALENTINA MONTEPULCIANO D'ABRUZZO 2023

Dark and austere as expected from montepulciano grapes, with dark chocolate, black fruit and earth on the nose. Firm, dusty tannins with a thick texture, a medium body and crisp acidity. It will need time. From organically grown grapes. Best after 2026.



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LA VALENTINA PECORINO TERRE D'ABRUZZO 2024

A delicate and lemony wine with Mirabelle plum and citrus zest aromas. Zesty on the palate, with a light body and a tight, forthright texture. Slightly austere, but good in the finish. From organically grown grapes. Drink now.



LA VALENTINA ^{FROM} 30 ^{YEARS}