

LA VALENTINA

Trebbiano d'Abruzzo DOC 2018



DENOMINATION: Trebbiano d' Abruzzo DOC
GRAPE VARIETIES: 100% Trebbiano d' Abruzzo
FIRST VINTAGE: 1990

TERROIRS

AREA: San Valentino, Spoltore and Alanno district
VINEYARDS: 5 hectares (12 acres)
ALTITUDE: 150-300 meters sea level (450-900 ft)
EXPOSITION: South / South-West
SOIL: medium clay
TRAINING SYSTEM: pergola abruzzese
VINES/HA: 1.600-2.000 vines/hectar
AGE OF THE VINES: 25-35 years old
YIELD: 75 hl. / hectare

HARVEST:

end of August/beginning of September

VINIFICATION

soft pressed and decanted at low temperature. Stainless steel tank fermentation and ageing . Bottled from mid-January.

PRODUCTION:

n. 45.000 (750 ml) bottles

FOOD PAIRING:

aperitif, sea and ground crudités, pasta with seafood or fish sauces, baked or grilled fish and fresh cheeses