

CANTINE MUCCI S.r.l.
C.da Vallone di Nanni, 65
66020 Torino di Sangro Chieti Abruzzo ITALY
Tel +39 (0)87 3913366 Fax+39 (0)87 3912797
www.cantinemucci.com info@cantinemucci.com



Valentino

Grapes	100% Montepulciano
Production zone	Torino di Sangro
Altitude	Northwest, 180 MASL
Type of soil	Mixed calcareous
Training system	2.50 x 2.50m canopy pruned for shoot renewal
Plant density	1,600 plants per hectare
Harvest period	From the 5th to the 10th October (date variable)
Fermentation	Inoculation with selected yeast; soaking in skins for a few hours at low temperature. Fermentation temperature is 16°C for 11 days, including 2 days at 18°C. After fermentation, racking and sulphuring.
Refining	In stainless steel vats protected by inert gas, clarification and bottling.
Analytical data	Sugar content 19 Babo, Alcohol 12.5%; Total acidity 6.20; pH 3.40. Residual sugar 3 g/l.
Sensory evaluation	Cherry red color, typical nuances, present, full bodied and soft.
Food pairing	Serve at 10-12° C with fresh and light dishes, or at 16-18° C with flavored pasta dishes, white meats and grilled fish.

Cerasuolo d'Abruzzo DOP



ITALY
ABRUZZO