

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 of October (date variable)
Fermentation	Inoculation with selected yeast, fermentation temperature 24-28°C
Malolactic fermentation	After racking off, priming with selected strains.
Maceration	Traditional system; maceration temperature 24-28°C lasting 6 days.
Refining	After the malolactic fermentation, decanting and aging in stainless steel vats until bottling.
Analytical data	Sugar content 19 Babo; Alcohol 13%; Total acidity 6.00; pH 3.50. Residual sugar 4 g/l.
Sensory evaluation	Intense ruby red color, with slight violet nuances; a pleasingly delicate but winery aroma; dry, soft and tangy flavor, slightly tannic.
Food pairing	Served at 14-16°C with a flavorful pasta or rice course, and roasted meat dishes.

Montepulciano d'Abruzzo DOP

