

LA VALENTINA "BELLOVEDERE" MONTEPULCIANO D'ABRUZZO TERRE DEI VESTINI RISERVA DOC



PRODUCER PROFILE

Winery Owner(s):
Sabatino, Roberto, and Andrea Di
Properzio
Winemaker:
Luca D'Attoma
Winery Founded:
1990
Region:
Abruzzo

WINE STORY

La Valentina's Bellovedere is the winery's highest expression of Montepulciano d'Abruzzo. It is a single-vineyard wine from the subzone of Terre dei Vestini, in the rolling hills near the Abruzzo coast and the city of Pescara. The Bellovedere is intended to demonstrate the great possibilities of Montepulciano d'Abruzzo, and as such the wine is produced only in the years with great weather conditions and fully mature grapes. The Bellovedere vineyard takes its name from a park in the center of Spoltore with a view of the vineyards and the ridgeline of the Gran Sasso peaks behind, as shown on the label.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Commune of Spoltore (province of Pescara)
ELEVATION:	200 meters
SOILS:	Medium clay
TRAINING SYSTEM:	Pergola Abruzzese
FARMING PRACTICES:	Organic for 5 years (noncertified), sustainable
AGE OF VINES:	42 years (planted 1976)
YIELD:	6,000 kg per hectare
GRAPES:	100% Montepulciano
TYPE OF YEAST:	Native
FERMENTATION:	Cold maceration for 10 days
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Unfiltered
AGING CONTAINER:	Typically 60% in new barriques or larger barrels (tonneaux), 40% in 2,500-liter Slavonian oak casks
AGING TIME:	16 months, plus another 2 months in the casks after blending
BOTTLE AGING TIME:	12 months
PRODUCTION:	3,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	13.90%	TOTAL ACIDITY:	5 g/l
RESIDUAL SUGAR:		EXTRACT:	31 g/l