



PRODUCER PROFILE

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

WINE STORY

La Valentina Cerasuolo d'Abruzzo is a versatile rosé wine made from the same grapes as the winery's Montepulciano d'Abruzzo. Shortly after the grapes begin their cold maceration, a portion of the juice at this point, only lightly colored is drawn off to be fermented like a white wine. Abruzzo is recognized as one of Italy's best sources for rosato wine, or cerasuolo as it is known in this region. Being made from 100% Montepulciano grapes, this rosé entry in La Valentina's Classica line has more body than the usual rosé, allowing it to pair well with a wide range of foods.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Communes of San Valentino, Scafa, and Spoltore (province of Pescara)
ELEVATION:	150-350 meters
SOILS:	Medium clay
TRAINING SYSTEM:	Pergola Abruzzese and Guyot
FARMING PRACTICES:	Organic for 5 years (noncertified), sustainable
AGE OF VINES:	20-42 years (planted 1976-1998)
YIELD:	10,000 kg per hectare
GRAPES:	100% Montepulciano
TYPE OF YEAST:	Selected
FERMENTATION:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Narrow membrane filter
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	3-4 months
BOTTLE AGING TIME:	1 month
PRODUCTION:	30,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	13.60%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	1.4 g/l	EXTRACT:	20 g/l