



PRODUCER PROFILE

Winery Owner(s):

Sabatino, Roberto, and Andrea Di

Properzio

Winemaker:

Luca D'Attoma

Winery Founded:

1990

Region:

Abruzzo

WINE STORY

La Valentina Montepulciano d'Abruzzo is an excellent example of the Abruzzo region's most characteristic wine—a hearty red wine made from 100% Montepulciano grapes. This is the red entry in La Valentina's Classica line, which showcases the traditional wines of Abruzzo at their best.

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:	9,000 kg per hectare
GRAPES:	100% Montepulciano
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Long membrane filter
AGING CONTAINER:	20% in second-passage barriques and 2,500-liter Slavonian oak casks; 80% in stainless steel
AGING TIME:	12 months
BOTTLE AGING TIME:	2-3 months
PRODUCTION:	220,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	13.50%	TOTAL ACIDITY:	5 g/l
RESIDUAL SUGAR:		EXTRACT:	28 g/l