



**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**

<b>VINEYARD LOCATION:</b>	Communes of San Valentino, Scafa, and Spoltore (province of Pescara)
<b>ELEVATION:</b>	150-350 meters
<b>SOILS:</b>	Medium clay
<b>TRAINING SYSTEM:</b>	Pergola Abruzzese and Guyot
<b>FARMING PRACTICES:</b>	Organic for 5 years (noncertified), sustainable
<b>AGE OF VINES:</b>	20-42 years (planted 1976-1998)
<b>YIELD:</b>	9,000 kg per hectare
<b>GRAPES:</b>	100% Montepulciano
<b>TYPE OF YEAST:</b>	Selected
<b>FERMENTATION:</b>	Cold maceration for 2 days
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	Yes
<b>FILTRATION:</b>	Long membrane filter
<b>AGING CONTAINER:</b>	20% in second-passage barriques and 2,500-liter Slavonian oak casks; 80% in stainless steel
<b>AGING TIME:</b>	12 months
<b>BOTTLE AGING TIME:</b>	2-3 months
<b>PRODUCTION:</b>	220,000 bottles per year
<b>VEGAN:</b>	Yes

**TECHNICAL DATA**

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