

LA VALENTINA "SPELT" CERASUOLO D'ABRUZZO DOC SUPERIORE



PRODUCER PROFILE

Winery Owner(s):

Sabatino, Roberto, and Andrea Di

Properzio

Winemaker:

Luca D'Attoma

Winery Founded:

1990

Region:

Abruzzo

WINE STORY

Cerasuolo DOC is one of the few recognized designations for *rosato* wines in Italy. Cerasuolo means "cherry" and refers to the color hue the wine takes from limited skin contact with Montepulciano grapes. La Valentina's *Spelt* Cerasuolo is a little more structured and serious than their entry level one, but it still maintains freshness and bright cherry fruit on the palate. Organic Certified.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Spoltore
ELEVATION:	150 masl
SOILS:	Medium density clay
TRAINING SYSTEM:	Pergola Abruzzese
FARMING PRACTICES:	Certified Organic
AGE OF VINES:	40 - 45 years old
YIELD:	90 kilograms per hectare
GRAPES:	100% Montepulciano
TYPE OF YEAST:	Selected, non aromatic
FERMENTATION:	Skin contact for 18 hours, fermentation in temperature-controlled stainless-steel tanks
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	None
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	6 months
BOTTLE AGING TIME:	
PRODUCTION:	8,000 bottles
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	14%	TOTAL ACIDITY:	5.66
RESIDUAL SUGAR:	3.1	EXTRACT:	21.9