

LA VALENTINA "SPELT" MONTEPULCIANO D'ABRUZZO RISERVA DOC



PRODUCER PROFILE

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

WINE STORY

The Spelt Montepulciano d'Abruzzo represents a fuller-bodied version of this traditional wine compared with La Valentina's Montepulciano d'Abruzzo in the Classica line. It is made with the first selection of Montepulciano grapes from the vineyards. In addition, all of the wine for Spelt is aged in wood, for a total of 18 months. The result is a more robust and complex wine. The name Spelt refers to a type of wheat (faro in Italian) that once grew where the La Valentina winery and village of Spoltore (whose name itself derives from spelt) are now located.

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:	10-42 years (planted 1976-2008)
YIELD:	7,500 kg per hectare
GRAPES:	100% Montepulciano
TYPE OF YEAST:	Selected
FERMENTATION:	Cold maceration for 3-4 days
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Yes
FILTRATION:	Long membrane filter
AGING CONTAINER:	40% in barriques or larger barrels (tonneaux), 60% 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:	55,000 bottles per year
VEGAN:	Yes

TECHNICAL DATA

ALCOHOL:	13.50%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:		EXTRACT:	30 g/l