



**PRODUCER PROFILE**

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

**WINE STORY**

Trebbiano is a white grape variety planted throughout Italy but is most famous in the region of Abruzzo. Trebbiano d'Abruzzo is known for its crisp acidity and is often made in a light-bodied, easy-drinking style. With "Spelt" Trebbiano d'Abruzzo DOC Superiore La Valentina is hoping to enhance the typicity of this classic Abruzzo white wine, while offering something more complex. Made from 100% Trebbiano from three hectares of 30 year-old-vines located on the estate in Spoltore. Fermented in stainless steel, the wine spends four months on the lees, with a year of aging in concrete tanks. Bottled 15 months after the harvest, unfiltered and unfined.

**VINEYARDS & VINIFICATION**

VINEYARD LOCATION:	Pescara
ELEVATION:	150 - 250 meters a.s.l.
SOILS:	clay
TRAINING SYSTEM:	Pergola Abruzzese
FARMING PRACTICES:	Organic
AGE OF VINES:	Average age 30 years
YIELD:	85 hl per hectare
GRAPES:	100% trebbiano d'abruzzo
TYPE OF YEAST:	spontaneous yeast
POST-FERMENTATION PROCEDURES:	lees contact for four months
SECOND FERMENTATION:	
MALOLACTIC FERMENTATION:	
FILTRATION:	
AGING CONTAINER:	Concrete tanks
AGING TIME:	15 months
BOTTLE AGING TIME:	8 months
PRODUCTION:	8,500 bottles
VEGAN:	No

**TECHNICAL DATA**

ALCOHOL:	13%	TOTAL ACIDITY:	5.81 g/l
RESIDUAL SUGAR:	0.80 g/l	EXTRACT:	20.3 g/l