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Valentino

Grapes	100% Trebbiano
Production zone	Torino di Sangro
Altitude	Northwest, 180-200 MASL
Type of soil	Mixed calcareous
Training system	250x250m canopy pruned for shoot renewal
Plant density	1,600 plants per hectare
Harvest period	From the 25th to the 30th of September
Fermentation	Inoculation with selected yeast, fermentation temperature 15°C for 11 days. At the end of fermentation, racking and sulphuring.
Refining	In stainless steel vats; protected by inert gas, clarification and bottling.
Analytical data	Sugar content 19 Babo; Alcohol 12.5%; Total acidity 6.00; pH 3.40. Residual sugar 3.5 g/l.
Sensory evaluation	Straw yellow color with green nuances and a characteristically intense fruity aroma of yellow peach and tropical fruit; fresh, light and harmonious.
Food pairing	Served at 8°C. It is suitable with delicate hors d'oeuvres, with seafood and vegetable-based dishes, or sole in white wine sauce.

Trebbiano d'Abruzzo DOP



ITALY
ABRUZZO