

CANTINE MUCCI S.r.l.

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CANTINE MUCCI

Valentino

Sangiovese Terre di Chieti IGT

Grapes	100% Sangiovese
Production Zone	Torino di Sangro
Altitude	Northeast, 180 a.s.l.
Type of soil	Dark soil of medium texture
Training System	Headboard-like rows 1,30 x 2,50 m spur-trained cordon
Harvest Period	From the 5th to the 10th of October
Fermentation	Inoculation with selected yeast, fermentation temperature 24-28°C
Malolactic fermentation	After racking off, priming with selected strains
Maceration	Traditional System; maceration temperature 24/28 °C lasting 6 days
Refining	After the malolactic fermentation, decanting, aging in stainless steel tanks and a short stay in French oak barriques.
Analytical Data	Sugar content 19 Babo; Alcohol 12,5%; Total acidity 6.00; pH 3.50. Residual sugar 6 g/l.
Sensory Evaluation	Ruby red colour, with aromas reminiscent of wild berry fruits and spices, and a winy note; with full and harmonious taste, good structure, balanced with good length.
Food Pairing	Serve at a temperature of 14-16°C with flavoured first courses, roasted chicken and matured cheese.



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