

# Valentino

## Sangiovese Terre di Chieti IGT



CANTINE MUCCI

<b>Grapes</b>	100% Sangiovese
<b>Production Area</b>	Torino di Sangro
<b>Exposure and Altitude</b>	North-east; 180 metres above sea level
<b>Type of Soil</b>	Dark of medium texture
<b>Training Method</b>	Espalier 1,30m x 2,50m, spur-trained cordon
<b>Planting Density</b>	3500 plants per hectare
<b>Harvest</b>	From 25 <sup>th</sup> to the 30 <sup>th</sup> September (variable data)
<b>Maceration</b>	Traditional system; maceration temperature 24-28°C lasting 6 days
<b>Fermentation</b>	Initiated with selected yeasts; fermentation temperature 24-28°C; after the racking off, malolactic fermentation starts with selected strains
<b>Refining</b>	After malolactic fermentation, decanting and refining in stainless steel tanks first, then in barriques for 4 months
<b>Analytical Data</b>	Sugar content 19 Babo; alcohol 12,5%; total acidity 6,00; pH 3,50; residual sugar 6 gr/l
<b>Sensory Evaluation</b>	Ruby red colour; aromas reminiscent of berry fruits and spices; winy notes; full and harmonious taste, good structure, balanced with good persistence
<b>Food Pairing</b>	Successful match with flavoured first courses, roasted chicken and aged cheese. Serve at 14-16°C

