

# Valentino

## Montepulciano d'Abruzzo DOC



CANTINE MUCCI

<b>Grapes</b>	100% Montepulciano
<b>Production Area</b>	Torino di Sangro
<b>Exposure and Altitude</b>	North-west; 180 metres above sea level
<b>Type of Soil</b>	Mixed calcareous
<b>Training Method</b>	Abruzzese Pergola 2,50m x 2,50m, renewal shoot
<b>Planting Density</b>	1600 plants per hectare
<b>Harvest</b>	From the 5 <sup>th</sup> to the 10 <sup>th</sup> of October (variable data)
<b>Maceration</b>	Traditional system; maceration temperature 24-28°C lasting 6-8 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 until bottling
<b>Analytical Data</b>	Sugar content 19 Babo; alcohol 13%; total acidity 6,00; pH 3,50; residual sugar 4 gr/l
<b>Sensory Evaluation</b>	Intense ruby red colour with slight violet nuances; winy fragrance with notes of red berry fruits and violet; dry, smooth and savoury flavour, rightly tannic
<b>Food Pairing</b>	To be paired with cured meat and aged cheese, with tasty first courses and game. Serve at 14-16°C

