

# Valentino

## Trebbiano d'Abruzzo DOC



CANTINE MUCCI

<b>Grapes</b>	100% Trebbiano
<b>Production Area</b>	Torino di Sangro
<b>Exposure and Altitude</b>	North-west; 180/200 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 20 <sup>th</sup> to the 25 <sup>th</sup> of September (variable data)
<b>Fermentation</b>	Clarification of grape must and inoculation with selected yeast; fermentation temperature 17°C for 11 days. At the end of fermentation, decanting and sulphuring
<b>Refining</b>	In stainless steel tanks protected by inert gas; clarification and bottling
<b>Analytical Data</b>	Sugar Content 19 Babo; alcohol 13%; total acidity 6; pH 3,40; residual sugar 3,5 gr/l
<b>Sensory Evaluation</b>	Straw-yellow colour with greenish reflections; intense fruity aroma of tropical fruit and golden apple, broom; fresh, savoury and well-balanced
<b>Food Pairing</b>	Perfectly paired with typical dishes of Mediterranean cuisine, from fish to white meats. Good also with vegetable-based dishes. Serve at 10°C

