

LA VALENTINA

LA VALENTINA 'SPELT RISERVA'

ABRUZZO MONTEPULCIANO

ABRUZZO • ITALY • EUROPE

TECHNICAL DETAILS

The Estate

Fattoria La Valentina was born on the hills overlooking Spoltore, which is near Pescara in Central Italy, in 1990. The owners, Sabatino, Roberto and Andrea Di Properzio, have been managing the winery since their first vintage in 1994.

Wine Making

Aged for 16 months part in 25 hl oak Slavonian barrels and part in barriques and tonneaux, new and 2nd passage. Final refinement after the blending: couple of months in 25 hl oak Slavonian barrels and almost a year in bottle.

Food Suggestions

Pairs well with baked lamb, grilled meats, arrosticini (local skewer of sheep meat) and lamb chops, and pasta with ragù sauce.

TASTING NOTES

The Spelt Montepulciano d'Abruzzo is a more robust and complex wine. The name Spelt refers to a type of wheat (faro in Italian) that once grew where the La Valentina winery and village of Spoltore (whose name itself derives from spelt) are now located.

Montepulciano grape blend.

This wine contains allergens, sulfites.

[2018 Data Sheet](#)

[Non-Vintage Data Sheet](#)

SCAN >>

More About
This Wine



2011

Spelt

LA VALENTINA

ATTRIBUTES

- Available Size: 750mL (12 pc)
- Sustainable
- ABV%: 13.5
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

