



**PRODUCER PROFILE**

Winery Owner(s):  
 Sabatino, Roberto, and Andrea Di  
 Properzio  
 Winemaker:  
 Luca D'Attoma  
 Winery Founded:  
 1990  
 Region:  
 Abruzzo

**WINE STORY**

Pecorino is one of the most exciting native white grape varieties to have been "rediscovered" in Italy in recent years and Abruzzo is the source for many of the best. La Valentina's Pecorino is a delicious white wine made from 100% Pecorino from the *Colline Pescaraesi* (hills of Pescara). A bit of aging on the lees adds complexity and weight to this wine. The name Pecorino is derived from *Uve delle Pecora*, a reference to the shepherders who ate the grapes while accompanying their flocks across the hills and valleys of Abruzzo and the Marche.

**VINEYARDS & VINIFICATION**

<b>VINEYARD LOCATION:</b>	Communes of San Valentino, Scafa, and Spoltore (province of Pescara)
<b>ELEVATION:</b>	150-350 meters
<b>SOILS:</b>	Medium clay
<b>TRAINING SYSTEM:</b>	Pergola Abruzzese and Guyot
<b>FARMING PRACTICES:</b>	Certified Organic
<b>AGE OF VINES:</b>	9-23 years (planted 1998-2012)
<b>YIELD:</b>	8,000 kg per hectare
<b>GRAPES:</b>	100% Pecorino
<b>TYPE OF YEAST:</b>	Selected
<b>POST-FERMENTATION PROCEDURES:</b>	Refining on lees for 2 months
<b>SECOND FERMENTATION:</b>	N/A
<b>MALOLACTIC FERMENTATION:</b>	No
<b>FILTRATION:</b>	Long membrane filter
<b>AGING CONTAINER:</b>	Stainless-steel tanks
<b>AGING TIME:</b>	3-4 months
<b>BOTTLE AGING TIME:</b>	1 month
<b>PRODUCTION:</b>	55,000 bottles per year
<b>VEGAN:</b>	Yes

**TECHNICAL DATA**

<b>ALCOHOL:</b>	13.60%	<b>TOTAL ACIDITY:</b>	6 g/l
<b>RESIDUAL SUGAR:</b>		<b>EXTRACT:</b>	22 g/l