



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

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

PRODUCER PROFILE

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

TECHNICAL DATA

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