

# VALORI

Valori | Vigna Sant'Angelo Colline Teramane DOCG

## TECHNICAL SHEET

**Name:** Vigna Sant'Angelo Colline Teramane DOCG Valori  
**Grapes:** Montepulciano 100%  
**First year of production:** 1996  
**Average production:** 7.000 bottles  
**Vineyard location and altitude:** Sant'Omero (TE) – 250 m a.s.l.  
**Age of vines:** 40 years  
**Training system:** modified spurred cordon  
**Planting density:** 6.000 plants per hectare  
**Yield per hectare:** 8.000 kg  
**Harvest time:** first week of October  
**Vinification:** fermentation in stainless steel tanks with long maceration  
**Ageing:** one year in new French oak barrels and at least one year in bottle  
**Alcohol content:** 14,5% vol approx.  
**Service temperature:** 16-17°C

### TASTING NOTES

**Clarity:** limpid  
**Color:** ruby red with garnet-coloured highlights  
**Bouquet:** very intense, complex, rich  
**Aromatic notes:** floral, spicy with hints of red and ripe fruits, dried flowers, vanilla

### FOOD PAIRINGS

Grilled meats, roast lamb, great texture second course



VALORI Srl Società Agricola

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