



Villamagna DOC

I Due Archi

The newborn in Valle Martello winery is Villamagna DOC Riserva 2011 “I due Archi”.

Powerful Montepulciano d’Abruzzo , best expression of winegrowing tradition. The territory is all in the label: the two arches of the medieval village, the grapes that remind the viticulture tradition.

But it’s in the bottle that the power of Montepulciano show its best, in its ruby colour, in the great body, in the fruity bouquet.

Grape variety	Montepulciano 100%
Appellation	Villamagna D.O.C. Riserva
Typology	Still, dry
Alcohol	14,50 % vol.
Vine	Montepulciano
Training system	Row file
Production area	Villamagna (CH) - Abruzzo
Harvest period	October
Vinification technique and ageing	“In rosso” with soft press at controlled temperature at 25°C. Aged 12 months in stainless steel; 8 months in barriques then bottled
Bottling	2 Years after the harvest
Colour	Intense ruby red leading to garnet with ageing
Bouquet	Intense and persistent with aroma of prunes, ripe black cherry with a final note of vanilla
Taste	Full-bodied, smooth, persistent. Long in the end with note of vanilla and cinnamon
Ideal serving temperature	18 – 20 °C
Suggested dishes	Roastmeat, game, seasoned cheese, salami and desserts

