



Spumante Brut Valle Martello

Grape variety	Cocociola 100%
Appellation	Spumante Brut Valle Martello
Alcohol	12,00 % vol.
Vine	Cocociola
Training system	Pergola abruzzese
Production area	Villamagna (CH) - Abruzzo
Harvest period	September
Vinification Technique	Fermentation in Stainless steel at controlled temperature. Second fermentation again in Stainless steel with Charmat system. 6 weeks bottle refining.
Colour	Straw yellow
Bouquet	Very delicate bouquet, with aromatic scent
Taste	Fine and elegant palate
Ideal serving temperature	8 – 10 °C
Suggested dishes	Appetizers, sushi and sashimi, cheese, white meats, desserts

