



VALLE MARTELLO  
AZIENDA AGRICOLA



## CERASUOLO D'ABRUZZO D.O.C. VALLE MARTELLO

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|---------------------------|--|
| GRAPE VARIETY             | Montepulciano 100%<br>(as per disciplinary)  |
| APPELLATION               | Cerasuolo d'Abruzzo D.O.C.   |
| ALCOHOL                   | 13,00 % vol.   |
| TRAINING SYSTEM           | Row cultivation  |
| PRODUCTION AREA           | Villamagna (CH) - Abruzzo  |
| HARVEST PERIOD            | Last decade of September   |
| VINIFICATION              | After destemming the must remains in contact with the skins for 24 hours. A soft pressing follows, and then the fermentation in stainless steel tanks at a temperature of 15°C |
| BOTTLING                  | 4 months after harvest   |
| COLOUR                    | Intense rosé with purple reflections   |
| BOUQUET                   | Fruity with hints of cherry and wild berries   |
| TASTE                     | Fresh, intense and persistent  |
| IDEAL SERVING TEMPERATURE | 10 - 12 °C   |
| SUGGESTED DISHES          | Fish soup, seafood grill, first dishes   |

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