



VALLE MARTELLO  
AZIENDA AGRICOLA



# MONTEPULCIANO D'ABRUZZO D.O.C. PRIMA TERRA

GRAPE VARIETY	Montepulciano 100%
APPELLATION	Montepulciano d'Abruzzo D.O.C.
ALCOHOL	14,00 % vol.
PRODUCTION AREA	Villamagna (CH) - Abruzzo
HARVEST PERIOD	Second decade of October
VINIFICATION	Maceration of the skins in stainless steel tanks for 40 days at controlled temperature. Aged 12 months in oak barrels and 12 months in bottle
BOTTLING	24 months after harvest
COLOUR	Intense ruby red with garnet reflexes
BOUQUET	Intense and persistent bouquet with hints of jam, followed by a delicate toasted note and a spicy finish
TASTE	Full-bodied, rich in tannin, very persistent. Long in the finish, with distinct notes of liquorice and spices.
IDEAL SERVING TEMPERATURE	18 – 20 °C Open the bottle half an hour before serving.
SUGGESTED DISHES	Rostmeats, salami, game, seasoned cheese, chocolate

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