



VALLE MARTELLO  
AZIENDA AGRICOLA



## SPUMANTE BRUT

### VALLE MARTELLO

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GRAPE VARIETY	Cococciola 100%
APPELLATION	Spumante Brut
ALCOHOL	12,00% vol.
TRAINING SYSTEM	Canopy
PRODUCTION AREA	Villamagna (CH) - Abruzzo
HARVEST PERIOD	September
VINIFICATION	After destemming and soft pressing, fermentation in stainless steel tanks at controlled temperature. Second fermentation in sealed-vat (Charmat method)
BOTTLING	4 months after refermentation
COLOUR	Straw yellow
BOUQUET	Very delicate, with hints of exotic fruits and bread crust
TASTE	Fine and elegant
IDEAL SERVING TEMPERATURE	8 - 10 °C
SUGGESTED DISHES	Appetizers, sushi, seafood, desserts

C.DA VALLE MARTELLO, 10  
66010 VILLAMAGNA (CH) - ITALY  
TEL. E FAX 0871.300330

[WWW.VALLEMARTELLO.IT](http://WWW.VALLEMARTELLO.IT)