



VALLE MARTELLO
AZIENDA AGRICOLA



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

GRAPE VARIETY	Montepulciano 100% (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

C.DA VALLE MARTELLO, 10
66010 VILLAMAGNA (CH) – ITALY
TEL. E FAX 0871.300330
WWW.VALLEMARTELLO.IT