



VALLE MARTELLO  
AZIENDA AGRICOLA



## COCOCCIOLA COLLINE TEATINE I.G.T. BRADO

GRAPE VARIETY	Cococciola 100%
APPELLATION	Colline Teatine I.G.T.
ALCOHOL	12,50 % 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
BOTTLING	4 months after harvest
COLOUR	Straw yellow with greenish reflexes
BOUQUET	Floral at first, followed by a light hints of citrus and tropical fruits
TASTE	Fresh, sapid and persistent
IDEAL SERVING TEMPERATURE	8-10 °C
SUGGESTED DISHES	Ideal as an aperitif. Perfect with seafood, sushi, fish dishes

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

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