



VALLE MARTELLO
AZIENDA AGRICOLA



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

GRAPE VARIETY	Montepulciano 100%
APPELLATION	Montepulciano d'Abruzzo D.O.C.
ALCOHOL	13,00 % vol.
TRAINING SYSTEM	Row cultivation
PRODUCTION AREA	Villamagna (CH) - Abruzzo
HARVEST PERIOD	Fist decade of October
VINIFICATION	Maceration of the skins in stainless steel tanks at controlled temperature
BOTTLING	12 months after harvest
COLOUR	Ruby wine with violet reflexes
BOUQUET	Intense hints of red fruits
TASTE	Persistent, full - bodied, lightly tannic
IDEAL SERVING TEMPERATURE	16 – 18 °C
SUGGESTED DISHES	First dishes of the mediterranean cuisine, roasmeats, salami, seasoned cheese

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