



VALLE MARTELLO
AZIENDA AGRICOLA



VINO BIANCO VALLE MARTELLO ORANGE

GRAPE VARIETY	Malvasia 60 % Trebiano d'Abruzzo 40%
APPELLATION	White Wine
ALCOHOL	11,50 % vol.
TRAINING SYSTEM	Tendone
PRODUCTION AREA	Villamagna (CH) - Abruzzo
HARVEST PERIOD	Third decade of September
VINIFICATION	Natural fermentation with indigenous yeasts. Maceration on the skins inside concrete tanks for 10 days. Refining in concrete tanks where the malolactic fermentation takes place.
BOTTLING	5 months after harvest
COLOUR	amber, typical of the orange wines
BOUQUET	floral at first, with an evolution towards notes of ripe yellow fruits
TASTE	very smooth, it gives a nice sensation of fullness to the palate
IDEAL SERVING TEMPERATURE	12 - 14 °C
SUGGESTED DISHES	very good with first and second dishes of fish and meat. It matches very pleasantly with cheese and salami

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