



VALLE MARTELLO  
AZIENDA AGRICOLA



# MONTEPULCIANO D'ABRUZZO D.O.C. PRIMA TERRA

<b>GRAPE VARIETY</b>	Montepulciano 100%
<b>APPELLATION</b>	Montepulciano d'Abruzzo D.O.C.
<b>ALCOHOL</b>	14,00 % vol.
<b>PRODUCTION AREA</b>	Villamagna (CH) - Abruzzo
<b>HARVEST PERIOD</b>	Second decade of October
<b>VINIFICATION</b>	Maceration of the skins in stainless steel tanks for 40 days at controlled temperature. Aged 12 months in oak barrels and 12 months in bottle
<b>BOTTLING</b>	24 months after harvest
<b>COLOUR</b>	Intense ruby red with garnet reflexes
<b>BOUQUET</b>	Intense and persistent bouquet with hints of jam, followed by a delicate toasted note and a spicy finish
<b>TASTE</b>	Full-bodied, rich in tannin, very persistent. Long in the finish, with distinct notes of liquorice and spices.
<b>IDEAL SERVING TEMPERATURE</b>	18 – 20 °C Open the bottle half an hour before serving.
<b>SUGGESTED DISHES</b>	Rostmeats, salami, game, seasoned cheese, chocolate

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