



VALLE MARTELLO
AZIENDA AGRICOLA



ROSATO COLLINE TEATINE I.G.T. BRADO

GRAPE VARIETY	Montepulciano 100%
APPELLATION	Colline Teatine I.G.T.
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 12 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, typical of ripe cherries
BOUQUET	Intensely and persistently fruity with hints of wild strawberry and raspberry
TASTE	Fresh, intense and persistent
IDEAL SERVING TEMPERATURE	10 – 12 °C
SUGGESTED DISHES	Fish soup, seafood grill. Perfect with pizza.

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