



VALLE MARTELLO
AZIENDA AGRICOLA



SPUMANTE BRUT VALLE MARTELLO

GRAPE VARIETY	Cococciola 100%
APPELLATION	Spumante Brut
ALCOHOL	12,00% 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. Second fermentation in sealed-vat (Charmat method)
BOTTLING	4 months after refermentation
COLOUR	Straw yellow
BOUQUET	Very delicate, with hints of exotic fruits and bread crust
TASTE	Fine and elegant
IDEAL SERVING TEMPERATURE	8 – 10 °C
SUGGESTED DISHES	Appetizers, sushi, seafood, desserts

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

WWW.VALLEMARTELLO.IT