



VALLE MARTELLO

AZIENDA AGRICOLA



VILLAMAGNA D.O.C. VALLE MARTELLO

GRAPE VARIETY	Montepulciano 100% (as per disciplinary)
APPELLATION	Villamagna D.O.C.
ALCOHOL	14 % vol.
PRODUCTION AREA	Villamagna (CH) - Abruzzo
HARVEST PERIOD	Second decade of October
VINIFICATION	Maceration of the skins in stainless steel tanks for 30 days at controlled temperature. Refined 6 months in barriques and 12 months in bottle
BOTTLING	12 months after harvest
COLOUR	Intense ruby red
BOUQUET	Intense and persistent hints of red fruit jam and mulberry
TASTE	Full-bodied, soft with velvety tannins, very persistent. Long in the mouth with liquorice notes
IDEAL SERVING TEMPERATURE	18 – 20 °C Open the bottle half an hour before serving.
SUGGESTED DISHES	Rostmeats, salami, game, seasoned cheese

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

WWW.VALLEMARTELLO.IT