



VALLE MARTELLO
AZIENDA AGRICOLA



VILLAMAGNA D.O.C. RISERVA VALLE MARTELLO

GRAPE VARIETY	Montepulciano 100% (as per disciplinary)
APPELLATION	Villamagna D.O.C. Riserva
ALCOHOL	14,50 % 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. Aged 12 months in barriques and refined 12 months in bottle
BOTTLING	18 months after harvest
COLOUR	Intense ruby red going towards garnet with ageing
BOUQUET	Complex and persistent with hints of black cherry and red fruit jam. Light toasted notes
TASTE	Full-bodied, smooth, persistent, with hints of black cherry. Soft in the finish with notes of vanilla and chocolate
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