



VALLE MARTELLO
AZIENDA AGRICOLA



COCOCCIOLA COLLINE TEATINE I.G.T. BRADO

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| GRAPE VARIETY | Cococciola 100% |
| APPELLATION | Colline Teatine I.G.T. |
| ALCOHOL | 12,50 % 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 |
| BOTTLING | 4 months after harvest |
| COLOUR | Straw yellow with greenish reflexes |
| BOUQUET | Floral at first, followed by a light hints of citrus and tropical fruits |
| TASTE | Fresh, sapid and persistent |
| IDEAL SERVING TEMPERATURE | 8-10 °C |
| SUGGESTED DISHES | Ideal as an aperitif. Perfect with seafood, sushi, fish dishes |

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