



 **FATTORIA  
ITALIANA  
MARTELLI**

*montepulciano  
d'abruzzo doc*

**Vineyards:** Martelli.

**Altitude:** 167m above sea level.

**Vine training system:** tendone.

**Vine variety:** Montepulciano.

**Vines per hectare:** 1800

**Average production per vine:** 9-10 kg.

**Grape yield:** 230 tonnes, Wine 161 hl/ha

**Soil:** mainly pebbly

**Harvesting time:** 20 September – 20 October

**Type of wine:** red

**Area of production:** hills in the province of Chieti.

**Vinification:** grape bunches are destemmed and after adding selected yeasts the wine ferments in stainless steel tanks; the cap of floating grape skins is kept wet at all times; at the end of the fermentation (7-8 days) the skins continue to be kept wet for 8-10 more days in order to extract all the useful substances.

**Refinement:** in stainless steel tanks for 6 – 8 months.

**Alcoholic content:** 13,0% vol.

**Serving Temperature:** 18/20°C.

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*Organoleptic characteristics:* **Visual features:** dark red with purple tints/  
**Fragrance:** fruity with notes of plum marmalade, blackberry and black cherry / **Taste:** full  
harmonious with long persistency.

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