



 **FATTORIA  
ITALIANA  
MARTELLI**

*terre di chieti  
igp / pecorino*

**Vineyards:** Martelli.

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

**Vine training system:** Filone.

**Vine variety:** Pecorino (native vine).

**Vines per hectare:** 2500.

**Average production per vine:** 6 kg.

**Grape yield:** 125 tonnes, Wine 87 hl/ha

**Soil:** mainly clay and sandy.

**Harvesting time:** 5 September – 5 October.

**Type of wine:** white.

**Production area:** hills in the province of Chieti

Vinification the grapes are pressed softly, the must ferments at a low temperature with native yeasts and the wine is refined in steel containers: the simplicity of the preparation highlights the best qualities of the vine. When advisable, it is put in wooden containers.

**Alcoholic content:** 14% vol.

**Serving Temperature:** 10-12° C.

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*Organoleptic characteristics:* Visual features: straw yellow/ **Fragrance:** aroma of white flowers and white peach with hints of citrus and tropical fruits / **Taste:** strong and mineral flavour reminiscent of the yeasts used to produce it.

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