



FATTORIA  
ITALIANA  
MARTELLI

*Wines*





**Fattoria Italiana Martelli** arises from the passion of **Roberto** – of Lucanian origins and born into a family who have always owned vast lands with citrus groves, olive tree groves and plots for the cultivation of wheat - and **Ludovica** – graduate in Food Science and Technology, she represents the fourth generation of a family of farmers from Abruzzo. Their mission is to produce and bring to the table of gourmets local food and wine specialities both in Italy and abroad. These specialties join the Italian tradition of good food with quality, innovation and sustainability. In its own small way **Fattoria Italiana Martelli** wants to contribute to a “**more sustainable world**” and has chosen not to use metal cans for its extra virgin olive oil but carton, which is easily recyclable. The filtration of the oil is carried out with cotton, a 100% natural material that is easily disposable. The choice of plastic-free labels represents a way to reduce the presence of plastic.

### *The main products of Fattoria Italiana Martelli*

**WINE AND COOKED MUST:** The territory benefits from a dramatic swing in temperature variation during the course of a day, which guarantees that the grapevines have an ideal microclimate when associated with a good flow of air so that they grow and produce grapes of extraordinary quality. Among the top quality world famous wines of Abruzzo, Fattoria Italiana Martelli presents its red wines **Montepulciano d’Abruzzo DOC, Montepulciano d’Abruzzo RISERVA**, reminiscent of ripe cherries with a spicy hint; its white wines **Pecorino IGP Terre di Chieti**, defined by aromas of white flowers and white peach with a hint of citrus and tropical fruits; **Pecorino Spumante brut**, ideal as an aperitif but also paired with seafood such as oyster. **Cooked Must**, also known as grape honey, is made from Montepulciano grapes thanks to a 16-hour low flame boiling process of grape must in copper cauldrons.

**OIL:** The **particular pedoclimate** – with its hills that overlook the Trabocchi Coast and not far from the mountains – and the **olivegrowing techniques** – from harvest, which always happens directly from the plant, to immediate milling – contribute to the making of the best produce in terms of its acid composition, phenolic profile and flavour. Fattoria Italiana Martelli produces not only extra virgin olive oil, but **dressings made with extra virgin olive oil, fresh lemons and oranges** from its own citrus groves in Basilicata; dressings made with oil and chili pepper, basil, rosemary or truffle are also produced. Production also includes **olives, olive paté, marinated artichokes and peppers**, as in the authentic Abruzzo tradition, all in extra virgin olive oil.

**HONEY:** Fattoria Italiana Martelli has beehives in the Abruzzo territory for its **multifloral honey**, while every year in spring the beehives for **citrus, honeysuckle and sunflower honey** are transported to the family property in Basilicata, a region renowned for its production of citrus fruits. 30% of the Abruzzo territory presents a complex system of Parks and Natural Reserves and thanks to the biodiversity of the flora, it is possible to obtain excellent honey.



 **FATTORIA  
ITALIANA  
MARTELLI**

*montepulciano  
d'abruzzo doc  
Riserva*

**Vineyards:** Martelli.

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

**Vine training system:** Filone.

**Vine variety:** Montepulciano d'Abruzzo.

**Vines per hectare:** 250.0

**Average production per vine:** 6 kg

**Grape yield:** 150 tonnes, Wine 105 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:** after a long temperature-controlled maceration of the skins, the wine is decanted in steel tanks for malolactic fermentation, then refined in oak and durmast barrels for 12-18 months.

**Refinement:** in stainless steel tanks.

**Alcoholic content:** 14% vol.

**Serving Temperature:** 18/20°C.

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*Organoleptic characteristics:* **Visual features:** ruby with garnet tints  
**Fragrance:** intense and complex with an aroma of ripe cherry and a hint of spice/ **Taste:**  
full -bodied, round, considerably soft, it has a persistent and pleasant finish.

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 **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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## *cerasuolo 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:** rosé.

**Vine variety:** the most common red grape variety.

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

**Vinification:** after a 24-hour contact with the skins at a low temperature, the must produced by the gentle pressing of the grapes ferments with selected yeasts at a controlled temperature.

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

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

**Serving Temperature:** 10-12° C.

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*Organoleptic characteristics:* **Visual features:** bright cherry red/ **Fragrance:** floral, intense; notes of cherry, blackberry and currant stand out among the fruity aromas / **Taste:** intense, harmonious and fragrant with excellent persistency.

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 **FATTORIA  
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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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 **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:** 13% 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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FATTORIA  
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MARTELLI

*sparkling wine  
pecorino brut  
dry*

**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 sparkling wine

**Production area:** hills in the province of Chieti  
Vinification after the soft crushing of the grapes, picked by hand in crates, the must remains in contact with the skins for 24 hours at 5°C, favouring the release of the varietal aromas. The fermentation in a steel pressure tank generates the formation of carbon dioxide, which remains incorporated in the mass and produces the typical perlage in the second fermentation phase (prise de mousse of 60-85 days). During this period secondary aromas develop due to the yeasts. This is followed by the tartaric stabilisation at a low temperature and finally the isobaric bottling is carried out.

**Fermentation:** in stainless steel tanks

**Alcoholic content:** 12.5% vol.

**Serving Temperature:** 6-8° C.

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*Organoleptic characteristics:* **Visual features:** subtle straw yellow with bright tints. Fine-grained and persistent perlage. / **Fragrance:** intense and persistent bouquet, balsamic fragrance of sage and thyme which combines well with the floral aromas of broom and acacia, clear hint of bread crust. / **Taste:** fresh and full, with an excellent minerality and rich acidic structure. Its liveliness and fragrance enhance the persistence. The aftertaste confirms the organoleptic texture.

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*montepulciano  
d'abruzzo doc  
organic wine*

**Vineyards:** Martelli.

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

**Vine training system:** tendone.

**Vine variety:** Montepulciano.

**Vines per hectare:** 1800

**Average production per vine:** 4-6 kg.

**Grape yield:** 90 tonnes, Wine 63 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:** soft crushing of the grapes, fermentation in steel containers at a controlled temperature.

**Maturation and aging:** maturation in stainless steel tanks for 10-12 months before being bottled.

**Longevity in bottle:** 2-3 years if properly stored.

**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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 **FATTORIA  
ITALIANA  
MARTELLI**

*terre di chieti  
igp / pecorino  
organic wine*

**Vineyards:** Martelli.

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

**Vine training system:** Filone.

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

**Vines per hectare:** 2500.

**Average production per vine:** 4-5 kg.

**Grape yield:** 100 tonnes, Wine 70 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:** soft crushing of the grapes, fermentation in steel containers at a controlled temperature.

**Maturation and aging:** maturation in stainless steel tanks for 10-12 months before being bottled.

**Longevity in bottle:** 2-3 years if properly stored.

**Alcoholic content:** 12.5% 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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