

VALLEDEL MARTA

since 1930's





VALLEDELMARTA

a vineyard already cultivated during the Etruscan period

TARQUINIA - ITALY





VALLEDELMARTA



Family Pusceddu



Four generations have passed; the tradition of transforming all the products we grow has remained the same.

Our forefathers, at the end of the nineteenth century, used to transform fruit into jams and marmalades, that should be consumed within one year. They conserved vegetables using extra virgin olive oil, to maintain their entire organic qualities unchanged. Their habit was to talk about their daily work on the fields and at the end of the dinner (in order to recover), they used to sip infusions of herbs or a glass of wine.

At dawn, early in the morning, after they woke up, they usually drank a big glass of fresh milk and used honey as sweetener.

These traditions have enriched our spirit. Indeed we praise the values of nature, of smiling, of friendship, the enjoyment of entertaining and meeting new people in our house. Relating to the past time and the simple and correct way of living through sincere gestures renews our daily wish of these precious values





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Aged Red Barriquet Wine:

Name: CORNETO

Producer: Valle del Marta - Tarquinia - Latium - Italy.

Grapes: Sangiovese, Cilieggiolo, Montepulciano.

Vineyard owner: Pusceddu's Valle del Marta.

Production potential per year: n. 5000 bottles.

Tasting notes: This wine has an intense ruby colour with garnet nuances. It is reminiscent of typical aromas on the nose. On the mouth it is harmonious and lingering. On the palate, it is very elegant, full-bodied, warm, and complex. Also, it is very smooth, with an exceptionally lingering finish.

Food pairing: red meat, main courses, and ripe cheese.

Alcohol content: 12 % by volume.

Suggested glass: Ballon glass for red wine.

Serving Temperature: 17 – 18 °C.

Storage: Storage: in a dry and cool place at a medium temperature 10 °C.

Ageing potential: 6 – 7 years.



75 cl

Latium region



Valle del Marta's vineyard



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Aged Red Barriquet Wine:

Name: RANOCCHIO ROSSO

Producer: Valle del Marta - Tarquinia - Latium - Italy.

Grapes: Cabernet sauvignon, Cabernet franc, Merlot.

Vineyard owner: Pusceddu's Valle del Marta

Production potential per year: n. 5000 bottles.

Tasting notes: This wine has an intense ruby colour, with violet reflections. Its fragrance is remarkable for its aroma and length, with distinctive notes of blackberries, blueberries and ripe raspberries. On the palate, it is sumptuously smooth, very elegant, full-bodied, warm, and complex, with hints of spices and vanilla. Also, it is very smooth, with an exceptionally long finish.

Food pairing: red meat, game, flavoursome first course dishes, and strong, ripe cheeses.

Alcohol content: 12,5 % by volume.

Suggested glass: Ballon glass for red wine.

Serving Temperature: 17 – 18 °C.

Storage: Storage: in a dry and cool place at a medium temperature 10 °C.

Ageing potential: 4 – 5 years and more.



75 cl

Latium region



Valle del Marta's vineyard





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Young Red Wine:

Name: **GRAVISCA**

Producer: Valle del Marta - Tarquinia - Latium - Italy.

Grapes: Sangiovese.

Vineyard owner: Pusceddu's Valle del Marta

Production potential per year: n. 5000 bottles.

Tasting notes: The wine is very aromatic, with hints of cherry alongside its typical aroma of thyme, rosemary and aniseed. Medium bodied, it shows a bright acidity on the palate, the result has a fine acid structure with nicely drying tannins without being aggressive. It has a very simple and well-balanced style, and it is good value for money.

Food pairing: This is a very versatile wine, perfect for simple meats as a sirloin steak, grilled or roasted pork and lamb, calves' liver, but also perfect with cannelloni and lasagne. Great for your everyday pasta or pizza.

Alcohol content: 12 % by volume.

Suggested glass: Ballon glass for red wine.

Serving Temperature: 17 – 18 °C.

Storage: in a dry and cool place at a medium temperature 10 °C.

Ageing potential: 1 – 2 years.

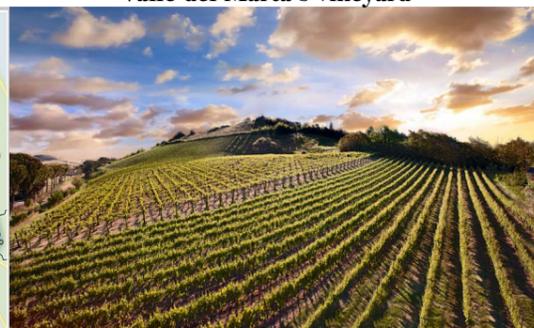


75 cl

Latium region



Valle del Marta's vineyard



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Red Straw Wine:

Name: **Passito Ranato**

Producer: Valle del Marta - Tarquinia - Latium - Italy.

Grapes: Montepulciano.

Vineyard owner: Pusceddu's Valle del Marta.

Production potential per year: n. 2000 bottles.

Tasting notes: The Passito Ranato was born thanks to the passion and curiosity of Franco and Mario Pusceddu, who were looking for new experiences. So this wine, as the other products of Valle del Marta, takes the name from Poggio Ranocchio, the hill behind Tarquinia where our vineyard is located. It has a consistent ruby color, intense and profound, inside the glass the color is very persistent almost as if it stained it. The aroma is full, complex, it's evident the taste of plum jam. Tasting it, the wine is warm, round, of great intensity and persistence. The fruity note, derived from drying grapes, is very marked. Its unique heavy body leaves hints of sour cherry in alcohol.

Food pairing: desserts, aged cheeses, any time.

Alcohol content: 15 % in volume.

Suggested glass: Tulipano or little Sautern.

Service Temperature: 15-16 °C.

Storage: Storage: in a dry and cool place at a medium temperature 10 °C.

Ageing potential: 4 – 5 years and other.

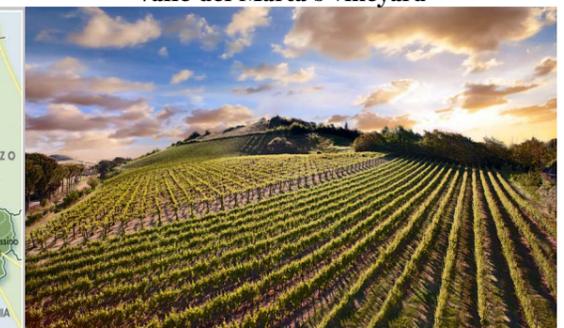


35 cl

Latium region



Valle del Marta's vineyard





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Young Racy Rosé:

Name: **RANA ROSA**

Producer: Valle del Marta - Tarquinia - Latium - Italy.

Grapes: Cabernet Sauvignon and Cabernet Franc.

Vineyard owner: Pusceddu's Valle del Marta.

Production potential per year: n. 3000 bottles.

Tasting notes: "Rana Rosa" is named so after Poggio Ranocchio (literally "hillock frog"), the hill just behind Tarquinia, where its vineyard is located. It has a strong pink colour with strawberry-like hues; you can spot a slight mid-fine grain perlage when poured in the glass. It has a good aroma with fragrances of red berries like raspberries or wild strawberries, and floral scents on its background. Its medium body (a typical characteristic of rosé wines) results in a right balance between acidity and brightness. "Rana Rosa" has a very original style.

Food pairing: This wine is truly versatile; it is particularly suitable as aperitif, with snacks, meat or fish starters, fried seafood or vegetables and raw fish.

Alcohol content: 12 % by volume.

Suggested glass: Tulipano or Sauvignon glass.

Serving Temperature: 8 – 10 °C.

Storage: in a dry and cool place at a medium temperature 10 °C.

Latium region



Valle del Marta's vineyard



75 cl



VALLEDELMARTA



Sparkling Brut White Wine:

Name: **BOLLICINE DI PUSCÈ**

Producer: Valle del Marta - Tarquinia - Latium - Italy.

Grapes: Chardonnay and Trebbiano.

Vineyard owner: Pusceddu's Valle del Marta.

Production potential per year: n. 3000 bottles.

Tasting notes: This wine's colour is golden yellow featuring greenish nuances. Its bouquet is intense and distinctive, delicate and fresh, with hints of begonia, green apple, citrus fruits and honey. On the palate, it is dry and persuasive, complex, fresh and fragrant, well-balanced and harmonious, smooth, with very delicate touches of bitter flavour, and pleasant hints of green apple. It has an enjoyable acidity that is never excessive, and its flavour recalls honey, acacia and liquorice.

Food pairing: It is a very versatile wine, ideal with Italian-style hors d'oeuvres, fish and seafood recipes. It is also excellent for aperitifs and quick snacks.

Alcohol content: 12 % by volume.

Suggested glass: flute glass.

Serving Temperature: 8 – 10 °C.

Storage: in a dry and cool place at a medium temperature 10 °C.

Latium region



Valle del Marta's vineyard



75 cl





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Still White Wine:

Nome: ANCARANO

Producer: Valle del Marta - Tarquinia - Latium - Italy.

Grapes: Trebbiano, Chardonnay.

Vineyard owner: Pusceddu's Valle del Marta.

Production potential per year: n. 5000 bottles.

Tasting notes: Straw in colour tending towards golden yellow, this wine presents a harmonious, pleasantly fruity aroma with overtones of apple, banana and tropical fruit. Well-balanced, tangy and intensely aromatic on the palate, fresh and velvety-soft at the same time. Medium-bodied texture, increasing in sensory complexity as the wine ages.

Food pairing: The distinctive character of this Chardonnay is best enhanced when served with asparagus risottos, unflavoured, fresh shellfish and creamy vegetable purées. It pairs well also well with poultry, white meat and green cheese omelettes.

Alcohol content: 11 % by volume.

Suggested glass: Ballon glass.

Serving Temperature: 12 – 14 °C.

Storage: in a dry and cool place at a medium temperature 10 °C.

Ageing potential: 1 – 2 years.



75 cl

Latium region

Valle del Marta's vineyard



VALLEDELMARTA

Street: Aurelia Vecchia km 93

Postal code: 01016 - Tarquinia - VT -

Italy

75 cl

www.valledelmarta.com

Ph: 0039 766855475



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