

VALLEDELMARTA





VALLEDELMARTA



DISTILLED
best quality

VALLEDELMARTA





VALLEDELMARTA



*Selected for the world
championship in the USA
and for Alambicco D'Oro 2021*

NUMA SECUNDUS Rex 25 anni

Producer: Valle del Marta – City: Tarquinia VT – Country: Italy.

Aut. Gov.: IT00VTX00001M.

Size: 0,75 L. glass bottle.

Alcool: 44%

Ingredients: Wine distilled, water, sugar.

Description: The “NUMA Secundus Rex” of the Valle del Marta is a very special reserve, the very long aging is spent resting in three different types of wooden barrels. Produced by Valle del Marta, it is a distillate with a strong personality and an intense honey color that transcends in a dark garnet. The wide and complex aroma is accompanied by sweet notes of bitter almond and wild sour cherry that fascinate and intrigue the tasting. The mouthfeel is round, warm and velvety, with a soft and persistent aftertaste.

Conservation: Store in a cool, dry place and protect from sunlight.

Serving temp: 18° C.

Storage: In a dry and cool place



VALLEDELMARTA



GOLD MEDAL
Alambicco d'Oro
2020



GOLD MEDAL
World Championship
San Francisco, USA



III° classified
World Championship
of aesthetic
San Francisco, USA

NUMA Italian Brandy aged 25 years

Producer: Valle del Marta – City: Tarquinia VT – Country: Italy.

Aut. Gov.: IT00VTX00001M.

Size: 0,70 L. glass bottle.

Alcool: 42%

Ingredients: Wine distilled, water, sugar.

Description: The “NUMA” of the Valle del Marta ages for 25 years. Distillate have a well-defined character, honey shows its intense color. Aromas of wooden barrels, vanilla and tobacco that accompany the sweet almond notes and complete the bouquet. On the palate it is warm, elastic and velvety with an excellent length on the finish and an aftertaste.

Conservation: Store in a cool, dry place and protect from sunlight.

Serving temp: 18° C.

Storage: In a dry and cool place.



GOLD MEDAL
Alambicco d'Oro
2019



VALLEDELMARTA

Name: “Brandy Superbo”.

Producer: Valle del Marta Tarquinia VT Italy.

Aut. Gov.: IT00VTX00001M.

Size: 0,50 L. glass bottle. **Alcool:** 40%

Ingredients: distilled wine, water, sugar.

Description: The Valle del Marta “Superbo” Brandy is a distillate with a well defined personality with honey nuances in its intense colour. Aromas of wooden barrels and vanilla accompany marks of cherry and complete the bouquet. On the palate it is warm, and velvety with excellent length and aftertaste.

Storage: Store in a cool, dry place and protect from sunlight.

Serving temp: 18° C.

Ageing potential: Many years.



PRODUCTION AREA: EUROPE – ITALY – LATIUM – TARQUINIA – VALLE DEL MARTA FARM



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50 cl



35 cl



Servio Tullio Italian Brandy

Name: Servio Tullio.

Producer: Valle del Marta Tarquinia VT Italy.

Aut. Gov.: IT00VTX00001M.

Size: 0,50 L. and 35 L. glass bottle. **Alcool:** 40%

Ingredients: Distilled wine, water, sugar.

Description: The Valle del Marta “Servio Tullio” brandy is a distillate with a well defined personality and honey nuances in its colour. Aromas of wooden barrels and vanilla accompany notes of tobacco and complete the bouquet. On the palate it is warm and velvety with an excellent length and aftertaste.

Storage: Store in a cool, dry place and protect from sunlight.

Serving temp: 18° C.

Ageing potential: more years.





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50 cl



35 cl



Prisco Italian Brandy

Name: PRISCO

Producer: Valle del Marta Tarquinia VT Italy .

Aut. Gov.: IT00VTX00001M.

Size: 0,50 L. and 35 L. glass bottle. **Alcool:** 40%.

Ingredients: Distilled wine, water, sugar.

Description: The Valle del Marta "Prisco" brandy is a distillate with a well defined personality and honey nuances in its intense colour. Aromas of wooden barrels and vanilla accompany marks of cherry and complete the bouquet. On the palate it is warm and velvety with excellent length and aftertaste.

Conservation: Store in a cool, dry place and protect from sunlight.

Serving temp: 18° C.

Storage: In a dry and cool place.

Ageing potential: Many years.



VALLEDELMARTA



70 cl



TARQUINIA Aged Grappa RISERVA excellence (7 years)

Producer: Valle del Marta - City: Tarquinia VT - Country: Italy.

Aut. Gov.: IT00VTX00001M.

Size: 0,70 L. glass bottle.

Alcool: 40%

Ingredients: Grappa made with grapes (distillate of marc) and barrique aged.

Description: In November, after the distillation of the marc, the TARQUINIA grappa is immediately placed in wooden barrels for a minimum of 72 months. The long aging makes the grappa soft, warm, mellow and well-balanced. The straw color recalls the very same color of the wood which enriches Tarquinia's scents with a slight aftertaste of tobacco.

Conservation: Store in a cool, dry place and protect from sunlight.

Serving temp: 18° C.

Storage: In a dry and cool place.

Ageing potential: Many years



II° classified
*World Championship
San Francisco, USA*



III° classified
*World Championship
of aesthetic
San Francisco, USA*



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TARQUINIA Aged Grappa RISERVA (3years)

Producer: Valle del Marta - City: Tarquinia VT - Country: Italy.

Aut. Gov.: IT00VTX00001M.

Size: 0,50 L. and 35 L. glass bottle.

Alcool: 40%

Ingredients: Grappa made with grapes (distillate of marc) and barrique aged.

Description: In November, after the distillation of the marc, the TARQUINIA grappa is immediately placed in wooden barrels for a minimum 18 months. The aging makes the grappa soft, warm, mellow and well-balanced. The straw color recalls the very same color of the wood which enriches TARQUINIA's scents with a slight aftertaste of tobacco.

Conservation: Store in a cool, dry place and protect from sunlight.

Serving temp: 18° C.

Storage: In a dry and cool place.

Ageing potential: Many years



VALLEDELMARTA



Velca Grappa di Vinacce (distillate of marc)

Name: "VELCA"

Producer: Valle del Marta Tarquinia VT Italy.

Aut. Gov.: IT00VTX00001M.

Size: 0,50 L. and 0,35 L. glass bottle. **Alcool** 40%

Ingredients: Grappa made with grapes, (distillate of marc)

Description: Dry with a soft, warm, mellow, and very harmonious vein, it looks limpid, transparent and crystalline. It goes through a long refinement in stainless steel tanks to maintain the typical scent of the young grappa that expresses the freshness of the marc with which it has been produced.

Serving temp: 18° C.

Storage: Store in a cool, dry place and protect from sunlight.



VALLEDELMARTA



50 cl

GRAPPA
aromatized with
CHERRY

Besides being very harmonious, the cherry grappa has a bright pink color. The deep shade of red, transmitted by the fruit that aromatizes it, is intense but at the same time transparent, almost rich in its own light. The scent and flavor follow one another with peaks ranging from ripe cherry to sour cherry, with strong hints of forest fruit. The intensity of its flavors, let you forget about its alcohol content which is of 40%.



50 cl

GRAPPA
aromatized with
PEACH and ALMOND

Dry with a soft, warm, caressing, and very harmonious vein, it looks, transparent and crystalline. It goes through a long refinement in stainless steel tanks to maintain the typical scent of the young grappa that expresses the freshness of the marc with which it has been produced. The flavoring with peaches and almonds makes the product unique.



GOLD MEDAL
Alambicco d'Oro
2021



VALLEDELMARTA



The research laboratory



Traditional recipes still characterize today's production of the ingredients. Both innovative techniques and continuous research guarantee a more and more improved food safety.





VALLEDELMARTA

Bitter liqueur



III° classified
World Championship
San Francisco, USA



III° classified
World Championship
of aesthetic
San Francisco, USA



70 cl.

It is a liquor belonging to the rural tradition, prepared with a cold hydroalcoholic infusion of more than 20 different herbs cultivated and harvested at Valle del Marta. Despite being bitter, the taste is pleasant, suitable even with the addition of ice and water, as a thirstquencher. The herbs, however, make it an excellent digestive after meals.



VALLEDELMARTA



SELECTED TO PARTICIPATE IN
THE WORLD'S MOST IMPORTANT
PRODUCT COMPETITION OF MIXOLOGY

MEGRÒ' Ideal for Mixologist

Producer: Valle del Marta Tarquinia VT Italy.

Aut. Gov.: IT00VTX00001M.

Size: 0,70 L. glass bottle.

Ingredients: Water, alcohol, sugar, bitter orange peel cut by hand, cherries, almonds, natural flavors.

Alcool: vol 30 %.

Description: Liquor Megrò is a product suitable for making cocktails and long drinks. The bright orange color makes you perceive the clear freshness and makes it suitable for the preparation of colorful summer drinks and with lots of ice. The taste is intense, slightly fruity with a bitter aftertaste. Pleasant and thirst-quenching it is ideal in addition with ice, a slice of orange and a citrus soda. The recommended dose is 35 ml of Megrò, 60 ml citrus soda (Sambitter fizz), a slice of orange, ice, a few drops of red Aperol for colour.

Storage: in a cool, dry place, away from light and heat sources.

Serving temp: 6/8 ° C.

Ageing potential: more years.

Production Area: Europe – Italy – Latium – Tarquinia – Valle Del Marta Farm



VALLEDELMARTA



BARTENDER
SPIRITS AWARDS

SELECTED TO PARTICIPATE IN
THE WORLD'S MOST IMPORTANT
PRODUCT COMPETITION OF MIXOLOGY

EPICO Ideal for Mixologist

Producer: Valle del Marta Tarquinia VT Italy.

Aut. Gov.: IT00VTX00001M.

Size: 0,70 L. glass bottle.

Ingredients: Water, alcohol solution, sugar, almonds.

Alcool: vol 30 %.

Description: It is the most sold liquor at the Valle del Marta. The typical taste of bitter almond, makes it a liquor suitable for everyone and at any time, at room temperature exalts the inebriating aroma of almond that also persists in the aftertaste. It is pleasant, warm and mellow in the mouth, when you drink it, you almost do don't realize that it is a liqueur. Also suitable as a coffee correction and in addition to chopped fruit or over ice cream, in the kitchen it is also used to wet cakes.

Storage: In a dry and cool place.

Serving temp: 16/18 °C.

Ageing potential: more years.

Production Area: Europe – Italy – Latium – Tarquinia – Valle Del Marta Farm



VALLEDELMARTA



BARTENDER
SPIRITS AWARDS

SELECTED TO PARTICIPATE IN
THE WORLD'S MOST IMPORTANT
PRODUCT COMPETITION OF MIXOLOGY

CHERRY Clint Ideal for Mixologist

Producer: Valle del Marta Tarquinia VT Italy.

Aut. Gov.: IT00VTX00001M.

Size: 0,70 L. glass bottle.

Ingredients: Water, alcohol solution, sugar, cherries.

Alcohol: vol 30 %.

Description: It has the typical taste of ripe cherry, at room temperature it enhances the scent of the fruit. It is pleasant, warm and mellow in the mouth, drinking it you almost don't realize that it is a liquor. Served cold with lots of ice, with a plunging cherry and a slice of orange or lemon, it becomes a long drink suitable for any occasion.

Serving temp: 10/12 °C.

Storage: in a dry and cool place,

Ageing potential: more years.

Production Area: Europe – Italy – Latium – Tarquinia – Valle Del Marta Farm



VALLEDELMARTA



Liquori



50 cl

CILIEGIOLO

It has the typical taste of ripe cherry, at room temperature it enhances the scent of the fruit. It is pleasant, warm and mellow in the mouth. When you drink it you almost don't realize that it is a liquor. If served cold with lots of ice, with a plunging cherry and a slice of orange or lemon, it becomes a long drink suitable for any occasion.



50 cl

LIMONETTO

Recently it has probably been one of the most fashionable liqueurs in Italian restaurants, given the simplicity of its preparation and pleasantness. Also, it is one of the most common homemade liqueurs. The pleasant taste of lemon and the very cold service temperature make it suitable for both men and women, especially after a rich meal.



50 cl

AMARETTO

Its characteristic flavour of bitter almond makes it a liquor suitable for everyone and at any time. When served at room temperature, the intoxicating perfume of almond is intensified and it persists also in the aftertaste. It is pleasant, warm and mellow in the mouth. When you drink it, you almost forget you are having a liquor. Also, it can be used to spike coffee and as an on-the-rock cocktail with orange zest and soda.



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Liquori



50 cl

MIRTO

It is a sweet liquor typical of Sardinia. The Pusceddu family, owner of the Valle del Marta, has Sardinian origins and therefore could not miss the Mirto, amid our liquors. The taste is very aromatic but above all very fragrant. It can be drunk either after meals or at any other time of the day either cold or at room temperature.



50 cl

ARANCINO

It is a sweet liquor inspired by the better known limoncello. Its light orange color makes it clear and fresh after a meal but also during the day thanks to the slightly bitter aftertaste typical of the fruit. Ideal when served cold but it is pleasant even at medium temperature.



50 cl

MANDORLINO

It is the most sold liquor at the Valle del Marta. The typical taste of bitter almond, makes it a liquor suitable for everyone and at any time. At room temperature it exalts the inebriating aroma of almond that also persists in the aftertaste. It is pleasant, warm and mellow in the mouth. When you drink it, you almost don't realize that it is a liqueur. Also suitable to spike coffee and in addition to chopped fruit or over ice cream. In cuisine it is also used to wet cakes.



VALLEDELMARTA



Liqueurs



AMARO
TARQUINIA

It is a liquor belonging to the rural tradition, prepared with a cold hydro-alcoholic infusion of more than 20 different herbs cultivated and harvested at Valle del Marta. Despite being bitter, the taste is pleasant, suitable even with the addition of ice and water, as a thirst-quencher. The herbs, however, make it an excellent digestive after meals.



NONNA
GENEROSA

Typical liqueur which has been made at Valle del Marta, for 120 years. The ancient recipe was taken from our grandmother Moretti Generous. It is obtained with the infusion of sage and other spices harvested at Valle del Marta.



GRAPPA
with rose

A distillate with an inebriating aroma, almost like a perfume for the body. Prepared with pure rose petals, very healthy. It has a centenary tradition, passed down from generation to generation. The scent is intense as well as its color, which can change during the distillation process. It is light pink with a light that strengthens its basic intensity. The taste is sweet, round and well-balanced.



NOCINO

It is a typical sweet liquor, very common and well-known in Italy. Nocino has many recipes and many stories are told, an intertwining of magic and traditions. All in all the flavor and the scent of this fantastic liqueur predominates on the stories. Suitable for any time of the day, we recommend tasting it at room temperature, perhaps accompanied by the "tozzetti" (typical Italian biscuits with hazelnuts).



VALLEDELMARTA

All processed products

Liqueurs:

- Amaro
- Amaretto
- Arancino
- Ciliegio
- Limonetto
- Mandorlino
- Mirto
- Nocino
- Nonna Generosa

Grappa:

- Barricade in Reserve
- Barricade Excellence
- White Grappa

Flavored Grappa:

- Cherry
- Melon
- Peaches
- Peaches and Almond

Italian Brandy

Aged in Barrels:

- 25 Years
- 7 Years
- 3 Years

Wine:

- Aged Red
- Young Red
- Passito red
- Racy Rosé
- White Wine
- Sparcling White Wine

Extra Vergine Olive Oil

- Jam
- Spieces



Scarica l'app e inquadrando con lo smartphone l'etichetta sotto, potrai aprire un ologramma dove Mario della Valle del Marta ti spiegherà il NUMA, la Grappa TARQUINIA e l'Amaro TARQUINIA. Per velocizzare inquadra il codice QR per scaricare l'app.



Play Store
SCARICA



Apple Store
SORPRENDITI

VirtualUP AR



INQUADRA
Scarica l'APP da:



Scarica l'app e inquadrando con lo smartphone l'etichetta sotto, potrai aprire un ologramma dove Mario della Valle del Marta ti spiegherà il NUMA, la Grappa TARQUINIA e l'Amaro TARQUINIA. Per velocizzare inquadra il codice QR per scaricare l'app.



Apple Store
SORPRENDITI

VirtualUP AR



INQUADRA
Scarica l'APP da:





VALLEDELMARTA



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.

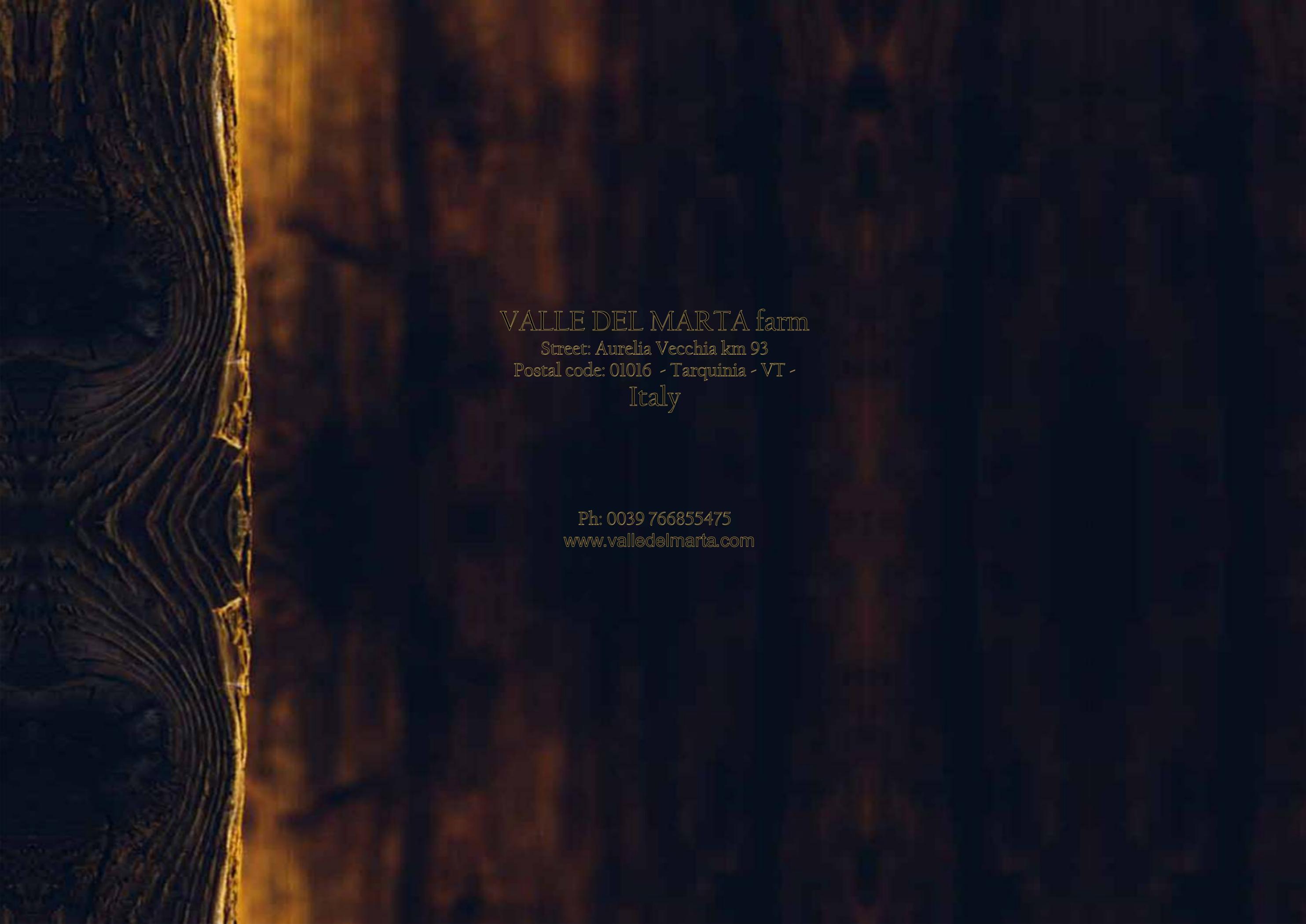
At dawn, early in the morning, after they woke up, they usually drank a big glass of fresh milk and used honey as sweetener.

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



VALLEDELMARTA

Vineyards of
Valle del Marta



VALLE DEL MARTA farm

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