



*Casa*  
**MARTELLETTI**

*Casa Martelletti evokes the wine cellars bearing the same name built in the 1970s in the village of Montiglio Monferrato, a spectacular hamlet located a few miles north of Asti, where in the Casa Martelletti pharmacy an extraordinary vermouth recipe was created in the early XIX century. The Casa Martelletti Selection represents the various souls of Piedmontese origin, a symbol of tradition and, at the same time, a challenge to innovation.*



# Asti D.O.C.G.

**Grape variety:** Moscato Bianco di Canelli

**Production process:** grape pressing and separation of the must from the skins within 48 hours. Temperature-controlled second fermentation at 18-19°C (natural fermentation in sealed tanks, which leads to the formation of carbon dioxide, enhancing the aromatic and fruity notes. The fermentation is stopped at 7%, maintaining the natural residual sugars typically around 90 g/l.

**Alcohol:** 7% Vol.

**Sugar content:** 90 gr/l

**Colour:** straw yellow

**Perlage:** delicate and persistent bubbles

**Bouquet:** fresh with intense aromatic notes

**Taste:** harmonious and sweet, full and velvety with a delightful finish

**Serving temperature:** 6-8° C

**Food pairings:** Ideal with puddings and pastries



# V.S. Extra Dry Blanc de Blanc



**Grape variety:** blend of quality white grapes

**Production process:** fermentation of must at controlled temperature (18°C) with Charmat method with selected yeasts.

**Alcohol :** 11.5 % Vol.

**Sugar content:** 8 gr/LT

**Color :** soft pink. Fine and persistent bubbles.

**Perlage:** delicate and persistent bubbles

**Bouquet:** Aromatic and fruity.

**Taste:** Harmonious and fresh; good body.

**Serving temperature :** 6 °-10°C

**Food pairings:** Ideal as an aperitif, with appetizers and delicate dishes.

# Brachetto d'Acqui D.O.C.G.

**Grape Variety:** Brachetto

**Production process :** Secondary fermentation at controlled temperatures (18°C) with selected yeasts. Subsequent aging sparkling wine with a stop for one-three months.

**Alcohol:** 6.5 % Vol

**Sugar content:** 85 gr/LT

**Color :** red color. Fine and persistent bubbles.

**Perlage:** delicate and persistent bubbles

**Bouquet:** Aromatic with white flowers, blackberry and raspberry hints

**Taste:** Harmonious and balanced

**Serving temperature :** 6°-8°C

**Food pairings:** Excellent with dessert.



# V.S.Q. Moscato

**Grape variety:** Moscato

**Production process:** grape pressing and separation of the must from the skins within 48 hours. Temperature-controlled second fermentation at 18-19°C (natural fermentation in sealed tanks, which leads to the formation of carbon dioxide, enhancing the aromatic and fruity notes). Fermentation is interrupted at 6.5%, maintaining a sugar residual around 80 g/l.

**Alcohol:** 6.5% Vol.

**Sugar content:** 80 gr/l

**Colour:** straw yellow

**Perlage:** delicate and persistent bubbles

**Bouquet:** fresh with intense aromatic notes

**Taste:** harmonious and sweet, full and velvety with a delightful finish

**Serving temperature:** 6-8° C

**Food pairings:** Ideal with puddings and pastries



# V.S. Pinot-Chardonnay



**Grape variety:** Pinot and Chardonnay

**Production process:** temperature-controlled second fermentation of a cuvée of Pinot and Chardonnay (18-19°C).

Ageing on the fermentation yeasts for approx. one month.

**Alcohol:** 11.5% Vol.

**Sugar content:** 8 gr/l

**Colour:** straw yellow with greenish nuances

**Perlage:** delicate and persistent bubbles

**Bouquet:** fresh and fruity

**Taste:** harmonious and delicate with good acidity

**Serving temperature:** 6°-8° C

**Food pairings:** Ideal as an aperitif or paired with light and delicate dishes

# Prosecco D.O.C.



**Grape variety:** Glera

**Production process:** grape pressing and separation of the must from the skins within 48 hours. Temperature-controlled second fermentation at 18-19°C (natural fermentation in sealed tanks, which leads to the formation of carbon dioxide, enhancing the aromatic and fruity notes), facilitated by selected yeasts and subsequent ageing on the fermentation yeasts for at least 30 days.

**Alcohol:** 11% Vol.

**Sugar content:** 15 gr/l

**Colour:** straw yellow with greenish nuances

**Perlage:** delicate and persistent bubbles

**Bouquet:** fresh with intense aromatic notes

**Taste:** well-balanced, delicate and with a pleasant finish

**Serving temperature:** 6-8° C

**Food pairings:** Excellent as an aperitif or with appetizers, fish dishes and delicate dishes