

The top corners of the page are decorated with delicate line drawings of flowers and buds. The flowers are rendered in a light, sketchy style with some color washes in shades of pink, blue, and yellow. Some petals are shown falling, creating a sense of movement.

Casa **MARTELLETTI** **1700**

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A LONG HISTORY

recalling 1700!

In the “*Monferrato hills*”, in the heart of Astigiano , there is a palace, dating back to the 17th century, built on a much older structure, in which, more than in any other place in the area, a piece of history, life and daily culture is enclosed. It is **Casa Martelletti**, a large and sober building recently renovated, deeply inserted and rooted in the ancient local urban structure. In the building you can still visit an area where leeches, once widely used for bloodletting, were kept. Tradition has it that this place was part of one of the three “*perpetual medicinal spice squares*”, whose license was granted by Anna d'Orleans in 1697, with a document still on display in the beautiful pharmacy in Via Roma, near the palace. From this ancient herbal and medicinal tradition derives the recipe, later handed down, of Casa Martelletti's **Vermouth Classico**, so rich in herbs and spices.

70s

In the 70s a factory was built in Montiglio Monferrato entirely dedicated to the production of Piedmontese wines and sparkling wines.

*Adjacent to the factory, an imposing barrique cellar, simply called “**Casa Martelletti**” was dedicated to customer visits and tastings.*

It was in the 90s that the production was moved to the Asti plant, given the production needs that increased month by month.

*Today the **Casa Martelletti brand**, with all its history, is present in more than 30 countries around the world.*





Casa
MARTELLETTI
1700



PROSECCO DOC EXTRA DRY

MILLESIMATO

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



PROSECCO DOC ROSÈ EXTRA DRY

MILLESIMATO

Grape variety: Glera (90%), Pinot nero (10%)

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 60 days

Alcohol: 11% vol

Sugar content: 15 gr/l

Colour: light pink

Perlage: delicate and persistent bubbles

Bouquet: harmonious, fruity, fresh

Flavour: dry, harmonic and well balanced

Serving temperature: 6-8 C

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



VINO SPUMANTE EXTRA DRY BLANC DE BLANCS

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: 15 gr/l

Colour: pale yellow with greenish reflections

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



ASTI D.O.C.G. DOLCE



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 around 90 gr/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 desserts and pastries. A real delicacy when poured on strawberry and sliced peaches



MOSCATO DOLCE

Grape variety: Moscato bianco

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 90 gr/l

Alcohol: 6,5% 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 pastries and other dessert dishes



GRAND PERLAGE VINO SPUMANTE EXTRA DRY

Grape variety: blend of white grapes

Production process: temperature controlled refermentation of a cuvée of pinot and chardonnay (18-19 C).

Maturation on the fermentation yeasts for about one month

Alcohol: 11% vol

Sugar content: 15 gr/l

Colour: straw yellow with greenish reflections

Perlage: fine and persistent bubbles

Bouquet: fresh with fruity

Taste: harmonious and fresh; good body

Serving temperature: 6-8 C

Food pairings: ideal as an aperitif or with light, delicate dishes



MOSCATO D'ASTI D.O.C.G.

Grape variety: Moscato d'Asti

Production process: crushing and pressing of the ripe grapes.

Fermentation at a controlled temperature of the Moscato must which gives the wine a fine and persistent perlage

Alcohol Content: 5,5% vol

Sugar content: 130 gr/l

Colour: straw yellow

Bouquet: distinctly fruity aroma with fragrances of acacia, wisteria and orange blossoms

Taste: fruity, fragrant and sweet with the unique softness of Moscato

Food pairings: perfect match to creamy desserts and with delicate desserts in general



VERMOUTH DI TORINO CLASSICO

Ingredients: wine, sugar, alcohol, extracts of different botanicals, spices, bitter orange peel and caramelized sugar. Contain sulphites

Alcohol: 18 % vol

Sugar content: 200 gr/l

Colour: romantically amber

Bouquet: intense with aromatic herbs; very complex with distinct notes of vanilla, bitter orange, gentian, cinchona and rhubarb

Taste: sweet with exceptional body and a pleasant aftertaste of Artemisia

Serving Temperature: 6-8 C

How to taste: excellent as an aperitif or while simply relaxing. Superb as a protagonist in the classic cocktails

Casa



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INFO E CONTATTI

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