



TASTING PROFILE



OVALE VERDE

BIANCO FRIZZANTE

MARTELLOZZO

GRAPE VARIETIES	RESIDUAL SUGAR
Glera & other grape varieties	10/12 g/lit
PRODUCTION AREA	SERVING TEMPERATURE
Triveneto	6 - 8° C
SOIL	RECOMMENDED WINE GLASS
Morainic	Medium-sized, tulip-shaped glass
HARVEST	FORMAT (ml)
First half of September	750
ALCOHOL CONTENT	SHELF LIFE
10,5% vol	Two years

VINIFICATION

Charmat method in steel pressure tanks under low temperatures, slow fermentation of around 30 days to give a fine perlage.

ORGANOLEPTIC CHART

Straw yellow with greenish shades, fine and persistent perlage. Hints of white fruit with undertones of pear and apple. Sapid and smooth, balanced acidity and freshness.

FOOD PAIRING

Very well paired with fish starters, also great with freshwater fish. Pleasant with raw fish and Sushi or served throughout the meal. Definitely a great all-round wine. Extremely versatile.

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