



Our innate passion for the agricultural world and the people that work in it is apparent every day at Martellozzo. Rather than just focusing on wine, we believe that it is very important to nurture our ties with those who tend the vineyards, listen to their stories, get to know their families and earn their trust. Invaluable experiences like these help us a great deal in our everyday work. By cultivating the land and making its fruits grow patiently, devotedly, delicately and meticulously, we can learn to love the little things in life and gain the utmost respect for the natural world around us. Martellozzo's origins lie in the warm, exuberant Veneto region but we have chosen Friuli Venezia Giulia as land to grow our company. The two areas are very different but they also have a lot in common. The fertile earth of the Triveneto area and the dry stones of the Magredi plain are behind our wines, each of which is a tribute to the wonders of its distinctive home land.





MULLER THURGAU

GRAPES: Müller-Thurgau
VINIFICATION: The grapes are lightly pressed, then the fermentation takes place on selected yeasts for about 15 days at a controlled temperature until spring to enhance the bouquet.
TASTING NOTE Bright and lively straw yellow. On the nose aromatic notes such as sage, elderberry and hints of golden apple. Dry but light-bodied, fresh, harmonious and balanced.
ALCOHOL: 11,5% vol



TRAMINER AROMATICO

GRAPES: Traminer Aromatico
VINIFICATION: The grapes are gently pressed and undergo mild cold maceration for 24 hours. This is followed by fermentation of the must at a controlled temperature of 17°C to 18°C to give the wine a more complex aromatic profile.
TASTING NOTE: The bright straw yellow colour is complemented with golden tones. It boasts a strikingly vibrant fragrance, with enchanting notes of dried roses, honey, cinnamon and exotic fruit. The firm, polished flavour is almost creamy, with sweet honey notes.
ALCOHOL:12% vol



RIBOLLA GIALLA

GRAPES: Ribolla Gialla
VINIFICATION: Handpicked grapes are gently pressed. Fermentation on selected yeasts lasts for 15 days at a controlled temperature. The wine rests at least for 8 months to reach its maximum aromatic complexity.
TASTING NOTE: Pale straw yellow with greenish hues. Delicate floral bouquet scents of acacia and spring herbs. Dry, fresh and flavorful on the palate with surprising citrine notes.
ALCOHOL: 12% vol



PINOT GRIGIO

GRAPES: Pinot Grigio
VINIFICATION: The grapes are gently pressed and the subsequent wine-making process takes place off the skins, with fermentation of the must at 17°C to 18°C. Fine sediment is left in with the wine at approximately 12°C to 13°C until the spring, to give it a more velvety and layered structure.
TASTING NOTE: It is a rich, bright straw yellow colour. There are hints of blossom in the elegant fragrance, alongside fresh, fruity scents of apple, pear and exotic fruit and subtle nutty tones. It is dry, graceful and rounded on the palate, with a delightful touch of bitterness.
ALCOHOL: 12% vol



SAUVIGNON

GRAPES: Sauvignon
VINIFICATION: Grapes are lightly pressed and a 24 hours cryomaceration follows to enhance the aromas. The must ferments at a controlled temperature of 17°-18°C. The wine rests on fine deposits for six months at 12°-13°C.
TASTING NOTE: Bright straw yellow with greenish tones. On the nose, sage, pepper and tomato leaf tones are accompanied by notes of apricot, grapefruit and exotic fruit. Rich, inviting and aromatic flavour.
ALCOHOL: 12% vol



RABOSO

GRAPES: Raboso
VINIFICATION: The maceration process lasts for 20-25 days at a controlled temperature of 26°-28°C. The fermentation continues followed by further ageing on fine deposits in stainless steel tanks until spring.
TASTING NOTE Intense ruby red color with purple notes. Violets and red berries on the nose. The palate is fresh, lively and sweet with high acidity and high tannins.
ALCOHOL: 11,5% vol



CABERNET SAUVIGNON

GRAPES: Cabernet Sauvignon
VINIFICATION: The maceration process lasts for 15-20 days at a controlled temperature of 26°-28°C. The fermentation continues followed by further ageing on fine deposits in stainless steel tanks until spring. Part of the wine ages in barriques until the blend.
TASTING NOTE: Deep ruby red with lightly garnet tones from ageing. The nose is full with hints of red fruits enriched by Full and velvety with sweet and delicate spiciness from tannins, persistent in mouth.
ALCOHOL: 12% vol



REFOSCO DAL PEDUNCOLO ROSSO

GRAPES: Refosco dal Peduncolo Rosso
VINIFICATION: The maceration process lasts for 15-20 days at a controlled temperature of 26°-28°C. After the fermentation, a further ageing on fine deposits in large barrels lasts until spring.
TASTING NOTE: Ruby red with purple notes. The bouquet is very fruity, with notes of ripe cherry, raspberry, blueberry and blackberry. Good structure and acidity; the wild taste is sweetened by the softness of its tannins.
ALCOHOL: 12% vol



PINOT NERO

GRAPES: Pinot Nero
VINIFICATION: The maceration process lasts for 15-20 days at a controlled temperature of 26°-28°C. After the fermentation, a further ageing on fine deposits in large barrels lasts until spring.
TASTING NOTE: Intense ruby red with tones of berries. An elegant nose of black currant, blueberry, cherry and violet with hints of leather. Very delicate to the palate, velvety almost silky.
ALCOHOL: 12% vol



RIBOLLA GIALLA BRUT

GRAPES: Ribolla Gialla
VINIFICATION: After a soft and light pressing, the must ferments in steel tanks at 16° C on selected yeasts. Second fermentation by Charmat method in steel tanks at a controlled temperature of 12° - 13° C. The wine rests in the bottle for 3 months.
TASTING NOTE: Straw yellow with greenish reflections, persistent perlage. Intense fragrance of ripe Rennet apple, spring herbs and flowers. Dry smooth taste in which light citrus freshness shines through. Smooth and elegant taste, well-balanced acidity it has good persistence, with a dry and pleasant finish.
ALCOHOL: 12% vol



PROSECCO DOC

GRAPES: Glera
VINIFICATION: Grapes are harvested in the middle of September and gently pressed. Second fermentation by Charmat method in stainless steel for about two months at low temperatures for a slow fermentation and a fine and elegant perlage.
TASTING NOTE: Straw yellow with greenish tinges and a fine and persistent perlage. A finely aromatic bouquet with hints of golden apple and pear, delicate notes of orange blossom and wisteria rounding off the final scent. Inviting taste sensations finishing with almond notes.
ALCOHOL : 11% vol



PROSECCO DOC ROSÉ

GRAPES: Glera, Pinot Noir
VINIFICATION: Harvesting Glera grapes is followed by light pressing and fermentation with selected yeast at a controlled temperature of 15° -16°C. Pinot Noir vinification begins with a short maceration on the skins for 15-10 days at a controlled temperature of 26° - 28° C and successive alcoholic fermentation.
TASTING NOTE: Pink colour, with a fine and persistent perlage. Fresh and crisp sparkling wine with fruity scents, hints of red berries and a smooth refreshing finish.
ALCOHOL: 11% vol



**PAESAGGI
CHARDONNAY**

GRAPES: Chardonnay
VINIFICATION: Alcoholic fermentation with the addition of selected yeasts at a controlled temperature of 16° - 18°C for about 15 - 20 days. The wine is stored in steel tanks until late spring at a temperature of 12° - 13°C to obtain a good development of secondary aromas.
TASTING NOTE: Light yellow with slight green hues. Fruity perfumes of honey and ripe fruit. Elegant structure, full flavor, a slight undertone of almonds, good persistency.
ALCOHOL: 12,5% vol



**PAESAGGI
CABERNET**

GRAPES: Cabernet
VINIFICATION: Must is in contact with the skins for 10 to 12 days at a controlled temperature to facilitate the extraction of the color, scents and substances that will make a wine of great structure. The wine is then placed in special tanks where alcoholic fermentation takes place, after which malolactic fermentation is induced by a subsequent ageing in steel tanks until the following spring.
TASTING NOTE: Very intense red ruby color with purple hues. Full and fragrant aroma, slightly grassy with cherry, raspberry, blackberry and blueberry. Pleasant palate, dry with good body, wrapped in the softness of the sweet tannins.
ALCOHOL: 12,5% vol



SANTA MARIA BIANCO

GRAPES: Chardonnay, Trebbiano
VINIFICATION: Grapes are lightly pressed, then fermentation at a temperature of 15° - 16°C follows. The wine remains in stainless steel at a controlled temperature of 12° - 13°C.
TASTING NOTE: Bright intense straw yellow with golden tones. Flavors of white flowers and apricot which evolve into delicate nutty fruit and bread crust tones. Ripe fruit and aromatic herbs with notes of honey on the palate.
ALCOHOL: 12% vol



SANTA MARIA ROSSO

GRAPES: Merlot, Cabernet
VINIFICATION: Fermentation on skins lasts for 15 - 20 days at a controlled temperature of 26° - 28° C. Malolactic fermentation with further ageing in large barrels.
TASTING NOTE: Intense ruby red with light garnet reflections. Intense fragrance enhanced by raspberry, blackberry and ripe red fruit rounding off to delicate vanilla notes. On the palate, it is dry, well-balanced and full-bodied, enhanced by sweet delicate tannins.
ALCOHOL: 12% vol