

VALLEDELMARTA

120 years old





VALLEDELMARTA



DISTILLED
best quality



VALLEDELMARTA

GOLD Medal «Alambicco d'Oro» Competition 2019

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.



PRODOTTO ITALIANO



Prodotto e imbottigliato dalla
Valle del Marta di Pusceddu nell'ufficio
in Via Aurelia Vecchia km 93
Tarquinia VT 01016 ITALIA
Aut.ne fabb.ne liqui N. IT00VTX00001M

contenuto: BRANDY ITALIANO
DISTILLATO DA VINO AVESCOLOATO IN BOTTE DI LEGNO
500 ml e 40% vol
WWW.VALLEDELMARTA.COM

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





VALLEDELMARTA



70 cl



NUMA Italian Brandy 25 aged

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

Aut. Gov.: IT00VTX00001M.

Size: 0,70 L. glass bottle. **Alcool:** 42%

Ingredients: Distilled wine, water, sugar.

Description: Valle del Marta's "NUMA" ages for 25 years. This distillate has a well-defined character with honey nuances in its intense color. Aromas of wooden barrels, vanilla and tobacco accompany the sweet almond notes and complete the bouquet. On the palate it is warm, and velvety with an 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



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



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%

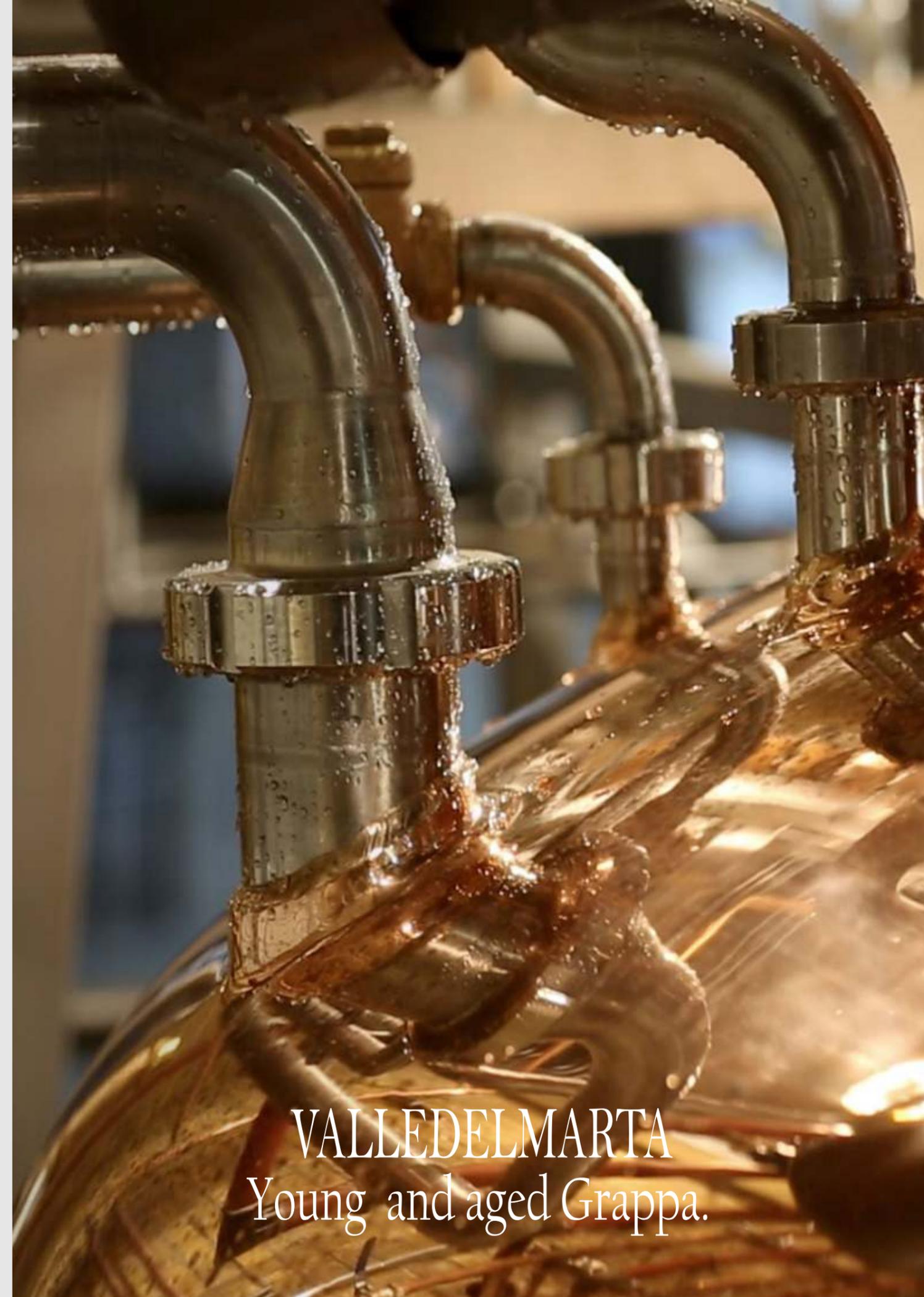
Ingredients: Distilled wine, water, sugar.

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.



VALLEDELMARTA
Young and aged Grappa.



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



VALLEDELMARTA



50 cl



35 cl



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



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%.

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.



VALLEDELMARTA



The research laboratory

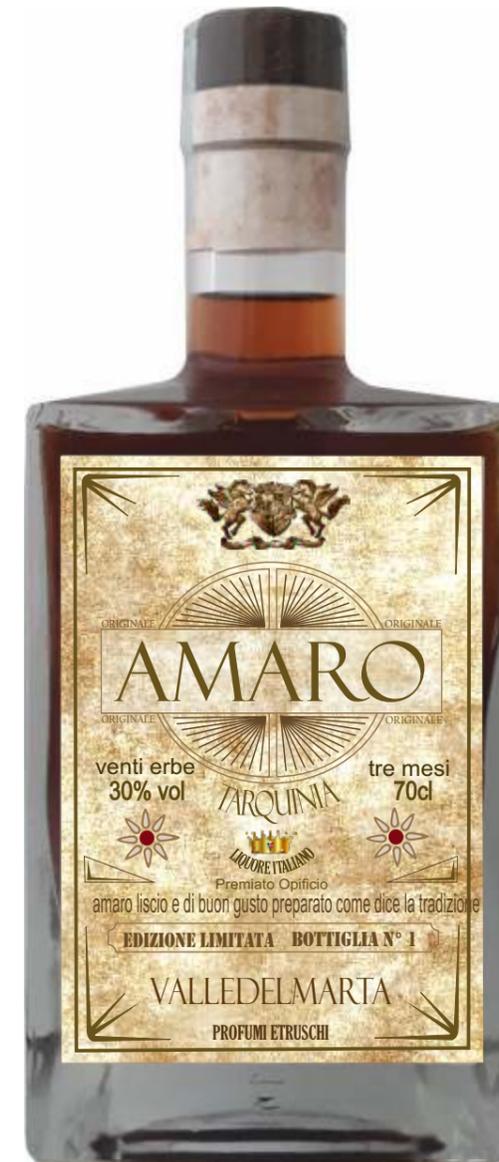


Traditional recipes still characterize today's production of the ingredients. Both innovative techniques and continuous research guarantee a more and more improved food safety.



VALLEDELMARTA

Bitter liqueur



70 cl.

Numbered bottles

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

Liqueurs



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.



VALLEDELMARTA

Liqueurs



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 PRODUCTS

LIQUEURS:

- AMARO TARQUINIA
- AMARETTO
- ARANCINO
- CILIEGIOLO
- LIMONETTO
- MANDORLINO
- MIRTO
- NOCINO
- NONNA GENEROSA

GRAPPA:

- AGED
- WHITE

GRAPPA AROMATIZED:

- CHERRY
- ROSE
- PEACH
- PEACH and ALMOND

ITALIAN BRANDY

AGED IN WOOD BARRELS:

- 25 YEARS
- 7 YEARS
- 3 YEARS

WINES:

- AGED RED
- YOUNG RED
- SPARKLING RED WINE
- ROSSO PASSITO
- RACY ROSÈ
- WHITE WINE
- SPARKLING WHITE WINE

EXTRA VIRGIN OLIVE OIL

- JAM
- MARMALADE
- SPICES



VALLEDELMARTA



Family Pusceddu



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.

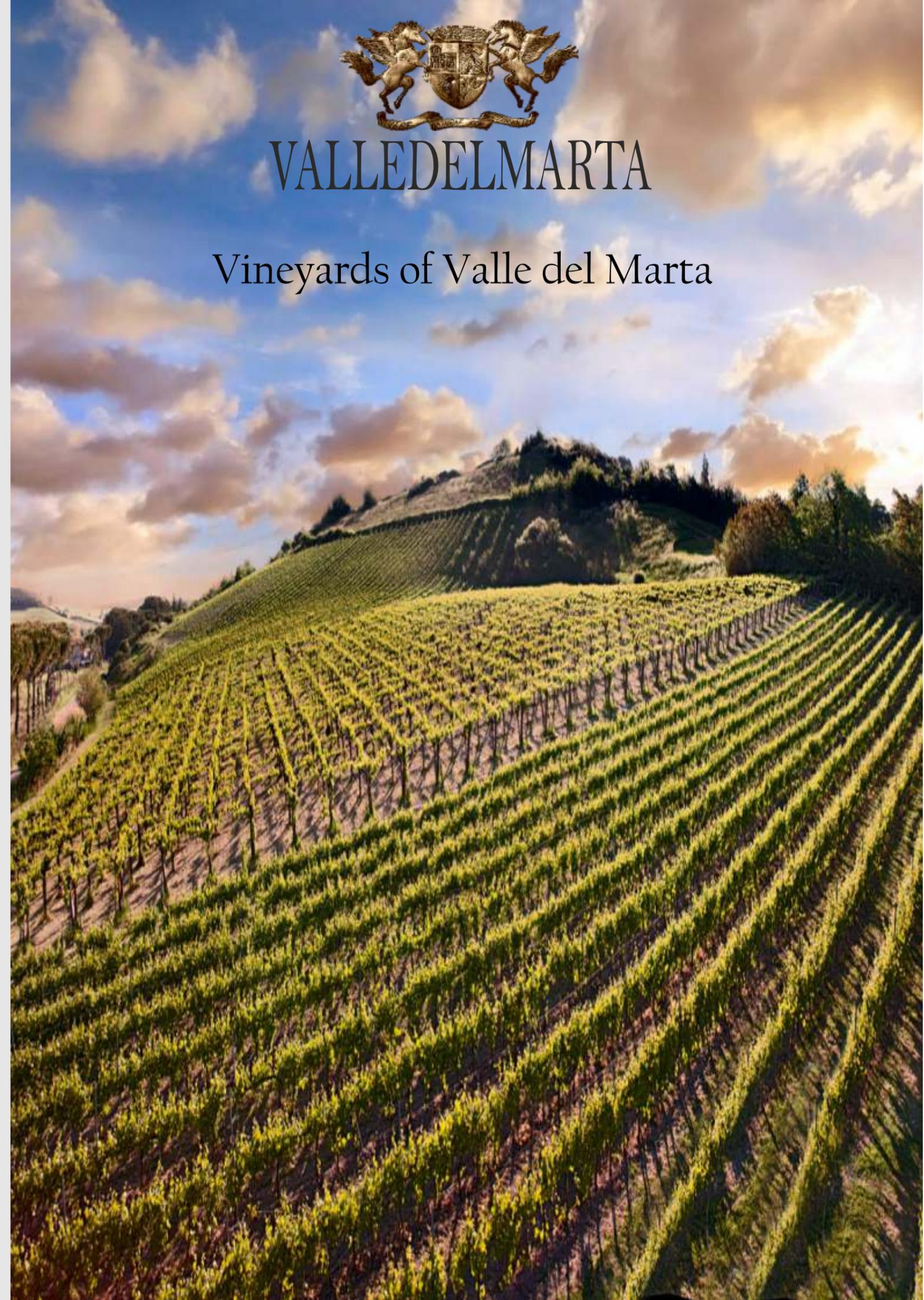
At dawn, early in the morning, after they woke up, they usually drank a big glass of fresh milk and used honey as sweetener.

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 daily wish of these precious values



VALLEDELMARTA

Vineyards of Valle del Marta



VALLE DEL MARTA farm

Street: Aurelia Vecchia km 93

Postal code: 01016 - Tarquinia - VT -

Italy

www.valledelmarta.com

Ph: 0039 766855475