

VALLEDELMARTA

SPIRIT CATALOGUE 2022





VALLEDELMARTA



A story begun 120 years ago.

Such a long time with

So many memories, experience, and results.

Such a long time, and yet

dedication, passion, and perseverance

have never stopped accompanying

the work of our family.

Today, as then, these components,

together with top quality raw materials

and continuous research,

contribute to the creation of the many

products that Valle del Marta offers.

A HEALTHY FARM



A CAREFUL DISTILLATION



SLOW AGEING



TOP QUALITY PRODUCTS

NUMA

GOLD label



Name: NUMA Gold label
Classification: ITALIAN BRANDY
Proof: 49% abv
Bottle: 0.70L clear glass

Description: NUMA Gold label is a unique brandy reserve produced at Valle del Marta, which spends many years ageing in casks of oak, almond, and cherry. It has strong personality, and honey color with shades of yellow and red ochre. Despite its high alcohol content, its almond and red berry flavor recalls the typical scent of pastries. Its taste is pleasant and enchanting: it has a round, warm, and velvety mouthfeel, with a smooth aftertaste and lingering which let you forget about its proof.

Serving temperature: 22°C – **Glass:** Balloon (Snifter glass).

NUMA

SECUNDUS Rex



Name: NUMA Secundus Rex
Classification: ITALIAN BRANDY
Proof: 44% abv
Bottle: 0.75L glass

Description: NUMA Secundus Rex is a very special brandy reserve produced by Valle del Marta, which spends many years ageing in three different types of wooden casks. It has strong personality, and intense honey color, with shades of garnet. Its wide and complex array of flavor is accompanied by sweet notes of bitter almond and wild sour cherry that fascinate and intrigue the tasting. It has a round, warm, and velvety mouthfeel, with a smooth aftertaste and lingering.

Serving temperature: 20/22°C – **Glass:** Balloon



DOUBLE GOLD MEDAL
San Francisco World Spirits,
Tasting competition



GOLD MEDAL
Alambicco d'Oro 2021

NUMA



2nd place
Bartender Spirits
Awards 2021



GOLD MEDAL
Alambicco d'Oro 2020



GOLD MEDAL
San Francisco World Spirits,
Tasting competition



3rd place
San Francisco World Spirits,
Packaging Design competition

Name: NUMA
Classification: ITALIAN BRANDY
Proof: 42% abv
Bottle: 0.70L clear glass

Description: NUMA, produced at Valle del Marta, ages for many years in wooden caskets. It has strong personality, and intense honey color. Its wide and complex array of vanilla and tobacco flavor is accompanied by notes of sweet almond which characterize NUMA. It has a warm and velvety mouthfeel, with a smooth aftertaste and lingering.

Serving temperature: 22°C. **Glass:** Balloon

TARQUINIA



2nd place
San Francisco World Spirits,
Tasting competition



3rd place
San Francisco World Spirits,
Packaging Design competition

Name: GRAPPA TARQUINIA EXCELLENCE
Classification: GRAPPA
Proof: 40% abv
Bottle: 0.70L clear glass

Description: In November, after grape marc distillation, GRAPPA TARQUINIA EXCELLENCE is placed in wooden caskets for a minimum of 72 months. The long aging makes it smooth, warm, mellow, and well-balanced. Its color of straw recalls the very same color of the wood which enriches Tarquinia's scents with a slight aftertaste of tobacco.

Serving temperature: 22°C. **Glass:** Tulip

BLACKBITTERORANGE



Name: Amaro BlackBitterOrange
Classification: LIQUOR
Proof: 30% abv
Bottle: 0.75L clear glass

Description: This liqueur is prepared with a cold hydro-alcoholic infusion of herbs and roots cultivated at Valle del Marta. The citrus flavor is given by the infusion of the peel (only the orange part) of the merangola or merangolo, a typical orange belonging to the Italian agricultural tradition. In the town of Tarquinia there have been traces of this shrub since 1300, when peasants used the juice of this fruit to flavor bruschetta, or the peel to flavor some types of vegetables. Visually, this amaro has a color ranging from burnt amber to black coffee, in backlight it has amaranth streaks. Its aroma is characterized by citrusy scent which leaves little space to the spicy and herbaceous notes that the amaro has. The taste is complex, enveloping, agreeable, rich of taste. Suitable for cocktails, pleasant with the addition of ice and water as a thirst-quencher.

Serving temperature: 22°C. **Glass:** Small tumbler, or medium (if on the rocks)

REDBITTERCHERRY



Name: Amaro RedBitterOrange
Classification: LIQUOR
Proof: 30% abv
Bottle: 0.75L clear glass

Description: It is a bitter liqueur prepared with a base of aromatic herbs, fruit, and spices. Its dominant characteristic is the sour cherry, a small and particularly colorful fruit, with a slightly bittersweet taste even when ripe. The cold hydro-alcoholic infusion of this fruit gives the liqueur a bright intense red color. The scent of cherry is very distinguishable when smelled. Despite the presence of bitter herbs typical of a digestive liqueur, its taste is pleasant, almost tamed by the red fruit the persists even in the aftertaste. It is excellent with the addition of ice and water as a thirst-quencher, still recalling the digestive properties typical of an amaro.

Serving temperature: 22°C. **Glass:** Small tumbler, or medium (if on the rocks)

TARQUINIA



3rd place
San Francisco World Spirits,
Tasting competition



3rd place
San Francisco World Spirits,
Packaging Design competition

Name: AMARO TARQUINIA
Classification: LIQUOR
Proof: 30% abv
Bottle: 0.70L clear glass

Description: It is a liquor belonging to the rural tradition, prepared with a cold hydroalcoholic infusion of more than 20 different herbs cultivated at Valle del Marta. Despite being bitter, the taste is pleasant, suitable even with the addition of ice and water as thirst-quencher. The herbs, however, make it an excellent digestive after meals.

Serving temperature: 22°C. **Glass:** Short tumbler (or medium if on the rocks)

SUPERBO



GOLD MEDAL
Alambicco d'Oro 2021

Name: SUPERBO
Classification: ITALIAN BRANDY
Proof: 40% abv
Bottle: 0.50L clear glass

Description: SUPERBO, produced at Valle del Marta, has strong personality and intense honey color. Its wide and complex array of vanilla and tobacco flavor is accompanied by notes of wood which characterize it. It has a warm and lingering mouthfeel.

Serving temperature: 20°C. **Glass:** Balloon

PRISCO



Name: PRISCO
Classification: ITALIAN BRANDY
Proof: 40% abv
Bottle: 0.50L clear glass

Description: PRISCO has a strong personality, and intense honey color. Vanilla flavor accompanies notes of cherry and is enriched by notes of wood that complete its bouquet. It has a warm and velvety mouthfeel, with a smooth aftertaste and lingering.

Serving temperature: 16°C. **Glass:** Balloon

SERVIO TULLIO



Name: SERVIO TULLIO
Classification: ITALIAN BRANDY
Proof: 40% abv
Bottle: 0.50L clear glass

Description: SERVIO TULLIO has an original personality, and color of straw. Vanilla and tobacco flavors accompany notes of wood that complete its bouquet. It has a warm mouthfeel, with a warm aftertaste and lingering. Perfect on the rocks.

Serving temperature: 16°C. **Glass:** Tumbler (if on the rocks) or balloon

TARQUINIA



Name: GRAPPA TARQUINIA
Classification: GRAPPA RESERVE
Proof: 40% abv
Bottle: 0.50L clear glass

Description: In November, after grape marc distillation, GRAPPA TARQUINIA is placed in wooden caskets for a minimum of 18 months. The long aging makes it smooth, warm, mellow, and well-balanced. Its color of straw recalls the very same color of the wood which enriches Tarquinia's scents with a slight aftertaste of tobacco.

Serving temperature: 22°C. **Glass:** Tulip

VELCA



Name: GRAPPA VELCA
Classification: YOUNG GRAPPA
Proof: 40% abv
Bottle: 0.50L clear glass

Description: VELCA is dry with a soft, warm, caressing, very harmonious, clear, almost transparent, and crystalline flavor. It is aged in stainless steel caskets to maintain its typical aroma of a young grappa, which expresses all the freshness of the pomace from which it is made.

Serving temperature: 20°C. **Glass:** Tulip

PEACH AND ALMOND GRAPPA



GOLD MEDAL
Alambicco d'Oro 2020

Name: GRAPPA PESCHE E MANDORLE

Classification: FLAVORED GRAPPA

Proof: 40% abv

Bottle: 0.50L clear glass

Description: This grappa is flavored with ripe peaches and sweet almonds and is the result of a curious experiment. It has an intense, limpid, and brilliant honey color. The aftertaste persists on almonds, leaving a clear hint of ripe yellow peach.

Serving temperature: 20°C. **Glass:** Tulip

CHERRY GRAPPA



SILVER MEDAL
Alambicco d'Oro 2021

Name: GRAPPA ALLE CILIEGIE

Classification: FLAVORED GRAPPA

Proof: 40% abv

Bottle: 0.50L clear glass

Description: It is a very harmonious cherry-flavored grappa with a clear, intense pink color. The infusion with cherries and sour cherries harvested at Valle del Marta, along Marta River, releases its typical flavor and aftertaste.

Serving temperature: 20°C. **Glass:** Tulip

CILIEGIOLO



Name: CILIEGIOLO
Classification: SWEET LIQUOR
Proof: 30% abv
Bottle: 0.50L clear glass

Description: It has the typical taste of ripe cherry, whose aroma is intensified at room temperature. It has a smooth, warm, and mellow mouthfeel. You barely realize it is a liquor when you taste it. You may drink it at low temperature with lots of ice, with a cherry in immersion and a slice of orange or lemon, it becomes a long drink suitable for any occasion.

Serving temperature: 20°C. **Glass:** Small tumbler

AMARO



Name: AMARO TARQUINIA
Classification: LIQUOR
Proof: 30% abv
Bottle: 0.50L clear glass

Description: It is a liqueur belonging to the agricultural tradition, prepared with a cold hydro-alcoholic infusion of different herbs cultivated at Valle del Marta. Albeit bitter, its taste is pleasant, excellent also on rocks, with some water as a thirst-quencher. Moreover, the mixture of herbs makes it excellent digestive after meals.

Serving temperature: 22°C. **Glass:** Medium tumbler



3rd place
San Francisco World Spirits,
Tasting competition

AMARETTO



Name: AMARETTO
Classification: SWEET LIQUOR
Proof: 30% abv
Bottle: 0.50L clear glass

Description: The typical taste of bitter almond makes it a liqueur suitable for everyone and at any time. At room temperature it exalts its strong almond flavor which remains also in the aftertaste. It has a smooth, warm, and mellow mouthfeel. You barely realize it is a liquor when you taste it. It is also excellent to spike coffee, as an aperitif on the rocks, with orange peel and some soda.

Serving temperature: 22°C. **Glass:** Small tumbler

MYRTLE LIQUOR



Name: MIRTO
Classification: SWEET LIQUOR
Proof: 30% abv
Bottle: 0.50L clear glass

Description: It is a sweet liqueur typical of Sardinia. The Pusceddu family, owner of Valle del Marta, has Sardinian origins; therefore, the myrtle liquor had certainly to be among the spirits produced at Valle del Marta. Its taste is very aromatic and fragrant. It can be drunk both after meals and at any other time of the day, both cold and at room temperature.

Serving temperature: 22°C. **Glass:** Medium tumbler

LIMONETTO



LIMONETTO
liquore dolce
con scorze
di limone

Name: LIMONETTO
Classification: SWEET LIQUOR
Proof: 30% abv
Bottle: 0.50L clear glass

Description: It is probably one of the most fashionable Italian liquors. Due to its simple preparation and its pleasantness, it is one of the most widespread home-made liquors in Italy. The pleasing taste of lemon and the very cold serving temperature make it suitable for every palate, especially after a rich meal.

Serving temperature: 8°C. **Glass:** Small tumbler

ARANCINO



ARANCINO
liquore dolce
con scorze
di arancia

Name: ARANCINO
Classification: SWEET LIQUOR
Proof: 30% abv
Bottle: 0.50L clear glass

Description: This sweet liqueur takes its inspiration from the very famous limoncello. Its light orange color makes perceive its clear freshness. It is a pleasant digestive after meals, but it can be sipped also at any other time of the day, thanks to its bittersweet aftertaste, typical of the fruit it is made from. Ideally served cold, it is very aromatic at medium temperature.

Serving temperature: 8°C. **Glass:** Small tumbler

MEGRÒ



GOLD MEDAL
San Francisco World Spirits,
Tasting competition



2nd place
Bartender Spirits
Awards 2021

Name: MEGRÒ

Classification: LIQUOR FOR BARTENDERS

Proof: 30% abv

Bottle: 0.70L clear glass

Description: Megrò is a product conceived to make cocktails and long drinks. Its bright orange color makes one perceive the clear freshness. It is suitable to prepare colorful summer drinks with lots of ice. Its taste is intense, slightly fruity with a bitterish aftertaste. Pleasant and thirst-quenching, it is ideal on the rocks, with a slice of orange and citrus soda. The recommended dose is 35ml of Megrò, 60 ml of citrus soda (e.g., Sanpellegrino grapefruit), a slice of orange, ice, and a few drops of red Aperol if you want its color to be more intense.

Serving temperature: 8°C

CHERRY CLINT



Name: CHERRY CLINT

Classification: LIQUOR FOR BARTENDERS

Proof: 30% abv

Bottle: 0.70L clear glass

Description: It has the typical flavor of ripe sour cherry. If tasted at room temperature, it enhances the scent of this fruit. When drunk cold with lots of ice, with a cherry in immersion and a slice of orange or lemon, it becomes a long drink suitable for any occasion. It has a pleasing, warm and mellow mouthfeel. You barely realize it is a liquor when you drink it. With the addition of Sanbitter or passionfruit, a lot of ice and an orange peel it becomes the ideal cocktail for every summer moment.

Serving temperature: 22°C

EPICO



III° classificato
Campionato del Mondo
del gusto degli alcolici
San Francisco USA



SELEZIONATO PER PARTECIPARE
NEL 2021 NEGLI USA ALLA COMPETIZIONE
PIU' IMPORTANTE AL MONDO
PER I PRODOTTI DA MIXOLOGY

Name: EPICO
Typology: LIQUOR FOR BARTENDERS
Proof: 30% abv
Boottle: 0.70L clear glass

Description: the typical taste of almond makes it suitable for everyone and at any time of the day. At room temperature it enhances the heady scent of the fruit that persists in the aftertaste. It has a pleasant, warm and mellow mouthfeel. You barely realize it is a liquor when you drink it. It is an extraordinary thirst-quencher in cocktails, adding some orange juice, lots of ice, a slice of orange and a stem of vanilla.

Serving temperature: 18°C

AROMA

“Fine art” spray



Name: SPRAY D'AUTORE
Classification: ALCOHOLIC FLOVORED SPRAY
Proof: 50% abv
Bottle: 0.03L glass

Description: “Fine art” sprays are a line of products for professional use. Although they are packaged in very elegant bottles, their widest use is in high level catering. They are suited to add flavor to gourmet dishes and beverages, e.g., cherry on a cake, lemon on fish, bitter orange on beef, anise in coffee, NUMA on prawns, grappa on dry cakes, etc. Their use as body perfume is rather bizarre, but equally functional, since the absence of sugar makes them agreeable.

Serving temperature: 20/22°C (refills can be bought at our reception)

SAMBUCA



Name: SAMBUCA

Classification: SWEET LIQUOR

Proof: 40% abv

Bottle: 0.70L clear glass

Description: Valle del Marta Sambuca 40% is transparent, with very distinguishable fresh notes of anise. Its good balance between alcoholic content, sugar density and the sweet lingering taste of star anise is immediately perceivable when sipped. It is named Sambuca 40% after its alcoholic content. It can be used to spike coffee, neat or on the rocks or, according to a typical Italian tradition, “alla mosca” (lit. “with a fly”), that is, with a grain of coffee in infusion in the glass.

Serving temperature: 18°C. **Glass:** Small tumbler

ANISETTE



Name: ANICE

Classification: SWEET LIQUOR

Proof: 30% abv

Bottle: 0.70L clear glass

Description: Valle del Marta anisette is transparent, with very distinguishable fresh notes of star anise. Its taste is pleasant and balanced. Thanks to the density of sugar, its pleasant taste lingers in your mouth and keeps a fresh and aromatic aftertaste. Thanks to its low alcoholic content, this aromatic sweet liqueur is suitable for everyone, and is part of the range of products also used in mixology.

Serving temperature: 18°C



VALLE DEL MARTA

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