



TENUTA
MARTINELLI

FRANCIACORTA



Monte Orfano uniqueness in the Franciacorta area

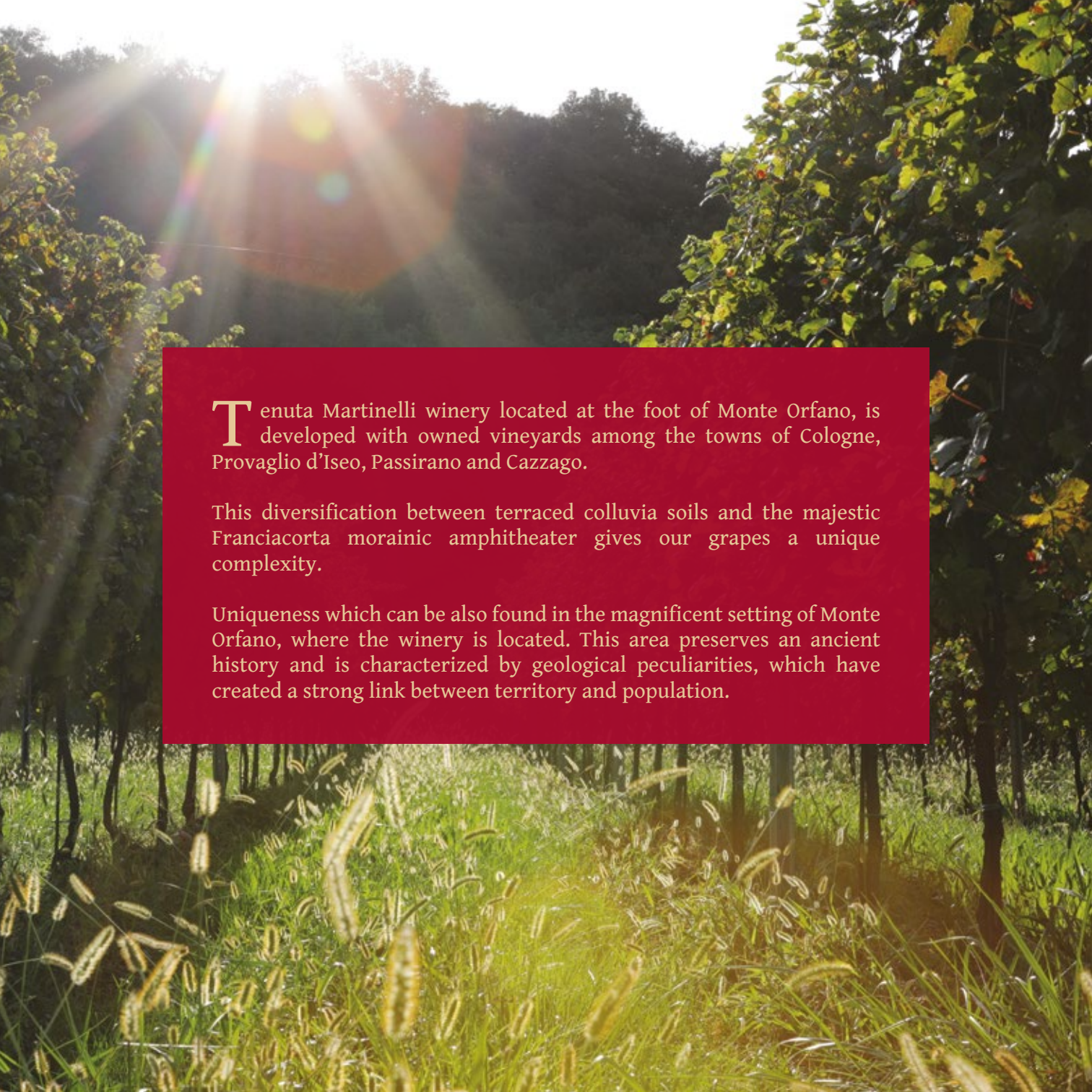








Cologne - Monte Orfano



Tenuta Martinelli winery located at the foot of Monte Orfano, is developed with owned vineyards among the towns of Cologne, Provaglio d'Iseo, Passirano and Cazzago.

This diversification between terraced colluvia soils and the majestic Franciacorta morainic amphitheater gives our grapes a unique complexity.

Uniqueness which can be also found in the magnificent setting of Monte Orfano, where the winery is located. This area preserves an ancient history and is characterized by geological peculiarities, which have created a strong link between territory and population.







Provaglio d'Iseo



Monte Orfano is a pre-Alpine hill located on the southwestern edge of Franciacorta, extended among the territories of Coccaglio, Cologne, Erbusco and Rovato.

On the map, it shows an elongated shape and it is isolated from other hills: due to this particular condition the hill was named “Orfano” (Orphan).

Monte Orfano is the only hill of marine origin of the Miocene age in the Po Valley. This is also attested by microfossils that allow the identification of coastal sedimentations.

Peculiar is the “Red Earth”, which confirms the presence of calcareous soils: this particular phenomenon is due to the mix of clayey soils and iron oxide. Hydrological wealth and soil fertility were enhanced and organized to reach full development with Benedictine and Cluniac monasticism, when the morainic agricultural area and the contiguous ones were divided into farms. These favorable conditions, together with the minerality of the soil, make wines of this area unique.

Wines linked to tradition, family, but always looking to the future.









Our wines have as common feature the respect for biodiversity, which combined with the passion and experience of the owners and employees of the winery, makes our production a constantly developing adventure.

Our Franciacorta D.O.C.G. “Benedetta Buizza” line includes Brut, Saten, Rosé and Dosaggio Zero is dedicated to the memory of the Martinelli brothers’ mother. Our Franciacorta Brut with its fresh bouquet and very fine perlage is ideal for every occasion, from the aperitif to special occasions. We can define the Franciacorta Saten soft and persistent, hiding in itself a magic union of complexity and elegance. The Rosè with an intense pink color with coral shades is fragrant and with a strong character. The Dosaggio Zero with candied fruit and pastries flavors will captivate you for its elegance and structure.

The production continues with the red wine Sebino IGT “Erman”, a charismatic wine, in memory of their father Ermanno: guardian of the great passion inherited by his sons for the wine world.

Then you will find our Curtefranca white wine “Curté” with a rich and complex structure, but at the same time balanced.





F R A N C I A C O R T A
B R U T
D.O.C.G.

Straw yellow in color with slight greenish reflections, it has a typical bouquet of floral aromas and yeasts; on the palate soft, fresh, complex and mineral.

GRAPES

20% Pinot Noir
80% Chardonnay

VINIFICATION

The grapes are subjected to a soft pressing in order to obtain the separation of only the flower must, which ferments in thermo-controlled stainless steel tanks at a temperature of 16.5 ° C. Here the obtained sparkling base matures for 6-7 months.

AGEING ON THE LEES

Minimum 18 months

ALCOHOL

12,5°

PAIRING

Aperitif, first courses and white meats and white meats

SERVICE TEMPERATURE

6-8° C





FRANCIACORTA



BENEDETTA
BUIZZA

SATÈN



BENEDETTA
BUIZZA

FRANCIACORTA

SATÈN

D.O.C.G.



Characterized by a very fine and persistent perlage, it presents notes of white flowers and vanilla on the nose. On the palate it is soft, pleasantly savory and complex.

GRAPES

100% Chardonnay

VINIFICATION

Grapes are subjected to a soft pressing in order to obtain the separation of only the free-run must that ferments in thermo-controlled stainless steel tanks at a temperature of 16 ° C. Part of the obtained base matures for 6-7 months in steel tanks, about 20% is aged in French oak barriques and then assembled for the cuvée.

AGEING ON THE LEES

Minimum 24 months

ALCOHOL

12,5°

PAIRING

Aperitif, first courses and white meats

SERVICE TEMPERATURE

6-8° C






TENUTA
MARTINELLI







FRANCIACORTA
EXTRA BRUT ROSÉ
D.O.C.G.

Its coral pink characterized by pinot noir in purity, left in contact with its skins, releases floral and fruity aromas. On the palate intriguing, complex, with a very fine perlage.

GRAPES

100% Pinot Noir

VINIFICATION

After a selection of the grapes are transferred to the tank for maceration film that lasts for a few hours. The must ferments then in steel tanks at controlled temperatures of 16 degrees.

AGEING ON THE LEES

Minimum 24 months.

ALCOHOL

12,5°

PAIRING

Shellfish, elaborated meat-based dishes.

SERVICE TEMPERATURE

6-8° C









FRANCIACORTA
DOSAGGIO ZERO
D.O.C.G.

With a straw yellow color with coppery reflections, it releases aromas of candied fruit and pastries. On the palate the fine perlage accompanies the complexity, flavor and elegance.

GRAPES

40% Pinot Noir
60% Chardonnay

VINIFICATION

After a careful selection of the bunches the grapes are pressed with soft pressing. The must ferments in steel tanks at controlled temperatures.

AGEING ON THE LEES

Minimum 30 months.

ALCOHOL

12,5°

PAIRING

Tasty first courses, roasts and shellfish

SERVICE TEMPERATURE

6-8° C











MARTINELLI

CORTA



FRAN

FRANCIACORTA



BENEDETTA
BUIZZA

DOSAGE ZERO

ÉRMAN

SEBINO I.G.T.

RED



GRAPES

Cabernet and Merlot

VINIFICATION

After a scrupulous qualitative selection of the bunches, the grapes are brought in small crates to the cellar for immediate destemming-crushing. Fermentation is carried out at a temperature of about 25 ° C. Maceration of skins with grape seeds takes about three weeks.

Then follows the racking. Subsequently, it is aged on “noble lees” in wood for one year.

A further refinement in steel follows. Before being released, the wine is refined in bottles in an air-conditioned environment.

COLOR

Very deep ruby red with violet hues.

PERFUME

Aromas of violet, cherry, currant, spices mixed with the wood toasting flavor.

TASTE

Striking is the tannic elegance of the vines contextualized with velvety-softness.

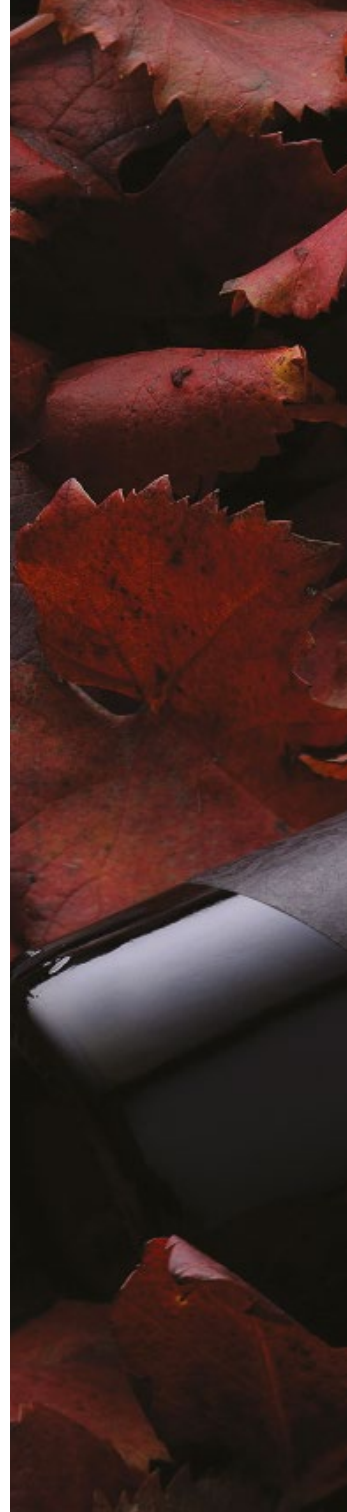
The wine lends itself to aging for up to two years in bottles.

ALCOHOL

15°

SERVICE TEMPERATURE

18° C





TENUTA
MARTINELLI



ÉRMAN

SEBINO I.G.T.
ROSSO











CURTÉ

CURTEFRANCA

DENOMINAZIONE DI ORIGINE CONTROLLATA

WHITE

GRAPES

Chardonnay

VINIFICATION

Grapes in full maturity and hand-harvested are softly pressed. Fermentation in wood in an air-conditioned environment allows to create a complex and rich product throughout the winter and the part of spring. After bottling there will be a refinement of few months in the cellar.

COLOR

Golden yellow with green reflections.

PERFUME

Fine and elegant. Woody notes well integrated with ripe yellow peach pulp.

TASTE

Structured and fat. In this wine freshness combines with minerality.

PAIRING

Appetizers of cured meat. Perfect with a vegetarian lasagna, grilled fish and young meats.

ALCOHOL

13°

SERVICE TEMPERATURE

12° C



TENUTA
MARTINELLI



CURTÉ

CURTEFRANCA
DENOMINAZIONE DI ORIGINE CONTROLLATA

BIANCO



“

...Because words are like wine: they need breath and time for the velvet of the voice to reveal their definitive flavor.

(Luis Sepúlveda)

”



TENUTA
MARTINELLI
FRANCIACORTA

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