



VILLA MARCELLO

85% Glera 15% Chardonnay, from the vineyards "Canaletta", golden yellow colour, intense, with notes of small white flowers and flint.

CUVÉE E.G.O. PROSECCO DOC TREVISO BRUT Nature

Light, fresh and sophisticate

Appellation:	DOC Treviso
Winery:	Villa Marcello
Winery location:	Fontanelle (TV)
Grape varieties:	85% Glera, 15% Chardonnay
Alcohol:	11% vol.
Total acidity:	5,00 gr/lt
Residual sugar:	0,30 gr/lt
Vineyards location:	Vigneto "La Canaletta"
Soil:	Silty clay
Vineyards age:	30 years
Training system:	Sylvoz
Nr. of vines per hectare:	3.000 vines
Harvest:	First decade of September
Vinification:	Fermentation with crio-maceration at 5 °C. Second fermentation: Charmat
Ageing:	4 months on selected yeasts. 4 months of lisi in autoclave.
Formats:	750 ml
First vintage:	2017
Serving temperature:	6-8 °C
Colour:	Golden yellow.
Aroma:	Intense and layered, small white flowers and flint notes.
Taste notes:	Dry and sapid after taste.
Food pairing:	Fresh salami and cheeses, boiled meat with sauces.



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