



VILLA MARCELLO

100% Incrocio Manzoni located in the area called “La Canaletta”, golden straw yellow, delicate and slightly aromatic scent with fine aroma floral and fruity.

TENIMENTO DEL BARSÉ INCROCIO MANZONI IGT

Appellation:	Manzoni Bianco Veneto IGT
Winery:	Villa Marcello
Winery location:	Fontanelle (TV)
Grape varieties:	100% Incrocio Manzoni
Alcohol:	13% vol.
Total acidity:	6,00 gr/lt
Residual sugar:	4,00 gr/lt
Vineyards location:	Vigneto “La Canaletta”
Soil:	Silty and clay
Vineyards age:	5 years
Training system:	Doppia cappuccina
Nr. of vines per hectare:	4.000 vines
Harvest:	Third decade of August
Vinification:	The selected grapes are chilled crushed and softly pressed then the must is cleaned and starts the fermentation with selected yeasts under controlled temperature.
Ageing:	In stainless steel tanks for 6 months on thin dregs.
Formats:	750 ml
First vintage:	2020
Serving temperature:	10-12 °C
Colour:	Golden straw yellow.
Aroma:	Delicate and slightly aromatic scent.
Taste notes:	Good acidity and freshness with fine aroma floral and fruity.
Food pairing:	Pleasant aperitif, ideal with fish and white meat.



Società Agricola Marcello Del Majno s.s.

Via Spinada 6, 31043 Fontanelle (TV) - Tel. (+39) 0422 809201 - Fax (+39) 0422 809642
info@marcellodelmajno.com - C.F./P.IVA 00200370260 Reg. Impr. TV 227571