



VILLA MARCELLO

A mix of grapes like: Glera, Sauvignon Nepis, Sauvignon Rytos, Pinot Bianco.
Bright straw yellow, scent of yellow flowers, bread yeast and quince.

MÄDY

BIANCO - Semi-sparkling wine

Crispy with lively bubbles

Appellation:	Veneto IGT
Winery:	Villa Marcello
Winery location:	Fontanelle (TV)
Grape varieties:	Glera, Sauvignon Nepis, Sauvignon Rytos and Pinot Bianco
Alcohol:	12% vol.
Total acidity:	6,20 gr/lit
Residual sugar:	0,4 gr/lit
Soil:	Silty and clay
Vineyards age:	4-25 years
Training system:	Doppia cappuccina
Nr. of vines per hectare:	4.000
Harvest:	First and second decade of September
Vinification:	Fermentation with crio-maceration at 5 °C in stainless steel tanks.
Ageing:	Over 180 days in bottle "sur lies".
Formats:	750 ml
First vintage:	2022
Serving temperature:	6-8 °C
Colour:	Bright straw yellow.
Aroma:	Scent of quince, yellow flowers and bread yeast.
Taste notes:	A crispy wine with lively and savory bubbles.
Food pairing:	Fresh cheese, main courses and tasty food in general.



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