



## VILLA MARCELLO

100% Pinot Bianco, located in the area called “Bosco”, straw yellow with greenish reflexions, delicate aroma, velvety and dry.

### TENIMENTO DEL BARSÉ PINOT BIANCO IGT

<b>Appellation:</b>	Pinot Bianco Veneto IGT
<b>Winery:</b>	Villa Marcello
<b>Winery location:</b>	Fontanelle (TV)
<b>Grape varieties:</b>	100% Pinot Bianco
<b>Clone:</b>	VCR 7
<b>Alcohol:</b>	12% vol.
<b>Total acidity:</b>	6,00 gr/lt
<b>Residual sugar:</b>	4,00 gr/lt
<b>Soil:</b>	Silty and clay
<b>Vineyards age:</b>	9 years
<b>Training system:</b>	Doppia cappuccina
<b>Nr. of vines per hectare:</b>	4.000 vines
<b>Harvest:</b>	Third decade of August
<b>Vinification:</b>	The selected grapes are chilled crushed and softly pressed then the must is cleaned and starts the fermentation with selected yeasts under controlled temperature.
<b>Ageing:</b>	In stainless steel tanks for 6 months on thin dregs.
<b>Formats:</b>	750 ml
<b>First vintage:</b>	2018
<b>Serving temperature:</b>	10-12 °C
<b>Colour:</b>	Straw yellow with greenish reflexions.
<b>Aroma:</b>	Delicate,fruity and floral.
<b>Taste notes:</b>	Dry, velvety and harmonious.
<b>Food pairing:</b>	Pleasant aperitif, good with fish and seafood courses.



**Società Agricola Marcello Del Majno s.s.**

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