



VILLA MARCELLO

85% Glera 15% Pinot Bianco, bright light yellow, with a very complex aroma, with hints of apple, notes of wisteria and acacia flowers.

PROSECCO DOC TREVISO BRUT

*Complex and savory,
the flag of "Villa Marcello" wines*

Appellation:	DOC Treviso
Winery:	Villa Marcello
Winery location:	Fontanelle (TV)
Grape varieties:	85% Glera, 15% Pinot Bianco
Alcohol:	11% vol.
Total acidity:	6,00 gr/lit
Residual sugar:	4,00 gr/lit
Soil:	Silty clay
Vineyards age:	25 years
Training system:	Sylvoz, doppia cappuccina
Nr. of vines per hectare:	4.000 vines
Harvest:	First decade of September
Vinification:	Fermentation with crio-maceration at 5 °C. Second fermentation: Charmat
Ageing:	Over 60 days on selected yeasts at controlled temperature.
Formats:	750 ml - 1,5 lt
First vintage:	2014
Serving temperature:	6-8 °C
Colour:	Bright straw yellow.
Aroma:	Complex with notes of apple, wisteria and acacia flower.
Taste notes:	Elegant, sapid, full-bodied.
Food pairing:	Excellent as an aperitif. It is ideal with every course based on fish and white meat.



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