



VILLA MARCELLO

The wines of Villa Marcello are the result of a balance between modern and traditional techniques. The silty and clayey soil, characterized by a complex structure and the choice of environmentally friendly growing, highlights the quality and the uniqueness of our production. The grapes produced in about 60 hectares of vineyard, fermented and made into authentic wines, are originated from accurate clonal selections.

Prosecco finds in this location the perfect setting to express its potential.

PROSECCO DOC TREVISO - BRUT MILLESIMATO

Appellation:	DOC Treviso
Vintage:	2015
Grape variety:	85% Glera - 15% Pinot Bianco
Soil composition:	Silty clay
Training System:	Sylvoz
Nr. vines per hectare:	3.000 - 4.000
Harvesting period:	first 10 days of September
Fermentation:	At controlled temperature with selected yeast.
Less:	In steel tanks with controlled temperature.
Method:	Metodo Italiano, Over 60 days of fermentation with selected yeast.
Sugar content:	8g/L
Alcohol level:	11 % vol.
Color:	Bright straw yellow.
Aroma:	Complex, with notes of Williams pears, floral and bread crust with a lime finish.
Taste notes:	Elegant, sapid, full bodied with a long lasting finish.
Suggested serving temperature:	6 - 8 °C
Food pairing:	Excellent as an aperitif, it is ideal with every course. “This wine combines the freshness and the elegance with a never ending complexity”. “Very Italian Sparkling”.



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