



## BRUT MILLESIMATO 2018

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.

<b>Appellation:</b>	Treviso DOC
<b>Winery:</b>	Villa Marcello
<b>Winery location:</b>	Fontanelle (TV)
<b>Grape varieties:</b>	85% Glera, 15% Pinot Bianco
<b>Alcohol:</b>	11% vol.
<b>Total acidity:</b>	5,90‰
<b>Residual sugar:</b>	2,8 gr/l
<b>Soil:</b>	Silty clay
<b>Vineyards age:</b>	25 years
<b>Training system:</b>	Sylvoz, doppia cappuccina
<b>Nr. of vines per hectare:</b>	3.000 - 4.000
<b>Harvest:</b>	First decade of September
<b>Vinification:</b>	Fermentation with crio-maceration at 5° C Second fermentation: Metodo Italiano
<b>Ageing:</b>	Over 60 days on selected yeasts at controlled temperature
<b>Available on the market:</b>	June 2018
<b>Formats:</b>	750 ml - 1,5 lt
<b>Serving temperature:</b>	6 - 8° C
<b>Color:</b>	Bright straw yellow
<b>Aroma:</b>	Complex, with notes of pear Williams, floral and bread crust with a lime finish
<b>Taste notes:</b>	Elegant, sapid, full bodied with a long lasting finish
<b>Food pairing:</b>	Excellent as an aperitif, it is ideal with every course



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