



VILLA
MARCELLO

BRUT MILLESIMATO 2023

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.

Appellation:	Treviso DOC
Winery:	Villa Marcello
Winery location:	Fontanelle (TV)
Grape varieties:	85% Glera, 15% Pinot Bianco
Alcohol:	11,14% vol.
Total acidity:	6,00‰
Residual sugar:	2 gr/lt
Soil:	Silty clay
Vineyards age:	25 years
Training system:	Sylvoz, doppia cappuccina
Nr. of vines per hectare:	3.000 - 4.000
Harvest:	First decade of September
Vinification:	Fermentation with crio-maceration at 5° C Second fermentation: Metodo Italiano
Ageing:	Over 60 days on selected yeasts at controlled temperature
Available on the market:	March 2023
Formats:	750 ml - 1,5 lt
Serving temperature:	6 - 8° C
Color:	Bright straw yellow
Aroma:	Complex, with notes of pear Williams, floral and bread crust with a lime finish
Taste notes:	Elegant, sapid, full bodied with a long lasting finish
Food pairing:	Excellent as an aperitif, it is ideal with every course



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