



VILLA MARCELLO

The origins of Prosecco are lost in time.

Today the Prosecco DOC is unquestionably one of the most famous Italian wines in the world.

Prosecco Villa Marcello has for years been the flagship of the Counts Marcello's production.

PROSECCO DOC TREVISO - EXTRA DRY

Appellation:	DOC Treviso
Vintage:	NV
Grape:	85% Glera - 15% Pinot Bianco
Soil:	Franco silty clay
Trainin system:	Sylvoz
Vines per hectare:	3.000 - 5.000
Fermentation:	At controlled temperature with selected yeast.
Method:	Metodo Italiano, over 60 days of fermentation with selected yeast.
Colour:	Bright straw yellow.
Aroma:	Typical varietal aromas of apple, pear and floral notes.
Tasting notes:	Full body, fresh with a fine perlage and very delicate.
Alcohol:	11% vol.
Food pairing:	Excellent as an aperitif.

"This wine combine the freshens and fruity aromas" .

"The Smooth" .



Società Agricola Marcello Del Majno s.s.

Via Spinada 6, 31043 Fontanelle (TV) – Tel (+39) 0422 809201 – Fax (+39) 0422 809642

info@marcellodelmajno.com; C.F./PIVA 00200370260 Reg. Impr TV 227571