

## BRUT MILLESIMATO ROSÉ 2021

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 Nero
<b>Alcohol:</b>	11,10 % vol.
<b>Total acidity:</b>	5,40 %
<b>Residual sugar:</b>	4,7 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>	April 2022
<b>Formats:</b>	750 ml
<b>Serving temperature:</b>	6 - 8° C
<b>Color:</b>	Salmon
<b>Aroma:</b>	Notes of white peach, floral with hints of raspberry and wild strawberry
<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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