



## E.G.O. 2020

The E.G.O. cuvée, a wine of great depth ready to thrill, is dedicated to the Contessa Elisabetta Galvani Onigo; her initials E.G.O. are still displayed in many houses of the property. She was a pioneer that at the beginning of the XIX Century understood the potential of the Prosecco area, starting the conversion from hunting forest areas to vineyards.

<b>Appellation:</b>	Treviso DOC Dosaggio Zero
<b>Winery:</b>	Villa Marcello
<b>Winery location:</b>	Fontanelle (TV)
<b>Grape varieties:</b>	85% Glera, 15% Chardonnay
<b>Alcohol:</b>	11% vol.
<b>Total acidity:</b>	5 gr/ltr
<b>Residual sugar:</b>	0,6 gr/ltr
<b>Vineyards location:</b>	"La Canaletta" vineyard
<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>	4 months on selected yeasts, 8 months in autoclave at controlled temperature
<b>Available on the market:</b>	April 2021
<b>Formats:</b>	750 ml
<b>First vintage:</b>	2017
<b>Serving temperature:</b>	6 - 8° C
<b>Key descriptors:</b>	Intense and layered, small white flowers and flint notes, dry and sapid after taste
<b>Food pairing:</b>	Fresh salami, pasta carbonara, boiled white meats with sauces, fresh cheeses with soft paste



**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./P.IVA 00200370260 Reg. Impr TV 227571