



VILLA MARCELLO

2023 BRUT MILLESIMATO PROSECCO TREVISO DOC

Established in 1435, the Mazzei family is one of Tuscany's oldest wine dynasties and they have been cultivating vineyards and crafting fine wine for over 600 years in Fonterutoli in the heart of Chianti Classico. Giovanni Mazzei, representing the 25th generation, initiated a renaissance at his maternal grandmother's estate in Veneto with Villa Marcello.

Dating to the 17th century, the Marcello de Majno estate is in the Prosecco Treviso DOC adjacent to the esteemed Conegliano area. Abundant light, Adriatic winds and the Venetian pre-Alps provide the terroir to fully express the Glera grape. A touch of Pinot Bianco adds depth and elegance. All the wines are sourced from estate grapes, which means that quality is ensured from grape to glass.

Villa Marcello's Brut Millesimato is a vintage-dated, low dosage, estate-grown prosecco with complexity, structure, elegance and freshness.

TECHNICAL DETAILS

Appellation: Prosecco Treviso DOC

Composition: 85% Glera, 15% Pinot Bianco

Vineyards: estate plots in Treviso

Soil: Silty clay

Yeast: specially selected yeast for complexity and finesse

1st fermentation: Cryomaceration at 5°C in stainless tanks

2nd fermentation: Italian method (Charmat); 4 months on lees

Dosage: 2 g/L

TA: 6 g/L

Alcohol: 11%

Pack: 6/750ML

TASTING NOTES

An enticing blend of William pear, lime and flowers encourage another sip of this sophisticated and full-bodied wine. Pairs with most foods, particularly seafood, cured meats, savory cheeses and salad.

