



# VILLA MARCELLO

## 2023 BRUT ROSÉ 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 25<sup>th</sup> generation, initiated a renaissance at his maternal grandmother's estate in Veneto with Villa Marcello.

Dating to the 17<sup>th</sup> 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 Nero adds red berry notes and a rosy hue. All the wines are sourced from estate grapes, which means that quality is ensured from grape to glass.

Villa Marcello's Brut Rosé is a vintage-dated, low dosage, estate-grown prosecco rosé with delicate strawberries and cream character.

### TECHNICAL DETAILS

Appellation: Prosecco Treviso DOC

Composition: 85% Glera, 15% Pinot Nero

Vineyards: 60 ha of estate vineyards in Treviso

Soil: Silty clay

Yeast: specially selected yeast for complexity and finesse

1<sup>st</sup> fermentation: Cryomaceration at 5°C in stainless tanks

2<sup>nd</sup> fermentation: Italian method (Charmat); 4 months on lees

Dosage: 4.5 g/L

TA: 5.5 g/L

Alcohol: 11%

Pack: 6/750ML

### TASTING NOTES

Notes of white peach, flowers, raspberry and wild strawberry lead to an elegant, sapid, full-bodied wine. Pairs well with seafood, salads, creamy cheeses and salty, cured meats.

