



# VILLA MARCELLO

## NV EXTRA DRY 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 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 Extra Dry is a non-vintage, estate-grown prosecco with slightly more dosage than the Brut Millesimato, which provides a sense of opulence and length.

### 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

1<sup>st</sup> fermentation: Cryomaceration at 5°C in stainless tanks; 4 months on lees

2<sup>nd</sup> fermentation: Italian method (Charmat)

Dosage: 14 g/L

TA: 5.9 g/L

Alcohol: 11%

Pack: 6/750ML

