



VILLA  
MARCELLO

## 2022 BRUT MILLESIMATO PROSECCO DOC

PROSECCO TREVISO DOC

**APPELLATION** Prosecco Treviso DOC

**VARIETAL COMPOSITION**

85% Glera, 15% Pinot Bianco

**SUSTAINABILITY**

Customized farming practices that focus on soil health, preservation of biodiversity and reduce use of pesticides and CO<sup>2</sup>. SQNPI certified, vegan.

**AGING** 2nd fermentation is Italian

Charmat method; 4 months on lees.

**PRICE**

*An enticing blend of William pear, lime and flowers encourage another sip of this sophisticated and full-bodied wine.*

Originally built in the 17th century as a hunting lodge in the midst of a wooded area, Villa Marcello began its wine journey in the 19th century when then-owner Elisabetta Galvani Onigo decided to plant the first vines on the estate. Her descendants, Alessandra and Andriana Marcello inherited the vineyards, and today, they are the passion project of Giovanni Mazzei, Alessandra's son.

Villa Marcello Prosecco is all estate grown in Treviso. A touch of Pinot Bianco adds depth to this single-vintage wine, and the use of minimal dosage reveals a prosecco with elegance and purity.

