



## PROSECCO EXTRA DRY

The origins of Prosecco are lost in time. Today the Prosecco DOC is unquestionably one of the most famous Italian wines in the world. Prosecco Villa Marcello has for years been the flagship of the Counts Marcello's production.

<b>Appellation:</b>	Treviso DOC
<b>Winery:</b>	Villa Marcello
<b>Winery location:</b>	Fontanelle (TV)
<b>Grape varieties:</b>	85% Glera, 15% Pinot Bianco
<b>Alcohol:</b>	11% vol.
<b>Soil:</b>	Silty clay
<b>Training system:</b>	Sylvoz
<b>Nr. of vines per hectare:</b>	3.000 - 5.000
<b>Harvest:</b>	First decade of September
<b>Vinification:</b>	A temperatura controllata con lieviti selezionati Second fermentation: Metodo Italiano
<b>Ageing:</b>	Over 60 days on selected yeasts at controlled temperature
<b>Formats:</b>	750 ml
<b>Serving temperature:</b>	6 - 8° C
<b>Color:</b>	Bright straw yellow
<b>Aroma:</b>	Typical varietal aromas of apple, pear and floral notes
<b>Taste notes:</b>	Full body, fresh with a fine perlage and very delicate
<b>Food pairing:</b>	Excellent as an aperitif

*"This wine combine freshness  
and fruity aromas"*  
*"The Smooth"*



**Società Agricola Marcello Del Majno s.s.**

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