

Villa Marcello

Villa Marcello EGO Dosaggio Zero

2022

Treviso, Veneto, Italy



Technical Information

Style: Sparkling, White

Varietal(s): 85% Glera, 15% Chardonnay

ABV (%): 11

pH: NA

Residual Sugar (g/L): 0.6

Total Acidity(g/L): 5

Volatile Acidity(g/L): NA

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: Yes

Packaging Information

Barcode: 8058341650127

Case Weight (g): 965

Case Dimension (mm): L252 x W285 x H210

Bottle Weight (g): 1650

Bottle Dimension (mm): H260, Dia99

Type of Closure: Cork

Vintage Notes

NA

Vinification

The wine is fermented with cryo-maceration at 5°C to preserve freshness, aromatic precision and fruit purity. The second fermentation takes place using the Charmat method, followed by four months on selected yeasts and eight months in autoclave at controlled temperature. This extended controlled ageing builds texture and complexity while maintaining the dry, linear and refreshing character expected from a Dosaggio Zero sparkling wine.

Tasting Notes

The nose is intense and layered, showing small white flowers, flint and subtle mineral notes. The palate is dry, precise and sapid, with fine freshness, clean structure and a crisp, elegant texture. Light to medium-bodied, it combines aromatic delicacy with a focused, mineral-led profile. The finish is dry, refreshing and persistent, making it a refined Dosaggio Zero style with strong aperitif appeal.

Food Pairing

Serve as an aperitif or pair with cold meats, light starters, salads, seafood canapés, fresh cheeses, vegetable antipasti or delicate fish dishes.