

Villa Marcello

Villa Marcello Prosecco Rose

Treviso, Veneto, Italy

2023



Technical Information

Style: Sparkling, Rose

Varietal(s): 85% Glera, 15% Pinot Nero

ABV (%): 11

pH: NA

Residual Sugar (g/L): 4.5

Total Acidity(g/L): 5.5

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

Vineyard & Viticulture Practice

Villa Marcello Prosecco Rosé 2023 is produced from estate-grown grapes in the Prosecco Treviso DOC, close to the Conegliano area. The Marcello de Majno estate dates back to the 17th century and covers 60 hectares of vineyards in Treviso. Silty clay soils, abundant light, Adriatic winds and the influence of the Venetian pre-Alps shape the growing conditions.

Packaging Information

Barcode: 8058341650158

Case Weight (g):

Case Dimension (mm): L x W x H

Bottle Weight (g): 1650

Bottle Dimension (mm): H260, Dia99

Type of Closure: Cork

Vintage Notes

NA

Vinification

The first fermentation takes place in stainless steel tanks with cryo-maceration at 5°C, preserving freshness, finesse and aromatic detail. Specially selected yeasts are used to support complexity and elegance. The second fermentation follows the Charmat method, with four months on lees to add texture and depth. The wine is bottled with a low dosage of 4.5g/l, giving a dry, fresh and precise Prosecco Rosé style.

Tasting Notes

Delicate rosé in colour. The nose shows white peach, flowers, raspberry and wild strawberry, giving a bright and fragrant aromatic profile. The palate is elegant, sapid and full-bodied for Prosecco Rosé, combining soft red-fruit notes with freshness and fine balance. The texture is smooth and lively, with a clean, dry impression from the low dosage. The finish is fresh, persistent and gently fruit-led.

Food Pairing

Pair with seafood, salads, creamy cheeses, salty cured meats, smoked salmon, prawn canapés, burrata, light pasta dishes or delicate summer starters.