



E.G.O. 2017

The E.G.O. cuvée, a wine of great depth ready to thrill, is dedicated to the Contessa Elisabetta Galvani Onigo; her initials E.G.O. are still displayed in many houses of the property. She was a pioneer that at the beginning of the XIX Century understood the potential of the Prosecco area, starting the conversion from hunting forest areas to vineyards.

Appellation:	Treviso DOC Dosaggio Zero
Winery:	Villa Marcello
Winery location:	Fontanelle (TV)
Grape varieties:	85% Glera, 15% Chardonnay
Alcohol:	11% vol.
Total acidity:	6 gr/l
Residual sugar:	0,9 gr/l
Vineyards location:	"La Canaletta" vineyard
Soil:	Silty clay
Vineyards age:	25 years
Training system:	Sylvoz, doppia cappuccina
Nr. of vines per hectare:	3.000 - 4.000
Harvest:	First decade of September
Vinification:	Fermentation with crio-maceration at 5° C Second fermentation: Metodo Italiano
Ageing:	4 months on selected yeasts, 4 months in autoclave at controlled temperature
Available on the market:	June 2018
Formats:	750 ml
First vintage:	2017
Serving temperature:	6 - 8° C
Key descriptors:	Intense and layered, small white flowers and flint notes, dry and sapid after taste
Food pairing:	Fresh salami, pasta carbonara, boiled white meats with sauces, fresh cheeses with soft paste



Società Agricola Marcello Del Majno s.s.

Via Spinada 6, 31043 Fontanelle (TV) – Tel (+39) 0422 809201 – Fax (+39) 0422 809642
info@marcellodelmajno.com; C.F./P.IVA 00200370260 Reg. Impr TV 227571