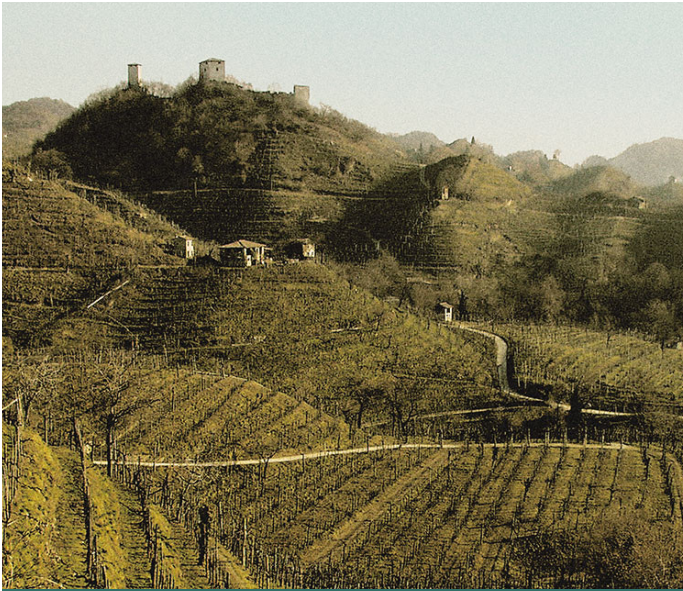




Marchiori Winery





FIVE VARIETALS PROJECT

The Prosecco DOCG Appellation Grape Varieties:

Prosecco must consist of at least
85% Glera.

Up to 15% of other authorized
grape varieties may be added.

Four International varieties
permitted for Spumante only:
Chardonnay, Pinot Grigio, Pinot
Bianco and Pino Nero.

The winemakers at
Marchiori are committed to
bringing back indigenous
varieties to blend into their
Prosecco.

In addition, they produce
each indigenous variety on
its own so you can
experience the
characteristics of each one.

Four Indigenous Varieties:

Glera Lunga, Bianchetta, Verdiso,
Perera





INTEGRALE VALDOBBIADENE PROSECCO FRIZZANTE DOCG “5 VARIETÀ”

Notes: Without sugar and unfiltered. Attention when pouring, as there will be sediment in the bottle.

All grapes are sorted on a table; cold on-skin maceration and then fermentation on skins is started.

Fermentation in stainless steel tanks at a controlled temperature using selected native yeasts and aging in acacia.

Bottling during the third waning moon of the new year.

Grape: 85% Glera Tonda,
1% Glera Lunga,
4% Bianchetta,
4% Verdiso,
6% Perera

Region: Valdobbiadene
Prosecco Superiore

Serving Temperature:
10° C (50° F)

Drink by: Drink now or hold
for another year.

Appearance: Straw yellow with
tiny, thin bubbles.

Nose: Intriguing fresh wisteria
and crunchy pear, mild pink
grapefruit and mint; then
generous ripe fruit, pollen,
dandelion and herbs with
undertones of roasted barley.

Taste: Dry and succulent,
flavorful and thirst quenching.

Pairings:
Goes well with light and delicate
dishes. Also good for aperitivo.

