

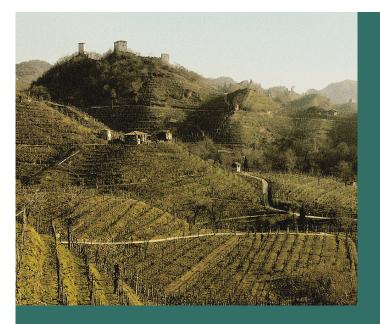
Marchiori Winery





Tasting Notes





I ANCIENT HISTORY

- Some people believe the wine 'Prosecco' is actually the same as the wine Pucinum that was praised by the Ancient Romans.
- First written reference of Prosecco in a poem about Venetian wine by Aureliano Acanti called Il Roccolo Ditirambo published in 1754.



HISTORY OF PROSECCO

III MODERN DAY

- International popularity
 of the wine grew steadily
 and has skyrocketed
 over the past decade to
 the tremendous
 popularity it enjoys
 today. But there was a
 problem....
- The name Prosecco was not protected.
- 2009 was year of decisive change for Prosecco: a new DOCG and a new name for the grape.

II MODERN HISTORY

- In 1876 enologist Giovanni
 Battista Cerletti founded the
 Scuola Enologico in
 Conegliano.
- The chief objective of the school was to improve and better organize what was a rather haphazard rural winemaking industry.
- 1895 Martinotti Method
- 1910 Charmat Method
- 1950s-1960s the modernday wine industry in this area was born.
- Spritz & Bellini
- 1963 Italian DOC System created

Notes: 6 g / I of residual sugar.

Perfect accompaniment to memorable moments and conversation. Excellent bespoke and fragrant sparkling wine with a strong identity, straightforward and easy to drink.

Grapes sorted on a table, soft pressed and must division is performed and then fermentation on skins is started.

Fermentation in stainless steel tanks at controlled temperature, use of native selected yeasts, two transfers at the end of the cycle, and low temperature aging.

Blending during the first waning moon of the new year.

2nd fermentation Valdobbiadene method; wines spend 50 days in autoclave.



ROCCIAMADRE VALDOBBIADENE PROSECCO SUPERIORE DOCG "5 VARIETÀ"

Grape: 85% Glera Tonda, 2% Glera Lunga, 3% Bianchetta, 5% Verdiso, 5% Perera

Region: Valdobbiadene Prosecco Superiore

Serving Temperature: 6° C (42.8° F)

Drink by: Drink now or hold for another year.

Appearance: Bright, well defined, dense foam and fine 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: Very pleasant mineral, fresh and very fine notes; clean white fruit and spice, dry finish.

Pairings:
It pairs well with vegetarian,
creative or traditional Italian
dishes, vegetables, fish and
cheeses.