



Marchiori Winery





HISTORY OF PROSECCO

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 Rocco published in 1754.

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 Enologica 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 modern-day wine industry in this area was born.
- Spritz & Bellini
- 1963 Italian DOC System created





ROCCIAMADRE VALDOBBIADENE PROSECCO SUPERIORE DOCG “5 VARIETÀ”

Notes: 6 g / l 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.

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.