



MONTINORE ESTATE VIVACÉ

ABOUT US



Carlo and Rosa Marchesi loved, tended and respected the land in their hometown in Northern Italy. They grew and produced their own food, made their own wine, and thrived off of their sustainable lifestyle. When they immigrated to the northeastern United States, they continued this tradition while instilling this same love for the land in their grandson, **Rudy Marchesi**.

Rudy grew, made and sold wine on the East Coast while raising his own family. After overseeing operations and serving as vineyard consultant for several years at Montinore Estate, Rudy became proprietor of the 200-acre estate in 2005. Today, his grandparents' legacy is alive and well: in the ground, in the vines, and in the bottle.

Montinore Estate wines are a celebration of a place and a culture where wine is part of the every day. They are firmly rooted in the values of a well-lived life, one that includes the enjoyment of food and wine with friends and family. Made to enjoy now, with fresh and lively flavors, Montinore's wines are also crafted with age-worthy structure and complexity.



Vivacé

Montinore Estate's Italian roots run as deep as those of the Marchesi family. With a reputation for sustainably producing unique, estate-grown Italian varietals, Montinore Estate proudly carries on the traditions of the Old World.

To honor our love of Italian wines and continue the legacy and ingenuity of the Marchesi family, we have created the Vivacé collection, featuring **Vivacé Prosecco** and **Prosecco Rosé**, produced in Northern Italy.

Vivacé (ve - vä - che): Italian for “in a brisk and spirited manner”, aptly describes this crisp, aromatic sparkling wine produced from organically-grown vineyards within the Prosecco D.O.C.. Refreshing and lively, each sip will put a little extra vivacé in your step!



MONTINORE ESTATE



Vivacé

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PROSECCO D.O.C.

Pale straw in color, Vivacé Prosecco DOC opens with aromas of lemon zest, white flowers and pear. Vibrant citrus flavors on the entry introduce white peach, lemongrass, honeysuckle and melon on the palate. The balanced acidity and body allow for a lingering finish.



VALORITALIA

Certified Organic by Valoritalia S.R.L

WINE SPECS

ALC: 11% | GRAPE VARIETY: Glera

PRODUCTION AREA: Veneto, Italy | UPC: 0-44358-90211-1



Vivacé

MONTINORE ESTATE

PROSECCO

ROSÉ

An intense bouquet of strawberry and peach on the nose introduces flavors of fresh raspberry and white flowers. The palate is dry and well-balanced by the rich, full-bodied structure.



VALORITALIA

Certified Organic by Valorialia S.R.L

WINE SPECS

ALC: 11% | GRAPE VARIETY: 85% Glera, 15% Pinot Nero

PRODUCTION AREA: Veneto, Italy | UPC: 0-44358-90332-3

