

Marchesini Marcello

WINERY SINCE 1970

EriGiò - Passito

Harvest 2018



MARCHESINI HISTORY

Marcello Marchesini Winery is situated in Lazise on Lake Garda, where it keeps its roots deeply planted and breaths years of hard work, passion and true love for the vineyard. Late Grandfather 'Nonno Plinio', worked hard after the war and put all his savings to purchasing a tractor in order to continue working on the land of Count Cavazzocca in Lazise, just as his family had been doing for the previous 200 years. His hard work and determination paid off when in a short space of time he managed to buy for himself Count Cavazzocca's house and his very first vineyard, the one still known today as I Santi, where the production of the grapes for Bardolino are still being cultivated. In the 80's, Marcello, the son of Plinio took over the family business and here a new generation started a new way of producing wine. Over the years, Marcello had worked in wineries in the area and brought new ideas to the business. The vision of Nonno Plinio, who had experienced hunger, hard work and the difficulties of working on the land meaning he focused mainly on quantity was then taken over by Marcello's new way of working on the quality of wine, leaving the idea of quantity behind him. In the new millennium the winery took a new turn when a new 'Pink' generation came in to give the winery a feminine touch. The winery is currently run by Marcello's daughters. Giorgia is Enologist, following through the process of vinification together with her father Marcello, working both in the wine cellar and in the vines. Erika takes care of the administrative and commercial part. Both sisters agree on following in their father's footsteps, respecting his way of thinking by producing excellent quality wines but are at the same time giving great importance to also producing sustainable wines.

APPELLATION

IGT Verona

BLEND

50% Garganega, 50% Moscato

Alcohol level: 14%

Total Acidity: 5.45 g/L

Residual sugar: 188 g/L

pH: 3.6

Potential aging: 10 years

VINTAGE NOTES

The 2018 vintage is to be considered a good vintage overall. The sprouting and flowering took place in the usual period and the temperatures during spring were above average and were accompanied by heavy rainfall. In early summer (beginning of July), we did some necessary thinning taking into consideration the abundant bunches of grapes and in order to bring balance to the balance to the vines. The season continued with a hot and dry climate throughout the month of July. The sunny August days favoured the ripening of the grapes. A few rare showers between August and September lowered the temperatures helping to maintain the natural acidity. The harvest was slightly anticipated to mid-September with healthy ripe grapes.

SOIL AND VINEYARD

The Marchesini winery works on 12 hectares of vines situated in Lazise. This is where the Garganega, Chardonnay, Pinot Grigio, the autochthonous grapes of Bardolino and also a very small production of Moscato are cultivated. The altitude of the vines vary from between 102 and 140 metre above sea level. Lake Garda has its own microclimate and unique in its kind, offering mild winters, with rare and light snow and hot sunny summers softened by the fresh currents that are created between the lake itself and the nearby Monte Bardo, therefore, favouring the heat exchange. The soil is of the morainic type, of a medium texture, rich in sand and gravel brining minerals such as manganese, iron and calcium to it, help keeping it drained. During the summer months it is preferable to bring the vines to a dry stress threshold and for this reason they are watered only in case of extreme need. The Veronese pergola (4000 plants per hectare) is used with a selection made during the winter pruning of a maximum of 12 -15 buds per vine. The thinning procedure is carried out during the summer months in order to guarantee a return of maximum 90 quintals per hectare.



WINEMAKING

The harvest took place in early September. The best bunches of Garganega and Moscato were selected one by one and then placed in the specific trays with care. At the end of November, the grapes were then crushed and pressed and put into steel trays where the fermentation process with selected yeasts at a temperature of 20°C for days takes place. The wine is then left to rest at the end of the fermentation period, in the steel trays in contact with the fine lees for 6 months. It undergoes constant bâtonnage during this time. The wine was bottled during the month of June.

TASTING NOTES

EriGiò is a sweet gift from a father to his daughters. It is a true gem with a very limited production that varies from 500 to 1000 bottles, produced only in excellent vintages. It is a sweet but, not too sweet wine, golden yellow in colour with a note of exotic fruit, acacia honey and orange blossom. It is considered to be a dessert wine but we actually prefer to present it as a wonderful companion for seasoned and blue cheese or a meditation wine to taste with a piece of extra-dark chocolate. It shows its true colours at least 12 months after bottling. 3 to 10 years ageing in the bottle is recommended.

The Marchesini Family have taken the very important decision in completely eliminating chemical weed killers, pesticides and to reduce to the minimum possible the use of phytomedicine, as to the indications given by "Lotta Integrata Regione Veneto" in order to protect and preserve the territory and the biodiversity present in the land.

SUITABLE FOR VEGANS

WINEMAKER

Marcello Marchesini

OENOLOGIST

Giorgia Marchesini

www.marcellomarchesini.it
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