

Marchesini Marcello

WINERY SINCE 1970



SAN FERMO

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% Corvina, 40% Merlot, 10% other
Verona's native grapes (i.e. Oseleta, Marzemino)

Alcohol level: 16.5%

Total Acidity: 6.2 g/L

Residual sugar: 8.1 g/L

pH: 3.5

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, selected one by one and left to dry until the end of November.

SOIL AND VINEYARD

The Corvina and Corvinone grapes destined for the San Fermo wine are selected from the Santi vineyard: the harvest here takes place in two phases: during the first phase only, the best grapes are selected, the most ripe ones, which are then put in small trays. These ones will be destined for the San Fermo wine. The second phase takes place about 20 days after the first selection, the grapes destined for the Nini wine are therefore harvested. The best bunches of Merlot are selected in the upper part of the Cioso estate: these vines are over 30 years old, also of the guyot type and produce excellent quality grapes. The average altitude of both vineyards range from between 130 and 140 metre above sea level. The Lake's microclimate is unique in its kind offering mild winters, with rare light snow and hot and sunny summers softened by fresh breezes that are created between the nearby Monte Baldo and the lake itself, favouring the heat exchange. 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 thinning procedure is also carried out in order to guarantee a return of a maximum of 80 quintals per hectare. The quantity of this wine produced is variable and not to be taken for granted: San Fermo is in fact only produced in vintages where the quality of the grapes meet certain quality standards. Marcello personally assesses whether or not the wine is produced, based on the quality of grapes at the moment of the harvest and at the end of the drying period.



WINEMAKING

The selection of the grapes destined for the San Fermo wine takes place at the beginning of September in the Santi (Corvina and Corvinone) and Cioso vineyards (Merlot and autochthonous varieties such as Oseleta and Marzemino). The best bunches are carefully selected one by one and placed in trays. This part of the harvest in particular, requires particular precision and a lot of patience. The grapes are left to rest for 2 months. At the end of November, they are then de-stemmed and transferred into a steel tank: the fermentation is started with selected yeasts at a constant temperature of 18 to 20°C for 20 days. After the pressing, the wine is left to rest in steel for 1 month. In January it was transferred into the 10hl oak barrels where it ages for one year. The wine is bottled in February of the following year.

TASTING NOTES

San Fermo is the third child of Marcello. The wine requires a lot of attention and passion. Every single bunch is selected with great care and attention and laid gently in the trays with the same love and care that is given to a child. It was initially born in 2001 as an experiment out of our daddy's pure curiosity, hence the quest for continuous growth and improvement. This wine is just like a child, who year after year grows and slowly becomes a man. Thanks to experience, errors and skills we have gained it improves with each harvest. Today, 20 years after the year zero, we find ourselves in front of a broad-shouldered man who carries with him everything that his family have taught him. Furthermore, he does not fear time because it is truly time and calm that will lead him to become a wise and mature man. Its character is well-defined with spicy notes of morello cherry in alcohol and cocoa. A short passage in wood gives it a toasty note, both elegant and very delicate. Excellent when served with game, aged and blue cheese, grilled, braised and roasted meat. It is a meditation wine, a glass in front of the fire can take away even the blackest of days. Its best expression comes out at least 12 months from 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.

WINEMAKER

Marcello Marchesini

OENOLOGIST

Giorgia Marchesini

SUITABLE FOR VEGANS

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