

Marchesini Marcello

WINERY SINCE 1970



BARDOLINO DOC CHIARETTO SPUMANTE BRUT – I'Aurora

Harvest 2019

MARCHESINI HISTORY

Marcello Marchesini Winery is situated in Lazise on Lake Garda, where it keeps its roots deeply planted and breathes 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; Erika and Giorgia. 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

DOC Bardolino

BLEND

30% Corvina, 30% Corvinone,
20% Molinara, 20% Rondinella

Alcohol level: 12.0%

Total Acidity: 5.90 g/L

Residual sugar: 10 g/L

pH: 3.32

Potential aging: 2 years

VINTAGE NOTES

The 2019 vintage was characterised by a cold and rainy spring: the strong gusts of wind during the month of May compromised part of the vegetation in all of our vineyards. Then in June and out of nowhere, the summer immediately exploded. Basically, the mid-season was nonexistent and that was the reason we lost part of our production. July was a dry and torrid month and at the end of the month the temperatures finally re-balanced. We started the peeling process (both on the pergola and the guyot) in order to expose the grapes to the sun. The month of August gave us warm and sunny days tempered by lovely cool nights. At the beginning of September, due to some rainy days, we found ourselves forced to go over all the vineyards to eliminate the grapes that were not fully ripe and would potentially be problematic. This selection gave us the opportunity to have healthy and good quality grapes.

SOIL AND VINEYARD

The 12 hectares of vines are situated in Lazise, in the Classic Bardolino area, where the autochthonous grapes are cultivated: Corvina, Corvinone, Rondinella and Molinara. The altitude of the vines are about 102 and 140 m above sea level. Lake Garda has a unique microclimate giving it mild winters with it rarely snowing and warm and sunny summers, with fresh breezes that are created by the lake itself and the close-by Mount Baldo which gives favour to the thermal passage. The terrain is of the morainic type with a medium mixture of rich sand and gravel giving it minerals such as manganese, iron and calcium which keeps it drained. The vines are preferably pushed to their hydro stress limits during the summer period and are only watered if absolutely necessary. The type of farming used is the pergola veronese way (4000 vines per hectare) with a selection during the winter pruning of 12-15 buds per vine. The vines are thinned out during the summer period in order to guarantee a maximum yield of 90 quintals per hectare.



WINEMAKING

The grapes destined for the Sparkling Rose wine were harvested at the beginning of September (about 10 days earlier than the other Bardolino grapes) in order to guarantee a lower sugar content and higher acidity. After the crushing process the must was decanted at 5°C for about 10 hours. It was therefore, transferred into another tank where the fermentation process, with selected yeasts at a controlled temperature of 15°C began. This process continued for about 9 days. At the end of this first fermentation the wine was then transferred into the autoclave where the fermentation was then reactivated with the selected yeasts for 90 days from the beginning of the foam pressing (Charmat method). Bottling takes place in January.

TASTING NOTES

Bardolino Sparkling Chiaretto is the youngest of all our wines. Produced with native Corvina, Molinara and Rondinella grapes, it gives unmistakable notes of fruit and flowers to the palate. The name 'Aurora', a special name given to this wine is actually the name of the last born in the Marchesini family: Vibrant just like the young girl who came along to bring us her energy, joy and joviality. A bright pink wine with notes of violet, an excellent acidity, very fresh with minerality on the palate with notes of wild strawberries and white peach that stand out. A fine, elegant and persistent bubble. To be served very cold (5 to 8°C), it is a perfect match with appetisers, crudités of both meat and fish type, classic and gourmet pizza, first courses and all types of fish in general. You absolutely must try it with gourmet burgers (also the vegan type). Store in a cool dark place, preferably between 12 and 18°C. Its maximum freshness is expressed in the 18 months after bottling.

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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