

Marchesini Marcello

WINERY SINCE 1970



BARDOLINO CHIARETTO DOC CLASSICO

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: 13.0%

Total Acidity: 6.1 g/L

Residual sugar: 5.9 g/L

pH: 3.26

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 harvest started in mid-September. The selected grapes from "il Cioso" and "i Santi" vineyards (the most calcareous and exposed to the influence of the lake vineyards) were immediately pressed (about 80% of the production): the must was decanted at 5°C for about 10 hours. It was then racked into another tank where the must began fermentation with selected yeasts at a controlled temperature of 15°C for about 8 days. The grapes from "la Valesana" and "Tonol" vineyards (about 20% of the production) were macerated for about 8 hours at 5°C. Later the must was drawn off and, after 10 hours of decantation, fermentation was started with selected yeasts at a controlled temperature of 15°C for about 8 days. At the end of fermentation all the masses were sampled and tasted: the masses obtained from direct pressing were cut with those obtained by bloodletting to obtain the right balance between fruit and structure. The wine was then put to rest in steel tanks in contact with the fine lees and it was subjected to constant battonage to extract body, structure and perfumes.

TASTING NOTES

Chiaretto is a little bit like a brother to Bardolino. It was originally considered to be a leftover of the winery whereas, nowadays it is actually considered to be the wine that represents the Marchesini Family. It's a young wine, it is just like the third sister of the family and has a great explosion of life and of the need to grow. Fresh, fruity and floral to the nose, the notes of exotic fruit, white peach and cherry excite inhalation. A whole body, harmonious and at the same time well balanced in its acidity and sapidity fully felt on the palate, this is all thanks to the resting on the fine lees, a wine that manages to keep its self for some time (3-4 years). Great when enjoyed in spring and summer time at a cold temperature (8-10°C), a perfect way to really enjoy its fresh bouquet. Ideal when accompanied as an aperitif, by fresh fruit, with fish, fried dishes and all types of pasta sauces. Don't forget though, it's perfect match is Pizza!

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

Wine Spectator



2018 August issue



Antonio Galloni
vinous
explore all things wine
88 points
Bardolino Chiaretto 2019

www.marcellomarchesini.it

[facebook/marchesiniwinery](https://www.facebook.com/marchesiniwinery)

[Instagram/marchesini-marcello-winery](https://www.instagram.com/marchesini-marcello-winery)