

Marchesini Marcello

WINERY SINCE 1970



Nini – Corvina IGT

Harvest 2019

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 Corvina Verona

BLEND

50% Corvina, 50% Corvinone

Alcohol level: 14.5%

Total Acidity: 5.98 g/L

Residual sugar: 6.10 g/L

pH: 3.35

Potential aging: 8 years

VINTAGE NOTES

The 2019 vintage was characterised by a cold and wet spring: the strong gusts of wind during the month of May compromised part of the vegetation. 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. Unfortunately, the weather events and the latter qualitative selection made in September did not allow us to put to rest all the grapes as we would have like to. We found ourselves forced to suspend the harvest of the grapes destined for the San Fermo wine earlier than expected (after only a week of harvesting) in order to guarantee the high quality standard that differentiates it. As a result, we also had to decrease the production of Nini in order to have sufficient concentration of the San Fermo pomace during the secondary fermentation.

SOIL AND VINEYARD

The Corvina grapes destined for this wine are grown in the Santi vineyard: this vineyard has a strong emotional value for The Marchesini Family. It is in fact, the vineyard that had been worked for many years by the Marchesini's in sharecropping. In the 50's, Grandpa Plinio purchased this small plot of land from the Cavazzocca Counts, a result of a lifetime of handwork for him. This really is where it all started. In the Santi vineyard, there are now the Corvina and Corvinone grapes planted in the guyot system. The harvest here takes place in due phases: the first of which selecting only to most ripe grapes which are then put to rest in a tray. These grapes will then be destined for the San Fermo wine. The second phase takes place after about 20 days of the first selection when the harvest of the grapes destined for the Nini wine takes place: this system gives the vineyard the possibility to concentrate its energy on the



clusters remaining, thus bringing them to their perfect ripeness. The altitude of the vines is 140 meters 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. The soil is of the medium texture morainic type, rich in sand and gravel that brings to it minerals such as manganese, iron and calcium and also keep it well 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 thinning procedure is carried out in order to guarantee a return of maximum 80 quintals per hectare.

WINEMAKING

The harvest began in mid-September in the Santi vineyard. The grapes were immediately de-stemmed and macerated for 10 days at a controlled temperature of 20 - 22°C. The wine was subjected to constant pumping every 20 to 30 minutes during this time. At the end of the maceration process the grapes were pressed and only the must juice was extracted. In mid-December it is then fermented again on the pomace of San Fermo for 15 days: during this time, it was again subjected to continuous daily re-assembly. Once it was pressed it was then left to rest in steel tanks for 6 months. Bottling of this wine takes place in March.

TASTING NOTES

"Nini", was the affectionate name that nonno Plinio gave to us girls and it is to him that we wanted to dedicate this wine. We wanted to honour him and thank him for all the hard work he did and for the strong values he passed on to us. Obtained for the Corvinone and Corvina grapes originating from the Santi vineyard, Nini is a wine that has a scent of spices and tradition. Its notes, are in fact typical of the Corvina, the queen grape of Verona. Cinnamon, nutmeg, pepper and notes of red fruits prevail. These familiar notes remind us of Sunday family lunches. Its ruby red colour with violet notes, elegant tannins that wrap around the palate. Ideal with traditional dishes such as boiled meat with pearà (a traditional Veronese sauce served with meat), tortellini, risottos, grilled meats and medium-aged cheese. It really starts expressing its best at least 12 months from bottling. From 3 to 8 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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