

Marchesini Marcello

WINERY SINCE 1970



PINOT GRIGIO

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

DOC Garda

BLEND

100% Pinot Grigio

Alcohol level: 13.0%

Total Acidity: 6.2 g/L

Residual sugar: 5.5 g/L

pH: 3.4

Potential aging: 7 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. A particularly difficult year for Pinot Grigio: the Rivoli vineyard, that is already particularly exposed to the currents between Valdadige and Lake Garda, was strongly hit by the frost that damaged the new and, in that moment, weak vegetation. This natural selection did however, play in our favour in the end by the strong concentration of the nutritional substances on the few remaining bunches. We didn't need to effect the quality thinning process during the summer months. July was a dry and torrid month and at the end of the month the temperatures finally re-balanced. We started the peeling process in order to expose the grapes to the sun. The month of August gave us warm and sunny days tempered by lovely cool nights. The harvest started in late August with healthy and ripe grapes.

SOIL AND VINEYARD

The Pinot Grigio vineyard is situated on the Rivoli hills, 240 meters above sea level right at the gateway of the Valdadige. The soil in this area is particularly suitable for this variety of grape. The land is more rocky and gravelly compared to that on the lake front giving the grapes both structure and acidity. This vineyard is 30 years old, trained in the guyot way and produces approximately 70 to 80 quintals per hectare (this production is quite small for this type of variety). The ventilated climate that is typical of this area keeps the grapes dry and temperate during the summer season, helping favour it to maintain the natural acidity. The harvest in this vineyard takes place between mid and late August. We obtain extremely healthy grapes from this harvest and therefore a unique wine of its kind.



WINEMAKING

The harvest began in late August. The grapes were immediately crushed and pressed: 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 7 days. At the end of the fermentation the wine was then left in contact with the fine lees and put to rest in steel tanks for approximately 9 months. It undergoes constant bâtonnage during this time in order to extract body, structure and aroma.

TASTING NOTES

We call him our "little prince". All the attention we dedicate to him, in the vineyard and in the cellar, make him unique. He is not "one of many", he has a well-defined character and can show it well. Its yellow colour becomes increasingly golden while the wine ages in the bottle. It is robust, it has broad shoulders and is well balanced by its natural acidity: a white wine that does not fear time. An ideal match with risotto, first courses, fresh and medium-aged cheese, roast and white meats. Store in a cool dark place, preferably between 12 and 18°C. It really shows its true colours at least 12 months after bottling. From 3 to 7 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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