

Marchesini Marcello

WINERY SINCE 1970



BARDOLINO DOC CLASSICO

Harvest 2020

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; 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: 12.5%

Total Acidity: 5.6 g/L

Residual sugar: 4.1 g/L

pH: 3.26

Potential aging: 4/5 years

VINTAGE NOTES

The 2020 season began in late March with mild and constant temperatures. All spring was characterized by sunny days and almost completely absent rains, optimal conditions for budding and flowering. Summer gave us a hot and dry climate throughout the month of July. In this period, we have carried out the thinning and leaf removal of all the vineyards. The sunny days in August combined with cool and breezy nights favored the perfect ripening of the grapes. On August, 31 a violent hailstorm hit the vineyards of I Santi, Valesana and Tonol (3 hectares in total), forcing us to review our programs: the production of these three vineyards was harvested on the ground. We were therefore forced to give up the production of our Selection wines (Nini and San Fermo): Coralin 2020 is obtained by the best grapes from the Cioso vineyard, which remained unharmed. The harvest began on 10 September and ended the first week of October.

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 grapes were immediately destemmed and prepared for the maceration for 10 days at a controlled temperature of 20-22°C. During this period of time the wine undertook continuous pumping over every 20/30 minutes. At the end of the maceration period the grapes were racked and only the must flower was extracted. The wine was then left to rest in steel tanks for 3 months.

TASTING NOTES

This is the wine that 'Nonno Plinio' started his business as a winemaker with. The wine is still produced today using the original method used back then. Bardolino Classic is a simple but elegant wine, just like a man of the past, that loves tradition, a friend to accompany you every day and that never lets you down. It has a light ruby red colour, blurred with red-purple. It speaks of tradition by means of the variety of aroma's, of black pepper, nutmeg and cinnamon, that are all typical of the Corvinone grape and the aroma of marasca in spirit and of cherry itself. To the palate it gives an elegant tannin, almost sweet, well balanced in both its acidity and sapidity, a typical note of the Molinara grape. To be served cool (10-12°C), it proves to be great accompanied by aperitifs and starter dishes, fish, pizza and pasta, whereas when served at room temperature (16-18°C) it is perfect when accompanied by more extravagant dishes such as risotto, white meat, roast and skewer or spit meats.

WINEMAKER

Marcello Marchesini

OENOLOGIST

Giorgia Marchesini

For over 10 years the Marchesini Family have taken the very important decision to work in the vineyard as to the indications given by "Lotta Integrata Regione Veneto", a practice of crop protection which provides for a drastic reduction in the use of pesticides in order to protect and preserve the territory and the biodiversity present in the land.

SUITABLE FOR VEGANS



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