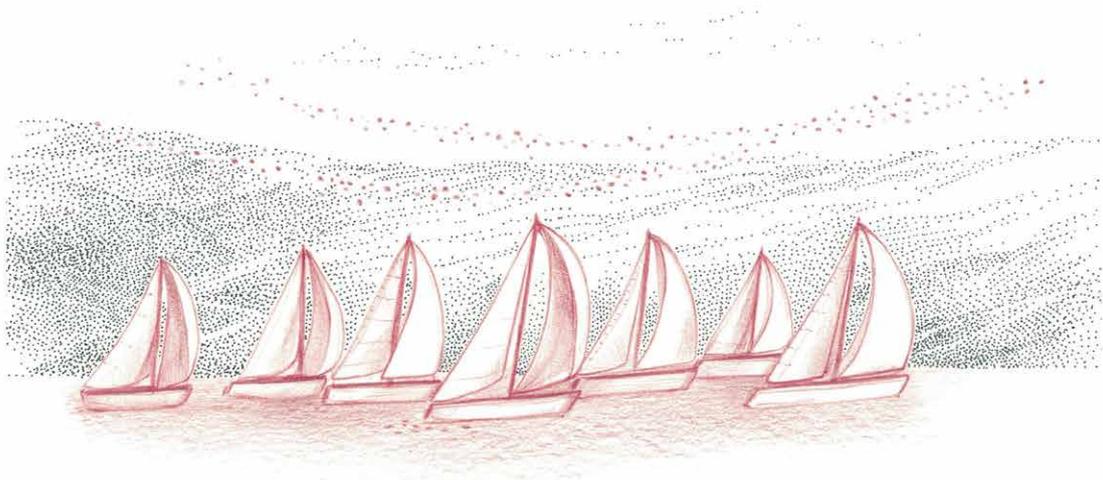


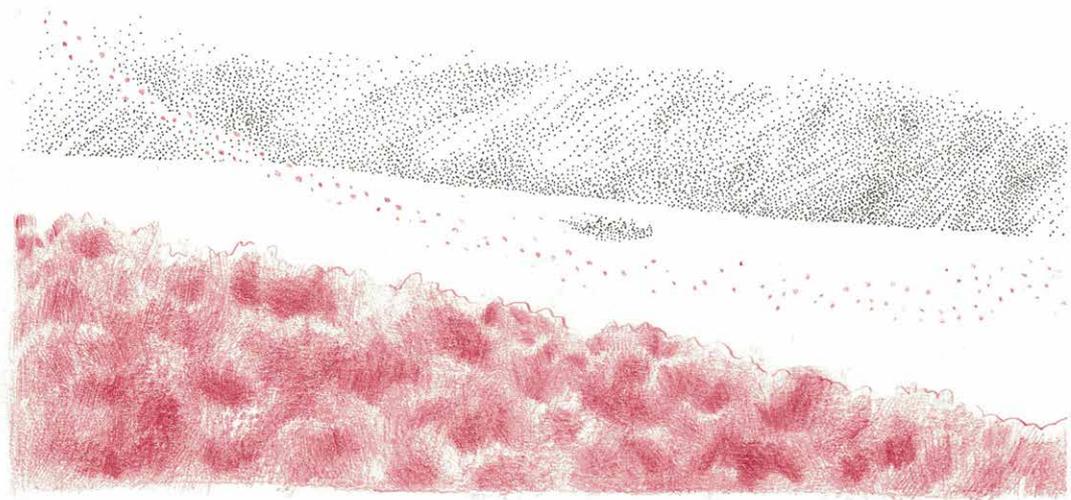


CHIARETTO CLASSICO
2020

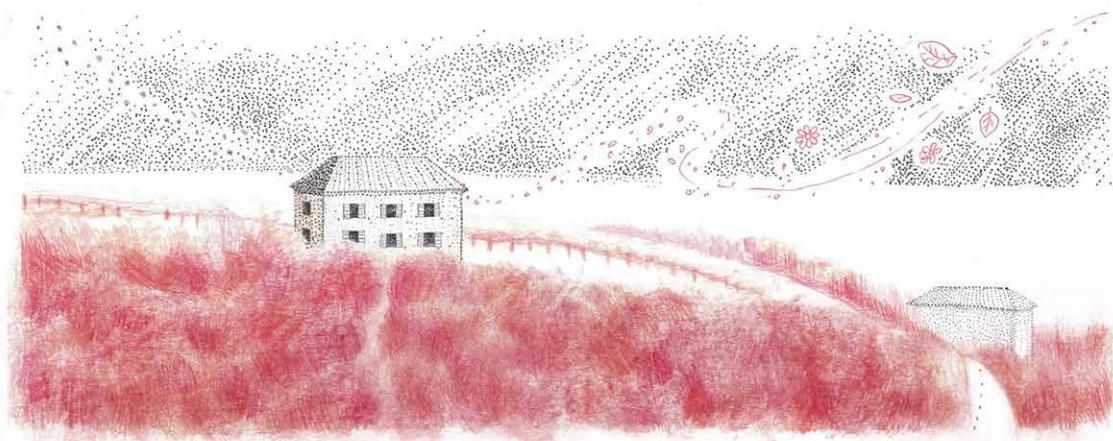

Marchesini Marcello
WINERY SINCE 1970



Do you know that in the summer months a wind blows from the west...



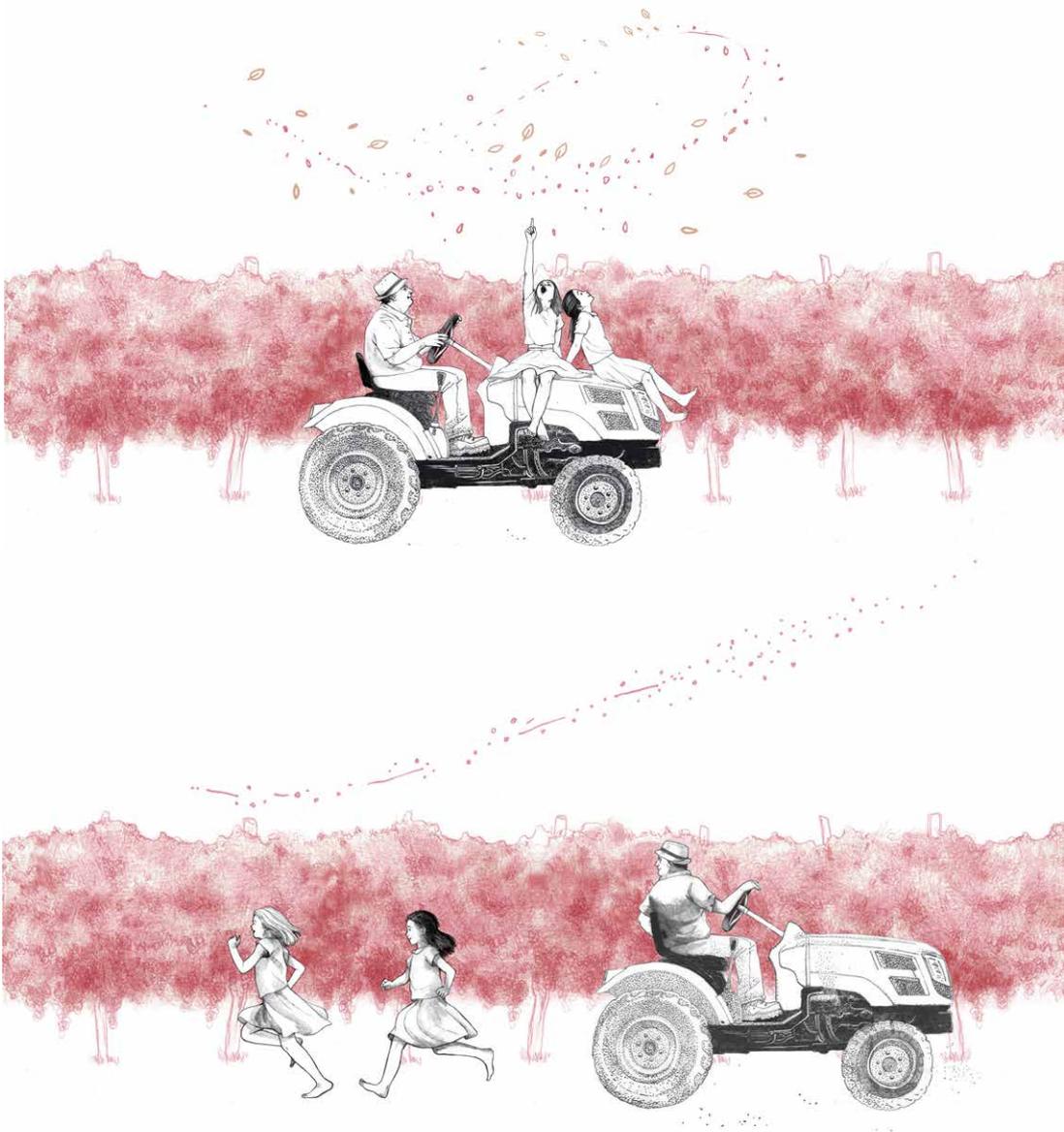
...it's not an annoying wind:



...it softly goes away and fills the vineyard with the sweet floral scent...



those who know it, salute it whistling along the way...



...those who were waiting for it, run along to play with it.



Of course, this arrival has a name, but we call him the same way...

Coralin

like:

-  *cuore [heart], the place where it comes from;*
-  *chorus, the will to unite and be one in an harmonious way;*
-  *coral, just like the colour of its grapes.*



Coralin

Chiaretto DOC Classico
Harvest 2020



Appellation

DOC Chiaretto di Bardolino

Blend

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

Alcohol level: 13.0%

Total Acidity: 6.05 g/L

Residual sugar: 0.80 g/L

pH: 3.45

Potential aging: 4/5 years

Winemaker Marcello Marchesini

Oenologist Giorgia Marchesini

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

Harvest took place at the end of September in the Cioso vineyard. After the separation of the grapes, the grapes are then drained for approximately 5 hours at 5°C. Once they were pressed, the must was transferred into another tank at the same temperature (of 5°C) in order to ensure the fermentation does not begin. The must is subjected to constant bâtonnage for 5 days in order to extract the lees aroma and body. After this time, the wine is then decanted and passed through into a new tank where the fermentation with selected yeasts at a controlled temperature (15°C for about 8 days) is initialled. After the fermentation period the wine is left to rest in steel tanks for 6 months making sure it is in contact with the fine lees. During this time, it is subjected constantly to bâtonnage in order to extract body, structure and aroma.

Bottled in March 2021.





TASTING NOTES

Coralin is the story written and illustrated by the artist Clarissa Cozzi. Giving us, the new Marchesini generation, the sisters, the chance to tell our story. We want to do this through this story that represents our childhood, our traditions and the carefree afternoons we spent with our grandfather in the countryside as children. This is how we have brought a new Rose into our winery, very different from our traditional one (which will always reflect the character and style of our father), a result of the winemaking techniques learnt by Giorgia from both her oenological studies and work experience that she got both in and out of our winery.

Coralin is a Rose that is well-suited to last over time, for longer than our Classic Rose. This is thanks to the careful selection of the grapes and some particular attention that was given to them in the winery during the processing (see vinification) of them. Aromatic, robust and persistent, elegant notes of white peach, grapefruit and sage explode in the nose. On the palate it is complete and elegant with aromatic sour and fresh harmonious notes making it easy to drink. We recommend for its young spirit matching it with appetisers and starters, hamburgers, vegan cuisine (preferably raw food), sushi and gourmet pizza. Store in a cool dark place, preferably between 12 and 18°C. Its maximum freshness is expressed in the 24 months following 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.

Discover our story on:

www.marcellomarchesini.it

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