

Marchesini Marcello

WINERY SINCE 1970



BARDOLINO DOC CLASSICO

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; 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 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 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 raked 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.

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



www.marcellomarchesini.it
facebook/marchesiniwinery
Instagram/marchesini-marcello-winery