

# Marchesini Winery Chiacetto DOC Classico 2020

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Company legal name: Soc. Agr. Marchesini  
Marcello s.s. di Marchesini Erika

Brand 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.

Winemaker name: Marchesini Marcello - Oenologist  
Marchesini Giorgia

## Key Facts

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Type: Rosé

Grape varietal(s): Corvina 30% - Corvinone 30% - Rondinella 20% - Molinara 20%

Alc % on Lab Analysis: 13

Alc % on label: 13.24

Acidity %: 13

Residual sugar: 6.10

## Vineyard

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Province:

Appellation: Bardolino DOC

Appellation history: The first document dealing with Chiacetto in its region was an Italian Vocabulary printed in 1806 in Verona.

In 1896 Pompeo Molmenti, a lawyer who had a vineyard on Lake Garda, experienced the rosé vinification technique he learned in France.

In 1968 Bardolino Chiacetto was one of the first Italian wines to receive DOC status, in recognition of its historic tradition.

The Rosé Revolution started in 2014, giving the wine a very pale pink colour and more aromatic and floral notes.

Single vineyard or commune: Single Vineyard

Commune name:

Vineyard name: Il Cioso

Vineyard history:

Hectares (ha): 4

Exposition: West

Year planted: different, from 1980

Clones? Corvinone

Soil type: Morainic soil

Trellis type or system: Pergola Veronese and Guyot

## Harvest/Winegrowing

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Harvest method: By hand

Organic: No

Certified organic:

Weather conditions during growing season: 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.

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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): with the best grapes from the Cioso vineyard, which remained unharmed, we produced Bardolino and Chiaretto.

Harvest date: The harvest began on 10 September and ended the first week of October.

## Winemaking

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Sorting method: Manually

Destemming method: 20% crush and destem, 80% chush with stems

Cold maceration: 20% of the entire production had cold maceration for 5 hrs

Type of yeast: commercial yeasts

Punch down or pump over? non

Malolactic fermentation: No

Fermentation temperature:

Post-fermentation maceration used:

Vegan: Yes

Type of wood barrel: no

Barrel cooper and forest, toast level of oak:

Aging time in stainless tank or wood, etc.: 2 months

Additional aging in bottle: 2 months

Aging potential: 2 years

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## Tasting Notes

Color: very pale pink

Aroma: citrus fruits, flowery, and a youthful, mouth-watering freshness

Tasting notes: The 2020 vintage is an explosion of life and joy: everything that this year has deprived us of is here in the bottle. Fresh, fruity and floral to the nose, the notes of exotic fruit, white peach and cherry excite inhalation. All this liveliness is due, in addition to the vintage, to the work of cleaning the musts before fermentation carried out with care and extreme precision. A whole body, harmonious and at the same time well balanced in its acidity and sapidity fully felt on the palate, this is all thanks to the resting on the fine lees, a wine that manages to keep its self for some time (3-4 years). Great when enjoyed in spring and summer time at a cold temperature (8-10°C), a perfect way to really enjoy its fresh bouquet. The 2020 vintage is an explosion of life and joy: everything that this year has deprived us of is here in the bottle. Fresh, fruity and floral to the nose, the notes of exotic fruit, white peach and cherry excite inhalation. All this liveliness is due, in addition to the vintage, to the work of cleaning the musts before fermentation carried out with care and extreme precision. A whole body, harmonious and at the same time well balanced in its acidity and sapidity fully felt on the palate, this is all thanks to the resting on the fine lees, a wine that manages to keep its self for some time (3-4 years). Great when enjoyed in spring and summer time at a cold temperature (8-10°C), a perfect way to really enjoy its fresh bouquet.

Food pairings: Chiaretto is perfect as an aperitif, at the beach, for informal lunches or barbecues, as well as for an elegant dinner. Ideal when accompanied as an aperitif, by fresh fruit, with fish, fried dishes and all types of pasta sauces. Don't forget though, it's perfect match is Pizza! We recommend it in combination with vegan cuisine: no products of animal origin were used for the production and processing of this wine.

## Packaging and Packing Information

Type of closure: Screwcap

Bottle type and color (burgundy, bordeaux, renning, etc.): burgundy white

Weight per bottle: 0.80 2.75 lbs.

Bottles per case: 12 pack (8.00 Euro Ex-Cellar or under per bottle / 8,00 Euro Ex Cantina o meno a bottiglia)

Weight per case: 33.0 lbs.

Cases per layer: 12

Layers per pallet: 5      60 cs pallet

Case dimensions:

Length: 12.2

Width: 9.45

Height: 11.8

UPC code: 803317160023      Confirmed 10-4-2021

COLA: 21006001000436 Confirmed 10-4-2021

Bottling date: 09/12/20

Total quantity produced: 2000

Estimated U.S. bottle allocation: about 10k

Estimated release date for Enotec pick-up: 1/1/2021

