



MASTER INFORMATION SHEET

General Information	Your Response
Legal name	Soc. Agr. Marchesini Marcello di Marchesini Erika s.s.
Winery name	Marchesini Marcello Winery
Brand name	Marchesini Marcello Winery
Brand History	Winery founded by Plinio Marchesini in 1970. Family-owned winery runed today by Marcello Marchesini and his doughters Erika and Giorgia
Wine name	Bardolino DOC Classico
Region	Veneto
Region History	Veneto
Zone	DOC BARDOLINO CLASSICO
Single vineyard or commune?	Commune
Commune name, if applicable	Lazise
Type/Tipologia	DOC
Vintage	2019
Grape variety(ies)	Corvina 30%, Corvinone 30%, Rondinella 20%, Molinara 20%
Alcohol % on Laboratory analysis	12.66
Alcohol % on label	12.5
Acidity %	5.5
Residual sugar	3.9
Number of bottles of this vintage produced	6000
Vineyard Information	Your Response
Vineyard name	Il Cioso
Vineyard History	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 End september 2019
Harvest date/vendemmia	
Vineyard hectares (ha)	4
Year vineyard was planted	differten
Vineyard exposition	East
Trellis type or system	Pergola and guyot
Are there particular clones of grapes planted	Corvinone
What is the soil type?	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.
Describe the weather during this growing season-what challenges did you face?	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.
Winemaking Information	Your Response
Winemaker name	Marcello Marchesini
Is your harvest done by hand or machine?	hand picking
How did you sort the fruit? Manually or with vibrating table?	manually
Did you crush and destem or did you use the stems?	chrush and destem



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Cold maceration used, if so how long?	marceration at 18 C for 12 days
Type of yeast used-commercial or indigenous	commercial
Punch down or pump over?	pump over
What temperature did you ferment at?	18 C
Post fermentation maceration used, if so for how long?	Stainless vertical
Malolactic fermentation?	Yes
If malolactic, what percentage?	100%
Total aging (stainless, wood, etc.)	Stainless vertical
If wood, what is the barrel size, age & type of oak?	
Barrel cooper and forest, toast level of oak	
Additional bottle aging?	no
Describe the wine's aroma.	spicy, fresh and mineral
Describe the wine's color.	light red ruby
Aging potential	5 years
Is the wine organic?	no
Is the wine certified organic?	no
Is the wine vegan?	Yes
Food pairings/abbinamenti gastronomici	fish, pizza, pasta, hamburger, withe meat
Enter winemaker tasting notes.	<p>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.</p>
Enter journalist reviews.	

Case & Bottle Information		Your Response	
Type of closure		Stelvin/screw cap	
Capsule color		black	
Type of bottle (Burgundy, Bordeaux, Rennina, etc) & color of glass		Burgundy	
Weight per bottle		1,25 kg	2.75 lbs.
Bottles per case		12	
Weight per case		15	33.0 lbs.
Case dimensions			
	Length:	30 cm	
	Width:	23 cm	
	Height:	30 cm	
Pallet configuration			
	Cases per layer:	12	
	Layers per pallet:	5	
UPC code		8033171600016	

Case & Bottle Information
E-mail actual size, high resolution JPEG files of front and back to maedene@enotec.net. All labels need to be approved by the US government before labels are printed.
E-mail high resolution (JPEG) bottle shots to maedene@enotec.net.
E-mail high-resolution (JPEG) image of carton to maedene@enotec.net.



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ENOTEC ONLY

COLA #: 17051001000346

Suggested Retail Price (SRP)

Allocations:

