

MAZANE GARDA MARZEMINO 2020



DESIGNATION

Garda Marzemino DOC

BLEND

Marzemino 100%

SOIL STRUCTURE

Morainal gravelly with good presence of clay

AVERAGE AGE OF VINES

20 years

TRAINING SYSTEM

Gouyot

SEASONAL WEATHER 2020

The seasonal climatic conditions were extremely variable with a succession of perturbations and intense rainfall. The year was characterised by uniform budding on all varieties, with weak rains that favoured vigorous young shoots, also supported by maximum temperatures of 25 degrees which lasted until the end of May. On Monte Baldo, our reference index, the snow had already melted at the end of April. Flowering occurred in late May. The fruit setting was completed perfectly, guaranteeing full and compact bunches with good-sized grapes.

Early veraison (13/16 August) made it possible to harvest on 17 September by picking through a demanding selection of well-ripened grapes with content above average sugar content and excellent freshness. Two effects hailstorms that occurred on 28 August and 16 September, in different areas, have strongly committed all the agronomic and oenological technical staff in order to being able to vinify only the best bunches of this harvest.

HARVEST

Always strictly by hand.

In the early hours of the morning when the temperature of the air and grapes is cooler, to preserve the crunchiness of the skins.

VINIFICATION

Traditional red vinification strictly in stainless steel.

TASTING

COLOUR: Deep ruby red with clear and deep purple reflections.

BOUQUET: Fragrant ripe fruit with strong expression of red fruits, cherries and blackberries. Generous presence of fresh and fragrant pulp sensation.

FLAVOUR: Excellent and round harmony, mellow and enveloping, sustained and livened up by a cheerful vein of freshness that conveys pleasure and long persistence.

WINE PAIRING

Ideal with cold cuts and slightly ripened cheeses. Vegetable soups and "ribollita", crispy piglet bacon, grilled cockerel.

CHEF SERGIO MEI RECOMMENDS

Caciucco alla Livornese.