



MARCAZZAN

HOC OPUS, HIC LABOR

MONTI LESSINI DURELLO

Straw yellow with greenish reflections. Clear and bright. The nose offers aromas of white chalk powder and sea salt. This is followed by fruity notes of golden apple, fresh pineapple and grapefruit, accompanied by floral notes of hawthorn and lemon leaves. The finish provides a slight hint of talcum and an intriguing note of face powder. With its mineral core, it is vertical and decisive on the palate, immediately revealing an important freshness and sapidity. Its very clean and precise mouth surprises for its character and versatility, inviting repeated tasting. All this is made possible by a "brilliant" soil of volcanic basaltic origin with pH tending to acidic, located at 520 m a.s.l., perfect condition for this grape variety, combined with great attention during the preparation and vinification stages. In the field, during winter pruning 2 shoots per vine are left, with 6-7 buds each, to reduce the vigour of the plants. Harvesting is strictly by hand, placing the grapes in boxes. The grapes are left to rest for one night in the boxes and then, after delicate destemming, they are soft pressed and transferred, through a controlled temperature heat exchangers, into the tank. Alcoholic fermentation takes place at 15 °C, followed by brief aging on the fine lees, during which batonnage (stirring) is carried out regularly.

TECHNICAL SPECIFICATIONS

PRODUCTION AREA	San Giovanni Ilarione (VR)
VINEYARD MANAGEMENT	integrated control
SOIL	volcanic-basaltic with pH tending to acidic located at 520 m a.s.l.
CLASSIFICATION	d.o.c.
GRAPE BLEND	100% durella
HARVESTING PERIOD	mid October
ALCOHOL CONTENT	12,5% vol.
SERVING TEMPERATURE	10-12°C



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