



MARCAZZAN

HOC OPUS, HIC LABOR

## HOC OPUS HIC LABOR

“This is the task, this is the toil”  
*(Virgil, Aeneid, VI, 129)*

My name is Fabio Marazzan and in 2016 I realized my dream of opening my business and creating my wines, drawing inspiration from these lands, where I was born and grew up, and which I have learned to respect.

The Winery is situated in San Giovanni Ilarione, a small village in the foothills east of Verona, at the foot of the Lessini mountains. It is here that my passion started, after years spent growing and harvesting, I decided to embark on a personal journey, aware that the territory offered the right resources to conduct this search: an extraordinary microclimate, an excellent geology and a team of qualified people ready to support me.

*Marazzan Fabio*





## BLACK LAND

My winery stands on land of volcanic origin, the acidity of which encourages vine growth, producing a wine with **unique, structured and lingering** aromas. In fact, my vineyards grow between walls of hardened lava flows that split the landscape, creating true works of art of nature.

In the past viticulture was not widely practiced in the valley, preferring to grow wheat. Instead, people would plant vineyards on the hillsides, mainly for personal use and mostly consisting of vines “married” to trees. Already in those times, the Durella vine was at home here. This viticulture started with the arrival of the Romans; local documents (the Custozza Statutes) dated 1292 speak of a variety called «Duràsenà», which must have already been widely grown and which gave rise to the Durella we know today. The valleys of the Lessini mountains were also marked by the passage of the Cimbri, a Germanic people who settled in the mountains in the Vicenza area in the Middle Ages.







OUR WINES

## CABERNET VERONESE

The land is of volcanic-basaltic origin with pH tending to acidic, the altitude is 200 m a.s.l., the training system is “alberello alto” with vines over 50 years old grafted onto wild rootstocks, harvesting is late, allowing the grapes to become very ripe, maceration is long on the skins with slow temperature controlled fermentation, giving the final product a deep red colour with violet hues. Thanks to careful vineyard management and cluster thinning (one cluster per shoot), the nose offers notes of ripe black berries elegantly blended with wood, giving an intriguing complexity. Soft on the palate but with slight herbaceous notes, typical of cabernet.



OUR WINES

## 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 gives 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 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.



OUR WINES

## LESSINI DURELLO

CLASSIC METHOD SPARKLING WINE

Marcazzan classic method sparkling wine offers aromas of camomile, alpine herbs, citrus fruits and white stone fruits to the nose, while the palate is dry and sapid, characterized by a drop of ripe yellow pear, apple and tart lemon, together with a marked acidity. A salty mineral note gives depth to the lingering finish, while an extremely elegant perlage adds sophistication. All this is made possible by a “brilliant” soil of volcanic basaltic origin with pH tending to acidic, located at 200 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.



OUR WINES

## LESSINI DURELLO

MARTINOTTI METHOD SPARKLING WINE

The Martinotti method sparkling wine is yellow with greenish reflections and a unique fine creamy perlage that offers style and elegance. The nose offers notes of citrus and green apple. The taste is rich in minerals and fresh, with a sapidity that lingers in the mouth. All this is made possible by a “brilliant” soil of volcanic basaltic origin with pH tending to acidic, located at 200 m a.s.l., perfect condition for this grape variety, combined with great attention during the preparation and vinification stages. 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.



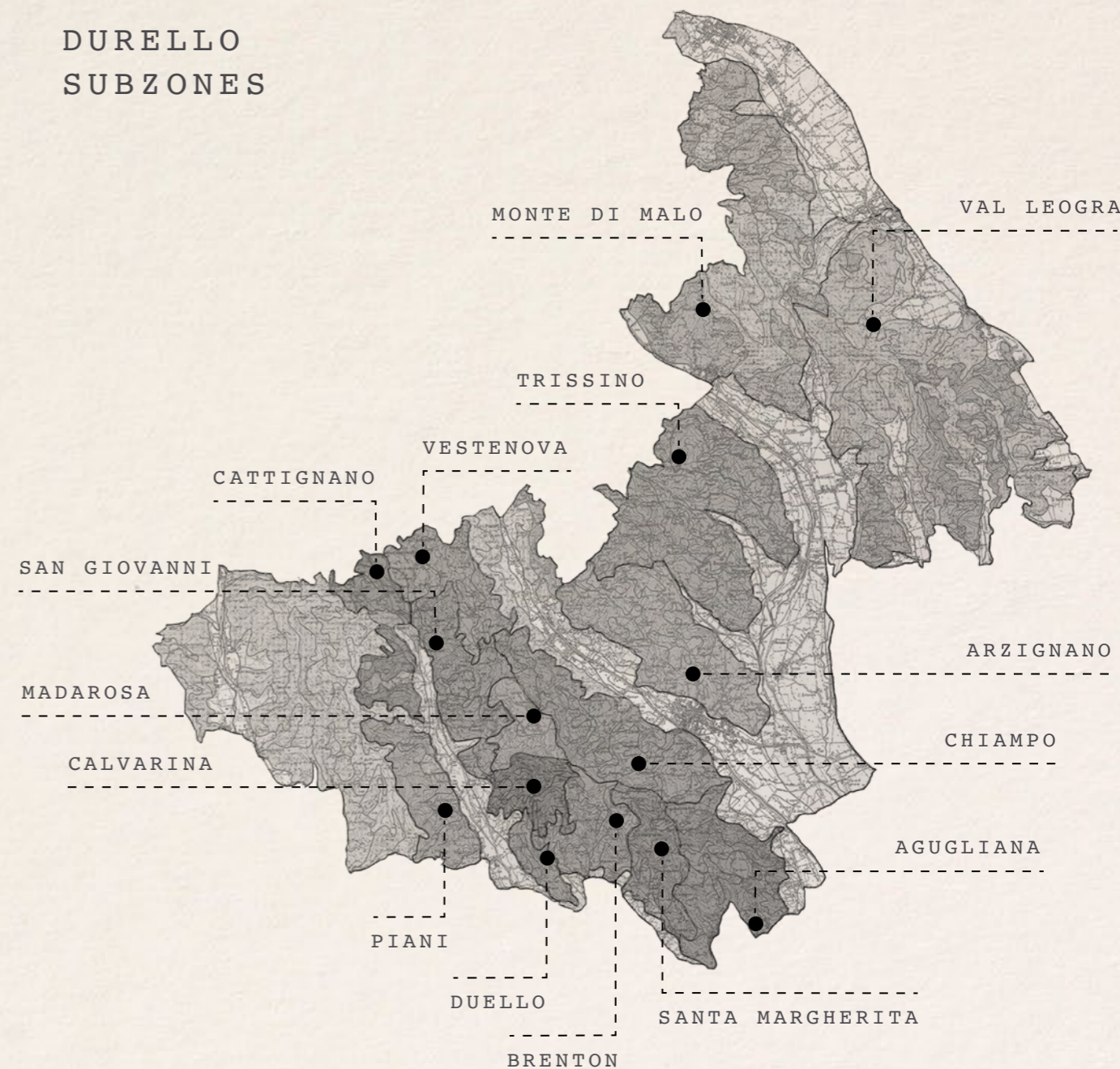
## THE VINEYARDS

Our oldest vineyards are located at a height of around **200 metres** above sea level and were planted around seventy years ago, in a soil which planting was particularly difficult.

At that time, all operations were manual and we can still remember our grandparents planting “wild” shoots in December, to protect them from frost so that the next year they would have budded and could be grafted with the Durella variety.

The new vineyards were planted in 2018 in Cattignano, one of the **15 macrozones**, or crus, of the territory at a height of **520 metres** above sea level, on a slope facing south-east to allow optimal exposure and temperature range. This **Cru** has substrates of volcanic (volcanic rocks, basaltic flows or columnar basalts) and calcareous (Mesozoic limestones) origin where, above all in the older vineyards, all “Durella” types can be found. Moreover, it is an area in which other varieties such as **Chardonnay** and **Pinot nero** have been planted in recent years. Analysis carried out on the musts have never given high sugar contents of the grapes and confirmed the **high acidity** of the wines, which is expressed in sensations of astringency.

## DURELLO SUBZONES



# BIODIVERSITY

I strongly believe in the concept of biodiversity in viticulture, I consider it an essential aspect for the enhancement of the different growing areas. In fact, besides varietal selection, the entire ecosystem in which the vines are grown must be taken into consideration: the soil in the vineyard and its natural surroundings. In the valley of San Giovanni Ilarione, we have attempted to maintain a vineyard ecosystem as varied and well-balanced as possible; this allows a reduction in the agricultural operations required in terms of working, fertilizing, weed management and protection, preserving the quality of our wines.





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