



MARCAZZAN

HOC OPUS, HIC LABOR

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

My name is Fabio Marcazzan 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.

Marcazzan 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 «Duràsena», 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

SÈDESE VERMOUTH

A brilliant amber color with deep golden highlights, resulting from the maceration of the base wine. On the nose, it's an aromatic explosion where the herbaceous notes of wormwood are enveloped by the exotic notes of cinnamon and the floral/mineral touch of saffron. On the palate, the initial impression is sweet and velvety, but it is immediately balanced by the typical acidity of Durello and the bitter finish of cinchona. A dynamic sip, never cloying. A bold 50/50 blend. On one hand, the ancestral complexity of Durello macerated for 3 months on its skins (which imparts tannins, color, and body); on the other, the sharp freshness of Durello aged in concrete. A bitter heart of wormwood and cinchona, enhanced by the nobility of saffron and the warm caress of cinnamon.



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.



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.



OUR WINES

DURELLO

LE STRIE
SPARKLING WINE

A sparkling wine of great character and personality. 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. Harvesting is strictly by hand, placing the grapes in boxes.



OUR WINES

MONTI LESSINI CLASSIC METHOD

A straw-yellow wine with golden reflections. Bright, with a fine, lively, and persistent perlage. On the nose, it reveals a mineral and citrus character, with aromas of grapefruit, unripe pineapple, white peach, and orange blossom. Delicate hints of sea salt and a spicy touch of ginger follow. On the palate, the mousse is firm yet caressing; the fresh attack immediately conveys a pleasant sense of purity, while the finish is dominated by sapidity that enhances the citrus and mineral notes. A Metodo Classico of great finesse, expressing the complexity of volcanic-basaltic soils and the meticulous care taken both in the vineyard and in the cellar.



THE VINEYARDS

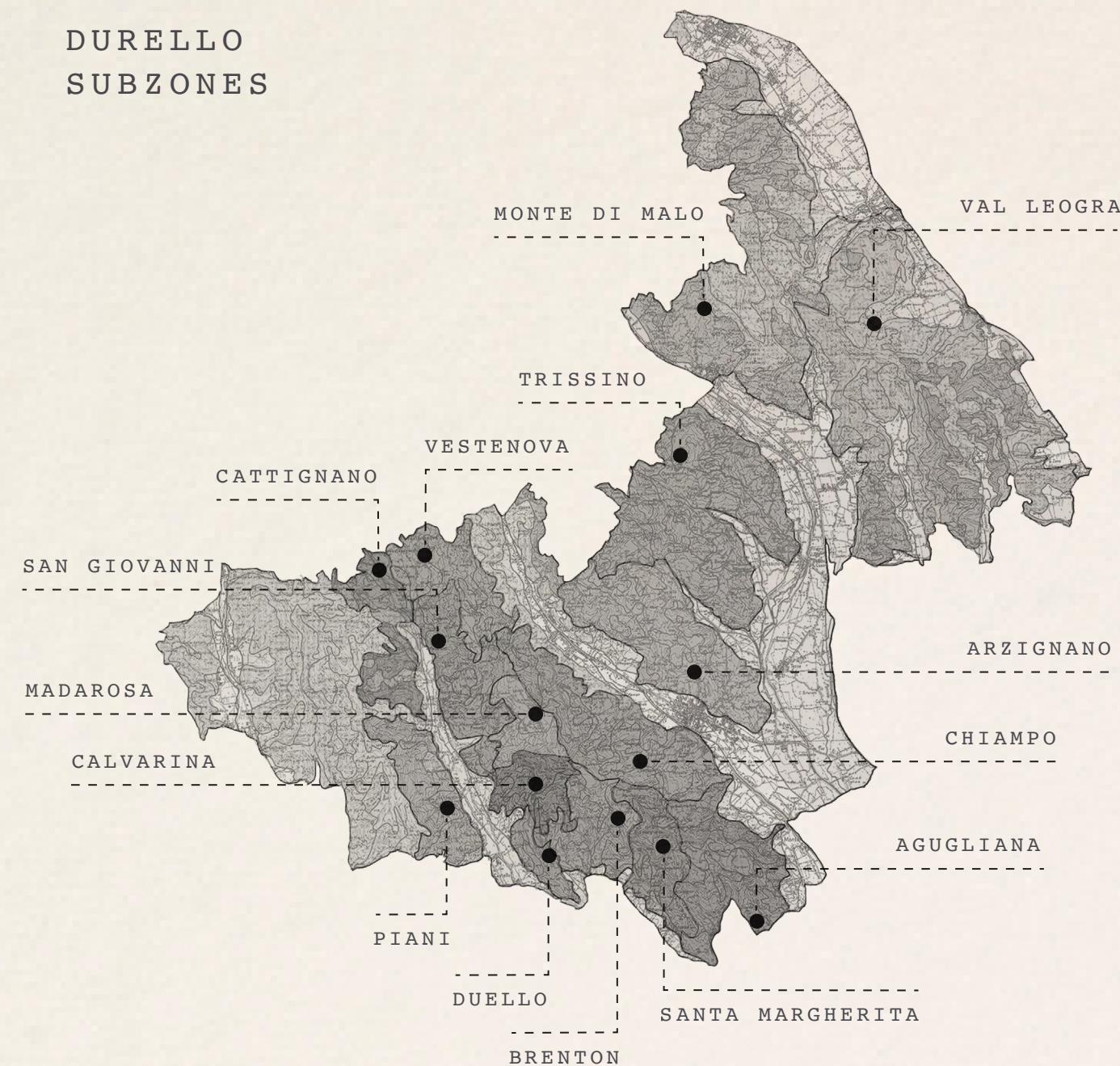
Our oldest vineyards are located at a height of around **200 metres** above sea level and were planted around seventy years ago, in a soil in which planting was particularly difficult.

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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