

# MARCELLO COLFONDO

Marcello Colfondo was born after a terrible year, farming-wise. We are in 2014, the year in which summer will never come to our area. The temperature in summer will rarely reach 27 °C and rainfall will be frequent and abundant throughout. The grapes, swollen with water but deprived of sunshine, will have a very hard time to ripen, the wet weather will swell the berries stretching the skin and making it weak and prone to be attacked by the mildew and various other diseases.

Just so that we don't miss out on anything, a nasty creature will make its appearance, the *Drosophila suzukii*. A fruit fly that in the climate of 2014 reproduces at the speed of light, colonizing all fruit in sight. Faced with so many rotten grapes and berries that could not ripen properly, the only possibility for us was to get rid of huge amounts of fruit from the vineyard, selecting the good from the bad but also try to ease the load of the plants, in hopeful wait of a summer that unfortunately would never come.

Faced with so many grapes that had to be discarded we looked inside our pockets for the years to come and we made a decision: let's do a vinification "in white" of our Sangiovese, making a tart, light wine - come what may - we can always try and referment it in the bottle with new juice, making a sparkling wine sur lies. Some will think that we are riding the wave of refermented wine. We just know that we had some luck but also a good dose of intuition that turned around what could have been a depressing year into a one of its kind.

The truth is in the name: Marcello is neither me, nor my son and not even a memory of the great Mastroianni. ...In a vintage of rotten grapes (uva marcia) Marcello was born.

## vintage 2018

- alcohol vol %11,24
- total acidity g/l 5.80
- volatile acidity g/l 0.58
- so2 tot mg/l <10
- so2 free mg/l <1
- pH 3.26

