



**WHERE**  
ITALY

**WHAT**  
SPARKLING

**WHEN**  
WEEKENDER

## MARESINA PROSECCO

Shockingly wonderful in every way.

*Rezzadore*

**WINEMAKER** Giuseppe Rezzadore

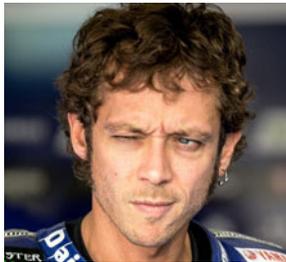
**REGION** Veneto

**GRAPE VARIETY** Glera

**SOIL** Combination of dark volcanic soil, stones, clay and limestone

**AGE OF VINES** Planted 1985-2001

**PRODUCTION** 24,000 bottles



### CONCEPTUAL DOPPELGÄNGER

The truly great keep a well of talent in reserve because it would be tacky to display it all at once all the time. The truly great can also be difficult and cagey, following a set of beliefs that they know to be true based on personal performance - they are their own metric. Can be an echo chamber, unless of course you are the quixotic wunderkin Valentino Rossi!

Superbike rider extraordinaire, The Doctor has been writing the rules of super bike superstardom for over 2 decades and he can still whip any comers on any day if he so chooses. He maintains a deep respect for the history (his father raced super bikes) of racing, while reinventing every aspect of the sport - a true legend who knows the love of old and young. A real Italian from the old country who has launched himself and all those around him into the future. Maresina dares this dance with grace!

### VITI/VINI

Farmed organically and hand picked, which is very unusual for Prosecco production, now in its heyday, but the family refuses to compromise on quality. A combination of non-contiguous blocks with varied exposition, soil and climate produce grapes with an individual character that results in increased complexity to the wine. Lower yields, about half of the local norm, results in smaller, more concentrated berries. Gentle pressing, then chilled down to settle out the solids. Racked into tank for the primary fermentation at controlled temperatures of about 12-15 degrees Celsius. Tank method for secondary fermentation. Fined, filtered, bottled.

### PRODUCER

The name Maresina is lovely and feminine and is derived from a local herb that grows wild in the area. It has quite deep, earthy aromas and is used in local dishes. Touring the estate, if you're lucky, you may spot some amongst other wildly growing edibles, such as green onions and asparagus. You might also encounter any number of critters such as wild pheasant, rabbits, and even the local capriolo, which love to pass their time resting in the family's 100 year old olive grove. It is a place where nature is happy. The estate is owned by the Rezzadore family, which touts an incredible history with production dating back to the 17th century. Generations of viticulture and wine-making have led to the pinnacle level of expertise. Driven by passion and an unwavering commitment to impeccable quality, the Rezzadore family is a unique producer of Prosecco in a region where bulk production dominates. After their father retired, Luca took charge of the vineyards and younger brother, Giuseppe, makes the wine.

**communal brands**



CLASSIC WINE FOR MODERN PEOPLE