

# Roberto Mazzi

Italy - Veneto - Negrar (VR)



**Ownership/Founders** Roberto Mazzi and Sons / Roberto Mazzi

**Start of Activity** 1960

**Vitiviniculture** Traditional

**Hectares** 7

**Bottles produced** 60.000

## AMARONE DELLA VALPOLICELLA CLASSICO CASTEL

**65% Corvina, 10% Corvinone, 20% Rondinella and 5% Molinara**

**Production area:** Negrar

**Terrain:** calcareo, limo, argilloso

**Harvest:** manual

**Vinification:** Drying out still by natural method in crates and racks in well-ventilated rooms with periodic checks on the health of the grapes and crushing according to the vintage in mid-December or early January. Fermentation with selected yeasts at a controlled temperature (24°C.) takes place in stainless steel fermenter with slight daily breaking up of the marc cap, at intervals or continuously, by internal rotation of the same

**Refinement:** Aging the wine in wood for 30 months plus an additional 12 months of bottle aging

**Color:** deep ruby red

**Fragrance:** scents of jam, dried flowers, tobacco and chocolate

**Flavor:** such sensations return to the taste, elegant and velvety

**Alcoholic Grade:** 16% vol



Mazzi is located on the hills of Negrar, one of the five village in the classical Valpolicella area. The history of the winery dates back on the beginning of 1900 but only around the 1960s, Roberto Mazzi finished his agriculture studies, and he began to bottle wines with the name "Azienda Agricola Sanperetto", dividing the production by the name of its vineyard. The vineyards are located in the excellent hilly areas of Calcarole, Castel, Poiega, Sanperetto and Villa. The vinification of grapes for each "terroir" offers a wide view of Valpolicella where the tiny nuances can be found already from the fragrance of every single wine. This is true for the three Valpolicella and both Amarone that are produced. The location in the "historical" area, now known as classic, does the rest! The Azienda Agricola is currently managed personally by Roberto sons Stefano and Antonio, who blend tradition and innovation when producing fine and elegant wines which are perfect ambassadors of their land.