CUZZIOLGRANDIVINI

Roberto Mazzi

Italy - Veneto - Negrar (VR)



Mazzi

Dal 1900 in Negrar di Valpolicella

Ownership/Founders Roberto Mazzi and Sons / Roberto Mazzi
Start of Activity 1960
Vitiviniculture Traditional
Hectares 7
Bottles produced 60.000

AMARONE DELLA VALPOLICELLA CLASSICO PUNTA DI VILLA

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

Production area: Negrar
Terrain: calcareo, limo, argilloso
Harvest: manual
Vinification: Fermentation with selected yeasts at a controlled temperature (24 °C) is carried out in a stainless steel fermenter with slight daily breaking of the marc cap, at intervals or continuously, by internal rotation of the same
Refinement: aging of the wine is in wood for 30 months plus an additional 12 months of bottle aging. Withering: 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
Color: rosso rubino profondo
Fragrance: Of jam, dried flowers, tobacco and chocolate
Flavor: elegant and velvety, with a return of the scents
Alcoholic Grade: 16% vol



The Mazzi farm, owned by the family since the early 1900s, is located in the hills of Negrar, one of the five municipalities in the classic Valpolicella area. In the 1960s, after completing his studies in agriculture, Roberto Mazzi began bottling his first wines under the name of the Sanperetto farm, already dividing production according to the name of the vineyard. The vineyards are located in the excellent hillside locations of Calcarole, Castel, Poiega, Sanperetto and Villa, some of which have the best exposure in the valley. The vinification of the grapes, distinguished by individual “terroir”, offers an extraordinary overview of Valpolicella, where small nuances can be found in the aroma of the individual wines, both for the three Valpolicella wines and the two Amarone wines produced. The location in the “historic” area, now known as the classic area, does the rest! Currently, the farm is run directly by the sons Stefano and Antonio, who, in full respect of tradition and always letting the “terroir” speak for itself, produce fine and elegant wines that are perfect ambassadors for their territory.