

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

RECIOTO DELLA VALPOLICELLA CLASSICO LE CALCAROLE

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

Production area: Negrar

Terrain: calcareo

Harvest: manual

Vinification: Fermentation with selected yeasts at a controlled temperature (24 °C) is carried out in stainless steel fermenters 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 24 months plus an additional 6 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 early or mid-February

Color: deep ruby red

Fragrance: Of jam, dried flowers, tobacco and chocolate

Flavor: elegant and velvety, with a return of the scents

Alcoholic Grade: 13.5% 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.