

# 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

## 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:** rosso rubino profondo

**Fragrance:** Of jam, dried flowers, tobacco and chocolate

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

**Alcoholic Grade:** 13.5% 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.