

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

VALPOLICELLA CLASSICO SUPERIORE POIEGA

65% Corvina, 5% Corvinone, 25% Rondinella and 5% Molinara

Production area: Negrar **Terrain:** calcareo, limo, argilloso

Harvest: manual

Vinification: fermentation with selected yeasts at controlled temperature (24 °C) takes place in stainless steel tanks with daily practice of punching down (breaking the marc cap) for about 7 days, followed by malolactic fermentation to lower the

total acidity of the wine

Refinement: in second-passage barrique for 18 months plus 6

in bottle

Color: rosso rubino intenso **Fragrance:** cherry and ripe plum **Flavor:** full, balanced and persistent

Alcoholic Grade: 14% 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.