Roberto Mazzi

Italy - Veneto - Negrar (VR)



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

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



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.