

Roberto Mazzi

Italy - Veneto - Negrar (VR)



VALPOLICELLA CLASSICO SUPERIORE SANPERETTO

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

Production area: Negrar

Terrain: calcareo, limo, argilloso

Harvest: manual

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

Refinement: In medium-sized oak barrels for about 12 months

Color: ruby red

Fragrance: cherry, violet and pepper

Flavor: Round, slightly acidic with typical bitter aftertaste due to soil type

Alcoholic Grade: 13% vol



Ownership/Founders Roberto Mazzi and Sons / Roberto Mazzi

Start of Activity 1960

Vitiviniculture Traditional

Hectares 7

Bottles produced 60.000

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.