

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 INATTESO

65% Corvina, 25% Rondinella and 10% Molinara

Production area: Negrar

Terrain: calcareo, limo, argilloso

Harvest: manual

Vinification: Alcoholic fermentation in steel

Refinement: 6 months in stainless steel tanks

Color: rosso rubino chiaro

Fragrance: typical aromas of cherry and morello cherry

Flavor: good acidity with slightly bitter finish

Alcoholic Grade: 12,5% 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.