

Roberto Mazzi

Italy - Veneto - Negrar (VR)



Ownership/Founders Roberto Mazzi and Sons / Roberto Mazzi

Start of Activity 1960

Vitiviniculture Traditional

Hectares 7

Bottles produced 60.000

VALPOLICELLA CLASSICO

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: light ruby red

Fragrance: typical aromas of cherry and morello cherry

Flavor: good acidity with slightly bitter finish

Alcoholic Grade: 12.5% vol



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.