

*Azienda Agricola*  
*Roberto Mazzi e figli*  
*vitivinicoltori in Negrar di Valpolicella*



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# *Azienda Agricola Roberto Mazzi e figli*

## **THE FARM**

**Name of the Farm:** AZIENDA AGRICOLA ROBERTO MAZZI E FIGLI

**Address of the farm:** Via Crosetta, 8, frazione Sanperetto, 37024 Negrar (VR) – Italia

**Proprietors:** Roberto Mazzi and his sons Stefano and Antonio

**A short history of the farm:** The Mazzi farm has been in the family since the early 1900s and lies on the hills of Negrar, one of the five towns in the area of the classic Valpolicella. In the 60s, after finishing his agricultural studies, Roberto Mazzi started to bottle wine under the name of Sanperetto, already subdividing the production after the name of the vines.

The vineyards are located in an excellent position on the hills of Calcolare, Castel, Poiega, Sanperetto and Villa. The farm is now run personally by the sons Stefano and Antonio who combine tradition with innovation to produce Valpolicella Classico Superiore, Amarone and Recioto della Valpolicella Classico.

**Total area of vines:** 6 hectares

**Annual number of bottles produced:** 45.000

**Type of vines cultivated and their percentage on the whole area:** 70% Corvina, 20% Rondinella, 5% Molinara.

**Form and pruning of the vines:**

- Tirela veronese in the old plantings 25-40 years
- In rows with Guiot pruning in the new plantings 5-15 years

**Preparation of the soil:** Grass between the rows and how under the vines. Herbicides are not used.

**Production of grapes per hectare:** 80 Ql.

**Drying:** rigorous selection in the vineyards and drying out in boxes till the beginning of February.

**Grape Harvest:**

- Time: middle of September the grapes for drying out and the others at the beginning of October
- Hand picking
- Green harvest: yes

**Oenologist:** Paolo Caciorgna

**Agronomist:** Stefano Mazzi

**At the reception:** Antonio and Stefano Mazzi

**How to reach the farm:** Take the motorway exit Verona Nord; at the end of the superstrada (direction of Valpolicella) turn right for Negrar until the signpost on the right indicates Sanperetto, follow this road for 1 km then the signs for the farm.

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## **VALPOLICELLA CLASSICO SUPERIORE DOC**



**Production zone:** Negrar

**Growth:** Calcarole, Poiega, Sanperetto, Villa

**Area of vines:** 6 hectares

**Type of grapes:** 70% Corvina, 25% Rondinella and 5% Molinara

**Type of soil:** Calcareous – silt – clay

**Exposure:** South west (204/238 meters a.s.l.)

**Short description of the vinification and ageing:** Fermentation with selected yeast at controlled temperature (24°C.) in medium sized steel vats with daily "follatura" for 7 days, following which malolatic fermentation to lower the total acidity of the wine. The wine is then put into oak barrels for 12 months.

**Alcohol content:** 13,00 % vol.

**Characteristics:** Ruby red with bouquet of cherries, violets and pepper. Full bodied taste, slightly acid with a slight bitter aftertaste due to the type of soil.

**Use:** As aperitif slightly cooled, serve with white or grilled meats

**Serving temperature:** 16 °C

**Annual production:** 20.000 bottles

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**VALPOLICELLA CLASSICO SUPERIORE DOC  
"POIEGA"**



**Production area:** Negrar

**Growth:** Poiega

**Area of vines:** 2,5 hectares

**Type of grapes:** 75% Corvina, 20% Rondinella and 5% Molinara with short drying of about 40 days in boxes

**Type of soil:** Calcareous-silt-clay

**Exposure:** South west (204 meters a.s.l.)

**Density of planting:** 3200 (old) 4150 (new) vines per hectar

**Kilos of grapes:** 2 kg per vine and 8000 kg per hectar

**Short description of the vinification and ageing process:** Fermentation with selected yeasts at controlled temperature (24°C) in steels vats with daily "follatura" for 7 days followed by "malolatic" fermentation to lower the total acidity of the wine.

The wine is then put into second passage barriques for 18 months plus 6 months in bottles.

**Alcohol content:** 13,5 % vol.

**Characteristics:** Intense ruby red colour, bouquet of cherries and ripe plums. The flavour is full bodied, well balanced and persistent..

**Use:** Serve with game, roasts and medium ripe cheeses

**Serving temperature:** 16/18 °C.

**Annual production:** 10.000 bottles

## **DRYING OF THE GRAPES**

### **The Harvest:**

The grapes of the type corvine, corvinone and rondinella for the production of Amarone and Recioto wine are harvested so that only the perfectly healthy bunches are selected from our vines of Villa Poiega and Calcarole, with great care taken to keep the skins intact as if they are broken the grapes can be attacked by mould.

The grapes are harvested directly into the boxes where they are also dried.

### **The drying rooms:**

They are very well ventilated so that the air can circulate and reduce the humidity thus maintaining minimum risk of mould. From the 2002 harvest the first trials of drying in driers has been tried so that the quality of the "resting" grapes remains high even in particularly wet and humid winters.

### **The Drying:**

This process goes on for 3 to 4 months (depending on the quality of the year) after the harvest for the grapes destined for the production of Amarone and Recioto.

The first month of the drying is the most critical because the freshly harvested grapes are particularly susceptible to developing mould.

It is very important that every bunch dries well as this can close up eventual splits and impede the formation of mould that could attack the grapes. The cold in November also contributes naturally to this process. During periodic controls the damaged grapes are removed as they could easily be attacked by mould.

### **The effects:**

The grapes lose from 30 to 40% of their weight during the drying (due to the evaporation of the water contained in them) which notably increases the sugar content. This increase in sugar which ferments allows the Amarone wine to reach at least 15 alcohol degrees and to have a high content of extracts and polyphenols.

### **Amarone and Recioto:**

The grapes for the Recioto are harvested later (in the good years) and dried for a longer period. As a consequence the aromas are more concentrated and the sugar content is higher.

Another factor that differentiates the Recioto from the Amarone is the stopping of the fermentation. For the Recioto, this process, (with help from the initial decanting) takes place naturally as the yeasts are no longer able to transform the sugars into alcohol.

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**AMARONE DELLA VALPOLICELLA CLASSICO DOC  
"PUNTA DI VILLA"**



**Production area:** Negrar

**Growth:** Villa

**Area of vines:** 2 hectares

**Grape type:** 75% Corvina, 25% Rondinella and 5% others, drying out till end of January / beginning of February

**Soil type:** Calcareous-silt-clay

**Exposure:** South west (238 meters a.s.l.)

**Density of planting:** 4150 vines per hectar

**Kilos of grapes:** 2 kg. per vine and 80 Ql per hectar

**Short description of vinification and ageing process:** Fermentation with selected yeasts in controlled temperature (24°C) in steel vats with gentle breaking up of the marc with air for 12 days.

The wine is then put into new barriques for 30 months then 6 months in bottles.

**Drying out:** Use of natural methods in boxes in racks in well aired environment with periodic control of the state of the grapes. Pressing at the middle or end of January depending on the year.

**Alcohol content:** 15,5 % vol.

**Characteristics:** Deep ruby red colour. Bouquet: jam, dried flowers, tobacco and chocolate; these fragrances come back in the flavour which is elegant and smooth.

**Use:** Dishes of game, braised meat, stews and mature cheeses. Excellent at the end of a meal.

**Serving temperature:** 18/20°C.

**Annual production:** 10.000 bottles

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**AMARONE DELLA VALPOLICELLA CLASSICO DOC**  
**"CASTEL"**



**Production area:** Negrar

**Growth:** Castel

**Area of vines:** 1,2 hectares

**Grape type:** 75% Corvina, 25% Rondinella and 5% others, drying out till end of January / beginning of February

**Soil type:** Calcareous-silt-clay

**Exposure:** South west (310 meters a.s.l.)

**Density of planting:** 4150 vines per hectar

**Kilos of grapes:** 2 kg. per vine and 80 Ql per hectar

**Short description of vinification and ageing process:** Fermentation with selected yeasts in controlled temperature (24°C) in steel vats with gentle breaking up of the marc with air for 12 days.

The wine is then put into new barriques for 30 months then 6 months in bottles.

**Drying out:** Use of natural methods in boxes in racks in well aired environment with periodic control of the state of the grapes. Pressing at the middle or end of January depending on the year.

**Alcohol content:** 15,5 % vol.

**Characteristics:** Deep ruby red colour. Bouquet: jam, dried flowers, tobacco and chocolate; these fragrances come back in the flavour which is elegant and smooth.

**Use:** Dishes of game, braised meat, stews and mature cheeses. Excellent at the end of a meal.

**Serving temperature:** 18/20°C.

**Annual production:** 3.200 bottles

**RECIOTO DELLA VALPOLICELLA DOC**

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**"LE CALCAROLE"**



**Area of production:** Negrar

**Growth:** Calcarole

**Area of vines:** 1 hectar

**Grape types:** 75% Corvina, 25% Rondinella and 5% Molinara drying out till beginning of March.

**Soil type:** Calcareous

**Exposure:** South west (315 meters a.s.l.)

**Density of planting:** 3200 (old) 4150 (new) vines per hectar

**Kilos of grapes:** 2 kg. per vine and 80 Ql per hectar

**Short description of vinification and aging process:** Fermentation with selected yeasts in controlled temperature (24°C) in steel vats with gentle breaking up of the marc with air for 14 days. The wine is then put into barriques of the 1<sup>st</sup>. and 2<sup>nd</sup>. Passage for about 24 months then 6 months in bottles.

**Drying out:** Use of natural methods in boxes in racks in well aired environment with periodic control of the state of the grapes. Pressing at the end of February.

**Alcohol content:** 14% vol.

**Residual sugar:** 140 grams per litre

**Characteristics:** Deep ruby red colour, bouquet: red fruit jam and spices. The flavour is full bodied and warm with a typical slightly bitter aftertaste due to the soil type..

**Use:** interesting with sharp flavoured cheeses, simple desserts or at the end of a meal.

**Serving temperature:** 16 °C.

**Annual production:** 2500 bottles at 0,375 l

**PASSITO DEL VENETO IGT**

*Azienda Agricola Roberto Mazzi e figli*  
**"SAN FRANCESCO"**



**Production area:** Negrar

**Growth:** Poiega

**Area of vines:** 1 hectar

**Grape types:** 100% Garganega dried till beginning of March

**Soil type:** Calcareous

**Exposure:** South west (315 metres a.s.l.)

**Short description of vinification and ageing process:** The grapes are collected in small wooden boxes, choosing the bunches of grapes best adapted to drying. After the harvest the grapes are dried for about 6 months.

The grapes are pressed whole and after a brief period of decanting of the must it is partially fermented in Allier barriques where it is repeatedly decanted so as to avoid filtration and stop the end of the fermentation process. The refining takes about 18 months.

**Alcohol content:** 14% vol.

**Residual sugar:** 100 grams per litre

**Characteristics:** Golden yellow colour, bouquet: apricots and vanilla. Warm full bodied flavour.

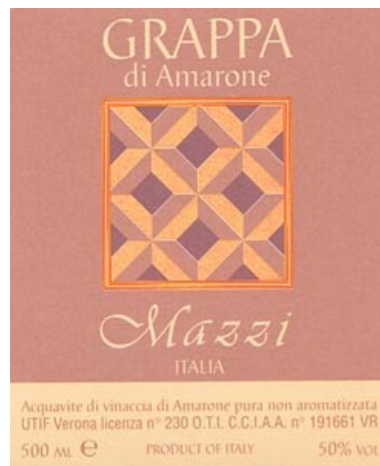
**Use:** Interesting with sharp flavoured cheeses, simple desserts and for end of meal.

**Serving temperature:** 14 °C.

**Annual production:** 2.500 bottles at 0,375 l

## **GRAPPA DI AMARONE**

## *Azienda Agricola Roberto Mazzi e figli*



**Distillery:** Godetti Carlo Distillery, Marciaga (Garda) – Verona

**Description of the product:** Pure acquavite obtained by distilling the sediment and the marc of the Amarone grapes.

**Description of the processing, conservation and maturing:** The collecting of the marc and their storage in airtight containers is carried out immediately after the drawing off of the wine ( this is important for the quality of the marc itself). The residue of the grapes is also collected in special containers. The storage takes place in heated rooms (for 1 to 3 months) to finish the fermentation which started in the must. When this is finished the marc and the sediment are distilled. This is then stored in steel vats for two years before being bottled. The distillation takes place in a steam heated cauldron with a copper distilling column, refrigerated in copper and cooled with water.

**Short description of the distilling process:** The distilling takes place by boiling the marc with water and the grape sediment (not with steam as used in modern plants) in a classic bain-marie cauldron, where the only difference in respect to the old methods is the use of steam injected into the air space instead of water. The difference in respect to modern distilleries that use mushroom shaped rectifying plates, is the time taken for the distilling, which is much longer and gives less yield but a higher quality finished product with a lower alcohol level (from 54% to max. 60% alc vol.) confronted with the modern ones ( 75% and over 90% alc vol.). The characteristics of a product with a low alcohol content is a decided aromatic mark tied to the quality of the ingredients used, a good balance between the aromatic components which allows the product to be consumed at the raw proof or very near it (50% alc vol.)

Apart from the low yield, the other problems with a plant of this type is the extreme care and attention that it requires during the distilling process as all the work is carried out manually and most of all the necessity of having the basic ingredients in a perfect state of conservation and of high quality.

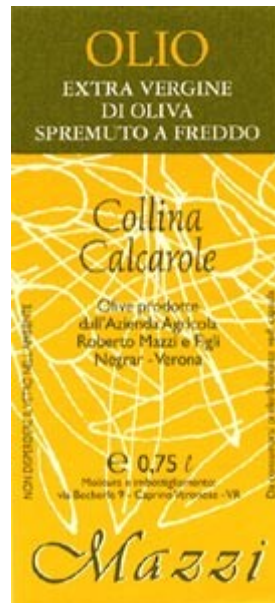
**Alcohol content:** 50% vol.

**Serving temperature:** Approx. 16°C. in medium sized, tulip shaped glasses.

**Annual Production:** 1000 bottles at 500ml

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**OLIO EXTRA VERGINE DI OLIVA  
"COLLINA CALCAROLE"**



**Area of Production:** Negrar in Valpolicella

**Varieties:** Grignano, Favarol and Casaliva

**Growth:** Calcarole (315 metres a.s.l.)

**Form of planting:** Traditional

**Harvesting method:** Carried out manually in the first days of November

**Production method:** Cold pressing as in the traditional way

**Characteristics:** Bright golden colour with greenish reflections. Bouquet: intense but fine and elegant. The flavour is fruity, soft, delicate and decidedly aromatic

**Annual production:** About 450 bottles