



# ROBERTO MAZZI

## Amarone della Valpolicella Classico

**VINTAGE:** 2015

**GRAPE(S):** 65% Corvina, 10% Corvinone, 20% Rondinella and 5% Molinara

**COUNTRY:** Italy

**APPELLATION:** Veneto, Amarone della Valpolicella Classico DOCG

**VINEYARD:** Castel

**SUGAR:** 1.4 g/L

**ACIDITY:** 5.6 g/L

**ALCOHOL:** 16 %

**STYLE:** Rich, layered and bold.

**FOOD PAIRINGS:** Wild boar, stewed and braised meats.

**THE DOMAINE:** From the hills of Negrar, this family has been producing wines since the early 1900's. In 1958 Roberto Mazzi carried on the long tradition of bottling his wines. Now Roberto along with his sons Antonio and Stefano, continue the passion of wine production making Amarone of excellence. From the cellar in the small village of Sanperetto, the wines are named by the hills from which they came, Calcarole, Poiega, Villa and Castel. Spanning over 7ha all within the Negrar Valley, the Mazzi estate is among the best crus of the appellation. These wines represent the characteristics of this wonderful terroir where the finesse and fruit are enhanced, approachable now but with the grace to age.

**VITICULTURE AND VINIFICATION:** Organically farmed. The 1.2 ha vineyard lies within the Cru of Castel where the soils consist of calcareous loam and clay. The dehydration of the grapes (appassimento) is done naturally inside wood-cases and grates in a well-ventilated space with periodic monitoring. The crushing is done according to the age of the grapes in mid-December / early-January. The fermentation occurs in a rotary fermenter with selected yeasts at controlled temperature (24°C.). The aging of the wine is done in wood for 30 months with another 12 months in bottle.

**VINTAGE DETAILS:** Across Italy, the 2015 vintage was 10% up on 2014 to between 46 and 47 million hectolitres and 5% up on the average for the past five years. The wet weather during 2014 meant lots of water in the soil, so water stress was not a problem during 2015, despite the hot weather in July. Conditions were especially good in the Veneto, where a good spring was followed by good budding and excellent flowering. Temperatures in the second half of June and all of July were very hot. July was the hottest July in 200 years, about 3.5 degrees higher than the average. A little bit of rain in the second half of August helped, as did a drop in temperatures. The harvest began ten days earlier than usual, and there was very little rain over the course of the harvest. The grapes were brought to the winery intact, which was excellent for any grapes destined for appassimento. It was also an excellent year for reds. The wines have good colour, ripe tannins and freshness due to a lack of shrivelling. Corvina is particularly excellent. Grapes that were dried for Amarone were pressed in mid-November, about two weeks earlier than usual.

**TASTING NOTE:** A wine that will only get better with age now shows lavished dark and red fruit, fruit cake, charred herbs and sweet spices.

**PERSONAL NOTES:**