



MAZÉR

VALTELLINA SUPERIORE

DOCG

NEBBIOLO



“Mazér”, is a dialect word in Valtellina meaning “distinguished”, an apt description for this wine’s character. Mazér is a Valtellina Superiore, a result of knowing the area very well and ‘savoir faire’, to be expected of a company which has been making wine in Valtellina since 1897. The batches of grapes are selected from among the various zones of the valley so as to obtain a wine of great balance. A small part of the Nebbiolo grapes are dried for a few days, the juices of which then concentrate and the wine thus obtained is subsequently added to the rest of the grape mass, lending dark fruit notes to the final aroma of the Mazér and further enriching taste sensations with soft tannins.

VARIETIES

Nebbiolo (Chiavennasca).

PRODUCTION ZONE

Vineyards of the Valtellina Superiore DOCG zone.

ALTITUDE AND ASPECT

The vineyards are south-, south-east, and south-west facing lying at altitudes of between 300 and 500 metres above sea level.

TYPE OF SOIL

Shallow, sandy loam with low fertility, contained by dry-stone wall terraces.

TRAINING SYSTEM

Arched cane (a variation of Guyot training) and Guyot.

HARVEST

Hand picked in October. Part of the grapes are left in the drying shed for a few days before pressing starts.

WINEMAKING METHOD

Red winemaking method at controlled temperature. Depending on the quality and origin of the grapes, either long maceration after fermentation, sometimes for more than a month or shorter vinification at low temperature so allowing extremely slow fermentation.

AGEING

Two years, at least one of which in medium and large vats of French and Slavonian oak.

SENSORY PROFILE

How the wine is finally put together is a matter of balancing the biodiversity originating from the rock underlying each vineyard and the altitude and steepness of the terracing: the small percentage of dried grapes then lending softening tannins results in a wine from the Valtellina Superiore of pure and fresh aromas typical of alpine Nebbiolo.

Bright garnet hue with ruby highlights: pronounced, fruity nose of blackberry and bilberry; woody liquorice and spiciness notes reminiscent of bay leaf and juniper: dry and flavoursome on the palate with elegant, velvety tannins.

RECOMMENDED CELLARING

8 years.

FOOD PAIRING

Roast red meats, lamb, game, mature cheeses.

ALLERGENS: Contains sulphites.

