

NINO NEGRI MAZER VALTELLINA SUPERIORE DOCG 2016



WINE INTRODUCTION

"Mazér", meaning "good, handsome, generous" in the Valtellina dialect, is one of the winery's most representative wines. The vines grow on terraces supported by age-old drystone walls. The geological origin of the terrain dates back to the collision between the African and European tectonic plates that forged the Alps. The sheer variability of the rocks that emerged brings minerality and elegance to this Valtellina Superiore.

WINEMAKING NOTE

Hand picked in October. Part of the grapes are left in the drying shed for a few days before pressing starts. The grapes are vinified at a controlled temperature before ageing for two years, one of which is in wooden vats.

APPEARANCE, AROMA AND TASTING NOTE

Bright garnet hue; pronounced, complex nose, with top notes of bitter spice (cloves, liquorice), chocolate, and plum jam; harmonious, austere, dry palate with full flavour and an elegant citrusy finish. An ageworthy wine with firm backbone and excellent stuffing.

WINE INFORMATION

Country:	Italy
Region:	Lombardy
Sub Region:	Valtellina
Wine Type:	Red Wine
Producer:	Nino Negri
Wine Name:	Mazer Valtellina Superiore DOCG
Vintage:	2016
Winemaker Name:	Danilo Drocco
ABV (%):	13.50%
Acid (g/L):	5.50
pH:	3.50
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

Wine Enthusiast:	93 points
Jancis Robinson:	15.5 points
Bibenda 2020:	4 Grappoli