

# MASI

## MAZZANO AMARONE CLASSICO 2001

*Mazzano is an austere and majestic wine - the very essence of Amarone - which derives particular benefit from being aged in small oak barrels. The grapes come from an historic vineyard whose quality has been renowned since the XII century. It is delicious drunk on its own at the end of a meal, or with red meats, game, and with mature Pecorino and Parmesan cheeses. Its production is very limited.*



<b>Classification</b>	Amarone della Valpolicella Classico DOC.
<b>Origin</b>	Mazzano vineyard, in the commune of Negrar, 350-415 metres a.s.l. Exposure: NE-SW, following the contours of the hills; terraces supported by dry stone walls (marogne). Brown soil on eocenic marls.
<b>Grape varieties</b>	75% Corvina, 20% Rondinella, 5% Molinara.
<b>Wine making</b>	Amarone is the product of the ancient wine making method called "appassimento" (drying of the grapes). At the end of September or beginning of October the best bunches are laid on bamboo racks in the lofts of farmhouses in the vineyards, where large windows permit natural ventilation. By the middle of February the grapes weigh 35-40% less. They are partially affected by botrytis ("noble rot") due to the cooler climate of the high hills. After a delicate pressing, the dried grapes, still on their stalks, ferment for about 45 days in large Slavonian oak barrels, at low, natural temperatures (the season is very cold); then the wine continues to ferment until the sugar has been totally transformed into alcohol and the malolactic takes place.
<b>Ageing</b>	3 years in Allier and Slavonian oak barrels of 600 liters of first, second and third passage, then a minimum of 6 months in the bottle.
<b>Ageing potential</b>	35-40 years.

### SERVING SUGGESTIONS

Good with red meats, game, quail and other full flavoured foods. Excellent with strong cheeses such as parmesan and pecorino. Also a great after-dinner wine. Recommended drinking temperature 18° C (64° F).

<b>Harvest 2001</b>	Flowering and bunch-formation benefited from excellent climatic conditions. After a long summer drought, the grapes recovered thanks to the beneficial rains at the end of August. Picking of red grapes began after the middle of September. Production was 10-15% lower than previous years in quantity. Although occasional rains disrupted the harvest, the grapes were all very healthy with good sugar levels. The "appassimento" process was very successful.
<b>Tasting notes</b>	Deep ruby red with faint garnet and dusky edges. Elegant, strong and austere on the nose with a bouquet of violets, plums, incense, vanilla, candied fruit and cocoa. Full-bodied on the palate, soft and dry. The aftertaste has flavours of plums, bitter cherries, sweet cherries, candied fruit and hazelnut chocolate. Long and lingering on the finish. Confidently predicted to age magnificently.
<b>Analysis</b>	Alcohol 16.10% by vol., residual sugar 3.5 g/l, dry extract 40.4 g/l, total acidity 5.90 g/l, pH 3.78.

### Prizes and awards:

Duemilavini AIS – Five bunches; I Vini di Veronelli – Three red stars; Guida de L'espresso – Five bottles.

MASI TECHNICAL GROUP - November 2006